

# Grocery List



Do not include the baking project or sides ingredients

## Fresh Produce

- Garlic: 12 cloves
- Green onions: 2 bunches
- Onion: 2 medium
- Cremini mushrooms: 1 lb (450 g)
- Carrots: 2 medium
- Sweet pea shoots: 1 handful
- Oranges: 5–6 medium
- Fresh ginger: 1 small piece
- Shredded lettuce: 1 small bag
- Matchstick carrots: 1 cup
- Thyme: 1 small bunch

## Meat/Seafood

- Chicken breasts: 4 - 5 lb (1.8 - 2.2 kg)
- Beef tenderloin: 1 lb (450 g)
- Shrimp: 1 lb (450 g)
- Cooked carnitas or pulled pork: 3 cups (450 g)

## Refrigerated

- Cream cheese: 3 oz
- Shredded cheese: 2 cups
- Heavy cream: 1 cup
- Sour cream: 1 cup
- Butter: 3 tablespoons
- Frozen orange juice: 1 cup
- Frozen pineapple juice: 1 cup
- Frozen sweet peas: 1 cup

## Spices/Seasonings

- Salt: 2 teaspoons approx.
- Black pepper: 1 teaspoon approx.
- Ground ginger: 3 teaspoons
- Bay leaf: 1
- Cayenne pepper: 1 teaspoon

## Others

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## Pantry

- Soy sauce: 7 tablespoons
- Oyster sauce: 1 tablespoon
- Toasted sesame oil: 2 teaspoons
- Rice vinegar: 1 tablespoon
- Chinese cooking wine: 1 tablespoon
- Worcestershire sauce: 1 tablespoon
- Dijon mustard: 1 tablespoon
- Beef broth: 2 cups
- Vegetable oil (or canola): 3 cups
- Olive oil: 3 tablespoons
- Brown sugar: 3 tablespoons
- Granulated sugar: ¼ cup
- Honey: 3 tablespoons
- Corn tortillas: 14–16
- Rice, cooked and chilled: 4 cups
- Cornstarch: ½ cup
- Toasted sesame seeds: small jar (optional)