

**MON (MEXICAN)**

**Green Chile Smothered Burritos**

**TUES (ITALIAN)**

**Chicken Pesto Pasta**

**WED (BRINNER)**

**Yogurt Pancakes**

**THUR (OTHER CUISINE)**

**Cheesy Ham and Potato Soup**

**FRI (DATE NIGHT)**

**WEEKEND**

**Shepherd's Pie**

**SIDES**

**Caesar Salad Cups**

**Pretzel Rolls**

**DESSERT**

**Slice and Bake St. Patrick's Day Cookies**

**SHOPPING LIST**

**PRODUCE**

- Avocado
- Potatoes (4 medium + 5 large)
- Scallions
- Carrots (2)
- Celery (1 rib)
- Onion (1)
- Frozen Peas (1 cup)
- Romaine Lettuce (1 head)
- Cherry Tomatoes (1 package)

**GRAINS/BREAD**

- Large Flour Tortillas (7-8)
- Bow Tie Pasta (16 oz)

**SPICES**

- Cumin (1 tsp)
- Chili Powder (1 tsp)
- Garlic Powder (2 tsp)
- Minced Garlic (5 tsp)
- Crushed Red Pepper (1/4 tsp)
- Garlic Salt (with parsley flakes)
- Garlic Pepper
- Pepper (1 1/4 tsp)
- Salt (3 tsp)
- Cumin (1/2 tsp)
- Dried Thyme (1/4 tsp)
- Bay Leaf (1)
- Kosher Sea Salt (1/4 tsp)

**CANNED GOODS**

- Chicken Breast (12.5 oz)
- Black Beans (15 oz)
- Green Chiles (4 oz)
- Corn (15 oz)
- Green Enchilada Sauce (10 oz)
- Olives
- Chicken Broth (4 cups)
- Tomato Paste (1/4 cup)

**MEAT/PROTEIN**

- Chicken Breasts (4)
- Eggs (3)
- Ham (12 oz, cooked and cubed)
- Ground Beef (1 1/2 pounds)

**DAIRY**

- Cheddar Cheese (10 oz)
- Sour Cream
- Heavy Whipping Cream (1 1/6 cup)
- Parmesan Cheese (1/2 cup)
- Vanilla Yogurt (2 cups)
- Butter (3 cubes)
- Milk (3 1/2 cups)
- Grated Aged White Cheddar Cheese (1/3 cup)
- Shaved Parmesan

**PANTRY ITEMS**

- Cooking Spray
- Olive Oil (7 tsp)
- Flour (8 1/2 cups)
- Sugar (2/3 cup)
- Baking Powder (2 tsp)
- Yeast (1/2 Tbsp)
- Canola Oil (1 Tbsp)
- Baking Soda (1/4 cup)
- Brown Sugar (1/3 cup)
- Vanilla (2 tsp)
- Almond Extract (1/2 tsp)

**OTHER**

- Oil Packed Sundried Tomatoes (1/2 cup)
- Pesto Sauce (8.1 oz jar)
- Beef Stock, NOT Beef Broth (2 3/4 cups)
- Worcestershire Sauce (2 Tbsp)
- Red Wine Vinegar (1 tsp)
- Wonton Wrappers (12)
- Caesar Salad Dressing
- Mini Croutons (1 cup)
- Toppings for Pancakes (Semisweet chocolate chips, dried cranberries, sliced ripe bananas and coarsely chopped pecans)

**TIP OF THE WEEK:**

St. Patrick's Day is this week! It such a fun holiday. You can make it extra fun by serving some green food like **Green Smoothies** or **Roasted Green Beans** or by using some green food dye to make green pancakes or green milk. We also have some fun rainbow-colored food like **Fruit Kabobs** and **Fruity Pebble Rice Krispy Treats** that kids will go crazy over. And be sure to check out our dessert this week, **Slice and Bake St. Patrick's Day cookies**. They require some work and time, but they're so cute and fun!

Click for the recipes or search on [lilluna.com](http://lilluna.com)