

# Just Tell Me What to Eat! Week 1 Shopping List - Serves 2

Some recipes for this week serve 2, some 4. This shopping list is scaled to serve 2 for:

- 2 servings Fettuccine Alfredo with Shrimp and Broccoli
- 2 servings Roasted Salmon with Corn Relish
- 4 servings Lentil Chili (there will be leftovers to be used for lunch)
- 6 servings Tomato-Chive Dressing (leftovers keep well in the refrigerator)
- 2 servings Blackened Redfish (note that the written recipe serves 4)
- 2 servings Dirty Rice
- 2 servings Maple-Sweetened Collard Greens (note that the written recipe serves 4)
- 2 servings Barbecued Chicken Pizza (note that you must double the written recipe)
- 4 servings of Whole Wheat Pizza Dough (leftover unbaked dough freezes well)

## **Pantry**

- 1 Tablespoon, 1 teaspoon extra-virgin olive oil
- 1 tablespoon, 2 teaspoons olive oil
- 2 1/2 teaspoons grapeseed oil

Spray olive oil, spray grapeseed oil

- 1/4 cup apricot jelly
- 1 (15-ounce) can no-salt added crushed tomatoes
- 2 tablespoons tomato paste
- 2 tablespoons coarsely ground Dijon mustard
- 1 cup low-sodium ketchup
- 1 tablespoon, 1 1/2 teaspoon chili powder
- 1/2 cups, 2 teaspoons all-purpose flour
- 1/4 cup dark brown sugar
- 1/2 cup cider vinegar
- 1 Tbsp Worcestershire sauce
- 4 ounces whole wheat fettuccine
- 4 ounces whole wheat spaghetti
- 1 tsp dry active yeast
- 4 tsp honey
- 2 cups whole wheat flour
- 2 tablespoons dry white wine
- 2 tablespoons red wine vinegar
- 3 teaspoons honey
- 2 Tablespoons pure maple syrup
- 2 1/4 teaspoon salt
- 3 1/2 teaspoons paprika
- 2 1/4 teaspoons ground cumin
- 1/8 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/8 teaspoon cayenne, plus to taste
- 1/8 teaspoon dried thyme
- 1 3/4 teaspoon dried oregano
- 1/2 tsp dry mustard
- 1/2 chipotle in adobo (optional)

- 1 1/2 teaspoon freshly ground black pepper
- 1 cup dried lentils
- 1 (5-ounce) can low-sodium V8 juice
- 1/2 cup uncooked brown rice
- 3 Tbsp smooth peanut butter
- 2 tsp low-sodium soy sauce
- 2 Tbsp low sodium chicken broth
- 1/8 tsp red pepper flakes
- 2 Tbsp dry roasted unsalted peanuts
- 1/4 tsp hot sauce

# Meat / Fish / Shellfish

- 8 ounces shrimp, peeled and deveined
- 2 (4-ounce) salmon fillets
- 2 (4-ounce) fresh red snapper fillets
- 12 ounces boneless skinless chicken breast

# Dairy

- 3/4 cup 2% milk
- 1 ounce semisoft goat cheese or light cream cheese
- 1 ounce Parmigiano-Reggiano cheese
- 6 tablespoons nonfat sour cream
- 6 ounces reduced-fat Monterey Jack cheese
- 1/2 teaspoon unsalted butter
- 2 ounces reduced fat Monterey jack cheese

## Freezer

1/2 cup frozen edamame (soybeans)

# **Produce**

- 3 cups broccoli florets
- 7 cloves garlic
- 1 1/4 red bell pepper
- 1/4 large green bell pepper
- 1 bunch green onions
- 1 large, 2 1/2 medium onions
- 1 cup (~1 ear) fresh corn kernels (frozen are okay)
- 1 tablespoon shallot (~1 small shallot)
- 1 1/2 teaspoons fresh thyme, or 1/2 teaspoon dried
- 2 fresh limes
- 1 fresh lemon
- 1 tablespoon fresh parsley
- 1/4 cup, 1 tablespoon fresh cilantro
- 2 tablespoons chives
- 1/2 pound fresh collard greens
- 1 small carrot
- 1 small red onion
- 8 ounces cherry or grape tomatoes
- \*\* Lettuce, tomatoes, mushrooms, peppers, etc., of your choice to make a side salad for 2