

MON (MEXICAN)

Crockpot Chicken Enchilada Soup

TUES (ITALIAN)

Creamy Sausage Penne Bake

WED (BRINNER)

Cream Cheese French Toast Bake

THUR (OTHER CUISINE)

Roasted Turkey

FRI (DATE NIGHT)

WEEKEND

Thanksgiving Leftover Casserole

SIDES

Mashed Sweet Potatoes

Traditional Homemade Stuffing

DESSERT

Pecan Pie Bars

SHOPPING LIST

PRODUCE

- Corn (2/3 cup)
- Celery (7-8 stalks)
- Onion (1-2)
- Carrots (4-5)
- Apples (2-3)
- Potatoes (3)
- Sweet Potatoes (6)

GRAINS/BREAD

- Instant Rice (2/3 cup)
- Penne Pasta (12 oz)
- Sourdough Bread (1 loaf)
- Stuffing Cubes (3 cup)

SPICES

- Cumin (1 1/2 Tbsp)
- Chili Powder (1 Tbsp)
- Onion Powder (1 tsp)
- Garlic Powder (2 tsp)
- Salt
- Pepper
- Garlic Salt with Parsley Flakes (1 tsp)
- Oregano (1/2 tsp)
- Basil (1/2 tsp)
- Cinnamon (1 tsp)
- Garlic, minced (2 cloves + 1 tsp)
- Granulated Garlic (1 Tbsp)
- Kosher Salt (2 tsp)
- Poultry Seasoning (1/2 tsp)
- Rubbed Sage (1/8 tsp)
- Nutmeg (1/2 tsp)
- Basil (2 tsp)
- Parsley, fresh (1/4 cup)
- Sage, fresh (1/2 Tbsp)
- Thyme, fresh (1/2 Tbsp)
- Rosemary (1/4 Tbsp)

CANNED GOODS

- (2) Chicken Broth (14.5 oz + 4-5 cups)
- (2) Mild Green Enchilada Sauce (15 oz)
- (2) Diced Green Chiles (4 oz)
- Tomato Sauce (15 oz)
- Diced Tomatoes (14.5 oz)
- Tomato Paste (6 oz)
- Cream of Chicken Soup (1)

MEAT/PROTEIN

- Chicken Breasts, cooked (4)
- Mild Italian Sausage (1 lb)
- Eggs (9)
- Turkey, thawed (1)
- Turkey, cooked (2 cup)

DAIRY

- Cream Cheese (20 oz)
- Monterrey Jack Cheese
- Mozzarella Cheese (2 cup)
- Milk (1 cup)
- Butter (2 cup + 1 Tbsp)
- Compound Butter (3 Tbsp)
- Sour Cream (3/4 cup)
- Cheddar Cheese, shredded (1 1/2 - 2 cup)
- Half and Half (1 cup)
- Unsalted Butter (3/4 cup)

PANTRY ITEMS

- Olive Oil (2 tsp)
- Powdered Sugar (1 Tbsp)
- Vanilla Extract (1/2 tsp)
- Sugar (1 1/2 cup + 2/3 cup)
- Flour (2 1/4 cup)
- Brown Sugar (1/4 cup)
- Vanilla Extract (1 Tbsp + 1 1/2 tsp)
- Molasses (1 cup)
- Dijon Mustard (2 Tbsp)
- Light Corn Syrup (1 cup)

OTHER

- Maple Syrup (1/4 cup)
- Pecans, chopped (2 1/2 cup)



TIP OF THE WEEK:

Pecan Pie Bars are an easy variation of the real deal. They also freeze really well, so you can make them days in advance! Take them out of the freezer and bring to room temp... they'll taste fresh as can be. Takes a little stress away from all the baking on Thanksgiving Day. Don't forget to try our [Pecan Pie](#) recipe as well as our [Pecan Pie Cheesecake & Mini Pecan Pies!](#) Click [HERE](#) for even more Thanksgiving pies and desserts.

Still building your Thanksgiving menu for this week? We have everything you need to finish planning for the big day -- from appetizers to desserts to all the sides. Check them out [HERE!](#)



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