

PREP GUIDE

MEAL #1

- Make pantry dressing (www.thefresh20.com/pantrydressings)
- Cut vegetables:
 - 1 yellow onion, chopped (1 cup)
 - 1 head romaine lettuce, chopped (
 - 1 cucumber, peeled and sliced

MEAL #2

- 3 lemons, zested & juiced (½ cup juice, 1 Tablespoon zest) * *for the week*
- Quinoa can be made ahead (see Meal #2)
- Cut vegetables:
 - ¼ yellow onion, diced (¼ cup)
 - 1 cucumber, peeled & diced (2 cups)

MEAL #3

- Cut vegetables:
 - 5 stalks celery, trimmed at the ends and cut into sticks

MEAL #4

- 3 cups cooked brown rice prepared according to package directions
- Cut vegetables:
 - ½ yellow onion, chopped (½ cup)
 - 1 pound mushrooms, sliced (6 cups)

MEAL #5

- Cut vegetables:
 - 1 large yellow onion, quartered
 - 3 celery stalks, roughly chopped

MENU

MONDAY ①

WEEKNIGHT LASAGNA
Simple Salad

TUESDAY ②

PAN FRIED FISH
Lemon Cucumber Quinoa Salad

WEDNESDAY ③

CHEESY CHICKEN NUGGETS
Homemade Apple Sauce

THURSDAY ④

TURKEY MUSHROOM SKILLET

FRIDAY ⑤

ROASTED TOMATO SOUP
Avocado Tortillas



GLUTEN FREE October 27, 2017

Shopping List

(1) Weeknight Lasagna (2) Pan fried fish (3) Cheesy Chicken Nuggets (4) Turkey Mushroom Skillet (5) Roasted Tomato Soup

Recipe #	Meat / Seafood	Quantity	Notes	Est Cost *
1,4	ground beef	2 pounds	or 1 pound each ground beef & turkey	12
2	fresh fish	1-1/2 pounds		10
3	chicken breast	1 pound		5

Recipe #	Vegetables & Fruit	Quantity	Notes	Est Cost *
1,2,4,5	yellow onion	3		3
1	romaine lettuce	1 head		2
1,2	cucumber	2		2
2,5	tomato	9		4.5
2,3,5	lemon	4		2
3,4	tart apples	8		4.5
3,5	celery	8 stalks		1.5
4	mushrooms	1 pound	<i>brown or button</i>	6
4	fresh thyme	1 bunch	<i>need 1/4 cup chopped</i>	1
1,5	avocadoes	3		3

Recipe #	Dairy	Quantity	Notes	Est Cost *
1	part skim ricotta cheese	1 cup		2
3	egg	1		0.5
1,3,5	parmesan cheese	1-1/2 cups		2

Recipe #	Bakery/Misc	Quantity	Notes	Est Cost *
1,4	diced tomatoes	2 (15 oz) cans		3
2	quinoa	1 cup		1
2,5	pine nuts	1/2 cup		3
5	corn tortillas	8		2
3	almond meal	1/3 cup		1

Fresh 20 Grocery Est \$71.00
 Cost Per Dinner \$14.20
 Cost Per Serving \$3.55

PANTRY STAPLES	Pantry Essentials	Quantity	Pantry Essentials	Quantity
	olive oil	1/2 cup	dried oregano	7 teaspoons
	grapeseed oil	1 Tablespoon	herbes de provence	
	balsamic vinegar		ground cumin	
	white wine vinegar		raw honey or 100% maple syrup	1/4 cup
	gluten free chicken/veg broth: low sodium	4 cups (32 fl oz)	gluten free organic tomato paste	6 ounces
	garlic	6 cloves	gluten free Dijon mustard or brown mustard	
	kosher salt	3-1/2 teaspoons	gluten free soy sauce or Braggs liquid aminos	
	black pepper	2 teaspoons	gluten free pasta	8 oz short pasta
	cayenne pepper	1/4 teaspoon	long grain brown rice	1-1/2 cups
	paprika	1/2 teaspoon	gluten free flour	1/4 cup

Find PANTRY DRESSINGS at www.thefresh20.com/pantrydressings

Prices are based on a aggregate of grocery costs from across the U.S. taking into consideration both small independent stores and large national chains. They do not reflect organic, grass fed, or other premium ingredients. Always buy the best quality ingredients your budget allows.



