

A.R.T. Creations 1 Month - Bi-Weekly, Groceries, Dinner Menus and Preparation Planner

Groceries only 2 times this month! Prep meals only once a week!
This planner will cut your time cooking, shopping and worrying about dinner in half!

	Sunday Groceries/Prep	Monday	Tuesday	Wednesday	Thursday Prep	Friday	Saturday
W1	TO DO AFTER SHOPPING Freeze: Shrimp, steaks, Chicken (all but 1 whole), ground beef (split in 3) Salmon, Buns Prep: wash & boil potatoes, wash & cut 1/2 lettuce, and broccoli	Breakfast: Fruit, Milk Dinner: Roast Chicken, Potatoes, Salad	Breakfast: Fruit, Yoghurt Dinner: Seafood Spaghetti, broccoli, garlic bread	Breakfast: eggs, toast Dinner: Lasagna, Garden Salad *Defrost salmon, 1/3 ground beef FREEZE HALF LASAGNA	Breakfast: fruit, PB & J Dinner: Salmon, brussels sprouts, rice (cook for 2 meals) Wash/cut cauliflower, make meatballs for Friday FREEZE HALF MEATBALL	Breakfast: Fruit, cereal, milk Dinner: Meatballs, rice, asparagus *Defrost steaks	Breakfast: Bagels, cream cheese, tuna, veggies Dinner: Steak, mushrooms, onions, cauliflower, spinach *Defrost 1/3 ground beef
W2	Prep: Cut veggies for Chili and Fajitas (Monday and Tuesday)	Dinner: Chili, bread Cook beef for chili, separate 1/2 for fajitas FREEZE HALF CHILI	Dinner: Tacos or Fajitas	Dinner: Spaghetti (add chili to make meat sauce)	Dinner: salmon patties, green beans *Defrost Chicken for soup and roasting Cut veggies for soup, wash cut and boil sweet potatoes	Dinner: Chicken Soup, roast chicken, sweet potatoes, broccoli FREEZE HALF SOUP *Defrost Ground beef	Dinner: Hamburgers, salad

You choose your own recipes, variations of menus and extra ingredients.

Stick to this bi-weekly plan for ZERO worries about grocery shopping and dinner throughout the week.

Prepping meals and freezing leftovers make for much easier weekly cooking schedules.



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W3	Grocery Shop Round 2 Freeze: trout Prep: Wash, boil potatoes	Dinner: Chicken Breast with mushroom sauce, asparagus, potatoes	Dinner: Stuffed Peppers with ground beef, rice or quinoa, Salad, Beats *Defrost trout	Dinner: Trout, Broccoli, Potatoes	Dinner: Spaghetti *Defrost Chili	Dinner: Chili, Leftover sides	Dinner: Bake Meatballs from frozen, Leftover Spaghetti
W4	Freeze: Bag vegetables for stew, and chicken wings Prep: Make Shepherd's pie Dinner: Chicken Quesadilla Cut vegetables for stew, bag and FREEZE	Dinner: Shepherd's pie, Salad	Dinner: Ribs, Rapini, Potatoes	Dinner: Pasta Alfredo, asparagus *Defrost lasagna	Dinner: Lasagna, Zucchini, mushrooms, peppers and onions Cut and wash root vegetables for cooking Friday	Dinner: Chicken Wings, Roasted Root Vegetables *Defrost chicken thighs for stew	Dinner: Stew, Risotto FREEZE HALF STEW *Defrost vegetables for stew

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Fruit/Produce		Dairy		Pantry	
□Apples	☐ Bananas	☐Yoghurt	☐ Table Cream	☐ Crackers	☐ Peanut Butter, Jam
Peaches	☐ Plums	□Milk	☐ Chocolate Milk	☐ Bread Crumbs	☐Bread
Strawberries	Raspberries	☐Butter	☐ Heavy Cream	Spices	☐ Garlic Bread
Nectarines	☐ Oranges	□Eggs	☐ Sour Cream	Rice	☐ Ketchup
Mangoes	☐ Kiwi	☐ Cream Cheese	☐Cheese	☐ Pickles	Mustard
Cherries	☐ Grapefruit			☐Juice	☐ Sugar
☐ Papaya	☐ Pineapple	Vegetable	es/Produce		
☐Grapes	☐ Honeydew	Bell Peppers	☐Romaine ☐other	☐Taco Shells	□Salsa
☐Blueberries	· Watermelon	☐ Green ☐ Red		□ Nuts	soup noodles
		☐ Yellow☐ Orange		□Tuna	☐ Vinegar
		Spinach	Cucumbers	☐ canned tomatoes	☐ Coffee
Meat/Seafood			 -	☐Salmon	☐ Lemon Juice
Beef	□Fish □ □Crab	Beans	Potatoes	Lasagna noodles	☐ Bouillon Cubes
		☐ Kale	☐ Carrots		
0		☐ Hot peppers	☐ Squash	☐ Cookies	☐ Honey
Chicken		☐ Chives	Broccoli	□Beans	☐ baking soda
		☐Cauliflower	☐ Green Onion	Canned Fruit	☐ Oil ☐ Olive Oil
Veal □	☐Shrimp	☐ Brussels Sprouts	Corn		
☐Other: Ribs		Mushrooms	Onions	Canned Vegetables	Sauces
то виу	/ NOTES	☐ Eggplant	Zucchini		0 0 0
		☐ Peas	☐ Garlic		
		☐ Cabbage	☐ Sweet potato	Dressing	☐ Tea
				☐ Soup broth	☐ Icing Sugar
				☐Flour	☐ baking powder
			u		

