

**MON (MEXICAN)**

**Mexican Chicken**

**TUES (ITALIAN)**

**Sausage Penne Pasta**

**WED (BRINNER)**

**Biscuits and Gravy Casserole**

**THUR (OTHER CUISINE)**

**Asian Honey Garlic Chicken**

**FRI (DATE NIGHT)**

**WEEKEND**

**Crock Pot Roast with Potatoes and Carrots**

**SIDES**

**Bacon in the Oven**

**Chinese Pasta Salad**

**DESSERT**

**Strawberry Sheet Cake**

**SHOPPING LIST**

**PRODUCE**

- Green Onions (2), optional
- Yukon Gold Potatoes (1 lb)
- Baby Carrots (1/2 lb)
- Romaine Lettuce (4 cups)
- Strawberries (16 oz)
- Strawberry Puree (1/4 cup)

**GRAINS/BREAD**

- Penne Pasta (16 oz)
- Pillsbury Grand Flaky Layer Biscuits (16 oz)
- Wonton Skins (15)
- Pasta Noodles, cooked (2 cups)

**SPICES**

- Garlic, minced (1 Tbsp + 7 tsp)
- Garlic Salt (3 tsp)
- Cumin (2 tsp)
- Salt
- Pepper
- Basil (1/4 tsp)
- Garlic Powder (1/4 tsp)
- Sesame Seeds (3 Tbsp)
- Parsley, for garnish

**CANNED GOODS**

- Salsa (2 cup)
- Italian Stewed Tomatoes (2 cans)
- Cream of Mushroom Soup (10.5 oz)
- Beef Broth (3/4 cup)

**MEAT/PROTEIN**

- Chicken Breasts (6)
- Mild Italian Sausage (1 1/2 lb)
- Chicken Thighs (4)
- Chuck Roast (2 lb)
- Bacon (1/2 lb)
- Chicken Breast, cooked & shredded (1)
- Eggs (3)

**DAIRY**

- Cheddar Cheese, shredded (2 cup)
- Heavy Whipping Cream (1 1/2 cup)
- Parmesan Cheese, shredded (1 cup)
- Milk (1 1/4 cup)
- Softened Butter
- Butter (1/4 cup)
- Cream Cheese (4 oz)

**PANTRY ITEMS**

- Flour (2 Tbsp)
- Worcestershire Sauce (1 1/4 tsp)
- Soy Sauce (1/4 cup + 2 tsp)
- Honey (2 Tbsp)
- Olive Oil (1/2 Tbsp)
- Canola Oil (1 cup)
- Vegetable Oil (1 1/2 Tbsp)
- Sugar (1 1/2 tsp)
- Vanilla (1 tsp)
- Powdered Sugar (3 cup)

**OTHER**

- Cooking Spray
- Brown Gravy Mix (1/2 Tbsp)
- Ranch Seasoning Mix (1/2 Tbsp)
- Toasted, Sliced Almonds (1/4 cup)
- Seasoned Rice Vinegar (6 Tbsp)
- Sesame Oil (1 tsp)
- White Cake Mix (1 box)
- Strawberry Jello (3 oz)

**TIP OF THE WEEK:**



Asian Honey Garlic Chicken deserves a big thumbs up!! We recommend using chicken thighs (with or without skin) for a juicy and flavorful meal. However, here are a few fun variations: grill the meat, cook in the crockpot, use chicken breasts cut into cubes for more of a chicken nugget dish, use chicken wings for more of an appetizer. Also, if you love some extra sauce like me, don't forget to double the sauce!

**NOTES:**

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Memorial Day is coming up! Get a head start on your holiday spread with our **Memorial Day Recipes**. And don't forget the **Memorial Day Desserts** too!