

Grocery List



Do not include the baking project or sides ingredients

Fresh Produce

Shallots: 1 medium
Green onions: 3 count
Onion: 2 medium
Red bell pepper: 2 medium
Green bell pepper: 1 medium
Red onion: 1 medium
Garlic: 14 cloves
Lemon: 1 count
Limes: 2 count
Avocado: 1 count
Fresh pineapple: ½ medium
pineapple
Peaches: 2 count *
Fresh cilantro: small bunch
Fresh parsley: small bunch
Fresh rosemary: small bunch
Fresh thyme sprigs: small bunch
Fresh ginger: 2-inch piece

Meat/Seafood

Chicken breasts or thighs: 6 1/2 lb (3 kg)
Spanish chorizo: 1 lb (450 g)
Fresh or frozen medium shrimp: 1 lb (450 g)
Pork chops: 1.5–2 lb (680 - 900 g)

Refrigerated

Pie crust: 1 (200–250 g)
Butter: 4 tablespoons
Whole milk ricotta cheese: 2 cups
Heavy cream: ½ cup
Shredded cheese: 2 cups
Bacon: ½ lb
Frozen peas: 1 cup

Spices/Seasonings

Salt: 2 teaspoons approx.
Black pepper: 2 teaspoons approx.
Garlic powder: 2 teaspoons
Onion powder: ½ teaspoon
Ground mustard: ½ teaspoon
Chili powder: 3 teaspoons
Dried oregano: 2 teaspoons
Ground cumin: 2 teaspoons
Ground chipotle pepper: ½ teaspoon
Saffron threads: 1 teaspoon
Sweet paprika: 1 teaspoon

Others

Pantry

Cornstarch: ¼ cup
Chicken stock: 4 cups
Tomato puree: 2 cups
Black beans: 2 (15 oz) cans
Diced tomatoes and green chilies: 1 (10 oz) can
Corn: 1 (15 oz) can
Chicken broth or paella broth: 4 ½ cups
Paella rice: 3 cups
Olive oil: 6 tablespoons
Barbecue sauce: ½ cup
Pineapple juice: ½ cup
Honey: 1 tablespoon
Walnuts (optional): ½ cup
Brown sugar: 2 tablespoons
Roasted red peppers: 6 strips
Fry Tortilla Strips: 1 bag
Baking powder: 2 teaspoons
Granulated chicken bouillon: 2 tablespoons