Shopping List

ITEMS

Canned / Packaged Goods:
 □ Dates cut into quarters □ ½ cup nutritional yeast □ ½ cup apple cider vinegar □ ½ cup tahini + 1 tbsp tahini or sesame seeds □ 2 tbsp soy sauce □ 3 cups chickpeas □ 2 tbsp lime juice □ 1/4 cup + 2 tbsp vinegar □ 1 tsp lemongrass paste □ 1 tsp Sriracha chili sauce □ 1 cup walnuts, almonds, or pecans □ 1 cup balsamic vinegar □ 1/4 cup + 1 1/2 tsp syrup simple, maple, or agave □ 1 cup quinoa uncooked (or 2 cups cooked) □ 4 tbsp fish sauce
Dairy / Eggs:
□ 2 eggs □ 1/2 cup crumbled feta
Baking Needs:
 ¼ cup + 1 tbsp canola oil 1/3 cup flour I used a GF all purpose mix but wheat flour would work as well 1 tsp baking powder 5 tbsp sugar 2 tbsp + 4 tsp brown sugar 1 tablespoons sesame oil 1 1/2 tsp butter or oil coconut, olive, or canola 6 tbsp olive or canola oil
☐ ¼ cup + 1 tbsp olive oil

Meats / Seafood:
□ 0.75 lbs pork loin or pork tenderloin□ 2 large chicken breasts cut into 3-4 pieces each
Produce:
□ Spring mix □ Beets cooked, cooled, and peeled *see note 1 (Turmeric Falafel Bowl) □ 5-6 small-medium beets roasted *see note □ 2 cloves garlic □ 20 cloves garlic minced □ 1/4 cup chopped parsley □ 1 onion diced □ 1 red chili chopped □ 1 large carrot □ 8 cups field greens □ 1.5 lbs baby new potatoes, quartered □ 12 large stalks asparagus sliced into 1" pieces □ 1 large red onion sliced into wedges □ 1 1/2 cups cherry or grape tomatoes cut in half
Spices:
☐ 1 tbsp turmeric ☐ ½ tsp onion powder ☐ 1.5 tsp coriander ☐ 1 tsp cumin ☐ 1/4 tsp chilli flakes ☐ ½ tsp ginger
☐ 1 tablespoon of dried rosemary