

UGHT TO YOU BY el gusto

## WEEKLY MEAL **PLANNER**

14.04.25 - 18.04.25

#### MAIN: LEFTOVER LAMB ASIAN STYLE

APPROX. 30 MINS







MAIN: CURRIED CHICKEN PASTA BAKE APPROX. 1 HR 5 MINS



MAIN: PROSCIUTTO WRAPPED PORK TENDERLOIN WITH POTATOES APPROX. 1 HR 15 MINS

> SIDE:PAN-FRIED STICKY CARROTS APPROX. 27 MINS











## MAIN: CHICKEN TIKKA KEBABS WITH CUCUMBER RAITA

APPROX. 30 MINS





MAIN: GRILLED SALMON & QUINOA GLOW BOWLS APPROX. 50 MINS







## WEEKLY MEAL PLANNER

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MAIN: GLUTEN-FREE BISCUITS (SCONES)

APPROX. 30 MINS







	SHOPPING LIST
CAMPUS&CO.	
<b>Your</b> Superstore	

"Absolutely delicious! Great for sending a meal to someone. so yum!!"

CURRIED CHICKEN PASTA BAKE



## WEEKLY MEAL PLANNER

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## INGREDIENTS:

MONDAY	LEFTOVER LAMB ASIAN STYLE    lamb   soy sauce   fish sauce   lemon juice   red wine vinegar   clove garlic   ginger, minced   brown sugar   sesame seeds	brown onion carrots Chinese five spice capsicum/pepper snow peas red chilli spring onions/scallions wok-ready rice noodles
TUESDAY	CURRIED CHICKEN PASTA BAKE  mashing potatoes olive oil salt milk butter cream cheese French onion soup mix pulled pork barbecue sauce shredded cheese	
WEDNESDAY	PROSCIUTTO WRAPPED PORK TENDERLO    small potatoes   olive oil   cloves garlic   salt/ pepper   fresh rosemary   pork tenderloin   prosciutto or streaky bacon   cherry tomatoes    PAN-FRIED STICKY CARROTS   carrots   clove garlic   butter   brown sugar   olive oil	Salt/ pepper cinnamon Fresh parsley

# **THURSDAY**

# WEEKLY MEAL PLANNER

14.04.25 - 18.04.25

## INGREDIENTS:

	CHICKEN TIKKA KEBABS WITH CUCUMBER RAITA  Greek yoghurt tikka marsala curry paste chicken breast fillets small cucumber tomato ground cumin fresh coriander shallot
TRICA	GRILLED SALMON & QUINOA GLOW BOWLS  olive oil lemon curry powder apple cider vinegar honey or maple syrup raw quinoa fresh salmon fresh sweetcorn salt & pepper baby cucumbers mixed cherry tomatoes large carrot leafy fresh herbs, eg. basil, mint avocado
WEENEND	GLUTEN-FREE BISCUITS (SCONES)  gluten-free plain flour gluten-free baking powder bicarbonate soda salt butter egg buttermilk Any jam, honey, classic sausage gravy, extra butter, to serve