Dining Diva Dinners - Weekly Meal Plan #33

You decide - Which night?							
	Meal 1	Meal 2	Meal 3	Meal 4	Meal 5	Meal 6	Dessert
Meal Label	Everyday Eating	Quickie	Quickie	Everyday Eating	Quickie	Impress Them	Dessert!
Meal	Turkey Tetrazzini and Cooked Carrots	Bacon Chicken with Rice and Green Beans	Pesto Tortellini Soup with Salad and a baguette	Cheesy Beef Burritos with Tomatoes, Lettuce, and Avocado	Barbecue Turkey with Potato Pancakes and crudites	Roasted turkey with Mashed Potatoes, Baked Corn, Green Bean Bundles, and rolls	Apple Pie
Night before prep	Follow the Turkey Tetrazzini recipe to get the casserole assembled	Follow the Bacon Chicken recipe and get the crock pot ready the night before	none needed	none needed	none	**Make sure your turkey is thawed -- start DAYS before Thanksgiving! Assemble the green bean bundles	None needed
Optional prep	none needed	none needed	could make the salad ahead	Could brown the meat, but not necessary	none	Could also assemble the baked corn aheead of time	You can make a day ahead if you'd like.
Directions	Heat the turkey tetrazzini through and heat up cooked carrots.	Make the Bacon Chicken recipe in the crockpot. Then, make rice, and heat up green beans	Follow the recipe for the soup. Assemble a salad, and slice up a baguette	Follow the Cheesy Beef Burrito recipe. Diced tomatoes, shred lettuce and cut avacado to accompany.	Assemble potato pancakes. While grease heats up, take leftover turkey, and chop in bite-size pieces. Put in a pan and add barbecue sauce. Add fresh cut veggies	Start the turkey in the morning. Note, I am NOT giving a recipe for how to make the turkey. Everyone has their own method, and I'm not the expert here. So, for the other stuff...get the dough going for the rolls. Bake the Baked Corn and Green Bean Bundles. Follow the Mashed Potato recipe. Bake the rolls.	Follow the recipe
Comments/Tips	This dish is easily one of my post-Thanksgiving favorites. It is easy and has great flavor and uses up that leftover turkey in a way that everyone will love.	Think 'easy'! This week, don't kill yourself cooking and save energy for the big day. This dish has a nice flavor, and it makes very tender chicken. The juice left in the crockpot is a great gravy on the rice.	If you're looking for a meatless meal, this can easily be one. If you prefer, add chicken or turkey. This meal is so full of flavor.	This meal is an easy one, and one that gives you a healthy (fiber-packed) break from turkey. Want a casual meal? Use tortilla chips to dip or put this on rice.	Note, there is no recipe for the Barbecue Turkey. Rather, follow the directions above for that. Serve the barbecue on leftover rolls or bread. This meal couldn't be any easier, and it is a great way to use those turkey and mashed potato leftovers!	I am sharing a few of our favorites, knowing you likely have your own traditions. I like every year to 'up the game' and make the meal more delicious, rather than sticking with one set of recipes though...so if you like to try new things, enjoy!	Apple pie is such a tradition this time of year, and this one is truly homemade with a pie crust from scratch. Baking this makes your house smell wonderful and ready for the holidays.
Special Ingredients* Grocery List	spaghetti (whole wheat noodles are great)	Chicken breasts	chicken broth	ground beef (lean is good)	turkey leftovers	turkey (size based on # of guests)	tart apples
	can of mushrooms (optional)	Bacon (turkey bacon worked great)	pesto	cheddar cheese	barbecue sauce	creamed corn, whole kernel corn	shortening
	turkey (can also use chicken)	Sliced ham (lunchmeat style)	leftover veggies or frozen veggies (2-3 c)	black beans	leftover mashed potatoes (or make new if none are leftover).	sour cream	cinnamon
	cream (fat free fine)	Cream of mushroom soup (fat free)	1 package-cheese filled tortellini (I use whole wheat)	salsa	flour	bacon (turkey bacon fine), 4 cans whole green beans,	flour
	Parmesan cheese	Sour cream (I used low fat)	garlic cloves	chili powder	olive oil	brown sugar, soy sauce	nutmeg
	canned carrots	green beans (canned or fresh)	Parmesan cheese, grated	lettuce	fresh raw veggies	potatoes	
	celery salt	rice		tomato		yeast	
				sour cream		flour	
*special ingredients over and above the 'must haves'				avacado		butter, minced garlic	
				burrito shells or tortilla chips			