

August 17 - 22 Shopping List

Produce

- ☐ 1 large red or sweet onion, halved and sliced (about 2 cups)
- ☐ 1 large sweet red pepper, cut into 1/2-inch strips
- ☐ 1 large green pepper, cut into 1/2-inch strips
- ☐ Optional: sliced avocado
- ☐ Optional: lime wedges
- ☐ 2 stalks celery, chopped
- ☐ 1/3 cup finely sliced chives
- ☐ 3 pounds Yukon gold potatoes, peeled
- ☐ 1/4 cup fresh cranberries
- ☐ 1/2 red onion, thinly sliced
- ☐ 1 pound mixed salad greens
- ☐ 1/2 teaspoon minced garlic
- ☐ 1 cup packed baby spinach
- ☐ 2 small jalapeño pepper
- ☐ 1 small shallot, roughly chopped
- ☐ 1 cup packed fresh cilantro leaves, divided
- ☐ 1/4 cup fresh lime juice, divided
- ☐ 2 cups finely shredded green cabbage
- ☐ 2 medium avocados, thinly sliced

Pantry

- ☐ 3 teaspoons chili powder
- ☐ 2 teaspoons ground cumin
- ☐ 3 teaspoons garlic powder
- ☐ 1 teaspoon onion powder
- ☐ 1 teaspoon chili powder
- ☐ 1/2 teaspoon paprika
- ☐ 1/2 teaspoon cayenne pepper
- ☐ Salt

- ☐ Pepper
- ☐ 2 tablespoons honey
- ☐ 2 tablespoons lime juice
- ☐ 1/2 cup dill pickle brine, divided
- ☐ 1/4 cup chopped dill pickles
- ☐ 1/3 cup packed brown sugar
- ☐ 1 tablespoon Worcestershire sauce
- ☐ 2 teaspoons sugar
- ☐ 1/3 cup crispy fried onions
- ☐ 1 cup sliced almonds
- ☐ 1 tablespoon Dijon mustard
- ☐ 12 corn tortillas (6 inches), warmed
- ☐ 2 cups hot cooked long-grain brown rice
- ☐ Optional: pico de gallo
- ☐ 1 1/3 cups mayonnaise
- ☐ 1/2 cup mayonnaise

Protein

- ☐ 1 1/2 pounds chicken tenderloins, halved lengthwise
- ☐ 1 bone-in pork shoulder roast (6 to 7 pounds)
- ☐ 4 large eggs
- ☐ 6 slices bacon
- ☐ 1 (1 1/2 pound) skinless halibut fillet
- ☐ 1 anchovy fillet

Dairy

- ☐ Optional: sour cream
- ☐ Optional: shredded Mexican cheese blend
- ☐ 1 cup finely grated Parmesan cheese
- ☐ 1/2 cup sour cream
- ☐ 4 ounces crumbled blue cheese

Oils & Vinegars

- ☐ 2 tablespoons olive oil

- ☐ 1/3 cup olive oil
- ☐ 1 1/3 cup cider vinegar
- ☐ 3 tablespoons red wine vinegar
- ☐ 2 tablespoons coconut oil, melted