

Grocery List

Do not include the baking project or sides ingredients

Fresh Produce

Onion: 1 medium
Bell peppers: 2 medium
Garlic cloves: 20
Lemon: 1 medium
Fresh parsley: 1 small bunch
Fresh cilantro: 1 small bunch
Fresh basil: 1 small bunch
Tomatoes: Topping (optional)
Red onion: Topping (optional)
Avocado: Topping (optional)

Spices/Seasonings

Salt: 4 teaspoons approx.
Black pepper: 2 teaspoons approx.
Smoked paprika: 1 teaspoon
Sweet paprika: 1 teaspoon
Oregano: 1 teaspoon
Ground peri-peri: 1/4 – 1 teaspoon
Red pepper flakes: 1 teaspoon
Italian seasoning: 1 teaspoon
Garlic powder: 3 teaspoons
Onion powder: 1 teaspoon

Refrigerated

Butter: 4 tablespoons
Sour cream: 1 cup
Heavy cream: 2 cups
Shredded Oaxaca, Monterey Jack, or white cheddar cheese: 1 lb
Fresh mozzarella: 1 ball (226 g)
Plain yogurt: 1/2 cup
Parmesan cheese: 1 cup + to serve

Meat/Seafood

Large shrimp: 1 lb (500 g)
Cooked chicken: 3 cups (500 g)
Ground beef: 2 lb (1 kg)
Bone-in, thick-cut pork chops: 6 count

Others

Pantry

Olive oil: 7 tablespoons
Salsa verde: 4 cups
Taco size corn tortillas: 12 – 14 count
Uncooked pasta: 16 oz
Canned tomatoes: 28 oz
Tomato paste: 4 tablespoons
Ketchup: 1 1/4 cups
Dijon mustard: 1 tablespoon
White bread slices: 2
Light brown sugar: 2 tablespoons
Cider vinegar or white vinegar: 3 tablespoons
Worcestershire sauce: 2 teaspoons
Honey: 7 tablespoons
Vegetable broth: 1/2 cup
Rice wine vinegar: 1 tablespoon
Soy sauce: 3 tablespoons
Cornstarch: 2 tablespoons
Vegetable or canola oil: 2 tablespoons