

Grocery List

Do not include the baking project ingredients

Fresh Produce

Onion: 2 medium
Garlic: 12 cloves
Celery: 2 stalks
Mushrooms : 16 oz
Red Bell Pepper: 2 medium
Snow Peas: 1 cup (8 oz bag)
Baby Bok Choy: 2 cups (1 bunch)
Matchstick Carrots: 10 oz bag
Scallions: 2
Lime: 2
Avocado: 1
Chives: 1 small bunch
Ginger: 1 small piece
Cilantro: 1 bunch
Basil: 1 bunch

Others

Refrigerated

Butter: 4 tablespoons
Ricotta Cheese: 3 cups (26 oz – 750 g)
Shredded Mozzarella Cheese: 2 cups
Parmesan Cheese: $\frac{3}{4}$ cup
Shredded Cheddar Cheese: 2 cups

Meat/Seafood

Chicken Breast Or Thighs (Boneless, Skinless): 2 1/2 lb - 1150 g - 8 units)
Fish Fillet (Firm, Skinless): 1 Lb

Spices/Seasonings

Kosher Salt: 4 teaspoons
Black Pepper: 2 teaspoon
Dried Thyme: $\frac{1}{4}$ teaspoon
Chili Powder: 3 teaspoons
Dried Oregano: 4 teaspoons
Ground Cumin: 2 teaspoons
Dried Parsley: 2 teaspoons
Dried Basil: $\frac{1}{2}$ teaspoon
Paprika: 1/2 teaspoon
Garlic Powder: 2 teaspoons

Pantry

Olive Oil: 5 tablespoons
Chicken Broth: 6 $\frac{1}{2}$ cups
Tomato Puree: 2 cups (1-29 oz can)
Black Beans: 2 (15 Oz) cans
Diced Tomatoes & Green Chilies: 1 (10 Oz) can
Corn: 1 (15 Oz) can
Dry White Wine: 1 cup
Arborio Rice: 1 $\frac{1}{2}$ cups (300 g)
Jumbo Pasta Shells: 1 box (12 oz – 340 g)
All-Purpose Flour: $\frac{3}{4}$ cup
Marinara Sauce: 24 oz (680 g)
Lo Mein Noodles: 16 oz (450 g)
Breadcrumbs: $\frac{3}{4}$ cup
Panko: $\frac{3}{4}$ cup
Soy Sauce: $\frac{1}{2}$ cup
Oyster Sauce: $\frac{1}{2}$ cup
Shaoxing Chinese Wine: $\frac{1}{4}$ cup
Cornstarch: $\frac{1}{4}$ cup
Granulated Sugar: 1 tablespoon
Sesame Oil: 2 tablespoons
Fry Tortilla Strips: 1 bag
Vegetable Oil: 3 tablespoons