

SHOPPING LIST



SHOPPING LIST 1



Vegetables:

- Start with vegetables and get all non-starchy, green leaf, or other colorful vegetables and salads.
- Onions, garlic, ginger
- Tomatoes, lettuces, cucumber, peppers, turnips
- Mushroom, spinach, asparagus, kale, broccoli, cauliflower
- Carrots, sweet potato, pumpkins, beetroot
- Salad greens and herbs

Fruits:

Berries, lemon&lime, apple, pear, orange and other seasonal fruits, dates, raisins, banana



SHOPPING LIST 2

Grains

- Mung beans, lentils, chickpeas, beans
- Basmati rice, buckwheat, millet, oats, wild rice, brown rice

Condiments

- Coconut milk, unsweetened almond milk, Tahini
- Dried tomatoes, almond meal, coconut flour, quinoa or miller flakes, GF oats
- Raw Cacao, sweeteners like honey, maple syrup, jaggery, molasses, agave
- Apple cider, balsamic vinegar
- Herbs and spices like parsley, mint, cinnamon, turmeric, paprika, ginger, nutmeg, -clove, fennel, coriander, mustard, cumin, cardamom, black pepper -seeds, red pepper flakes, vanilla extract or powder
- Pink salt (himalayan or rock salt), Dijon mustard, glutenfree soya sauce (tamari) or shoyu, miso to boost taste!



Meat/Protein

Turkey, Chicken, Beef, Tofu, tempeh, eggs, shrimps, salmon Always try to go for bio/organic, as much as you can.

Dairy/Vegan

Cottage Cheese, goat cheese or lactose free cheese

Low fat yogurt

Lactose free yogurt or condensed yogurt

Coconut or soja Yogurt

Oils

- Ghee, sesame oil, extra virgin olive oil, coconut oil, other healthy nuts & seeds oils like walnut
- Nut butters (almond butter, peanut butter 100%, no sugar)
- Olives, avocado
- Nuts, walnuts, almonds (get a lot if you'll do your own almond milk), peacans, brazilian nuts, cashews, hazelnuts
- •All seeds, hemp, chia, pumpkin, sesame, flax

Fats

Aim for a mix of whole-food fats (like nuts and seeds), blended whole foods (like nut butters), and pressed oils (like olive and avocado).

EAT MORE	EAT SOME	EAT LESS	
Extra virgin olive oil Walnut oil Marinades and dressings with oils	Virgin and light olive oil	Bacon Sausage Also sources of protein, though usually higher in less desirable fats.	
in this category in this category Avocado and Cheese, Egg yolks avocado oil aged > 6 months	Flaxseed oil Coconut oil / milk Peanut oil and regular peanut butter	Butter Margarine Processed cheese	
Seeds: chia, flax, hemp, pumpkin and sesame	Dark chocolate Marinades and dressings with oils in this category Fish and algae oil	Corn oil Cottonseed oil Sunflower oil	
Almonds Brazil nuts Pecans	Cream Cheese aged Flavored nuts and nut butters	Canola oil Soybean oil Safflower oil	
Peanuts & natural peanut butter Olives Pesto made w/ extra virgin olive oil	Often rich in carbohydrates as well, with sources of varying quality.	Marinades and Vegetable dressings with oils oil with 10+ g added sugar	
Nut butters from other nuts in this category Fresh unprocessed coconut	Image: Weight of the sector	Hydrogenated oils Shortening and trans fats	

Protein

sources of protein, and consider limiting red meat to ~18 oz (or 4 palms) per week or less.

EAT MORE		EAT SOME		EAT LESS	
2				~	
Eggs and egg whites	Fish	Uncultured cottage cheese	Medium-lean meats		Chicken fingers, uggets, and wings
Shellfish	Chicken				0
		Tofu	Edamame	High-fat meat	High-fat sausages
Duck breast and thighs	Turkey	0			æ
		Canadian bacon	Meatjerky	Processed soy	Processed deli meats
Lean beef	Bison				
		Lamb	Minimally	Protein bars	Pepperoni sticks
Lean pork	Wild game		processed lean deli meat		SLICKS
Other meats goat, camel, horse	Plain Greek		T	High-mercury fish	
kangaroo, crocodile	yogurt	Poultry sausage	Protein powders		
Tempeh	Cultured cottage cheese				
Insec					
Lentils and These are protein for pl meatless meals, otherwi sources of car	ant-based eaters and se, they're considered				

Vegetables

When eating vegetables (and fruits), try to "eat the rainbow." Different colors imply different nutrients and health benefits.



Carbohydrates

Focus on whole, minimally processed sources of carbohydrates that pack lots of nutrition and fiber, and include a mix of starches and colorful fruits.



HEALTHY SHOPPING LIST

The first step to cooking healthfully is to stock your kitchen with a variety of nutritious foods.

Use this chart to help plan your shopping trips. Fill in the blanks with foods you like to keep on hand as part of a nutritious diet. Keep a copy on your fridge to plan your grocery list, and make your shopping trips quick and easy!

SECONDARY FOODS | NUTRITION EDUCATION



VEGETABLES	FRUIT	WHOLE GRAINS
ANIMAL/NON-ANIMAL PROTEIN SOURCES	CONDIMENTS AND SPICES	NUTS AND SEEDS
DRIED GOODS	SWEETENERS AND SNACKS	BEVERAGES