(1) WEEKNIGHT LASAGNA

simple salad

MAKE AHEAD

- Make pantry dressing (www.thefresh20.com/pantrydressings)
- Cut vegetables: onion, romaine, cucumber

DIRECTIONS

For weeknight lasagna

1. Heat a large deep sauté pan over medium-high heat and add oil.
2. When oil is hot add onions and garlic and sauté for 3-4 minutes until onions have softened. Add ground beef and cook until brown.
3. Add tomato paste, 1 Tablespoon oregano, salt, and uncooked pasta and stir well.
4. Pour in broth to cover noodles.
5. Pour tomatoes over top of beef and pasta.
6. Top with large dollops of ricotta cheese.
7. Cover and cook on medium heat for 15 minutes until liquid has absorbed and noodles are soft.
8. Top with parmesan and sprinkle with remaining oregano. Cover again and cook for 5 more minutes. Let sit a few minutes before serving.

For simple salad

Toss romaine with dressing, avocado, and cucumber. Chill until ready to serve.

INGREDIENTS

For weeknight lasagna

- 1 Tablespoon olive oil
- 1 yellow onion, chopped (1 cup)
- 1 clove garlic, minced
- 1 pound ground beef
- 6 ounces gluten free tomato paste
- 2 Tablespoons dried oregano, divided
- ½ teaspoon kosher salt
- 8 ounces short garbanzo pasta (like rigatoni)
- 2 cups gluten free low sodium chicken broth
- 1 (14 oz) can diced tomatoes
- 1 cup part-skim ricotta cheese
- ½ cup parmesan cheese

For simple salad

- 1 head of romaine lettuce, chopped
- 1 cucumber, peeled and sliced
- 1 avocado, diced
- ¼ cup pantry dressing (www.thefresh20.com/pantrydressings)

Lasagna: 420kcal, 46g protein, 20g carb, 470mg sodium, 4g fiber, 85g cholesterol, 17g fat, 6g sat fat, 9g sugar, 25%DV calcium, 20%DV iron

Salad (undressed): 60kcal, 3g protein, 6g carb, 10mg sodium, 3g fiber, 0mg cholesterol, 5g fat, 0.5g sat fat, 1g sugar, 2%DV calcium, 6%DV iron



(2) PAN FRIED FISH

lemon cucumber quinoa salad

MAKE AHEAD

- 1 lemon zested & juiced (3 Tablespoons juice, 1 Tablespoon zest)
- Quinoa can be made ahead, see below
- Cut vegetables: onion, cucumber

DIRECTIONS

For lemon cucumber quinoa salad

1. Heat a stockpot with a lid over medium heat and add oil. When oil is hot add onion and cook 2-3 minutes or until it becomes soft and translucent.
2. Add quinoa and stir to coat with the olive oil; cook for two minutes.
3. Add in water and salt, cover, and bring to a boil for 1 minute. Reduce heat, cover, and cook for 15 minutes (or recommended package cooking time).
4. Remove the lid, fluff with a fork, and let cool.
5. Once the quinoa has cooled, transfer it to a medium bowl and toss with the remaining salad ingredients.

For pan fried fish

1. Season the fillets with salt, pepper, and paprika on both sides.
2. Heat a large, nonstick sauté pan over medium-high heat and add in oil. Once oil is hot, add the fillets.
3. Cook about 2 minutes on each side or until the fish flakes with a fork. Squeeze fresh lemon juice over the top. (For chicken, cook 3-4 minutes per side, chicken is done when it is no longer pink in the middle.)

