

## Spaghetti Carbonara

### Steps:

1. Cook the spaghetti according to package directions.
2. While the pasta is cooking, cook the pancetta in a skillet until crispy.
3. In a bowl, whisk together the eggs and Parmesan cheese.
4. Drain the spaghetti and add it to the skillet with the pancetta.
5. Pour the egg mixture over the pasta and toss to coat.
6. Serve immediately.

### Ingredients:

- 200.00 Gram Pasta (Wheat) - Price: \$0.75 - Section: Pantry Staples
- 100.00 Gram Pancetta - Price: \$5.00 - Section: Meat & Seafood
- 4.00 Piece Eggs - Price: \$5.00 - Section: Meat & Seafood
- 50.00 Gram Cheese (Parmesan) - Price: \$3.00 - Section: Dairy & Eggs

## Chicken Stir-fry

### Steps:

1. Cut the chicken into bite-sized pieces.
2. In a wok or large skillet, heat oil over medium-high heat.
3. Add the chicken and stir-fry until cooked through.
4. Add the broccoli and carrots and stir-fry for 3-5 minutes, until tender-crisp.
5. Add the soy sauce and stir to combine.
6. Serve immediately over rice or noodles.

### Ingredients:

- 300.00 Gram Chicken Breast - Price: \$5.00 - Section: Meat & Seafood
- 200.00 Gram Broccoli - Price: \$1.00 - Section: Produce
- 150.00 Gram Carrot - Price: \$1.00 - Section: Produce
- 50.00 Milliliter Soy Sauce - Price: \$2.50 - Section: Snack Aisle

## Chocolate Chip Cookies

### Steps:

1. Preheat oven to 375°F (190°C).
2. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
3. Beat in the eggs one at a time, then stir in the vanilla extract (if using).
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Stir in the chocolate chips.
7. Drop by rounded tablespoons onto ungreased baking sheets.
8. Bake for 9-11 minutes, or until golden brown. Let cool on baking sheets for a few minutes before transferring to a wire rack to cool completely.

### Ingredients:

- 200.00 Gram Flour (All-Purpose) - Price: \$0.75 - Section: Pantry Staples
- 100.00 Gram Sugar (Granulated) - Price: \$1.25 - Section: Beverage Aisle
- 100.00 Gram Brown Sugar - Price: \$1.25 - Section: Snack Aisle
- 200.00 Gram Dark Chocolate - Price: \$1.25 - Section: Snack Aisle

## Guacamole

### Steps:

1. Cut the avocados in half, remove the pits, and scoop the flesh into a medium bowl.
2. Mash the avocados with a fork or potato masher until smooth or slightly chunky, depending on your preference.
3. Add the lime juice and finely chopped onion.
4. Stir to combine. Season with salt to taste.
5. Serve immediately with tortilla chips, vegetables, or as a topping for tacos or other dishes.

### Ingredients:

- 3.00 Piece Avocados - Price: \$1.50 - Section: Produce
- 1.00 Piece Limes - Price: \$1.50 - Section: Produce
- 50.00 Gram Onion - Price: \$1.00 - Section: Produce

# Tomato Soup

## Steps:

1. Chop the tomatoes into chunks.
2. In a large pot or Dutch oven, heat olive oil over medium heat.
3. Add the chopped onion and cook until softened, about 5 minutes.
4. Add the chopped tomatoes and chicken broth.
5. Bring to a boil, then reduce heat and simmer for 20-25 minutes, or until the tomatoes are very soft.
6. Carefully transfer the soup to a blender (or use an immersion blender) and blend until smooth.
7. Return the soup to the pot. Stir in the cream (if using) and season with salt and pepper to taste.
8. Heat through gently. Serve hot, garnished with fresh basil or croutons, if desired.

## Ingredients:

- 500.00 Gram Canned Tomatoes - Price: \$1.25 - Section: International Cuisine
- 200.00 Milliliter Chicken Broth - Price: \$7.00 - Section: Condiments & Sauces
- 50.00 Milliliter Cream - Price: \$3.00 - Section: Dairy & Eggs

## Grocery List:

### Canned/Preserved

- Canned Tomatoes: 500.00 Gram - Price: \$1.25

### Condiments & Sauces

- Soy Sauce: 50.00 Milliliter - Price: \$2.50

### Dairy & Alternatives

- Cheese (Parmesan): 50.00 Gram - Price: \$3.00
- Cream: 50.00 Milliliter - Price: \$3.00

### Fruits

- Avocados: 3.00 Piece - Price: \$1.50
- Limes: 1.00 Piece - Price: \$1.50

### Grains & Cereals

- Flour (All-Purpose): 200.00 Gram - Price: \$0.75
- Pasta (Wheat): 200.00 Gram - Price: \$0.75

### Prepared Foods

- Chicken Broth: 200.00 Milliliter - Price: \$7.00

### Proteins

- Chicken Breast: 300.00 Gram - Price: \$5.00
- Eggs: 4.00 Piece - Price: \$5.00
- Pancetta: 100.00 Gram - Price: \$5.00

### Snacks & Sweets

- Brown Sugar: 100.00 Gram - Price: \$1.25
- Dark Chocolate: 200.00 Gram - Price: \$1.25
- Sugar (Granulated): 100.00 Gram - Price: \$1.25

### Vegetables

- Broccoli: 200.00 Gram - Price: \$1.00
- Carrot: 150.00 Gram - Price: \$1.00
- Onion: 50.00 Gram - Price: \$1.00

Total Price for All Items: \$43.00