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☑ Apples	☑ Bananas	✓ Yoghurt	▼ Table Cream	☐ Crackers	✓ Peanut Butter, Jam
Peaches	☐ Plums	Milk	☐ Chocolate Milk	☑ Bread Crumbs	☑ Bread
	☑ Raspberries	☑ Butter	☐ Heavy Cream	☑ Spices	☐ Garlic Bread
Nectarines	☐ Oranges	☑ Eggs	Sour Cream	☑ Rice	☐ Ketchup
☐ Mangoes	☐ Kiwi	Cream Cheese	Cheese Ricotta Mozzarella cheddar	☐ Pickles	☐ Mustard
				☐ Juice	☐ Sugar
□ Рарауа	☐ Pineapple	-	es/Produce	Taco Shells	∏Salsa
✓ Grapes	☐ Honeydew	Bell Peppers Green	Lettuce Romaine	Nuts	✓ soup noodles
☑ Blueberries	☐ Watermelon	Red Yellow	other	☑ Tuna	☐ Vinegar
Cherries	☐ Grapefruit	✓ Orange✓ Spinach		canned tomatoes	☐ Coffee
Meat/S	Meat/Seafood		Cucumbers	Salmon	✓ Lemon Juice
Beef	Fish Salmon	☑ Beans	Potatoes	Lasagna noodles Cookies	Marillon Cubes
ground x3 steak		☐ Kale	☑ Carrots		
Chicken	☐Crab	☐ Hot peppers	☐ Squash		Honey
whole x 2, plus bones thighs x2		☐ Chives	☑ Broccoli		
Veal	Shrimp	☑ Cauliflower	☐ Green Onion	Canned Fruit	☐ Oil ☐ Olive Oil
		☑ Brussels Sprouts	Corn		
☐Other:		Mushrooms	☑ Onions	Canned Vegetables	Sauces
TO BUY/ NOTES		☐ Eggplant	Zucchini		
	⊴ Risotto ⊴ Cereal	Peas	Garlic	☐ Dressing	☐ Tea
☑Bay leaf	⊠ Buns ☑ Spices	☐ Cabbage	✓ Sweet potato	Soup broth	☐ Icing Sugar
☑ Parsley ☑ Dill		Celery Asparagus	000	Flour	
⊠ Bagels					☐ baking powder
				☑ Beans	☐ baking soda

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✓ Strawberries	☑ Raspberries	☐ Butter	☐ Heavy Cream	Spices	☐ Garlic Bread
Nectarines	☐ Oranges	☑ Eggs	☐ Sour Cream	☐ Rice	☐ Ketchup
☐ Mangoes	☐ Kiwi	☐ Cream Cheese	☐Cheese ☐ Ricotta	☐ Pickles	Mustard
			☐ Mozzarella ☐ cheddar	☐ Juice	☐ Sugar
☐ Papaya	☐ Pineapple	Vegetables/Produce		☐ Taco Shells	∏Salsa
✓ Grapes	☐ Honeydew	Bell Peppers ☑ Green ☑ Red	Lettuce Romaine other	□Nuts	☐ soup noodles
☑ Blueberries	- Watermelon	☐Yellow		☐Tuna	☐ Vinegar
Cherries	☐ Grapefruit	Orange		canned tomatoes	☐ Coffee
Meat/S	eafood	Spinach		Salmon	☐ Lemon Juice
Beef	Fish Trout	☐Beans		☐ Lasagna noodles	☐ Bouillon Cubes
ground		☐ Kale	☐ Carrots		T Honov
Chicken	☐Crab	☐ Hot peppers	☐ Squash	Cookies	Honey
wings Breast		Chives	☑ Broccoli		
Veal	☐Shrimp	☐Cauliflower	☐ Green Onion	Canned Fruit	Oil Olive Oil
		☐ Brussels Sprouts	☐ Corn	ä	
☑ Other: Ribs		Mushrooms	☑ Onions	Canned Vegetables ☑ Peas	Sauces
TO BUY/ NOTES		☐ Eggplant	Zucchini	Carrots	M Alfredo ☐ ☐
☑ Quinoa		Peas	☐ Garlic	☐ Dressing	
		☐ Cabbage	☐ Sweet potato	Soup broth	☐ Icing Sugar
		Celery Beats	0	Flour	baking powder
		✓ Asparagus F			
		Rapini		Beans	☐ baking soda

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This is a printable version of the planner. Suggestions: Print Double Sided Margins are wide***

Laminate one copy of the empty grocery check list, use a dry erase marker with eraser on cap (This way you don't have to print multiple copies)



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