

Grocery List

Do not include the baking project or sides ingredients

Fresh Produce

Onions: 4 large
Mushrooms: 16 oz (454 g)
Shallot: 1 small
Garlic: 8 cloves
Lemon: 1 count
Parsley: 1 small bunch
Cilantro: 1 small bunch
Fresh thyme: 1 small bunch

Spices/Seasonings

Salt: 3 ¼ teaspoons
Black pepper: 2 teaspoons + to taste
Garlic powder: 2 teaspoons
Italian herbs: 1 teaspoon
Paprika: ½ teaspoon
Bay leaf: 1 leaf

Refrigerated

Unsalted butter: 8 tablespoons
Heavy cream: 2 ½ cups
Whole milk: 3 cups
Gruyère cheese: 2 cups
Cheddar cheese: 1 cup
Monterey Jack cheese with jalapeños:
1 cup
Parmesan cheese: 1 cup
Mozzarella cheese: 1 ½ cups
Cream cheese: ¼ cup

Meat/Seafood

Chicken breasts: 1 lb (454 g)
Salmon fillet: 1 lb (454 g)

Others

Pantry

All-purpose flour: 1 ½ cups
Dry white wine: 1 ¼ cup
Marsala wine: ⅔ cup
Chicken stock: 2 ⅔ cups
Beef broth: 6 cups
Olive oil: 8 tablespoons
Worcestershire sauce: ½ teaspoon
Red enchilada sauce: 1 cup
Black beans: 1 can (15 oz)
Cooked rice: 2 cups
Whole kernel corn: ¾ cup
Brown sugar or honey: 2
teaspoons
Dijon mustard: 1 tablespoon
Baguette bread: 1 count
Penne pasta: 12 oz