

Grocery List

Betty Crocker®

Your Weekly Dinner Menu

Produce



- o 1 pineapple
- o 1 bag carrots
- o 1 medium red bell pepper
- o 1 bunch green onions
- o Fresh gingerroot
- o 1 bag (10 oz) coleslaw mix
- o Fresh snow pea pods
- o Orange juice *You'll need 1/2 c. + 2 tbsp.
- o Lime juice *You'll need 2 tbsp.
- o Jalapeño chiles *You'll need 1/4 c. chopped
- o 2 plum (Roma) tomatoes
- o 1 red onion
- o 1 bunch fresh cilantro
- o 1 English (seedless) cucumber
- o 1 bag celery
- o Onion *You'll need 1 cup diced
- o 2 packages (8 oz each) baby bella mushrooms
- o 2 packages (8 oz each) white button mushrooms
- o 1 can (28 oz) Muir Glen™ organic crushed tomatoes with basil
- o 1 can (15 oz) Muir Glen™ organic tomato sauce
- o 1 bunch fresh basil, if desired for mushroom bolognese
- o Shallots *You'll need 1/2 c. sliced

Meat & Deli



- o 3 boneless skinless chicken breasts
- o 1 lb ground pork
- o 1 lb uncooked medium shrimp, peeled, deveined
- o 4 slices (4 oz) bacon
- o 4 bone-in pork loin chops, 1/2 inch thick (about 2 lb)

Dairy



- o 1 container (6 oz) Greek fat-free plain yogurt
- o Shredded Parmesan cheese, if desired for mushroom bolognese
- o Butter

Breads & Grains



- o 1 package Old El Paso™ flour tortillas for soft tacos and fajitas (6 inch)

Dry & Canned Goods



- o 1 carton (32 oz) Progresso™ reduced sodium chicken broth
- o 1 package (8.8 oz) thin rice stick noodles
- o Chow mein noodles
- o 1 package (16 oz) uncooked fettuccine
- o 1 box Betty Crocker™ mashed potatoes, if desired with Skillet Pork Chops

Pantry Items & Condiments



- o Teriyaki sauce
- o Honey
- o Sriracha sauce
- o Sesame seeds
- o 1 head garlic
- o Bottled teriyaki baste and glaze
- o Soy sauce
- o Salt & pepper
- o Olive oil
- o Dried thyme leaves
- o Dried oregano leaves
- o Crushed red pepper flakes
- o Apple cider

Recipes

Sheet-Pan Teriyaki Chicken and Pineapple Stir-Fry
Egg Roll Casserole

Skinny Citrus Shrimp Tacos
Mushroom Bolognese with Fettuccine
Skillet Pork Chops in Bacon-Cider Sauce

Looking for next week's dinner menu?

Get it delivered every Sunday when you sign up for the Betty Crocker newsletter at BettyCrocker.com