

My Shopping List

Keep a blank notepad with a magnet on the refrigerator. As you run out of items in your pantry, add them to the list so you don't forget them when you are ready to go shopping.

- Plan ahead. Think about your week. What meals will you make? Include food items on your list that you will need for those menus.
- > Look at weekly flyers for sale items. Stock up.
- > Always make sure your kitchen pantry is stocked with basic essentials.

The lists below give you some tips on the best things to fill your cupboards with:

Grains & cereals

Steel cut oats	Whole-grain couscous
High-fibre cereals	□ Barley
Low-fat granola cereal	Pasta (whole grain)
Quinoa	Whole-grain, rye, pumpernickel, multi-grain breads/pita
Rice (brown, basmati, white, etc.)	Bulgur or kasha

Vegetables & fruit (fresh, canned, and frozen)

Fresh or frozen vegetables: Always add 1 or 2 green vegetables to your list. Onions and tomatoes are commonly used in recipes, so it's a good idea to keep them on hand. Include a total of at least 4 different types of frozen or fresh vegetables for the week. Choose from the items below or pick your favourite vegetables:

- Broccoli
- Green beans
- □ Brussel sprouts
- Okra
- □ Green leafy vegetables:
 - □ Spinach
 - Swiss Chard

 - Bok Choy
 - Collard or mustard greens
 - Broccoli rabe/rapini
 - Lettuce (romaine, leaf, Boston)

- □ Onions
- □ Tomatoes
- □ Mushrooms
- Cabbage
- □ Cucumber
- □ Potatoes
- □ Carrots
- □ Squash
- □ Celery, regular or Chinese
- □ Cauliflower
- □ Beets
- Eggplant

Canned vegetables: choose low-sodium or no-salt-added

- Canned tomatoes
- □ Tomato sauce or pasta
- □ Other canned vegetables
- Canned vegetable soup with reduced sodium

Fresh or frozen fruit:

Choose from the items below or pick your favourite fruits.

- □ Apples □ Peaches Bananas □ Oranges □ Grapes □ Berries
- □ Pears □ Lemons/Limes □ Mangoes

- □ Melon
- □ Dried fruit (raisins, prunes, dates)

□ Pineapple

Milk & alternatives

- Lower fat (1%) milk or unsweetened, fortified soy, almond or rice beverage.
- Lower fat or reduced fat (15% or less MF) cheeses
- Lower fat (1%) plain yogurt (unsweetened)
- Non-hydrogenated margarine or Butter

Meat & alternatives

Fresh or frozen unprepared meats:

- □ White meat chicken and turkey (no skin)
- □ Fish (not battered)
- □ Beef, round or sirloin
- □ Extra lean ground beef
- □ Pork tenderloin

Meat alternatives:

- \Box Tofu (or bean curd)
- □ Edamame (frozen)
- □ Beans & lentils (see list)
- Peanut or almond butter
- □ Eggs
- □ Nuts & seeds (see list)

Beans and lentils (if canned, no-salt added)

- □ Lentils (all kinds)
- □ Black beans
- □ Red beans (kidney beans)
- □ Navy beans
- □ Black beans
- □ Pinto beans
- □ Black-eyed peas
- □ Fava beans
- □ Italian white beans
- □ Chickpeas (garbanzo beans)
- Dried beans, peas, and lentils (without flavoring packets)
- D _____

Nuts and seeds

- □ Almonds, unsalted
- □ Mixed nuts, unsalted
- □ Peanuts, unsalted
- □ Walnuts
- $\hfill\square$ Sesame seeds
- □ Pumpkin seeds, unsalted
- □ Sunflower seeds, unsalted
- □ Cashews, unsalted
- □ Pecans, unsalted
- Flax seeds, ground

Baking items

- □ Flour, whole wheat
- □ Sugar
- Canned evaporated milk— fat-free (skim) or reduced fat (2%)
- □ Cocoa powder, unsweetened
- □ Baking powder & Baking soda
- □ Cornstarch

Condiments: Sauces, seasonings & spreads

- Olive oil (cooking and salad dressings; make your own).
- □ Vinegars (balsamic, apple cider, white)
- □ Mustard (Dijon, etc.)
- Mayonnaise
- □ Honey
- Herbs & spices ______