

**MON (MEXICAN)**

**White Chicken Chili**

**TUES (ITALIAN)**

**Stuffed Shells**

**WED (BRINNER)**

**Breakfast Crescent Ring**

**THUR (OTHER CUISINE)**

**Steak and Tortellini Salad**

**FRI (DATE NIGHT)**

**WEEKEND**

**Fried Chicken Breast**

**SIDES**

**Resurrection Rolls**

**Asparagus and Potatoes Medley**

**DESSERT**

**Carrot Cake Cupcakes**

**SHOPPING LIST**

**PRODUCE**

- Red Bell Pepper, chopped (1/2 cup)
- Cilantro (to taste)
- Romaine Lettuce
- Baby Arugula (4 cups)
- Fingerling Potatoes, sliced (12)
- Asparagus (1 bunch)
- Carrots, finely grated (1 1/2 cup)

**GRAINS/BREAD**

- Jumbo Pasta Shells (12 oz pkg)
- Tortellini (1 pkg)
- Panko Bread Crumbs (3/4 cup)

**SPICES**

- Cumin (1 tsp)
- Garlic Powder (1 1/2 tsp)
- Oregano (1/2 tsp)
- Salt
- Pepper
- Basil (1/2 Tbsp)
- Garlic, minced (2 tsp)
- Garlic Salt
- Cinnamon (3 tsp)

**CANNED GOODS**

- Chicken Broth (4 cup)
- (4) Great Northern Beans, drained (15.5 oz can)
- Diced Green Chilis (1 can)
- Pasta Sauce (2 1/2 - 3 cup)

**MEAT/PROTEIN**

- Shredded chicken (2 cup)
- Eggs (7)
- Bacon (6)
- Top Sirloin (4 lbs)
- Chicken breasts, thin (4)

**DAIRY**

- Sour Cream (1 3/4 cup)
- Monterrey Jack Cheese, shredded (2 cup)
- Ricotta Cheese (16 oz)
- Mozzarella Cheese, shredded (1 1/2 cup)
- Parmesan Cheese, grated (1 cup + 2 Tbsp)
- Parmesan Cheese, shaved (4 Tbsp)
- Milk (1/3 cup)
- Mexican Cheese, shredded (1 cup)
- Butter (3/4 cup + 6 Tbsp)
- Buttermilk (1 pint + 1/2 cup)
- Cream Cheese (8 oz)

**PANTRY ITEMS**

- Mayonnaise (1/3 cup)
- Pesto (3 Tbsp)
- Flour (2 cup)
- Olive Oil (1/4 cup + 2 Tbsp)
- Sugar (1 1/4 cup)
- Baking Soda (3/4 tsp)
- Baking Powder (3/4 tsp)
- Canola Oil (1/2 cup)
- Vanilla (2 1/2 tsp)
- Brown Sugar (2/3 cup)
- Powdered Sugar (3 cup)

**OTHER**

- (2) Crescent Dinner Rolls (8 oz)
- Lemon Juice (3 Tbsp)
- Marshmallows, large (8)

**NOTES:**

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**TIP OF THE WEEK:**

Resurrection Rolls are a sweet + easy roll that can be used for the Easter holiday. Try having little hands help you make these and use them for a fun (and delicious) object lesson! A few tips when making these: 1) You can use other types of rolls, but crescent is easy! 2) Make sure the edges are sealed tight. The marshmallow likes to ooze out. 3) Pull off the baking sheet quickly after they cook so the marshmallow doesn't harden onto the pan. **SEE THE POST** for ways to teach about Christ's Resurrection using these rolls!



Click for the recipes or search on [lilluna.com](http://lilluna.com)

