

**MON (MEXICAN)**

Avocado Taquitos

**TUES (ITALIAN)**

Chicken Parmesan Sliders

**WED (BRINNER)**

Breakfast Enchilada Casserole

**THUR (OTHER CUISINE)**

Honey Mustard Chicken Salad

**FRI (DATE NIGHT)**

**WEEKEND**

Homemade Mac and Cheese

**SIDES**

Mexican Street Corn

Cheesy Garlic Bread

**DESSERT**

Lemon Cupcakes

**SHOPPING LIST**

**PRODUCE**

- Avocados (2-3)
- Lettuce
- Mixed Greens (3 cup)
- Strawberries (1/4 cup)
- Blueberries (1/4 cup)
- Raspberries (1/4 cup)
- Grapes (1/2 cup)
- Avocado (1/2)
- Cilantro

**GRAINS/BREAD**

- Corn Tortillas (12-16)
- Mini Chibata Bread Buns (4)
- 1/2 lb Elbow Macaroni
- Panko Bread Crumbs (1/4 cup)
- Italian Bread (3/4 cup)

**SPICES**

- Salt
- Pepper
- Garlic Powder
- Kosher Salt
- Chives, sliced (1/2 Tbsp)
- Garlic Salt (1 Tbsp)
- Chili Powder (2 tsp)
- Garlic, minced (2 tsp)
- Parsley, dried (2 tsp)

**CANNED GOODS**

- Marinara Sauce (1/2 cup)
- Salsa (1/2 cup)
- Green Chile Enchilada Sauce (8 oz)
- (3) Corn (15.25 oz)

**MEAT/PROTEIN**

- Chicken Breasts (2)
- Eggs (7)
- Sausage ( 4 oz)
- Bacon (3 slices)
- Lightly Breaded Chicken Strips (2)

**DAIRY**

- Provolone Cheese, sliced (4)
- Milk (2 1/4 cup)
- Sour Cream (3/4 cup)
- Butter (1 1/2 cup)
- Mexican Blend Cheese (3/4 cup)
- Cheddar Jack Cheese (1 1/4 cup)
- Colby Jack Cheese (2 cup)
- Sharp Cheddar Cheese (3 cup)
- Cojita Cheese
- Cream Cheese (8 oz)
- Unsalted Butter (1/2 cup)

**PANTRY ITEMS**

- Honey (6 Tbsp)
- Dijon Mustard (1/4 cup)
- Mayonnaise (5 Tbsp)
- Flour (2 cup)
- Sugar (2/3 cup)
- Baking Soda (1/4 tsp)
- Baking Powder (2 tsp)
- Oil (1/4 cup)
- Powdered Sugar (2 1/2 cup)

**OTHER**

- Tater Tots, baked (1 dozen)
- Toasted Almonds (1/3 cup)
- Lemon Juice (3 Tbsp)
- Lime Juice (1-2 Tbsp)
- Italian Dressing (3/4 cup)
- Lemonade (1/4 cup)
- Lemon Zest (2 lemons + 1 Tbsp)

**TIP OF THE WEEK:**



Our Honey Mustard Chicken Salad is on the menu this week and we are crazy about that Honey Mustard Dressing! It's SO good. However, if Honey Mustard isn't your jam, no worries! Try serving the salad with any of these delicious homemade dressings: **Creamy Pesto**, **Lemon Poppyseed**, **Homemade Ranch** or **Caesar**.

How do you pick the perfect avocado? A ripe avocado should be firm enough to handle a squish without bruising, but not be as tough as a rock. The peel will typically be a bit darker if the avocado is ripe. To make the avocado ripen in 1-2 days, place it in a paper bag with a banana or two.

**NOTES:**

---



---



---



---



Click for the recipes or search on [lilluna.com](http://lilluna.com)