

MON (MEXICAN)

Sopa de Fideo

TUES (ITALIAN)

Flatout Flatbread Pizza

WED (BRINNER)

Sausage Cream Cheese Casserole

THUR (OTHER CUISINE)

Asian Meatballs

FRI (DATE NIGHT)

WEEKEND

Lemon Chicken with Veggies

SIDES

Chocolate Muffins

Asian Noodle Salad

DESSERT

Millionaire Bars

SHOPPING LIST

PRODUCE

- Tomato, sliced (1)
- Romaine, chopped (2 cup)
- Green Onions
- Lemons (2)
- Green Beans (3/4 lb)
- Red Potatoes (8)
- Coleslaw (1/2 lb)
- Edamamae, Carrots, Veggies, optional

GRAINS/BREAD

- Fideo Pasta (7 oz)
- Flatout Light Italian Herb (2)
- Linguine Pasta (1/2 lb)

SPICES

- Garlic Salt
- Pepper
- Basil, fresh
- Garlic, minced (1 Tbsp + 4 tsp)
- Kosher Salt
- All Spice (1/8 tsp)

CANNED GOODS

- Tomato Sauce (8 oz)
- Chicken Broth (12 oz)
- Sweetened Condensed Milk (14 oz)

MEAT/PROTEIN

- Chicken, cooked (1/2 lb + 1/3 cup)
- Jimmy Dean Pork Sausage Crumbles (2 pkg)
- (1/2 pkg) Meatballs, frozen (30 oz)
- Boneless, Skinless Chicken Breasts (4)
- Eggs (2)

DAIRY

- Mexican Cheese (1/2 - 1 cup)
- Mozzarella Cheese, sliced (6)
- Parmesan Flakes (2 Tbsp)
- Cream Cheese (8 oz)
- Milk (1 1/2 cup)
- Unsalted Butter (1 1/4 cup)

PANTRY ITEMS

- Vegetable Oil (3/4 cup + 3 Tbsp)
- Rice Vinegar (1/2 cup)
- Soy Sauce (1/3 cup + 2 Tbsp)
- Olive Oil (6 Tbsp)
- Flour (3 cup)
- Dutch Process Cocoa Powder (3/4 cup)
- Sugar (1 1/2 cup)
- Baking Soda (2 tsp)
- Vanilla (1 tsp)
- Baking Powder (1 tsp)
- Light Corn Syrup (2 Tbsp + 1/2 tsp)

OTHER

- Balsamic Vinegar (2 tsp)
- Caesar Dressing
- Crescent Rolls (2 pkg)
- Hoisin Sauce (1/2 cup)
- Sesame Seeds (1 tbsp +)
- Semi Sweet Chocolate Chips (1/2 cup)
- Dark Chocolate Chunks (1/4 cup)
- Chocolate Jimmies (sprinkles)
- Wonton Wrappers
- Sesame Oil (1 1/2 Tbsp)
- Milk Chocolate (3.5 oz)

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NOTES:

TIP OF THE WEEK:

Ever heard of Sopa de Fideo? It is a Mexican sopa (soup) featuring fideo (a thin Mexican noodle). There are only 5 ingredients in this recipe + the best part? You can usually find a bag of fideo at the grocery store for about a quarter! Feel free to add chicken to make it heartier, to use vegetable broth to make it vegetarian or to add pureed tomatoes to make the flavor more rich. Lots of options for this simple, affordable & delicious soup! We love to serve it with some warm corn tortillas on the side.