



Weeknight Dinner Ideas from The Gingered Whisk

- Easy Chicken Tikka Masala
- 30 Minute Orange Chicken
- Flank Steak Tacos with Pineapple Mango Salsa and Cilantro Lime Sauce
- Crockpot White Chicken Chili
- Crockpot Chicken Enchilada Soup

**Produce**

- yellow onion (1)
- white onion (1)
- red onion (1) (1/2)
- garlic cloves (1)(1) (2) (2)
- ginger (2" piece) (1 1/2 t) (1/4 t)
- orange (3/4 C juice + 1 for serving)
- orange zest (from half an orange)
- mango (1 C)
- pineapple (1 C)
- red bell pepper (1/2)
- limes (3) (1)
- shallot (1)
- frozen white & yellow corn (3/4 C)
- avocado (topping)

**Herbs**

- cilantro (for serving) (1 C)
- green onions (for serving) (for serving)

**Spices**

- turmeric (1 T)
- Garam Masala (3 T)
- mild chili powder (1 T)(1 t) (1/4 t)
- ground cumin (2 t)
- cinnamon (1 t)

- ground cloves (1 1/2 t)
- cayenne pepper (1/2 t)
- cumin (1 t) (1 1/2 t) (1 t)
- garlic powder (1/2 t)
- oregano (1/2 t)

**Meat**

- boneless, skinless chicken breast (1 lb) (1 lb) (1 lb)
- flank steak (2 lb)
- milk (1/4 C)
- Monterey Jack cheese (topping)
- sour cream (topping)

**Dairy**

- plain (Greek) yogurt (1/2 C) (1 C)

**Bread & Tortillas**

- naan (for serving)

**Pantry Items**

- tomato puree (1 1/2 C)
- coconut milk (14 oz)
- rice (for serving) (for serving)
- soy sauce (1 T) (1 T)

- rice vinegar (1 t)
- olive oil (1 1/2 t) (1/8 C)
- cornstarch (1 t)
- sesame seeds (for serving)
- brown sugar (2 T)
- honey (1 1/5 t)
- salsa verde (1/4 C)
- chopped green chilies (4 oz) (4 oz)
- chicken broth (4 C) (2 C)
- flour (1/4 C)
- tortilla strips (topping)
- great northern beans (30 oz)
- red enchilada sauce (10 oz)
- black beans (30 oz)
- fire roasted diced tomatoes (14 oz)
- whole kernel corn in can (15 oz)