Grocery List

Do not include the baking project ingredients

Fresh Produce

Yellow Onion: 2 medium
Garlic: 10 cloves
Parsley: 1 bunch
Cremini Mushrooms: 8 oz
Tomatoes: 2 medium
Red Onion: 1 small
Avocado: 1 medium
Broccoli Crowns: 3 large
Carrots: 6 medium
Cilantro: 1 bunch

Refrigerated

Plain Yogurt: ½ cup + 3 tbsp
Heavy Cream: 2 1/2 cups
Sour Cream: 1 ½ cups
Sharp Cheddar Cheese: 10 oz
Oaxaca, Monterey Jack, or White Cheddar Cheese: 1 lb
Queso Fresco: 1 cup
Parmesan Cheese: 1 cup
Pecorino Romano Cheese: 4 cups (about 400 g)
Unsalted Butter: 3 tbsp

Pantry

Saltine Crackers: 8 (or 1/2 cup panko)
All-Purpose Flour: 3 tbsp
Cornstarch: 2 tsp + 2 tbsp
Spaghetti: 16 oz
Corn Tortillas: 12–14
White Bread: 2 slices
Ketchup: 1 ¼ cups
Tomato Paste: 2 tbsp
Salsa Verde: 4 cups
Chicken Stock/Broth: 6 cups
Beef Stock: 1 cup
Light Brown Sugar: 2 tbsp
Vinegar: 3 tbsp
Worcestershire Sauce: 1 tsp
Olive Oil: 8 tbsp
Evaporated Milk: 12 oz
Dijon Mustard: 1 tbsp
Yellow Mustard: 1 tbsp

Others

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Spices/Seasonings

Dried Thyme: ½ tsp
Garlic Powder: 2 tsp
Onion Powder: 2 tsp
Paprika: ½ tsp
Ground Mustard: ½ tsp
Ground Cayenne Pepper: ⅛ tsp
Italian Seasoning: 1 tsp
Kosher Salt: 2 tsp
Black Pepper: 2 ¼ tsp
Bay Leaf: 2

Meat/Seafood

Ground Chicken: 1 lb (450 g)
Ground Beef: 2 lb (900 g)
Rotisserie or Cooked Chicken: 2–3 cups
Guanciale, Pancetta, or Bacon: 10.5 oz (300 g)