Kitchen notes:

Pine nuts can be purchased raw and toasted in a sauté pan over low heat for 4-5 minutes. Move them around in the pan with a spatula so they do not burn. They will brown and become fragrant when done.

INGREDIENTS

For lemon cucumber quinoa salad

1 Tablespoon olive oil
¼ yellow onion, diced (¼ cup)
1 cup quinoa
2 cups water
Pinch of kosher salt
1 cucumber, peeled & diced (2 cups)
1 tomato, seeds removed, diced
2 Tablespoons toasted pine nuts *
see kitchen notes
3 Tablespoons lemon juice
1 Tablespoon lemon zest
1 Tablespoon olive oil
dash of kosher salt
¼ teaspoon black pepper

For pan fried fish

1½ pounds fresh white fish fillets
(can sub 1½ pounds chicken breast)
¼ teaspoon kosher salt
½ teaspoon black pepper
½ teaspoon paprika
1 Tablespoon grapeseed oil
1 lemon, cut into wedges

Fish: 180 kcal, 32g protein, 0g carb, 260mg sodium, 0g fiber, 85mg cholesterol, 6g fat, 1g sat fat, .0g sugar, 0%DV calcium, 0%DV iron

Quinoa (¾ cup):
270kcal, 8g protein, 33g carb, 120mg sodium, 5g fiber, 0mg cholesterol, 12g fat, 1.5g sat fat, 3g sugar, 4%DV calcium, 15%DV iron



(3) CHEESY CHICKEN NUGGETS

homemade apple sauce

OVEN TEMPERATURE: 375°F

MADE AHEAD

- ½ lemon, juiced (1½ Tablespoons)
- Cut vegetables: celery

DIRECTIONS

For cheesy chicken nuggets

1. Note: Start cooking apple sauce before preparing chicken.
2. Preheat oven to 375°F. Lightly coat a baking dish or cookie sheet with olive oil.
3. Cut chicken into 1" cubes. Sprinkle chicken with salt and pepper.
4. In a small bowl, whisk together water and egg.
5. In medium dish, combine flour, almond meal, Parmesan, oregano, and cayenne pepper.
6. Using a fork or chopsticks, one piece at a time, dip chicken into egg and then roll into parmesan mixture, making sure the chicken is evenly coated. Place on oiled baking sheet.
7. Repeat with remaining pieces, making sure that the baking sheet is not overcrowded.
8. Place in oven for 15 minutes, or until chicken is no longer pink inside. Serve with apple sauce and celery sauce.

For homemade apple sauce

1. In a heavy pot, combine apples, honey, lemon, salt, and water.
2. Cover and cook over medium-low heat for 30 minutes or until apples are tender, stirring occasionally.
3. Remove from the heat; mash apples until sauce reaches desired consistency. Serve warm or cold.

INGREDIENTS

For cheesy chicken nuggets

1 Tablespoon olive oil (for pan)
1 pound chicken breast
½ teaspoon kosher salt
¼ teaspoon black pepper
¼ cup water
1 egg
¼ cup gluten free all purpose flour
⅓ cup almond meal
½ cup grated Parmesan
1 teaspoon dried oregano
⅛ teaspoon cayenne pepper

For homemade apple sauce

4 tart apples, peeled & cored
¼ cup honey
1½ Tablespoons lemon juice
⅛ teaspoon kosher salt
½ cup water

5 stalks celery, trimmed at the ends
and cut into sticks

Chicken Nuggets (6 pcs)
320kcal, 36g protein, 10g carb, 610mg sodium, 1g fiber, 120mg cholesterol, 15g fat, 3g sat fat, 0g sugar, 15%DV calcium, 6%DV iron

Apple Sauce & Celery: (½ cup + 4 sticks)
170kcal, 1g protein, 45g carb, 100mg sodium, 6g fiber, 0mg cholesterol, 0g fat, 0g sat fat, 37g sugar, 4%DV calcium, 3%DV iron



(4) TURKEY MUSHROOM SKILLET

MADE AHEAD

- 3 cups cooked brown rice prepared according to package directions
- Cut vegetables: onion, mushrooms

DIRECTIONS

For turkey mushroom skillet

1. Heat olive oil in a sauté pan over medium-high heat. Once hot, add onions and sauté over medium-high heat until softened, about 4 minutes.
2. Add ground beef or turkey and cook until no longer pink. Add salt, pepper, mushrooms, tomatoes, and thyme and cook for 5 minutes. Serve over warm rice with a side of sliced apples.

