

# Grocery List

Do not include the baking project ingredients

## Fresh Produce

Garlic: 12  
Fresh parsley: 1 bunch  
Shallot: 1 small  
Oranges: 4 medium  
Fresh ginger: 1-inch piece approx.  
Green onions: 2–3  
Lemons: 3 medium

## Spices/Seasonings

Salt: 2 teaspoons approx.  
Black pepper: 2 teaspoons approx.  
Paprika: 2 teaspoons  
Cayenne pepper: ½ teaspoon  
Garlic powder: 2 tablespoons  
Dill weed: ½ teaspoon  
Italian seasoning: 1 teaspoon  
Sesame seeds (optional): to garnish

## Refrigerated

Buttermilk: 1 cup  
Pecorino Romano cheese: 3 cups  
(300 g) + more to serve

## Meat/Seafood

Pancetta: 10.5 oz (300 g)  
Chicken breast: 1 lb (450 g)  
Chicken (breasts or thighs): 2 lb  
(900 g)  
Large shrimp: 2 lb (900 g)

## Others

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## Pantry

Olive oil: 8 tablespoons  
Vegetable oil: 4 tablespoons  
Cornflakes: 1 cup  
Breadcrumbs or panko: 1½ cups  
All-purpose flour: ¼ cup  
Granulated sugar: ¼ cup  
Honey: 4 tablespoons  
Spaghetti: 16 oz package  
Rice vinegar: 1 tablespoon  
Low-sodium soy sauce: 2  
tablespoons  
Shaoxing wine (Chinese cooking  
wine): 1 tablespoon  
Sesame oil (toasted): 1 teaspoon  
Dijon mustard: 2 teaspoons  
Evaporated milk: 12 oz can  
Cornstarch: 7 tablespoons  
Chunk tuna in water: 12 oz can  
(340 g)  
Vegan or eggless mayonnaise: 4  
tablespoons