

SHOPPING LIST FOR COOK-ALONG WITH CHEF RANDLE



BC Ancho-Lime Vegetarian Fajitas with White Cheddar Queso Tres Leches Cake

FRESH PRODUCE

| | | |
|-----------------------------------|-------------------------|----------|
| <input type="checkbox"/> 3 medium | BC On-the-Vine Tomatoes | 3 medium |
| <input type="checkbox"/> 3 | BC White Onions | 3 |
| <input type="checkbox"/> ½ lb | BC Zucchini | 225 g |
| <input type="checkbox"/> ½ lb | BC Mushrooms | 225 g |
| <input type="checkbox"/> 6 | BC Bell Peppers | 6 |
| <input type="checkbox"/> 2 | Jalapeno Peppers | 2 |
| <input type="checkbox"/> 2 | Serrano Peppers | 2 |
| <input type="checkbox"/> 6 cloves | BC Garlic | 6 cloves |
| <input type="checkbox"/> ¼ cup | Fresh BC Cilantro | 60 ml |
| <input type="checkbox"/> 3 | BC Strawberries | 3 |
| <input type="checkbox"/> 1 | Limes | 1 |

EGGS & DAIRY

| | | |
|-----------------------------------|-------------------------|--------|
| <input type="checkbox"/> 3 | BC Eggs, large | 3 |
| <input type="checkbox"/> 3 ¼ cups | BC Whole Milk | 780 ml |
| <input type="checkbox"/> 1 cup | BC Whipping Cream | 240 ml |
| <input type="checkbox"/> 1 cup | BC White Cheddar Cheese | 240 ml |
| <input type="checkbox"/> 3 tbsp | BC Butter | 145 ml |

BAKED GOODS

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| <input type="checkbox"/> 12 | 4" Corn or Flour Tortillas | 12 |
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BAKING PRODUCTS

| | | |
|-----------------------------------|--------------------------|--------|
| <input type="checkbox"/> 1 ¼ cups | All-Purpose Flour | 285 ml |
| <input type="checkbox"/> ¾ cup | Granulated Sugar | 180 ml |
| <input type="checkbox"/> ⅓ cup | Powdered Sugar | 80 ml |
| <input type="checkbox"/> 1 ¼ cups | Sweetened Condensed Milk | 300 ml |
| <input type="checkbox"/> 6 ½ tbsp | Evaporated Milk | 100 ml |
| <input type="checkbox"/> ½ tsp | Vanilla Extract | 3 ml |
| <input type="checkbox"/> 1 tsp | Baking Powder | 5 ml |

SAUCES & CONDIMENTS

| | | |
|--------------------------------|-----------|--------|
| <input type="checkbox"/> ⅔ cup | Olive Oil | 135 ml |
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CANNED GOODS

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| <input type="checkbox"/> 1 cup | Black Beans | 240 ml |
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SEASONINGS

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|-----------------------------------|--------------------------------------|-------|
| <input type="checkbox"/> 1 tbsp | Ancho Chili Powder (or Chili Powder) | 15 ml |
| <input type="checkbox"/> 1 tbsp | Oregano | 15 ml |
| <input type="checkbox"/> 1 tbsp | Paprika | 15 ml |
| <input type="checkbox"/> 1 ¼ tbsp | Cumin | 18 ml |
| <input type="checkbox"/> 1 tbsp | Cinnamon | 15 ml |
| <input type="checkbox"/> 2 tsp | Ground Black Pepper | 10 ml |
| <input type="checkbox"/> ½ tsp | Pepper | 3 ml |
| <input type="checkbox"/> 1 ½ tsp | Salt | 8 ml |
| <input type="checkbox"/> ½ tsp | Sea Salt | 3 ml |

EQUIPMENT LIST

- 2 Whisks
- 5 Bowls (including 1 non-reactive bowl - stainless steel, ceramic, glass, or metal cookware with enamel)
- 6 - 250 ml Wide-Mouthed Mason Jars (or 250 ml Ramekins or 8"X 8" Cake Pan)
- Baking Sheet
- Cake Tester
- Chef Knives
- Cooking Utensils
- Cutting Board
- Electric Beaters
- Measuring Cups/Spoons
- Rubber Spatula
- Sauce Pot
- 2 Sauté Pans
- Sifter
- Spiralizer (Optional)
- Strainer
- Wire Cooling Rack
- Plastic Cling Wrap
- Aluminum Foil