

MON (MEXICAN)

Mexican Chicken Corn Soup

TUES (ITALIAN)

Pepperoni Pizza

WED (BRINNER)

Biscuits and Gravy

THUR (OTHER CUISINE)

Baked Spaghetti Squash

FRI (DATE NIGHT)

WEEKEND

Easy Meatloaf

SIDES

Mexican Cornbread

Best Mashed Potatoes

DESSERT

Lemon Bars

SHOPPING LIST

PRODUCE

Frozen Corn (3-4 cups)
Spaghetti Squash (1)
Tomatoes, chopped (1 1/2 cups)
Fresh Basil, chopped (2 Tbsp)
Onion, diced (1/4 cup)
Jalapeno (1)

GRAINS/BREAD

Bread Slices (4)

SPICES

Minced Garlic (3 tsp)
Kosher Salt (3-4 tsp)
Dried Oregano (1 tsp)
Ground Cumin (1 tsp)
Paprika (1/4 tsp)
Ground Pepper (1 tsp)
Cayenne Pepper (1/4 tsp)
Salt (6 tsp)
Dry Mustard (2 tsp)
Pizza Seasoning (2 tsp, optional)

CANNED GOODS

Tomatoes with Green Chiles (10 oz can)
Sliced Black Olives (3 Tbsp)

MEAT/PROTEIN

Chicken, cooked (3 cups)
Jimmy Dean Sausage (16 oz)
Ground Beef (2 lbs 80% lean)
Egg (3)
Pepperoni (2 cups mix of regular and mini)

DAIRY

Butter (2 tsp)
Heavy Whipping Cream (3/4 cup)
Colby Jack Cheese
Milk (1-2 cups)
Crumbled Feta Cheese (3/4 cup)
Buttermilk (1 1/4 cup)
Cheddar Cheese (3/4 cup)
Shredded Mozzarella Cheese (6-8 cups)

PANTRY ITEMS

Rapid Rise Yeast (3 Tbsp)
Sugar (4 Tbsp)
Vegetable Oil (1 cup)
Flour (9 cups)
Cornmeal (1/2 cup + 1 Tbsp)
Olive Oil
Brown Sugar (2/3 cup)
Baking Powder (1 Tbsp)

OTHER

Chicken Broth (6 cups)
Biscuits (16.3 oz can)
Ketchup (1 cup)
Lemon Juice (2 Tbsp)
Beef Bouillon Cube (1)
Pizza Sauce (2 cups)
Additional Pizza Toppings (sausage crumbles, chopped peppers, chopped bacon), optional

TIP OF THE WEEK:

Have you made homemade pizza before? If not, try it this week! Here are some tips for making **homemade pizza** dough: Use your hands instead of a rolling pin to help the dough be warm so it will stretch better, use a hot oven and a pizza stone (if you don't have a stone, place a pizza pan or baking sheet into the oven to preheat), shred your own cheese (preshredded packaged cheese doesn't melt as well), brush the exposed dough/crust with olive oil to help it stay moist. For an even yummiier pizza, use our **homemade pizza seasoning** and **sauce** instead of storebought!