## A really simple meal plan v.7 grocery list

FROM WHAT TO COOK WHEN YOU DON'T FEEL LIKE COOKING BY CAROLINE CHAMBERS

Meat + Seafood			ketchup
	44/2		yellow mustard
	1 1/2 pounds ground beef (80/20 — this fat percentage is really important!)		dijon mustard
	1 pound ground chicken OR turkey		mayonnaise
	4 (6 oz.) salmon filets		apple cider vinegar
	1 to 1 1/2 pounds pork tenderloin		rice wine vinegar
			gochujang (or you can use sriracha)
Produce			sriracha
			low-sodium soy sauce
	1 large head green leaf or bibb/butter/boston lettuce		honey
	1 pound of broccoli florets		fish sauce
	1 head kale (curly or lacinato)		
	2 sweet potatoes	Shelf	
	1 to 2 pounds Yukon or Dutch Gold potatoes (1		2 cups low-sodium vegetable stock
	pound for 2 people, 2 pounds for 4 people; OR		4 hamburger buns (the thinner the better — I like
	frozen fries)		potato or brioche buns but good ole Ball Park buns
	1/2 cup blueberries		will do the trick!)
	1 red bell pepper		12 (6-inch) corn tortillas
	1 large zucchini		2 (28-ounce) cans whole peeled tomatoes
	2 large carrots		1 (4-ounce) can diced green chilis
	2 bunches of green onions		1 (14.5-ounce) can black beans
	1 avocado		1 (28-ounce) can red enchilada sauce
	1/4 cup pickled ginger (like what comes with		1 (14.5-ounce) can cannellini or navy beans
	sushi) or 2 inches fresh ginger		bread and butter pickles (or just use relish)
	2 lemons		cashews
	1 lime		chopped almonds
	1 large garlic bulb		dates
	1 large yellow onion		2 cans (14 oz.) of coconut milk
	chives		white rice or sushi rice (you'll need 3 dry cups)
	2 cups frozen corn		brown sugar
Dairy + Eggs			all-purpose flour
			baking powder
	unsalted butter		
	whole milk	Spices	
	8 slices American (or whatever) cheese		kosher salt
	1 bag shredded cheddar, Mexican, pepper jack, or		black pepper
	whatever cheese you want		lemon pepper (or black pepper)
			garlic powder
Oils, Vinegars, Sauces			taco seasoning (or chili powder, garlic powder,
J.1.0, 111			oregano, and cumin)
	extra-virgin olive oil		
	neutral cooking oil		
	vegetable oil (for frying fries)		