

MON (MEXICAN)

Mexican Casserole

TUES (ITALIAN)

Easy Chicken Piccata

WED (BRINNER)

Snowman Pancakes

THUR (OTHER CUISINE)

Ham and Bean Soup

FRI (DATE NIGHT)

WEEKEND

Shepherd's Pie

SIDES

Brussel Sprout Salad

Italian Bread

DESSERT

Peppermint Ice Cream Dessert

SHOPPING LIST

PRODUCE

Cilantro, garnish
Strawberries
Carrot (2)
Celery (2 ribs)
Onion, minced (1/2 onion + 1/4 Tbsp)
Peas, frozen (1/2 cup)
Large Russet Potatoes (2 1/2)
Brussel Sprouts (2 lbs)
Pomegranate Seeds (1/2 cup)

GRAINS/BREAD

Mexican Rice (3/4 cup)

SPICES

Garlic, minced (1/2 Tbsp + 1 3/4 tsp)
Parsely, fresh (2/3 cup)
Salt (1/2 Tbsp + 1 1/4 tsp)
Pepper (3/4 tsp)
Garlic Salt
Bay Leaf (2)
Garlic Powder (1/2 tsp)
Cumin (1/8 tsp)
Thyme (1/8 tsp)
Kosher Salt

CANNED GOODS

(1) Cream of Chicken Soup
Green Chiles (1/2 can)
Salsa (3/4 cup)
Chicken Stock (1/2 cup)
Brined Capers, rinsed (1/4 cup)
(2) Great Northern Beans
Chicken Broth (2 cup)
Tomato Paste (1/8 cup)
Beef Stock (1 1/3 cup)

MEAT/PROTEIN

Chicken breasts, cubed (2)
Skinless Chicken Breasts (3-4)
Egg (1)
Ham, cooked & cubed (1 cup)
Ground Beef (3/4 lb)

DAIRY

Mexican Cheese (2 cup)
Unsalted butter (4 Tbsp)
Buttermilk (2 1/2 cups)
Butter (4 Tbsp)
Heavy Cream (1/4 cup)
Aged White Cheddar, optional (1/8 cup)
Parmesan Cheese, shaved

PANTRY ITEMS

Oil (1/3 cup + 2 1/2 Tbsp)
Flour, for dredging
Flour (4 3/4 cup + 1 Tbsp)
Olive Oil (8 Tbsp)
Sugar (1/4 cup + 1/2 Tbsp)
Baking Powder (4 tsp)
Vanilla (1 tsp)
Instant Yeast (2 1/2 tsp)
Butter (1/2 cup)

OTHER

Taco Seasoning (1/2 pkg)
Lemon Juice (1/3 cup + 2 Tbsp)
Christmas Sprinkles (1/4 cup)
Whipped Cream
Worcestershire Sauce (1 Tbsp)
Red Wine Vinegar (1/2 tsp)
Rice Vinegar (2 Tbsp)
Sliced Almonds (1/2 cup)
Oreos, crushed (1/2 pkg)
Peppermint Ice Cream (1/2 gallon)
Whipped Topping (8 oz)
Hot Fudge Ice Cream Topping
Candy Canes, crushed

TIP OF THE WEEK:

We love freezer meals! They are so handy on nights that are busy with not much time to dinner prep. And during the holiday season, this tends to happen a lot. This week's Ham and Bean Soup is a great one to use as a freezer meal. Double the batch and freeze half of it for another busy night this month. It's also a great meal to take into friends/family when they need a dinner. Whether you want to make the soup ahead of time or save for later, freezing is such a great option! Pro tip: Make sure food has cooled before freezing. Freeze in a freezer safe storage container. Make sure you leave 2 inches of space to allow for expansion. Freeze for up to 3 months.

NOTES:

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