



My Weekly Shopping List

Always check your kitchen supplies to see what you already have on-hand.



Produce	Pantry	Meat
Cantaloupe	1 box Ziti pasta	1 lb. Ground beef
Watermelon	1 box White rice (can use instant)	8 Boneless, skinless chicken breasts
Blueberries	1 can Cream corn	1 pkg. Bacon
Raspberries	1 can Tomato paste	1 lb. Ground beef
Strawberries	2 - 28 oz. can Tomatoes, diced	12 oz. Cajun style andouille sausage
Tomatoes	1 lg. box Chicken broth	1 lb. large shrimp, peeled & deveined
1 Garlic bulb	1 - 45 oz. jar Pasta sauce	3 1/2 lbs. Chicken
4 med. Onions	1 - 6 oz. can Large black olives	
1 pkg. Fresh sliced mushrooms	1 jar Taco sauce	
1 - 12 oz. package Heirloom grape tomatoes	1 - 4 oz. can Green chilies, diced	
2 med. Green bell pepper	Applesauce	Dairy
1 med. Red bell pepper	Corn flakes	Eggs
Fresh corn cobs		Milk
Baking potatoes		Butter
1 bunch Fresh Parsley		2 - 1 lb. blocks Whole milk mozzarella
1 bunch Fresh Thyme	Herbs/Spices/Oils	1 - 32 oz. tub Ricotta cheese
1 bunch Fresh Rosemary	Olive oil	1 - 8 oz. pkg. Mini mozzarella balls
1 bunch Fresh Oregano	Vegetable oil	Parmesan cheese
1 bunch Fresh basil	Red pepper flakes	20 oz. Mexican blend chees, shredded
1 bunch Fresh Mint	Dry parsley flakes	
1 knob Fresh Ginger	Bay leaves	
	Cajun seasoning	
	Italian seasoning	
Frozen	House Seasoning blend	Household
1 pkg. Green beans	Garlic powder	
	Onion powder	
	Cayenne pepper	
	Sugar	
	Honey	
	Cornstarch	
	1 pkg. Active dry yeast	
	Self-rising cornmeal	
	Bread flour	
	All-purpose flour	