

MON (MEXICAN)

Bean Chimichangas

TUES (ITALIAN)

Chicken Bacon Ranch Pasta

WED (BRINNER)

Dutch Baby Pancakes

THUR (OTHER CUISINE)

Sweet and Sour Meatballs

FRI (DATE NIGHT)

WEEKEND

Buttermilk Fried Chicken

SIDES

Quick Caprese Salad

Best Mashed Potatoes

DESSERT

Banana Cream Pie

SHOPPING LIST

PRODUCE

- Bell Peppers (2)
- Sliced Green Onions, sliced (2 Tbsp)
- Lettuce (5-6 cups)
- Cherry Tomatoes (1 cup)
- Avocados (2)
- Russet Potatoes (5 lbs)
- Bananas (4)

GRAINS/BREAD

- Tortillas (12)
- Rotini Pasta (2 cups)
- Rice

SPICES

- Salt
- Paprika (1 tsp)
- Garlic Salt with Parsley Flakes
- Pepper
- Garlic Pepper

CANNED GOODS

- Refried Beans (16 oz)
- Rotel (5 oz)
- Chicken Broth (3 cups)
- Small Pineapple Chunks, drained (1 cup)

MEAT/PROTEIN

- Egg Whites (2)
- Chicken, shredded (2 cups)
- Bacon, cooked and crumbled (6 slices)
- Eggs (3)
- All-Purpose Meatballs (25), frozen is fine
- Whole Chicken, cut into pieces (4-6)
- Egg Yolks (3)

DAIRY

- Monterey Jack Cheese
- Cream Cheese (16 oz)
- Cheddar Cheese, shredded (1 1/2 cups)
- Milk (2 1/2 cups)
- Butter (1 cup)
- Buttermilk (1 cup)
- Mozzarella Balls (1 cup)
- Heavy Whipping Cream (1/2 cup)
- Whipped Cream (2 cups)

PANTRY ITEMS

- Vegetable Oil (2 Tbsp)
- Flour (2 1/2 cups)
- Brown Sugar (1/2 cup)
- Rice Vinegar (1/2 cup)
- Soy Sauce (1 Tbsp)
- Cornstarch (4 Tbsp)
- Vegetable Oil (for frying)
- Sugar (3/4 cup)
- Vanilla Extract (1 tsp)

OTHER

- Velveeta (8 oz)
- Ranch Dressing Seasoning Mix (2 Tbsp)
- Toppings for Dutch Baby Pancakes:
 - Powdered Sugar, Fresh Berries, Syrup
- Ketchup (1/4 cup)
- Pineapple Juice (2 1/2 cups)
- Balsamic Glaze
- 9 inch Prebaked Pie Crust (1)



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TIP OF THE WEEK:

Mashed Potatoes are one of our featured sides this week. These are our top 3 tips for making perfect mashed potatoes, but there are even more helpful tips and tricks you may want to check out. Find them [HERE!](#)

1. Always add the cubed potatoes into cold water, then bring it to a boil. This helps create an even cook.
2. Use room temperature milk so it absorbs more easily.
3. Don't over-mix as this will create a gluey texture.

