

# Dinner Menu-Week of March 9th

# Beef or Turkey Bolognese (FF/LS)

QUICK BOLOGNESE WITH A BIT OF SUMMER VEG AND BEEF OR TURKEY.

### Noodles (FF/LS)

GOTTA HAVE NOODLES WITH THE BOLOGNESE! CHOOSE SPAGHETTI SQUASH NOODLES, FLOUR SPAGHETTI, OR BROWN RICE (GF)

Kale (FF/LS)

LIGHTLY SAUTÉED WITH GARLIC AND A SPLASH OF BALSAMIC VINEGAR

# Shepherd's Pie (FF)

SEASONED GROUND BEEF AND VEGGIE FILLING TOPPED WITH MASHED POTATOES

**Beet & Goat Cheese Salad (FF)** 

WHITE WINE AND HONEY VINAIGRETTE

**Brussels Sprouts** 

ROASTED WITH HONEY AND BALSAMIC VINEGAR

# Georgian Chicken (FF/LS)

SIMMERED WITH POMEGRANATES AND TAMARIND SAUCE

Mushroom Risotto or Polenta (FF/LS)

Tomato & Cucumber Salad with Walnuts (FF/LS)

Skillet Garlic Chicken or Shrimp with Spinach (FF/LS)

**Broccoli with Sun-Dried Tomato (FF)** 

White or Brown Rice with Tomatoes & Olives (FF)



### Sautéed Tofu

WITH SPINACH AND CHICKPEAS

### Cauliflower & Brussels Sprouts Gratin (FF/RS)

### **Additional Side**

**Zucchini Spears** 

ROASTED WITH ITALIAN HERBS

#### **Couch Potatoes Secret Menu**

WANT TO CHANGE OUT FOR SOMETHING A LITTLE DIFFERENT? CHECK OUT THE MENU ONLINE

Note of FODMAP friendly modifications. Many recipes can be modified for FODMAP. At a minimum, onion and garlic will be replaced with asafetida-especially in those dishes using garlic or onion in the name. Dairy substitutes will be used, and gluten omitted. Please ask if you have any questions about the ingredients and we can work together to ensure the right items are used.