Grocery List

Do not include the baking project ingredients

Fresh Produce

Zucchini: 4 medium
Spinach: ½ cup
Lemon: 2
Cherry Tomatoes: 2 cups
Onion: 2 large
Red Bell Pepper: 2 medium
Green Bell Pepper: 1 medium
Garlic: 17 cloves
Tomatoes: 2 medium
Green Onion: 1 bunch
Carrots: 5 medium
Fresh Ginger: 2-inch piece
Fresh Thyme: 1 tsp leaves
Parsley: 1 bunch
Cilantro: 1 bunch
Basil: 1 bunch

Others

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Refrigerated

Butter: 2 tbsp
Ricotta Cheese: 2 cups
Pecorino Cheese: 1 cup (grated)
Parmesan Cheese: ¼ cup (grated)
Heavy Cream: 1 cup
Monterey Jack Cheese: 12 oz (3 cups)
Frozen Whole Onions: 1 lb
Bacon: 8 oz

Meat/Seafood

Boneless Pork Chops: 6
Shredded Cooked Chicken: 3 cups (about 450 g - 1 lb)
Chuck Beef: 2½ - 3 lb
Boneless Chicken Breasts: 2 lb (900 g)

Spices/Seasonings

Salt: 4 tsp approx.
Black Pepper: 2 tsp approx.
Garlic Powder: 1 tsp
Onion Powder: ½ tsp
Dried Red Chilies: 6 - 8
Red Pepper Flakes: ½ tsp

Pantry

Olive Oil: 2 tbsp
Vegetable/Canola Oil: 11 tbsp
Corn Tortillas: 12 count
Sweet Cream Corn: 1 can (14.75 oz)
Salsa Verde: 2 cups (16 oz)
Marinara Sauce: 24 oz
Soy Sauce: 11 tbsp
Chinese Shaoxing Rice Wine: 2 tbsp
Rice Vinegar: ¼ tsp
Tomato Paste: 1 tbsp
Beef Broth: 2 cups
Beef Bouillon Cube: 1 cube
Cognac: ¼ cup
Red Wine: 750 ml bottle
Apple Juice: ¼ cup
Bourbon: ¼ cup
Brown Sugar: ⅓ cup
Apple Cider Vinegar: 1 tbsp
Ketchup: 2 tbsp
Roasted Peanuts: 1 cup
Cornstarch: 4 tbsp
Flour: 3 tbsp
Sugar: 1 tbsp
Sesame Oil: 1 ½ tsp