

This is by no means an exhaustive list--modify it with your/your family's needs and to work with your favorite recipes. On an average week, this is how we would shop, and what we keep in stock in the house. With this list, you can whip up a huge variety of meals, but don't be afraid to mix things up with new meats, veggies, fruits, and grain options.

FRESH PRODUCE

Spinach

Arugula

Kale

Sweet potatoes

Yellow potatoes / Squash

Onion

Carrots

Peppers

Cilantro

Apples / Pears

Oranges / Grapefruit

Melon / Mango / Pineapple

Berries: blue, black, rasp.

Limes / Lemons

Avocados

FROZEN

Frozen spinach

Mixed veggies (for stew/stir fry

Fish / Shrimp

Frozen mixed berries

Frozen broccoli

MEAL MAKERS

Curry powder Fajita seasoning Italian seasoning

MEAT/DAIRY

Turkey / Chicken lunchmeat

Grass-fed beef

Organic chicken

Eggs

Fish, i.e wild-caught salmon

Butter

Plain Greek yogurt (full or 2% fat)

Whey (or vegan) protein powder

Tofu or other Veg. proteins

FUN STUFF

Olives

Goat cheese

Hummus

Tea

Coffee

Dark chocolate

Almonds, cashews, walnuts

Whole grain bread

PANTRY STAPLES

Salt

Pepper Olive oil

Coconut oil

Low-sugar ketchup

Mustard

Rice

Canned wild-caught tuna

Chia / fla

Diced

Hot sauce

YOUR ADDITIONS

Tlax / nemp seeds	
canned tomatoes	
IICO	

HOUSEHOLD

