

MON (MEXICAN)

Beef Enchiladas

TUES (ITALIAN)

Chicken Orzo

WED (BRINNER)

Chocolate Chip Pancakes

THUR (OTHER CUISINE)

Meatball Soup

FRI (DATE NIGHT)

WEEKEND

Popcorn Chicken

SIDES

Bread Bowls

Crockpot Mac & Cheese

DESSERT

Strawberry Butter Cake

SHOPPING LIST

PRODUCE

Corn (1 cup)
Onion (1/2)
Celery (1 rib)
Carrot, large (1/2)
Strawberries

GRAINS/BREAD

Tortillas, corn or flour (12)
Orzo Pasta (1/2 lb)
Pasta (of choice) (1/2 cup)
Panko Crumbs (1 cup)
Elbow Macaroni (1 cup)

SPICES

Garlic Cloves (1)
Parsley, fresh (1 1/2 Tbsp)
Cinnamon (1/2 tsp)
Oregano (1/2 tsp)
Garlic Salt with Parsley Flakes (1 tsp)
Salt
Pepper

CANNED GOODS

Green Chiles (4 oz)
Red Enchilada Sauce (20 oz)
Chicken Broth (3 cup)
(2) Italian Style Stewed Tomatoes (14 oz)
(2) Beef Broth (14 oz)
Mixed Veggies (14 oz)
Cheddar Cheese Soup (1/2 can)

MEAT/PROTEIN

Roast Beef, cooked & shredded (3 cup)
Chicken Breasts (3)
Eggs (7)
Italian Sausage Meatballs, frozen (15-18 oz)

DAIRY

Cheese (of choice), shredded (2 1/2 cup)
Milk (2 cup)
Butter (1 cup + 2 Tbsp)
Vanilla Extract (2 tsp)
Buttermilk (1 cup)
Cheddar Cheese, grated (1 1/4 cup)
Sour Cream (1/4 cup)
Whole Milk (1/2 cup)
Cream Cheese (8 oz)

PANTRY ITEMS

Olive Oil (1/2 Tbsp)
Flour (2 1/2 cup + 2 Tbsp)
Sugar (4 Tbsp)
Baking Powder (2 Tbsp)
Chocolate Chips (2/3 cup)
Vegetable Oil (2 Tbsp)
Bread Flour (4 cup+)
Powdered Sugar (2 cup)

OTHER

Syrup
Favorite Dipping Sauces
Rapid Rise Yeast (3/4 Tbsp)
Strawberry Cake Mix (1 box)

This week's dessert literally takes 5 minutes of prep work. It's so easy! If strawberry isn't your fav, you can easily switch up the flavor by changing the cake mix. Try a Devil's Food Cake for a chocolate spin or a yellow cake mix like in our classic **Gooney Butter Cake!**

TIP OF THE WEEK:

Making your own bread bowls this week is going to be much easier than you may think. A few tricks to keep in mind -- Remember to "score" the dough to ensure even rising, use an egg wash before baking to create that crisp shiny finish, and last but not least, don't throw away the inside of the bread bowl. After scooping out the middle, use that bread to make crumbs or croutons for other recipes!



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