

MON (MEXICAN)

Chicken Taco Salad

TUES (ITALIAN)

Pizza Casserole

WED (BRINNER)

Bacon and Cheese Quiche

THUR (OTHER CUISINE)

**Spinach Artichoke
Grilled Cheese**

FRI (DATE NIGHT)

WEEKEND

Chicken Divan

SIDES

Fruit Kabobs

Mozzarella Pasta Salad

DESSERT

Butterscotch Brownies

SHOPPING LIST

PRODUCE

- Corn on the Cob (2 ears)
- Romaine Lettuce (2 heads)
- Roma Tomatoes (2)
- Avocados (2)
- Cilantro
- Spinach, frozen (1/2 cup)
- Broccoli Florets (3 cup)
- Strawberries (1/2 cup)
- Cantaloupe (1/2 cup)
- Pineapple (1/2 cup)
- Red Grapes (1/4 cup)
- Blackberries (1/4 cup)
- Cherry Tomatoes (2 cup)

GRAINS/BREAD

- Tortilla Strips (1 cup)
- Grand Biscuits (16.3 oz)
- Sourdough Bread (8 slices)
- Bread Crumbs (1/2 cup)
- Orzo Pasta (4 cup)

SPICES

- Pizza Seasoning (1 tsp)
- Salt
- Pepper
- Garlic, minced (1/2 tsp)
- Garlic Salt
- Basil, fresh (1 cup)

CANNED GOODS

- Pizza Sauce (8 oz)
- Artichoke Hearts (4 oz)
- Chicken Broth (2 cup)

MEAT/PROTEIN

- Chicken Breast (2)
- Eggs (7)
- Bacon (8 slices)
- Chicken Breast, cooked & cubed (3 cup)

DAIRY

- Butter (3/4 cup)
- Mexican Cheese (1/2 cup)
- Mozzarella Cheese (4 cup)
- Milk (2 cup)
- Cheddar Cheese, shredded (1 cup)
- Parmesan Cheese, grated (1 cup)
- Sour Cream (3/4 cup)
- Cream Cheese (4 oz)
- Mozzarella Cheese Balls (24 oz)
- Unsalted Butter (1 cup)

PANTRY ITEMS

- Mayonnaise (1/4 cup)
- Flour (2 3/4 cup)
- Olive Oil (4 Tbsp)
- Brown Sugar (1 1/4 cup)
- Sugar (1/2 cup)
- Vanilla Extract (2 tsp)
- Cornstarch (2 tsp)
- Baking Powder (1/2 tsp)

OTHER

- Taco Seasoning (2 Tbsp)
- Salad Dressing of Choice (1/2 cup)
- Pizza Toppings (ex: Pepperoni, Sausage, etc.)
- Pie Crust (1)
- Butterscotch Chips (2/3 cup)
- Walnuts, chopped (1 cup), optional

NOTES:

TIP OF THE WEEK:



Fruit Kabobs are such a fun side + are SO versatile! Switch up the fruit you use based on what is in season and what you prefer. Get creative with the shape of the fruit by using cookie cutters or a melon baller. Some of the fruit will need to be treated to keep it fresh. Pro-tip: Soak in lemon water! Mix 1 tablespoon of lemon juice per 1 cup of water soak for 5-10 minutes. And ta-da! Fresh as can be. Try dipping the fruit in one of our yummy dips like our **Cream Cheese Fruit Dip** or our **Yogurt Fruit Dip**. Enjoy!

Click for the recipes or search on lilluna.com