6 DINNERS GROCERY LIST (Week of 5/19/25):

Protein ☐ 3 lbs boneless, skinless chicken breasts (Recipes 1, 5) ☐ 1.5 lbs large shrimp, peeled and deveined (Recipes 2, 6) 2 lbs chuck steak (Recipes 4, 6) (you can upgrade to sirloin or ribeye if so desired, but will be more expensive) ☐ 2 (15 oz) cans black beans (Recipe 3) **Produce** ☐ 4 zucchinis (Recipes 1, 3, 4, 6) ☐ 4 bell peppers (2 red, 1 yellow, 1 green - Recipes 1, 3, 4, 6) ☐ 3 red onions (Recipes 1, 3, 4, 6) ☐ 1 head garlic (16 cloves needed across all recipes) ☐ 4 ears corn (Recipe 2) ■ 1 yellow squash (Recipe 3) ☐ 1 bunch asparagus (Recipe 5) ☐ 2 large sweet potatoes (Recipe 6) ■ 8 cups mixed salad greens (Recipe 4) □ 1 bunch fresh parsley (Recipe 4) □ 1 bunch fresh cilantro (Recipes 2, 3) ☐ 1-inch piece fresh ginger (Recipe 5) ☐ 2 lemons (Recipes 1, 3) ☐ 2 limes (Recipe 2) □ 1 avocado (optional, Recipe 4) ☐ 1.5 cups rice or 1 box couscous (optional side for Recipe 3) **Pantry Items** ☐ Olive oil (all recipes) - \$8-10 (if needed) ☐ Dried oregano (Recipes 1, 3, 4) - \$2 ☐ Dried thyme (Recipe 1) - \$2 ☐ Ground cumin (Recipes 2, 3, 6) - \$2 ☐ Red pepper flakes (Recipe 2) - \$2 ☐ Paprika (Recipe 6) - \$2 ☐ Cayenne pepper (Recipe 6) - \$2

	Soy sauce (Recipe 5) - \$2-3
	Honey (Recipe 5) - \$3-4
	Rice vinegar or apple cider vinegar (Recipe 5) - \$2-3
	Red wine vinegar (Recipe 4) - \$2-3
	Salt and pepper (all recipes) - \$0 (assuming on hand)
A	dditional Items (\$6-8)
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	dditional Items (\$6-8) Heavy-duty aluminum foil (Recipe 3) - \$3-4
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	Heavy-duty aluminum foil (Recipe 3) - \$3-4
	Heavy-duty aluminum foil (Recipe 3) - \$3-4 16 wooden skewers (Recipes 2, 6) - \$3-4