



BUDGET BYTES

DELICIOUS RECIPES DESIGNED FOR SMALL BUDGETS

Cilantro Lime Chicken Meal Prep

GROCERY ITEMS	
<input type="checkbox"/>	Garlic, 5 cloves
<input type="checkbox"/>	Limes, 2
<input type="checkbox"/>	Cilantro, 1/2 bunch
<input type="checkbox"/>	Chicken drumsticks, 6 (1.75 lbs)
<input type="checkbox"/>	Onion, 1 small
<input type="checkbox"/>	Green onions, 2
<input type="checkbox"/>	Black beans, 15 oz can
<input type="checkbox"/>	Fire roasted frozen corn kernels, 1.5 cups
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PANTRY ITEMS	
<input type="checkbox"/>	Olive oil, 4 Tbsp
<input type="checkbox"/>	Cumin, 1 tsp + one pinch
<input type="checkbox"/>	Salt, 1 tsp
<input type="checkbox"/>	Pepper
<input type="checkbox"/>	Long grain white rice, 2 cups
<input type="checkbox"/>	Chili powder, 1/2 Tbsp
<input type="checkbox"/>	Oregano, 1/4 tsp
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*Remember: Shop your pantry before you shop the store so you know what needs to be restocked and what you already have on hand.