

YOUR PREP-ONCE, GRILL-ALL-WEEK GAME PLAN

Prep on Sunday for a week's worth of meals.
When you're ready to eat, simply finish off the recipes and grill.

SUNDAY PREP:

1. Make aioli for Grilled Whole Red Snapper with Lemon Aioli (p. 67; recipe through Step 1).
Cover and refrigerate.
2. Stuff chicken for Pizza-Stuffed Chicken (p. 68; recipe through Step 1).
3. Make marinade and pickles for Vietnamese Banh Mi-Style Steak with Pickled Vegetables (p. 70; recipe through Step 2).
Cover and refrigerate.
4. Make marinade, blue cheese dip and spice mix for Grilled Chicken Wings with Mixed Bell Peppers & Blue Cheese Dip (p. 71; recipe through Step 3). Cover and refrigerate marinade and sauce; keep spice mix covered at room temperature.
5. Make vinaigrette for Grilled Watermelon & Halloumi Salad (p. 72; recipe through Step 1).
Cover and refrigerate.

MONDAY:

Stuff and grill fish; serve with aioli.

TUESDAY:

Grill chicken breasts; warm marinara for dipping. Thaw wings in the refrigerator.

WEDNESDAY:

Marinate and grill steak; cook marinade and serve with steak and pickles. Marinate wings in the refrigerator overnight (Step 4).

THURSDAY:

Grill wings and shishitos; serve with blue cheese dip.

FRIDAY:

Grill halloumi and watermelon; serve with salad and vinaigrette.