



Weekly Meal Plan



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast						Back-to-back classes -	
Lunch						need sack Lunch	Muffin pízzas, salad, fruít cup
Snack			RSO Meeting - home at 8:00		BBQ beef sandwiches,		
Dinner	Orange Chicken g vegetable stir- fry, Brown Rice	Easy Tuna Pasta, Frozen carrots, Fruit cup	Crock pot roast beef § carrots, Whole wheat rolls	Vegetable Quesadíllas, Fruít salad,	Study group starts at 6:30 p.m.	Spaghettí, salad, whole graín bread	

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Written by: Kathy Sweedler, Consumer Economics Educator, and Jenna Hogan, Nutrition & Wellness Educator, University of Illinois Extension, 2011. University of Illinois Extension provides equal opportunities in programs and employment.





Planning Meals to Save Money and Eat Well

Plan Meals for a Week

- 1. Add your schedule to a weekly calendar.
- 2. Decide on dinner menus first.
- 3. When you don't have much time to prepare dinner use these ideas:
 - do some meal preparation the evening before or early in the morning (be sure to refrigerate food to avoid food spoilage),
 - plan to use leftovers,
 - use a crock pot to cook food slowly and safely, or
 - choose quick-to-cook meals.
- 4. Check foods that you have on hand. Plan to use them in meals.
- 5. Check grocery ads for menu ideas.
- 6. Add in lunch ideas on weekly calendar. Dinner leftovers can be good lunches.
- 7. Add in foods for healthy breakfasts and snacks. Try these options:
 - Whole grain cereal topped with low-fat yogurt
 - Breakfast burrito made with scrambled eggs inside a whole grain tortilla, topped with salsa and low-fat cheese
 - Frozen juice bars made with 100% fruit juice
 - Peanut butter and fruit, such as raisins, banana slices or apple slices packed in between 2 graham cracker squares
- 8. Write your shopping list from your weekly calendar.

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