

MON (MEXICAN)

Chile Relleno Casserole

TUES (ITALIAN)

Barbecue Chicken Pizza

WED (BRINNER)

Chilaquiles

THUR (OTHER CUISINE)

Asian Citrus Chicken Salad

FRI (DATE NIGHT)

WEEKEND

Carne Asada

SIDES

Mexican Corn on the Cob

Homemade Salsa

DESSERT

Easy Tres Leches Cake

SHOPPING LIST

PRODUCE

Poblano Chile Peppers (6)
Fresh Cilantro (3 bunches)
Avocado
Mixed Greens (3-4 cups)
Red Pepper (1/2)
Baby Cucumber (1 cup)
Roma Tomatoes (2-3)
White Onion (1/2)
Jalapeno, diced (1-2 Tbsp)
Corn, shucked (4 ears)
Strawberries (for Tres Leches Cake) optional

GRAINS/BREAD

Yellow Corn Tortillas (12)

SPICES

Salt
Pepper
Garlic Salt with Parsley Flakes
Minced Garlic (6 tsp)
Ginger, ground or fresh and grated (1 Tbsp)
Cumin Powder (4 tsp)
Chili Powder

CANNED GOODS

Red Enchilada Sauce (1 1/2 - 2 cups)
Mandarin Oranges (1 cup)
Diced Tomatoes (14.5 oz)
Rotel (10 oz)
Diced Green Chiles (4 oz)
Evaporated Milk (12 oz)
Sweetened Condensed Milk (14 oz)

MEAT/PROTEIN

Eggs (10)
Chicken, cubed (1 1/2 cups)
Cooked Bacon, chopped (3 pieces)
Chicken Breasts, grilled and cut (2)
Flank Steak (1 1/2 lbs)

DAIRY

Monterey Jack Cheese, shredded (8 oz)
Milk (1/4 cup)
Mozzarella Cheese (3 cups)
Crema Mexicana
Queso Fresco
Mixed Sesame Oil and Grape Oil or
Canola Oil (1/4 cup)
Salted Butter, melted (1/4 cup)
Cotija Cheese, Grated (1/2 cup)
Half and Half (1 cup)
Heavy Whipping Cream (1 cup)

PANTRY ITEMS

Cornmeal (2/3 cup)
Baking Powder (1/2 tsp)
Vegetable Oil (3/4 cup)
Soy Sauce (2 Tbsp)
Agave Nectar or Honey (2 Tbsp)
Olive Oil (1/3 cup)
Sugar (1 tsp)
Vanilla (2 tsp)
Powdered Sugar (1/2 cup)

OTHER

Premade or Homemade Dough (14 oz)
Barbecue Sauce (1 1/4 cups)
Edamame, cooked and shelled (3/4 cup)
Wonton Strips
Orange Juice (1/4 cup)
Lime Juice (5 Tbsp)
Chili Paste or Sriracha (1/4 tsp)
Mayonnaise (1/4 cup)
White Cake Mix (15.25 oz box)



Click for the recipes
or search on
lilluna.com

TIP OF THE WEEK:

Cinco de Mayo is this week, so we've got some yummy Mexican food on the menu! The weekend meal is **Carne Asada**. The best cut of beef to use for carne asada is either flank steak or skirt steak. Those types of beef are thin and easy to slice for tacos and other **Mexican dishes**. Enjoy, Amigos!

