

Grocery List

Do not include the baking project ingredients

Fresh Produce

Garlic: 10 cloves
Ginger: 3 tablespoons
Red bell pepper: 1 large
Green bell pepper: 1 large
Red onion: 1 large
Pineapple: 1 small fresh
Jalapeño pepper: 1 medium
Lime: 2 medium
Fresh cilantro: 1 small bunch
Green onion: 1 small bunch

Spices/Seasonings

Salt: 5 teaspoons approx.
Black pepper: 2 teaspoons approx.
Dry mustard: 1 teaspoon
Paprika: ¼ teaspoon
Onion powder: 1 teaspoon
Ground cumin: 1 teaspoon
Ancho chile powder: 1 tablespoon
Dried Mexican oregano: 1
teaspoon
Sesame seeds: for garnish
(optional)

Refrigerated

Cheddar cheese: 4 cups (360 g)
Monterey Jack cheese with
jalapeños: 1 cup (90 g)
Raclette cheese: 3 cups (270 g)
Unsalted butter: 1 cup
Whole milk: 3 cups
Heavy whipping cream: 2 cups

Meat/Seafood

Chicken breasts: 6 breast
Chicken thighs: 6 - 8 thighs
Flank steak or skirt steak: 2 lb

Others

Pantry

Chicken bouillon: 2 tablespoons
Barbecue sauce: ½ cup
Pineapple juice: ½ cup
Olive oil: 4 tablespoons
Honey: 3 tablespoons
Red enchilada sauce: 1 cup
Black beans: 1 can (15 oz)
Rice, cooked: 2 cups (about 1 cup
uncooked)
Whole kernel corn: 1 can (15 oz)
Canola or vegetable oil: 4
tablespoons
Soy sauce, low sodium: ½ cup
Rice vinegar: ¼ cup
Elbow macaroni: 1 lb (455 g)
All-purpose flour: ¾ cup
Classic panko breadcrumbs: 2/3
cup
Beer: 12 oz
Orange juice: ½ cup
Worcestershire sauce: 2
tablespoons
Cornstarch: 1 tablespoons