

Grocery List

Do not include the baking project ingredients

Fresh Produce

Oranges: 7
Limes: 3
Lemon: 1
Ginger: 1-in piece
Garlic: 20
Green onions: 2 bunches
Onion: 2 medium
Red Onion: 1 small
Cremini mushrooms: 1 lb
Zucchini: 1 medium
Fresh cilantro: 1 small bunch
Fresh mint: 1 small bunch
Fresh parsley: 1 small bunch
Fresh Dill: 1 small bunch

Meat/Seafood

Boneless Chicken Breasts: 2 lb / 1 kg
Boneless Pork shoulder: 3 lb / 1.5 kg
Ground Turkey: 1 lb / 500 g
Beef Tenderloin: 1 lb / 500 g
Ground Chicken: 1 lb / 500 g

Refrigerated

Plain Yogurt or Ricotta Cheese: 5 Tablespoons
Heavy Cream: 1 Cup
Sour Cream: ½ Cup
Crumbled Feta Cheese: ¼ Cup
Butter: 3 Tablespoons

Spices/Seasonings

Salt: 6 Teaspoons
Black Pepper: 3 Teaspoon
Cayenne Pepper: ⅛ Teaspoon
Garlic Powder: 3 Teaspoons
Onion Powder: 1 Teaspoon
Dried Oregano: 3 Teaspoons
Ground Cinnamon: 1 Teaspoon
Cumin: 1 Teaspoon
Thyme Leaves: ½ Teaspoon
Bay Leaves: 3
Sesame Seeds: 2 Tablespoons

Pantry

Granulated Sugar: ¼ Cup
Brown Sugar: 4 ½ Tablespoons
Breadcrumbs or Panko: 1 ½ Cup
Cornstarch: ½ Cup
Oil: 9 Tablespoons
Olive Oil: 5 Tablespoons
Sesame Oil: 1 Teaspoon
Low-Sodium Soy Sauce: 1 Cup
Rice Vinegar: ½ Cup
Chinese Cooking Wine (Shaoxing Wine): 1 Tablespoon
Chicken Broth: 1 Cup
Beef Broth: 2 Cups
Honey: 3 Tablespoons
Worcestershire Sauce: 1 Tablespoon
Dijon Mustard: 1 Tablespoon

Others
