

## What To Eat: Shopping List

## A well-stocked kitchen makes meal planning easier. Even more, these are the foods that help you LiveBest.

#### Before you go to the grocery store:



#### Eat first

Shopping on an empty stomach tempts you to over-buy less nutritious foods that impact your food choices later in the week.



#### Make a list

Keeping a running grocery list saves you time and money. Use this list to get started and to remind vourself of staples.



#### **Demand more from your food**

Ask, "what will this do for me?"

## dairy

milk
yogurt, plain
cottage cheese
Ricotta cheese
cheese: Parmesan,
mozzarella, sharp
cheddar cheese, string or
preportioned rounds
butter

## protein/beans

eggs
chicken breasts and skinless
thighs
fish: frozen or fresh filets
canned fish: tuna, salmon,
sardines, anchovies
beef: leaner cuts are eye
round, sirloin tip, top

round, bottom round, top sirloin, 95% lean ground, round tip, flank steak, tritip, tenderloin hummus unsalted nuts and seeds: peanuts, almonds, walnuts, pistachios, pecans, sesame seeds canned beans: black, pinto, cannellini, kidney, garbanzo and refried (not cooked in lard) dried lentils, black beans, red kidney, split yellow peas natural peanut butter or other nut butter (without

added sugar or oil)

## grains, cereal & bread

Choose breads and cererals with 3-5 grams of fiber per serving.

whole-grain cereals:
 "whole" or "rolled" no
 more than 8 grams sugar
 and at least 3-6 grams
 protein
100% whole-grain or 100%
 whole-wheat bread
whole-grain tortillas
whole-grain crackers
whole-grain pasta
frozen whole-grain waffles
barley
bulgur

oatmeal, steel-cut or regular quinoa rice: brown, long-grain flour: all purpose, whole-wheat, white whole-wheat cornmeal, whole grain popcorn, pop your own (if microwaveable, choose 94% fat-free and 40 mg or less sodium)



Making it simpler to live best because remember, you must be present to win!

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# What To Eat: Shopping List

## produce

- Buy produce of the season. If you're in doubt, ask the produce manager.
- Frozen and canned save:
  - time and money
  - frozen retains nutrients over fresh that has been stored longer than five days
- Frozen fruit should be without added syrup or sugar.
- Frozen vegetables should be plain, not in sauce.
- Canned fruit should be packed in water or light syrup.
- Canned vegetables should be labeled 'reduced salt.'
- Dried fruit should be without sugar.

Of course, you won't need to by all the foods on the list. Choose your favorites but switch it up a bit and explore some new ones. Do include dark green, red, orange and yellow every week!

#### **FRUIT:**

apples
apricots
bananas
blackberries
blueberries
cantaloupe
cherries

cranberries dates fias grapefruit: red, pink or white grapes raisins kiwi **lemons** limes oranges peaches pears pineapple plums prunes raspberries strawberries watermelon

#### **VEGETABLES:**

asparagus artichokes: whole and hearts avocado beets broccoli **Brussels** sprouts cabbage: red, green, Chinese carrots cauliflower celery chives edamame endive garlic kohlrabi leeks

lettuce/salad greens:

romaine, spinach,

arugula, kale, leaf lettuce,

radicchio, iceberg, chard,

beet greens, chicory, collard greens, turnip greens, mustard greens, dandelion greens mushrooms onions: yellow, red, green peppers: red, green, orange, jalapeno, poblano, canned chipotle in adobo potatoes: new, russet, other 'colored' potatoes pumpkin: fresh or canned radishes rutabaga shallots squash sweet potatoes tomatoes: cherry or grape, canned diced, whole, paste, sauce turnips watercress

## herbs & spices

allspice, ground basil bay leaves cardamom, ground cayenne pepper chili powder cilantro cinnamon, ground cloves, ground coriander, ground cumin, ground curry powder ginger, ground or fresh mustard, dry nutmeg oregano paprika

parsley, fresh or flakes

pepper: black pepper, whole peppercorns red pepper flakes rosemary thyme turmeric salt: sea and iodized

### extras: to add flavor, sweeten, thicken, or make interesting

make interesting
coffee
tea
unsweetened cocoa
bittersweet baking
chocolate and chocolate
chips, 65% or more cacao
honey
brown sugar

white sugar
molasses
coconut milk, canned and
unsweetened
baking soda
baking powder
reduced-sodium soy sauce
red curry paste
tahini
yeast
Worcestershire sauce
salsa

yeast
Worcestershire sauce
salsa
mayonnaise
dijon mustard
oils: extra virgin olive,
canola, safflower, and
non-fat cooking spray
vinegars: red wine, apple
cider, rice, balsamic
low-sodium chicken, beef,

or vegetable stock