

MON (MEXICAN)

Chimichangas

TUES (ITALIAN)

Easy Spaghetti

WED (BRINNER)

Cheesy Breakfast Casserole

THUR (OTHER CUISINE)

Chicken Pesto Panini

FRI (DATE NIGHT)

WEEKEND

Cilantro Lime Chicken

SIDES

No Knead Bread

Ambrosia Salad

DESSERT

Cream Puff Cake

SHOPPING LIST

PRODUCE

- Onion (1)
- Jalapeno (1)
- Tomato (1)
- Cilantro (1/3 cup + 2 Tbsp)
- Limes (2)
- Clementines (3)
- Strawberries (1/4 cup)
- Pineapple (1/2 cup)

GRAINS/BREAD

- Flour Tortillas (6)
- Spaghetti Noodles (8 oz)
- Sourdough Bread (8 slices)

SPICES

- Garlic, minced (4 cloves + 2 tsp)
- Chili Powder (1 1/2 tsp)
- Cumin (1 tsp)
- Cinnamon (1/4 tsp)
- Salt
- Pepper
- Basil (1/4 tsp)
- Oregano (1/4 tsp)
- Garlic Powder
- Paprika

CANNED GOODS

- Refried Beans (15 oz)
- Beef Bouillon (1 cube)
- Tomato Sauce (4 oz)
- Tomato Paste (3 oz)

MEAT/PROTEIN

- Rotisserie Chicken (1/2 lb + 2 cup)
- Hamburger (1/2 lb)
- Bacon (1/2 lb)
- Eggs (8)
- Cooked Bacon (8 slices)
- Chicken Breasts or Thighs (4)

DAIRY

- Sour Cream (1/4 cup + 2 oz)
- Monterey Jack Cheese (1 1/2 cup)
- Cheddar Cheese (3/4 cup)
- Milk (4 cup)
- Parmesan Cheese, grated (9 tsp)
- Smoked Mozzarella Cheese (4 slices)
- Butter (1/2 cup + 4 Tbsp)
- Heavy Whipping Cream (1/4 cup)
- Cream Cheese (8 oz)
- Whipped Cream (8 oz)

PANTRY ITEMS

- Vegetable Oil (2 Tbsp)
- Sugar (1 1/2 Tbsp + 2 tsp)
- Mayonnaise (6 Tbsp)
- Olive Oil (3 Tbsp)
- Instant Yeast (1 1/2 Tbsp)
- Flour (7 1/2 cup)

OTHER

- Toppings (Ex: shredded lettuce, tomatoes, sour cream, cilantro, cheese, etc.)
- Frozen Hashbrowns (15 oz)
- Lemon Juice (2 tsp)
- Pesto (3 Tbsp)
- Lemon Zest (1/2 tsp)
- Mini Marshmallows (1 1/2 cup)
- Coconut (1/2 cup)
- Pecans (1/2 cup)
- Maraschino Cherries (1/4 cup)
- Instant Vanilla Pudding (1 large box)
- Chocolate Syrup

What is an Ambrosia Salad? There are so many versions of it, but it's a fruit salad that almost always includes coconut, which makes it a true Ambrosia Salad. It's got mini marshmallows and sweet fruit all wrapped in whipped cream, chilled and served. A perfect side for your summer BBQ's!

TIP OF THE WEEK:

Chimichangas can be pan fried, air fried or baked to create that crispy shell. Details for each option are included in the recipe. Don't forget to serve with a side of **rice** and **beans**!



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