



DINNER

MONDAY



SHRIMP SOUP WITH ORZO

My shrimp soup is simple, flavorful, and ready in just 30 minutes. It's a great easy meal when you want something quick and so good!

TIP: Make sure the shrimp is peeled and deveined. I detail [how to do both here!](#) I find it easiest to use kitchen shears.

TUESDAY



BAKED ZA'ATAR CHICKEN

Roasting chicken legs is simple: just mix the seasoning to marinate the meat and roast. We're talking about just 5 minutes of prep!

Side dish ideas: [Batata Harra](#), [Lebanese Rice](#), [Fattoush Salad](#)

WEDNESDAY



BAKED FETA PASTA

We all know and love the viral baked feta pasta. It's now a part of my dinner rotation and it's your reminder to make it this week too!

TIP: Shred any leftover baked chicken from the night before when you toss in the pasta after it comes out of the oven!

THURSDAY

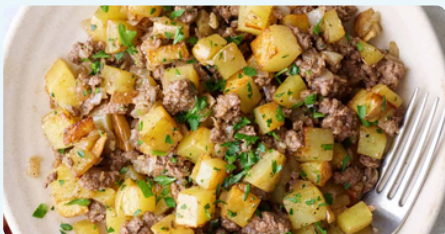


LEBANESE GREEN BEAN CHICKEN STEW

A quick, easy dinner with a flavorful spice blend, chicken, and green beans simmered in a rich tomato broth—just toss it all in and cook!

Side dish ideas: [White Rice](#) or [Cauliflower Rice](#)

FRIDAY



GROUND BEEF AND POTATOES

My mom's Lebanese take on this ground beef recipe with fresh garlic, a delicious spice blend and crispy potatoes, all cooked in one skillet.

Side dish ideas: [Roasted Green Beans](#) or [Roasted Cabbage](#)

BREAKFAST

MEDITERRANEAN EGG WRAP



Sun-dried tomatoes, onions, feta, spinach, and eggs are all wrapped in a tortilla—quick and easy!

SNACK/DESSERT

PISTACHIO BAKLAVA



Layers of crunchy phyllo and pistachios soaked in orange blossom syrup - perfect for Eid al-Fitr!