

MON (MEXICAN)

Chicken Tacos

TUES (ITALIAN)

Pizza Roll Ups

WED (BRINNER)

Buttermilk Chocolate Chip Pancakes

THUR (OTHER CUISINE)

Slow Cooker Chili

FRI (DATE NIGHT)

WEEKEND

Baby Back Ribs

SIDES

Homemade Cornbread

Southwest Caprese Salad

DESSERT

Peppermint Brownies

SHOPPING LIST

PRODUCE

Mixed Greens (2 cup)
Heirloom Tomatoes (2)
Cilantro (3/4 tsp + 1/4 cup)
Jalapeno (1/2)

GRAINS/BREAD

Corn Tortillas (8)

SPICES

Garlic, minced (4 tsp + 2 cloves)
Basil (1 tsp)
Garlic Salt
Salt
Pepper
Thyme (1/2 tsp)
Bay Leaf (1)
Parsley (1/2 Tbsp)
Garlic Salt with Parsley Flakes (2 tsp)

CANNED GOODS

Green Chiles (4 oz)
Beef Broth (1 1/2 cup)
Diced Tomatoes (14 oz)
Red Kidney Beans (15.5 oz)
(2) Tomato Sauce (8 oz)

MEAT/PROTEIN

Chicken, cooked & shredded (2 cup)
Pepperoni (1/2 cup)
Eggs (5)
Ground Beef (1 lb)
Pork Baby Back Ribs (2 lbs)

DAIRY

Mexican Blend Cheese (1 cup)
String Cheese (4)
Butter (1 1/3 cup + 1 Tbsp)
Buttermilk (3 cup)
Milk (1 1/2 cup)
Unsalted Butter (1/2 cup)
Queso Fresco (1/4 cup)
Heavy Whipping Cream (2-3 Tbsp)

PANTRY ITEMS

Vegetable Oil
Flour (4 cup)
Sugar (2/3 cup + 6 Tbsp)
Baking Powder (7 tsp)
Baking Soda (1 1/2 tsp)
Vanilla (1 tsp)
Brown Sugar (1/4 cup)
Yellow Cornmeal (1 cup)
Olive Oil (1/3 cup)
Powdered Sugar (2 1/2 cup)

OTHER

Taco Toppings (Ex: shredded lettuce, tomatoes, cilantro, etc.)
Crescent Rolls (8 oz tube)
Chocolate Chips (1 cup)
Syrup, optional
Chili Toppings (Ex: sour cream, cheese, green onions)
Barbecue Sauce (18 oz bottle)
White Wine Vinegar (2 Tbsp + 2 tsp)
Fudge Brownie Mix (Family Size) + ingredients on back
Peppermint Extract (1 tsp)
Mini Chocolate Chips (1 1/2 cup)
Crushed Candy Canes

TIP OF THE WEEK:

Peppermint is such a holiday flavor! Our Peppermint Brownies just hit right this time of year, as do our **Peppermint Crunch Cookies** and our **Peppermint Ice Cream Dessert**. For all our amazing Peppermint recipes, click **HERE!**

Don't forget to dunk your Pizza Roll Ups in our **BEST Ranch Dressing** or **Homemade Marinara!**

When you see ribs on the menu, they are usually pork ribs but sometimes can be beef. In this week's Baby Back Ribs, we used pork. They get their name not because they come from piglets, but because they are smaller than spare ribs. They are also leaner and more tender!



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