

Thai Caliente

Complete Shopping list for these recipes:

- [Easy Red Curry Cod](#)
- [Cheesy Taco Pasta Shells](#)
- [Thai Wonton Soup](#)
- [Milanesa de Pollo](#)
- [Instant Pot Birria](#)

Meat and Seafood

- 3 lbs Chuck Roast (for Birria)
- 1 lb Ground Pork or Chicken (for Wontons)
- 2 lbs Skinless Cod (for Red Curry)
- 2 large Chicken Breasts (for Milanesa)
- 1 lb Ground Beef (for Taco Pasta)

Produce

- 2 Roma Tomatoes (plus extra for toppings)
- 2 White Onions
- 1 head of Garlic
- 1 bunch Cilantro
- 4 Cups Mixed Vegetables (Cabbage, Zucchini, Broccoli, Carrots)
- 2 Limes or Lemons
- Thai Basil or Makrut lime leaves (optional)
- Avocado & Green Onions (optional)

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Dairy

- 8 oz Oaxaca Cheese
- 2 Eggs
- 4 oz Cream Cheese
- 1 Cup Shredded Mexican Cheese Blend
- Greek Yogurt or Sour Cream (optional)

Pantry Items

- 25 Wonton Wrappers
- 12 Corn Tortillas
- 1 sleeve Club Crackers or Saltine Crackers
- 10 oz Medium Pasta Shells
- 8 oz Red Enchilada Sauce
- 1 Can Full-fat Coconut Milk
- 4 Cups Vegetable or Chicken Broth
- Jasmine Rice
- Thai Red Curry Paste (Mae Ploy or Maesri)
- Dried Guajillo Chiles (4 count)
- Dried Ancho Chiles (1-2 count)
- Soy Sauce or Coconut Aminos
- Fish Sauce

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- Cooking Oil (Coconut and Canola)
- Chili Oil, Fried Garlic, Sugar/Coconut Sugar

Seasonings

- Taco Seasoning (or Chili Powder, Onion Powder, Garlic Powder)
- Salt and Black Pepper
- Garlic Salt
- Cinnamon Stick
- Mexican Oregano
- Cumin Seeds
- Whole Cloves
- Bay Leaves
- White Pepper