

PRODUCE	PANIRY
☐ Yellow onion - 3 count	Extra virgin olive oil - 4 tbsp
☐ Carrots - 4 count	☐ Salt - 4 tsp
☐ Celery stalks - 4 count	Crushed San Marzano tomatoes -
☐ Garlic cloves - 10 cloves	28 ounces
☐ Fresh basil - 0.25 cups	☐ Black pepper - 3 tsp
☐ Fresh thyme - 2 sprigs	☐ Flour - 1.5 cups
☐ Zucchini - 1 count	Italian seasoning - 1 tsp
☐ Lemon - 1 count	☐ Plain breadcrumbs - 1 cup
☐ Bell peppers - 3 count	☐ Pesto - 0.5 cups
☐ Shallot - 1 count	☐ Tomato sauce - 8 ounces
☐ Chopped Parsley - 1 count	☐ Paprika - 1 tsp
	☐ Chili powder - 1 tsp
MEAT/ PROTEIN	☐ Cayenne pepper - 0.25 tsp
☐ Bone-in chicken thighs - 2 pounds	☐ Cumin - 0.5 tsp
☐ Chicken breasts - 4 each	☐ Turmeric - 0.75 tsp
☐ Ground pork - 1 pound	☐ Juice from green olives - 0.25 cup
☐ Ground Chicken - 1.5 pounds	☐ Pitted green olives - 0.25 cup
	☐ White rice - 1 cup
DAIRY/ EGGS	☐ Breadcrumbs - 0.5 cups
☐ Eggs - 3 each	☐ Garlic powder - 0.5 tsp
☐ Parmesan cheese - 0.5 cups	☐ Chicken Broth - 0.5 cups
☐ Cheddar or mozzarella cheese - 1	☐ Capers - 4 tbsp
each	☐ Red wine - 0.5 cups
☐ Butter - 5 tbsp	☐ Dry White Wine - 0.33 cups
	Bakery
	☐ Sub or hoagie rolls - 4 count