

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**