

PRODUCE	PANIRY
☐ Garlic - 8 cloves	☐ Salt
☐ Red onion - 1 each	☐ Black pepper
☐ Shallot - 1 each	☐ Olive oil
☐ Red pepper - 1 each	☐ Cooking spray
☐ Broccoli florets - 2 cups	☐ Garlic powder - 2 tsp
☐ Lemon - 3 each	☐ Italian seasoning - 1 tsp
☐ Fresh parsley - 1 bunch	☐ Paprika - 1 tsp
☐ Arugula - 2 cups	☐ Red pepper flakes - 1/2 tsp (optional)
MEAT/ PROTEIN	☐ Dijon mustard - 1 tbsp
☐ Chicken breasts - 4 each	☐ Capers - 4 tbsp
☐ Italian chicken sausage (or any	☐ Breadcrumbs - 1/2 cup
cooked sausage) - 1 package	☐ Flour - 1 tbsp
(5-6 links)	☐ Chicken broth - 1/2 cup
☐ Raw shrimp, peeled and deveined - 1 lb	☐ Dry white wine - 1/3 cup
☐ Ground chicken - 1 1/2 lb	BREAD/ STARCH
DAIRY/ EGGS	☐ Short pasta (penne, fusilli, or rigatoni - 12 oz
☐ Eggs - 3	
☐ Grated parmesan - 1 cup	
☐ Butter - 7 tbsp	
☐ Whole milk ricotta cheese - 15	
OZ	