

# Thai Caliente

**Complete shopping list for these recipes:** ([Shrimp Fajitas](#), [Thai Garlic Pork](#), [Carne en su Jugo](#), [Red Curry Chicken](#), [Steak Quesadillas](#))

## Meat and Seafood

- ☐ **Chicken Breast:** 1 lb (sliced)
- ☐ **Large Shrimp:** 1 lb (peeled and de-veined)
- ☐ **Bacon:** 12 oz (sliced)
- ☐ **Bottom Round Steak:** 3 lbs (diced into small cubes)
- ☐ **Pork Shoulder (or Pork Loin):** 1.5 lbs (sliced)
- ☐ **Ribeye Steak:** 1.5 lbs (or Sirloin/NY Strip)

## Produce

- ☐ **Garlic:** 2–3 large bulbs (you will need at least 20–25 cloves total)
- ☐ **Cilantro:** 1 large bunch
- ☐ **Bell Peppers:** 3 total (a mix of red and green is best)
- ☐ **Onions:** 1 Yellow onion, 1 Small Red onion, and 1 White onion
- ☐ **Green Onions:** 1 bunch (at least 4–6 stalks)
- ☐ **Tomatillos:** 1 lb
- ☐ **Sweet Potato:** 1 large (need 1 cup diced)
- ☐ **Kale:** 1 bunch or bag (need 3 cups)
- ☐ **Avocados:** 2–3 (for guacamole and garnishes)
- ☐ **Limes:** 2–3 (for fajitas and garnishes)
- ☐ **Radishes:** 1 small bunch (for garnish)
- ☐ **Jalapeño or Serrano Peppers:** 1–2 (depending on spice preference)

## Dairy

- ☐ **Shredded Mozzarella:** 1 bag (at least 3 cups total for quesadillas)
- ☐ **Sour Cream:** 1 small container (optional topping for fajitas/quesadillas)

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## Pantry Items

- ☐ **Coconut Milk:** 2 cans (Full Fat)
- ☐ **Rice or Noodles:** Jasmine rice, brown rice, or rice noodles (for the curry and pork)
- ☐ **Tortillas:**
  - ☐ **Flour Tortillas:** 1 pack of medium/fajita size and 1 pack of extra-large (for quesadillas)
  - ☐ **Corn Tortillas:** 1 pack (for Carne en su Jugo)
- ☐ **Pinto Beans:** 1 can (or 1 cup cooked)
- ☐ **Red Curry Paste:** 1 jar (Maesri or Mae Ploy recommended)
- ☐ **Fish Sauce:** 1 bottle
- ☐ **Soy Sauce:** 1 bottle
- ☐ **Oyster Sauce:** 1 small bottle
- ☐ **Coconut Sugar:** (or regular granulated sugar)
- ☐ **Beef Bouillon:** (Better Than Bouillon or cubes)
- ☐ **Coconut Oil:** (or neutral cooking oil like avocado/canola oil)

## Seasonings

- ☐ **Chili Powder**
- ☐ **Cumin**
- ☐ **Onion Powder**
- ☐ **Garlic Powder**
- ☐ **Paprika**
- ☐ **Whole Peppercorns:** (Black or White, for crushing)
- ☐ **Salt & Black Pepper**