



SERVES 4-6

MON (MEXICAN)

Cheese Crisp

TUES (ITALIAN)

Sausage Alfredo

WED (BRINNER)

Hashbrown Egg Cups

THUR (OTHER CUISINE)

Pulled Pork

FRI (DATE NIGHT)

WEEKEND

Baked Chicken Drumsticks

SIDES

Black Bean and Corn Salsa

Potato Salad

DESSERT

No Bake Cheesecake



SHOPPING LIST

PRODUCE

Roma Tomatoes (6-8) Cilantro (1 bunch) Avocados (2-3) Potatoes (5-6) Strawberries (16 oz)

GRAINS/BREAD

Tortillas, burrito size (4) Penne Pasta (12 oz) Graham Cracker Crumbs (1 1/2 cup)

SPICES

Garlic, minced (2 tsp)
Salt
Pepper
Parsley, optional
Kosher Salt (1 Tbsp)
Paprika (1 1/2 tsp)
Garlic Salt with parsley flakes

CANNED GOODS

Diced Green Chiles (1/2 cup) Chicken Broth (1 1/2 cup) (1) Corn (1) Black Beans Black Olives (1 small can)

MEAT/PROTEIN

Eggs (6)
Bacon, cooked (8-10)
Smoked Sausage (12 oz)
Pork Butt (2-3 lb)
Chicken Drumsticks (3 lb)
Hard Boiled Eggs (3-4)

DAIRY

Butter (1 cup + 2 Tbsp)
Colby Jack Cheese, shredded (3 cup)
Whole Milk (1 1/2 cup)
Heavy Whipping Cream (1/2 cup)
Parmesan Cheese, grated (1 cup)
Milk (1/2 cup)
Cheese (1 1/2 cup)
Cream Cheese (24 oz)
Greek Yogurt, plain (1/2 cup)

PANTRY ITEMS

Mayonnaise (1 cup) Mustard (1/2 Tbsp) Sugar (1/3 cup + 2 Tbsp) Powdered Sugar (1 3/4 cup) Vanilla Extract (2 tsp)

OTHER

Frozen Hash Browns (20 oz)
Liquid Smoke (1/6 cup)
Barbecue Sauce, optional
Bisquick Mix (2/3 cup)
Spray Butter
Italian Dressing (1/4 cup)
Lime Juice (1/8 cup)
Pickle Juice (1/8 cup)
Baby Dill Pickles
Gelatin (1 packet)
Lemon Juice (2 tsp)
Cool Whip (1 1/2 cup)
Whipped Cream



TIP OF THE WEEK:

Our Hasbrown Egg Cups for this week's "brinner" combine two stellar breakfast dishes... hashbrowns and eggs! These are also great for quick, on the go breakfasts. You can also make these as a casserole (8x8 or 9x9 dish) rather than individual portions. We love to pair this with one of our delicious smoothies like our Aloha Tropical Smoothie or our Favorite Peach Smoothie. For more summer smoothies, click HERE.