

**MON (MEXICAN)**

Chicken Flautas

**TUES (ITALIAN)**

Crock Pot Chicken Alfredo

**WED (BRINNER)**

Christmas Pancakes

**THUR (OTHER CUISINE)**

Swedish Meatballs

**FRI (DATE NIGHT)**

**WEEKEND**

Ham and Potato Casserole

**SIDES**

Spinach Artichoke Dip

Christmas Tree Veggie Platter

**DESSERT**

Yule Log Cake

**SHOPPING LIST**

**PRODUCE**

- Strawberries (12)
- Frozen Chopped Spinach (5 oz)
- Broccoli (1 crown)
- Sugar Snap Peas (1 cup)
- Cherry Tomatoes (1 cup)
- Yellow Bell Peppers (1)

**GRAINS/BREAD**

- Flour Tortillas (6)
- Fettuccine (8 oz)
- Bread Crumbs (1/2 cup)
- Corn Flakes (1-2 cup)

**SPICES**

- Garlic Salt with Parsley Flakes
- Salt
- Pepper
- Garlic, minced (3 tsp)
- Parsley, garnish
- Onion Powder (2 Tbsp + 1/2 tsp)
- White Pepper (1/4 tsp)

**CANNED GOODS**

- Salsa (1/4 cup)
- Diced Green Chiles (2 oz)
- Chicken Broth (1 1/2 cup)
- Beef Broth (2 cup)
- Cream of Chicken (1/2 can)
- Artichoke Hearts (7 oz)

**MEAT/PROTEIN**

- Chicken, cooked (1 1/2 cup)
- Chicken Breasts (2)
- Egg (7)
- Ground Beef (1/2 lb)
- Ground Pork (1/2 lb)
- Cubed Ham (3/4 cup)

**DAIRY**

- Mexican Blend Cheese (1/2 cup)
- Whole Milk (1 1/2)
- Heavy Whipping Cream (1 1/4 cup)
- Parmesan Cheese, shredded (2 cup)
- Milk (3 cup + 2 Tbsp)
- Sour Cream (2 cup)
- Butter (1 cup)
- Cheddar Cheese, shredded (1 cup)
- Cream Cheese (4 oz)
- Mascarpone Cheese (1/3 cup)

**PANTRY ITEMS**

- Vegetable Oil (1/3 cup+)
- Olive Oil (1 Tbsp)
- Flour (2 1/4 cup + 5 Tbsp)
- Sugar (1 cup)
- Baking Powder (4 tsp)
- Vanilla (3 tsp)
- Mayonnaise (2 Tbsp + 2 tsp)
- Powdered Sugar (2 cup)
- Cocoa Powder (1/2 cup + 1 1/2 Tbsp)

**OTHER**

- Flauta Toppings (Ex: shredded lettuce, chopped tomatoes, green salsa, guacamole, Cilantro Ranch dressing)
- Christmas Sprinkles (1/4 cup)
- Whipped Cream
- Frozen Diced Hash Browns (16 oz)
- Semi-sweet Chocolate Chips (1 cup)

**TIP OF THE WEEK:**



The Yule Log cake is a CLASSIC Christmas dessert. It does require some time and effort! However, while there are many steps to complete, the steps are very simple and straightforward. The difficulty level is not high, but it does require a bit of time. So plan accordingly when preparing for this timeless and festive dessert. If time and effort is not something you have right now, keep it simple and still tasty with our [Eggnog Milkshakes!](#) ;)



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Still need help figuring out your Christmas dinner? Let us help! Check out our [BEST Christmas Dinner ideas HERE!](#)