INGREDIENTS

For turkey mushroom skillet

- 1 Tablespoon olive oil
- ½ yellow onion, chopped (½ cup)
- 1 pound ground turkey or beef
- ¼ teaspoon kosher salt
- ½ teaspoon black pepper
- 1 pound mushrooms, sliced (6 cups)
- 1 (15 oz) can diced tomatoes
- 2-4 Tablespoons fresh thyme, chopped (to taste)
- 3 cups cooked brown rice, warmed
- 4 apples, cored and cut into wedges

Turkey Skillet (1½ cups):
210kcal, 31g protein, 9g carb, 240mg sodium, 1g fiber, 55mg cholesterol, 4.5g fat, 1g sat fat, 5g sugar, 2%DV calcium, 10%DV iron

Brown Rice (¾ cup):
160kcal, 3g protein, 34g carb, 0mg sodium, 3g fiber, 0mg cholesterol, 1g fat, 0g sat fat .0g sugar, 2%DV calcium, 6%DV iron

Apples:
80kcal, 0g Protein, 22g Carb, 0mg Sodium, 4g Fiber, 0mg cholesterol, 0g Fat, 0g Saturated, 16g sugar, 0% calcium, 0% Iron



(5) ROASTED TOMATO SOUP avocado tortillas

OVEN TEMPERATURE: 425°F

MADE AHEAD

- 1 lemon, juiced (3 Tablespoons)
- Cut vegetables: onion, celery

DIRECTIONS

For roasted tomato soup

1. Preheat the oven to 425°F.
2. Line a large baking sheet with aluminum foil.
3. Arrange the tomatoes, cut side up, on one half of baking sheet. On other side, place onion, celery and garlic.
4. Lightly toss the vegetables with olive oil. Sprinkle entire sheet with salt and roast in oven for 35 minutes. Check once or twice to make sure onions are not burning; turn them if necessary. Remove from oven and cool.
5. Transfer all roasted ingredients to a food processor or blender. Add one cup of broth. Puree on medium until fairly smooth. Add as much or as little of the additional broth until you reach a desired consistency. You might have to work in batches, depending on the size of your equipment.
6. Pour soup into medium stockpot and heat over medium heat for 10 minutes; add pepper to taste and stir in parmesan.

For avocado tortillas

1. Toast tortillas for 8-10 minutes in a 375° oven, turning once, until crisp.
2. Mash avocado with lemon and seasonings, spread on toasted tortilla, and top with pine nuts.

INGREDIENTS

For roasted tomato soup

8 tomatoes, cut in half
1 large yellow onion, quartered
3 celery stalks, roughly chopped
5 cloves garlic
2 Tablespoons olive oil
¼ teaspoon kosher salt
2 cups gluten free low sodium vegetable broth, warmed
Black pepper to taste
½ cup grated parmesan

For avocado tortillas

8 corn tortillas
2 avocados, sliced
3 Tablespoons lemon juice
Pinch of kosher salt
Pinch of black pepper
Pinch of cayenne or red pepper flakes
¼ cup pine nuts

Tomato Soup (1¼ cups):
220kcal, 11g protein, 20g carb, 410mg sodium, 6g fiber, 10mg cholesterol, 12g fat, 3g sat fat, 13g sugar, 20%DV calcium, 6%DV iron

Avocado Tortillas: 270kcal, 4g Protein, 29g Carb, 45mg Sodium, 5g Fiber, 0mg Cholesterol, 17g fat, 2g Saturated, 0g Sugar, 0% Calcium, 6% Iron