



Winter Family Dinners Meal Plan

- Slow Cooker Al Pastor Tacos from Gimme Some Oven
- Roasted Chicken with Clementines from Alexndra's Kitchen
- Bacon, Eggs and Brussels Carbonara from How Sweet Eats
- Brie Quesadillas with Brussels Sprouts, Bacon and Beer Glazed Onions from Domesticate Me
- Caramelized Onion, Bacon and Spinach Pizza from Cooking Classy

Produce

- pineapple (1)
- red onion (1/2) (1 large)
- limes (2 T juice)
- avocado (optional topping)
- radishes (optional topping)
- clementines (4 + 3 T juice)
- lemons (3 T juice)
- fennel or onions (2-3)
- brussels sprouts (2 C) (2 C)
- garlic cloves (4) (1)
- yellow onion (1)
- baby spinach (8 oz)

Herbs

- cilantro (garnish)
- thyme (a few sprigs)

Spices

- chili powder (3 T)
- cumin (1 t)
- fennel seeds (2 1/2 t- 1 omitted)

Dairy

- goat cheese (for topping, or cotija)
- eggs (3 large)
- parmesan (1 1/2 C grated + topping) (2 oz)
- brie cheese (12 oz, double creme)
- butter (2 T)
- milk (3/4 C)
- mozzarella cheese (6 oz)

Pasta

- bucatini (1/2 lb)

Meat

- pork shoulder/or roast (5 lbs)
- skin-on bone-in chicken pieces (8 thighs & drumsticks)
- thick cut bacon slices (12) (4) (7)

Bread & Tortillas

- corn tortillas (for tacos)
- whole grain tortillas (3)
- pizza dough (1 lb)

Pantry Items

- beer (12 oz) (1/2 C- pumpkin ale)
- chipotles in adobo (2)
- white vinegar (2 T)
- arak (or ouzo or pernod or I used white wine - 6 1/2 T)
- olive oil (14 C) (2 T) (3 T)
- grainy mustard (2 T)
- brown sugar or honey (3 T)
- maple syrup (1 t)
- granulated sugar (1 t)
- balsamic vinegar (1 T)
- flour (2 T)

Extras

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