Shopping List

ITEMS

| Produce |
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| □ 2 ripe avocados □ 1-2 limes (choose 2 if they are on the small size) + 2 tbsp lime juice □ limes (Easy One Pan Pad Thai) □ ¼ cup finely diced red onion + 1 cup chopped red onion □ finely diced red onion (Guacamole Bowls) □ diced tomatoes □ 2 onions □ 9-10 cloves garlic □ 1 carrot □ 200 g (7 oz) bean sprouts □ green onions □ 2 mangoes □ 1 large or 2 small red peppers □ 1 thai chili |
| Canned / Packaged Goods |
| ☐ 1 can tuna |
| Baking Needs |
| □ 1 tbsp sesame or peanut oil □ 3 tbsp canola oil □ 1 tbsp + 2 tsp sugar |
| Spices |
| ☐ dash of cayenne pepper☐ ½ tsp chili flakes |
| Grains / Rice |
| □ cooked brown rice (Guacamole Bowls) □ 3 cups cooked brown rice □ 1 cup quinoa uncooked |

| Condiments / Dressings |
|--|
| □ 1 cup salsa |
| International |
| □ 2 tbsp fish sauce □ 2 tbsp oyster sauce □ 250 g (½ lb) flat rice noodles (shaped more like fettuccine) |
| Snacks / Chips / Candy |
| ☐ chopped peanuts ☐ 1 cup cashews |
| Dairy / Eggs |
| □ shredded cheese (cheddar, monterey jack, or mozza) □ 1 ½ cups shredded cheddar cheese □ 1 egg |
| Meats / Seafood |
| □ cooked (thinly sliced, pulled, or shredded) chicken □ 225 g (½ lb) shrimp or very thinly sliced chicken or pork □ shrimp for Mango Quinoa Salad (optional) |
| Deli |
| □ 100 g (3 oz) extra-firm tofu |
| Frozen Foods |
| ☐ thawed frozen corn kernels (Guacamole Bowls)☐ 1 ½ cups frozen corn |
| Beverages |
| ☐ ½ cup mango or orange juice |