

## **Supper Club Grocery List #117**

	Baking/Pantry Aisle
Produce Section	☐ All-purpose flour (2½ cups)
☐ Basil leaves, fresh (handful)	☐ Flat rice noodles (250 g / ½ lb)
☐ Bean sprouts (200 g / 7 oz)	Quinoa, dried (1½ cups)
☐ Broccoli, chopped (2 cups)	☐ Brown sugar (1 tsp)
☐ Carrot, shredded (1)	☐ Cornstarch (1 tbsp)
☐ Cherry tomatoes, chopped (1 cup)	☐ Yeast (2¼ tsp)
☐ Cucumber, diced (1)	☐ Warm water (1 cup, for yeast
☐ Garlic, cloves (6 total: 4 minced + 3	mixture)
minced)	☐ Lemon juice (½ cup)
☐ Green onions (listed twice; get extra for toppings and cooking)	☐ Peanuts, chopped (for garnish)
Limes	Date (Date and Acceptance
☐ Onion, red, chopped (1 small)	Dairy/Refrigerated Section
☐ Onions, sliced thinly (2)	☐ Cottage cheese (2 cups)
☐ Oregano, fresh, chopped (handful	☐ Cheddar cheese, shredded (1 cup)
or 2 tbsp dried)	☐ Egg (2 total)
☐ Red pepper, diced (1)	☐ Feta cheese, crumbled (1 cup)
☐ Roma tomatoes (4 medium)	☐ Milk (¾ cup)
$\square$ Tomatoes, diced (canned or fresh,	☐ Mozzarella cheese, shredded (300
1 portion)	g / 10 oz)
	☐ Parmesan cheese (for sprinkling)
Canned Goods Aisle	☐ Sour cream
Laillieu Guous Aisie	☐ Tater Tots
☐ Chili (1 can)	
☐ Corn chips	
☐ Nacho cheese sauce (ingredients	Meat/Poultry Section
listed below)	• ,
Oyster sauce (2 tbsp)	Chicken breasts, grilled and diced
☐ Red wine vinegar (2 tbsp)	(2)
☐ Tomatoes, diced (if not using fresh)	☐ Shrimp (225 g / ½ lbs)

## Spices/Seasoning Aisle

Basil, dried (½ tsp)
Chili flakes (¼ tsp + extra for
garnish)
Chili powder (¼ tsp)
Garlic powder (¼ tsp)
Onion powder (¼ tsp)
Oregano, dried (if not using fresh,
2 tbsp)
Salt (¼ tsp + ½ tsp + 1½ tsp = total
2¼ tsp)
Sugar (2 tsp + 2 tsp + garnish sugar
= ~4 tsp total)

## Oil and Condiments Aisle

Buffalo sauce (1 tbsp)
Canola oil (1 tbsp)
Fish sauce (1 tbsp)
Olive oil (½ cup + 2 tbsp + ¼ cup +
1 tbsp = total ¾ cup + 3 tbsp)
Sesame or peanut oil (1 tbsp)
Vinegar (5 tbsp)