

Grocery List

Do not include the baking project ingredients

Fresh Produce

Onions: 3 medium
Garlic: 16 cloves
Fresh parsley: 1 bunch
Fresh basil: 1 small bunch
Lemons: 2
Mushrooms: 8 oz (226 g)

Others

Refrigerated

Butter: 1 cup
Heavy cream: 2 ¼ cups
Plain yogurt: ¼ cup
Fresh mozzarella: 1 ball
Parmesan cheese: 2–3
tablespoons
Cream cheese: 2 tablespoons

Spices/Seasonings

Salt: 2 teaspoons
Black pepper: 1 teaspoon
Garlic powder: 2 teaspoons
Italian seasoning: 1 teaspoon
Red pepper flakes: 1
teaspoon

Meat/Seafood

Pork chops: 6–8 thick bone-in
Ground beef: 1 lb (500 g)
Chicken breasts: 1½ lb, (boneless and
skinless)

Pantry

San Marzano tomatoes: 2 cans
(28 oz – 794 g each) (whole or
crushed)
Canned tomatoes: 1 can (28 oz-
793 g) (whole or crushed)
Panko breadcrumbs: ½ cup
Ketchup: ½ cup + 2 tablespoons
Beer (or non-alcoholic): 1 bottle
Olive oil: 7 tablespoons
Neutral oil: 2 tablespoons
Short Pasta: 16 oz
Beef broth: 3 ¼ cups
Chicken broth: 1 ¾ cups
Tomato paste: 2 tablespoons
All-purpose flour: ¼ cup
Cornstarch: 3 tablespoons
Brown sugar: 4 tablespoons
White wine: ¼ cup
Dijon mustard: 5 teaspoons
Worcestershire sauce: 2
tablespoons
Soy sauce: 1 tablespoon
Beef bouillon: 1 cube
Capers: 2 tablespoons