

POULTRY



Barbeque Chicken Casserole with Sweet Potato *and* Baked Chicken Chimichangas with Beans and Slaw

Produce

Cabbage, purple, ½ head
Carrots, shredded, 3 ounces (½ cup)
Cilantro, ½ bunch
Collard greens, 1 bunch
Jalapeño, 1
Lemon, 1
Limes, 2
Onion, red, ¼
Sweet potatoes, 3 pounds

Meat

Chicken breast or tenders, boneless, skinless, 4 pounds

Dairy

Butter, salted, 2 tablespoons
Mexican-style cheese, shredded, 4 ounces (1 cup)
Sour cream, 4.2 ounces (½ cup)

Pantry

Barbeque sauce, 7.2 ounces (¾ cup)
Beans, refried, 9.2 ounces (1 cup)
Olive oil, extra-virgin, 2.5 fluid ounces (5 tablespoons)
Salsa, red, 7.9 ounces (1 cup)
Tortillas, flour, large 12-inch, 8

Seasonings

Chili powder, mild, 1 tablespoon
Cumin, ground, 1 tablespoon plus ½ teaspoon
Garlic powder, ½ teaspoon
Onion powder, ½ teaspoon
Oregano, dried, ½ teaspoon