

MON (MEXICAN)

Carne Asada

TUES (ITALIAN)

Cheesy Baked Tortellini

WED (BRINNER)

French Toast Sticks

THUR (OTHER CUISINE)

Easy Ground Beef Tacos

FRI (DATE NIGHT)

WEEKEND

Baked Honey Mustard Chicken

SIDES

Easy Homemade Refried Beans

Asian Coleslaw

DESSERT

Sopapillas

SHOPPING LIST

PRODUCE

- Cilantro (1/2 cup)
- Spinach, frozen (2 cup)
- Carrots (1 lb)
- Brussel Sprouts (1 lb)
- Coleslaw (1 pkg)
- Lettuce
- Tomato
- Potatoes, cooked & cubed

GRAINS/BREAD

- Cheese Tortellini Package (12 oz)
- Thick sliced bread (6 slices)
- Ramen Noodles (2 pkg)
- Corn Tortillas (12)

SPICES

- Garlic, minced (5 tsp)
- Cumin (1 tsp)
- Chili Powder (1/2 tsp)
- Salt
- Pepper
- Basil (1 tsp)
- Cinnamon (1 Tbsp)
- Garlic (4 cloves)

CANNED GOODS

- Refried Beans (30 oz)

MEAT/PROTEIN

- Flank Steak (1 1/2 lbs)
- Bacon (4)
- Eggs (3)
- Chicken Breasts (4)
- Chicken, cooked & cubed (1 1/2 cup)
- Ground Beef (1 lb)

DAIRY

- Milk (5 2/3 cup)
- Mozzarella Cheese (3/4 cup)
- Parmesan Cheese (3/4 cup)
- Butter (1/2 cup + 4 Tbsp)
- Mexican Blend Cheese (3-4 cup)

PANTRY ITEMS

- Olive Oil (2/3 cup + 2 Tbsp)
- Flour (4 cups + 2 Tbsp)
- Vanilla (1 tsp)
- Sugar (1 cup)
- Honey (1/4 cup)
- Dijon Mustard (3 Tbsp)
- Whole Grain Mustard (3 Tbsp)
- Crisco Shortening (1/4 cup + 4 Tbsp)
- Soy Sauce (2 Tbsp)
- Mustard (1 Tbsp)
- Baking Powder (2 tsp)
- Oil, for frying (2 1/2 quarts)

OTHER

- Lime Juice (3 Tbsp)
- Lemon Juice (2 tsp)
- Syrup, for dipping
- Slivered Almonds (1 cup)
- Sunflower Seeds (1/2 cup)
- Rice Vinegar (1/3 cup)

Click for the recipes or search on lilluna.com

NOTES:

TIP OF THE WEEK:

This week is Cinco de Mayo and we always love a good reason to enjoy delicious Mexican food! We love to go all out -- entrees, appetizers, desserts & drinks! We've compiled a list of our favorite Cinco de Mayo recipes [HERE](#) (including tips to throw a great party!)

Mother's Day is this month! Celebrate the mothers in your life with a delicious dessert. We have lots of options [HERE](#) for whatever her (or your) sweet craving may be!