



### DINNER

MONDAY



#### GREEK YOGURT MAC AND CHEESE

I love using yogurt instead of milk or cream in my recipes! Plus, everything cooks in one pot, making cleanup easy, and it's ready in about 30 minutes.

**Side dish ideas:** [Sauteed Green Beans](#), [Baked Zucchini Fries](#)

TUESDAY



#### BEEF STEW (*Instant Pot*)

If you're craving some good comfort food, nothing hits the spot like tender beef, potatoes, veggies, and rich gravy. It's a family favorite!

**TIP:** Follow steps 1-4 in a pot. For step 5, cover and simmer for 45 minutes, or until the beef is tender. Then, continue with the recipe.

WEDNESDAY



#### FALL HARVEST SALAD

With crunchy apples and candied pecans, feta cheese, thinly sliced Brussels sprouts, and roasted sweet potatoes, it's the kind of fall salad that'll have you saying, "So good!".

**Protein ideas:** [Beef Tenderloin Roast](#), [Skillet Rosemary Chicken](#)

THURSDAY



#### AIR FRYER TURKEY BREAST

Happy Thanksgiving! This air fried turkey cooks so quick and is such an easy method of making a holiday meal or a weeknight dinner!

**Sides:** [Mashed Potatoes](#), [Smashed Brussel Sprouts](#), [Mushroom Stuffing](#)  
*Need more ideas? Check out my full Thanksgiving dinner menu!*

FRIDAY



#### TURKEY NOODLE SOUP

This recipe is perfect for using leftover holiday turkey and for creating a simple dinner after a large meal.

**TIP:** If you plan to save soup for later, cook the noodles separately and add them to each bowl when serving to keep them fresh.

### BREAKFAST

#### FRENCH TOAST CASSEROLE



A quick and easy holiday breakfast - prepped in just 10 minutes and baked for a hands off meal.

### SNACK/DESSERT

#### PUMPKIN PIE



If you need a Thanksgiving dessert, you can prepare it up to 2 days before so it's ready to serve after dinner!