

SEPT. 9, 2016 Meal Plan

#1-[Hawaiian pizza pasta](#), salad, bread (rolls, garlic bread, etc...) --This is an easy pasta dish to double and freeze.

#2-[taco dip](#), yellow rice, corn --This is a favorite every time I take it to an event.

#3-GRILL-[garlic balsamic pork chops](#), zucchini boats, baked potatoes --We get so many compliments whenever we make these pork chops. The flavor is amazing! The zucchini boats are super easy. Cut small zucchini in half and brush with olive oil and sprinkle with sea salt. Then grill.

#4-SLOW COOKER--[cream cheese chicken](#), rice, green beans --A great comfort food and super kid friendly. I have made it several times with [homemade cream of chicken soup](#) if you don't like canned. Our favorite way to make fresh green beans....wash and snap the beans, saute in olive oil and sprinkle with seasoned salt while cooking.

#5-Breakfast for dinner--french toast, fruit, bacon --Use your favorite basic or fancy french toast recipe. I like Better Homes and Gardens for classics like this.

#6-Leftovers --Our kids love leftovers when they can choose what they have for dinner.

TO PREP ON SUNDAY:

1. Assemble the Hawaiian pizza pasta according to the recipe except do not bake.
2. Assemble the taco dip's 3 layers...bean, cheese/sour cream mixture, and cheddar cheese. Chop tomatoes, olives, green onions and put in containers for the fridge.
3. Mix up the marinade for the pork chops and place both in a container or freezer bag in the refrigerator.
4. Mix up the cream cheese mixture for the cream cheese chicken and place both in a container or freezer bag in the refrigerator.
5. Now you are ready for a week of dinners!