

MON (MEXICAN)

Carnitas

TUES (ITALIAN)

Heart Shaped Pepperoni Pizza

WED (BRINNER)

Banana Oatmeal Pancakes

THUR (OTHER CUISINE)

Hamburger Casserole

FRI (DATE NIGHT)

WEEKEND

Baked BBQ Chicken

SIDES

Oven Roasted Brussel Sprouts

Copycat Texas Roadhouse Rolls

DESSERT

Red Velvet Milkshakes

SHOPPING LIST

PRODUCE

- Onion, chopped (1/2)
- Jalapeno, deseeded (1/2)
- Bananas, mashed (1 cup)
- Bananas, optional topping
- Berries, optional topping
- Brussel Sprouts (1 1/2 lbs)

GRAINS/BREAD

- Pizza Dough Balls, homemade or store-bought (2)
- Macaroni Noodles, uncooked (1 cup)

SPICES

- Garlic Salt (1 1/2 tsp)
- Minced Garlic (2 tsp)
- Oregano (1/2 Tbsp)
- Cumin (1/2 Tbsp)
- Parsley or Basil, optional (4 tsp)
- Cinnamon (1/2 tsp)
- Chili Powder (1/2 tsp)
- Italian Seasoning (1 tsp)
- Pepper
- Salt (1 tsp)
- Paprika (1 tsp)
- Garlic Powder (1/4 tsp)
- Kosher Salt (1 tsp)

CANNED GOODS

- Pizza Sauce (1/2 cup)
- Cream of Chicken Mushroom Soup (1/2 can)
- Tomato Sauce (4 oz)
- Corn (1/2 can)

MEAT/PROTEIN

- Pork Butt (2 lbs)
- Pepperoni (60)
- Egg (2)
- Ground Beef (1/2 lb)
- Whole Chicken Breasts (4)

DAIRY

- Mozzarella Cheese, shredded (1/2 cup)
- Parmesan Cheese, grated (6 Tbsp)
- Milk (3 cup)
- Whole Milk (1 1/4 cup)
- Butter (3 Tbsp)
- Unsalted Butter (4 Tbsp)
- Cheddar Cheese, grated (1/2 cup)
- Whipped Cream

PANTRY ITEMS

- Olive Oil (1/2 cup + 1 1/2 Tbsp)
- Flour (5 1/3 cup)
- Old-Fashioned Oats (3/4 cup)
- Sugar (1 Tbsp)
- Baking Powder (2 Tbsp)
- Vegetable Oil (2 Tbsp)
- Brown Sugar (3 Tbsp)
- Apple Cider Vinegar (1/2 cup)
- Ketchup (1/4 cup)
- Honey (1/4 cup)
- Active Dry Yeast (2 1/4 tsp)
- Vanilla (1/2 tsp)

OTHER

- Orange Juice (1/4 cup)
- Lime Juice (1/8 cup)
- Syrup
- Worcestershire Sauce
- Vanilla Ice Cream (2 cup)
- Red Velvet Cake Mix (4 Tbsp)
- Hot Fudge Sauce, warmed (2 Tbsp)
- Sprinkles

NOTES:

Click for the recipes or search on lilluna.com

TIP OF THE WEEK:

If you've been to Texas Roadhouse, you know just how amazing their rolls are... so fluffy and delicious! Pro tip: To achieve light and fluffy rolls, do not over mix your dough. It's fine to use a Bosch, KitchenAid, or any other electric mixer just make sure not to mix the dough longer than 8-10 minutes. If you are kneading the dough by hand, 10-12 minutes is the general rule of thumb. Your dough will be smooth and will hold its shape when it's good to go!

And don't forget to whip up some homemade **Cinnamon Butter** too, just like at Texas Roadhouse! It'll take these rolls to the next level.