

Date Night



Prep Ahead

Dinner Plan

Date Night Dinner at Home Plan

Thanks for downloading the date night dinner plan. I hope this helps you get a delicious dinner made for you and your honey. While saving you money by eating at home instead of eating out.

On the next page you'll find a meal plan with a main dish of steak, a side of mashed potatoes with garlic and chives and a plan to prep ahead a nice green salad.

And how to make chocolate covered strawberries at home.

I've included a shopping list, the main plan for getting the dinner items prepped ahead. And a plan for the day of date night.

I hope you find this helpful and have a great dinner with your honey.

Grocery List:

Main Dish

2 Steaks 4-6 ounces
Brown Sugar
Garlic Powder
Onion Powder
Salt
Pepper
Parsley, dried
Paprika

Side Dish

Potatoes
Garlic
Butter
Chives, dried or fresh
Milk
Salt
Pepper

Salad

Lettuce 1-2 kinds
Carrots
Tomatoes
Other toppings if desired

Dessert

Strawberries
Chocolate Almond Bark or Chips
Sprinkles

Recipes, just click on the link to be taken to each recipe so you can print them.

[Brown Sugar Steaks](#)

[Garlic and Chive Mashed Potatoes](#)

[Prep Ahead Salad](#)

[Chocolate Covered Strawberries](#)

The Prep Ahead Dinner Plan

Main Dish

Many Days in Advance or Long Term Prep for Steaks

If you are like me and stock up on meat when it's on sale then you can prep this recipe in advance two months and store it in the freezer.

If purchasing the steaks well in advance...

Mix the seasoning for the steak as directed in the recipe. Rub the steaks with the seasoning and then place in a zipper topped freezer bag. Label and freeze. A day before your date night take the steaks out of the freezer to thaw in the refrigerator.

Grill or Broil the night of date night to desired doneness.

If purchasing the steaks a day or two in advance...

The day before, rub the steaks with the seasoning mix and place in a covered shallow dish overnight. The next day when ready to cook dinner broil or grill to desired doneness.

Side Dish Prep

Make Ahead and Reheat...

If you don't mind eating a side dish two night in a row, the night before date night make a double batch of the chive and garlic mashed potatoes. Store the extra in the refrigerator until ready for dinner.

Reheat in the oven in a covered oven safe dish or in the microwave.

If you prefer the mashed potatoes made fresh.

In the afternoon of date night cut the potatoes and place them in a pot covered with water.

Let them sit in the water until ready to cook. Also measure the butter, chives, garlic and place them in a bowl in the refrigerator until you are ready for them.

30-40 minutes before dinner boil the potatoes, add the seasoning and mix, and mash. Place the potatoes in an oven safe covered dish and place in the oven to keep warm until ready to serve.

Salad Prep

Up to 5 days in advance...

Wash the lettuce and place it in a zipper topped bag with a paper towel in the bottom to absorb any extra water. Store in the refrigerator. Don't chop or tear the lettuce yet, wait until you are ready to serve.

Cut or shred the carrots and place them in a zipper topped bag or in a sealed dish. Place in the refrigerator.

Cut tomatoes into wedges and store in an airtight container in the refrigerator.

Day of the date...

Chop lettuce and place it into serving bowls. Add the carrots and tomatoes and any other toppings you'd like. Cover and place in the refrigerator until ready to serve.

Dessert

The day before or day of the date..

It's important to not make the chocolate covered strawberries too far in advance. They only keep well about 24 hours after that the quality can deteriorate rapidly.

Wash and dry the strawberries, leaving the stem leaves on.

In a small saucepan, heat the chocolate over low heat stirring constantly.

Once the chocolate is melted drip, the strawberries into the chocolate and place them on a silicone lined cookie sheet to harden. Sprinkle with sprinkles if desired after dipping.

Move to the refrigerator in the covered dish unit ready to serve.

Putting it all together...

The night before rub the season on the steak and place in a shallow covered dish in the refrigerator.

Night before or early in the day of the date, dip the strawberries and put in the refrigerator.

Prep the mashed potatoes and seasonings.

Prep the salad and place them in the refrigerator.

Before starting date night, set the table. Get candles on the table if you want to eat by candlelight. Use a fabric tablecloth and napkins to make it more special if you have them.

Cook the potatoes and prepare the potatoes place in a covered dish to keep warm up to 30 minutes before dinner. Or place in the oven to reheat if mashed potatoes are already made.

Preheat the broiler or grill about 15 minutes before cooking. Cook the steaks. Wrap or cover to let them rest before serving.

While steaks are resting, plate up the potatoes, bring out the salad and dressing to the table.

Add the steaks and serve. When ready for dessert, take the chocolate covered strawberries out of the refrigerator.

Place the dirty dishes in the sink for tomorrow morning and enjoy your evening.

Thanks again for requesting this prep ahead date night dinner plan. I hope you find it helpful and you have a wonder dinner date night at home with your honey.