



SERVES 4-6

# MON (MEXICAN)

# **Sheet Pan Chicken Fajitas**

TUES (ITALIAN)

Spaghetti Aglio E Olio

**WED** (BRINNER)

Apple Muffins and Scrambled Eggs

THUR (OTHER CUISINE)

**Porcupine Meatballs** 

FRI (DATE NIGHT)

### WEEKEND

**Buttery Baked Chicken** 

#### SIDES

**Crockpot Spanish Rice** 

**Waldorf Salad** 

## **DESSERT**

Brown Butter Rice Krispie Treats



#### SHOPPING LIST

#### **PRODUCE**

White Onion (1 onion + 1/2 cup)
Bell Peppers (3 cup)
Apples (3)
Cilantro, optional (6 stems)
Spring Salad Mix (6 cup)
Celery (2 stalks)
Red Grapes (1 cup)

#### **GRAINS/BREAD**

Tortillas, corn or flour (8) Spaghetti (1 lb) Minute Rice (1/2 cup) Long Grain Rice (2 cup) Rice Krispies (8 cups)

### **SPICES**

Chili Powder (1 Tbsp)
Cumin (1 tsp)
Garlic, minced (10 cloves + 1 tsp)
Salt
Pepper
Red Pepper Flakes (1/4 tsp)
Parsley (1/4 cup)
Cinnamon (1 tsp)
Celery Salt (1/2 tsp)
Garlic Powder (1/8 tsp)
Garlic Salt with Parsley (1 tsp)
Sea Salt (1 tsp)

# **CANNED GOODS**

Tomato Sauce (15 oz)
Tomato Sauce (8 oz)
Evaporated Milk (12 oz)
Cream of Chicken Soup (1)
Chicken Broth (4 cup)

#### MEAT/PROTEIN

Chicken Breasts (1 lb + 4 breasts) Eggs (9) Ground Beef (1 lb) Chicken, cooked (2 cup)

Brown Butter Rice Krispie Treats are a fun twist on the classic. The smell of that browned butter.... mmmm! A few other favorite Rice Krispie Treat recipes include chocolate, caramel, fruity, holiday themed, and of course, the classic! Check them all out HERE!

#### **DAIRY**

Parmesan Cheese, grated (1 cup)
Butter (1 cup + 3 Tbsp)
Milk (1/2 cup)
Heavy Whipping Cream (1/8 cup)
Shredded Cheese, your choice (1/2 cup)
Unsalted Butter (1/2 cup)

### **PANTRY ITEMS**

Vegetable Oil (1/2 cup + 2 Tbsp)
Olive Oil (1/3 cup)
Sugar (1 1/2 cup)
Flour (2 1/4 cup + 3 Tbsp)
Vanilla Extract (1 tsp)
Baking Powder (2 tsp)
Brown Sugar (2 Tbsp)

### **OTHER**

Lime Juice (3 Tbsp)
Worcestershire Sauce (2 Tbsp + 2 tsp)
Fajita Toppings (Ex: avocados, pico de gallo, limes, cheese, cilantro, sour cream, etc.)
Walnuts (3/4 cup)
Blue Cheese Crumbles (1/4 cup)
Poppyseed Dressing
Miniature Marshmallows (16 oz)



# TIP OF THE WEEK:

Possibly our best loved recipe is our **Spanish Rice!** This week's side is a crock pot version of the wildy popular original recipe. Pro-tip: Make sure to use the rice that the recipe calls for - white long grain. Different types of rice may not cook according to the recipe directions. This rice also freezes really well. So make a big batch and save the extras for another meal another day!