## Prepping Your Kitchen

Sharp knives
A peeler
1-2 wood cutting boards
A large soup pot

□ A large cast iron frying pan
□ A couple large bowls
□ A high- speed blender
□ A food processor

# Kitchen Staples: Shopping List

#### Fruit

- □Apples
- Berries
- □Avocados
- 🗆 Bananas
- Lemons
- □ Mandarins or oranges
- □ Stone fruit in season (peaches, nectarines)
- □ Melon (watermelon, cantaloupe) □ Dates

## Vegetables

- □Cucumber
- □ Tomatoes
- □ Bell pepper
- □ Carrots
- □ Celery
- □Beets
- □Broccoli
- □ Cauliflower
- □ Greens: Chard, Kale, Romaine, Cabbage or Spinach
- □Asparagus
- □Zucchini
- □ Mushrooms (crimini, oyster, shiitake)
- □Artichokes
- □ Snap peas
- □Garlic

- □ Onion (red or yellow)
- □Ginger
- $\Box$  Potatoes (sweet, russet, fingerling, yam)

#### Protein & Pairy Alternatives

- □ Butter (**<u>Miyoko's</u>**)
- □ Cheese (**Follow Your Heart**, **Chao**, <u>**Miyoko's**</u>)
- □ Yogurt, 16 oz. unsweetened (**Forager**)
- □ Ice cream (non-dairy **Ben & Jerry's**)
- Milk (almond or macadamia are great. If you have nut allergies, try oat, soy, coconut or rice milk)
- □ Aioli (**Wildwood brand**)
- □ Pea protein (<u>Aloha</u>)
- □ Tempeh (try **Tofurky Smoky Maple** Bacon)
- □ Tofu

#### Frozen

- □ Waffles □ Fruit for smoothies (berries, peach,
- mango)
- □Frozen açaí
- 🗆 Frozen corn
- □ Frozen edamame

\* These are just some examples of brands that carry plant-based alternative products. There are so many more, and the OMD team loves exploring their local grocery aisles for new finds.

## Spices (an assortment of fresh and dried)

□Salt □ Pepper □ Cayenne Pepper □ Turmeric powder □ Curry powder Cumin □Garam Masala □ Mustard seeds □Mint □ Thyme □Basil □ Oregano □ Rosemary □ Smoked paprika Ginger □ Cinnamon □ Vanilla extract

## Prink

 Fresh juice (apple, orange, or cranberry — no added sugar)
 Coconut water
 Bubbly water

## Prepared foods

□ Hummus □ Babaganoush □ Tamales

## Dry & Bulk Goods

 $\Box$  Noodles (soba, brown rice, wheat)

 $\Box$  Whole wheat sandwich bread

🗆 Granola

□ Dried Fruit: Turkish apricots, dates, mango

- □ Tortilla chips
- □ Rice crackers/cakes
- □ Canned beans (refried, black, pinto, garbanzo)
- garbanzo)
- Coconut milk
- □ Nutritional yeast
- □ Miso paste
- □ Vegetable broth (**Better than Bouillon**)
- □Cacao powder
- □ Maple syrup
- □ Baking powder

## **Bulk** Grains

□Quinoa

- □ Rolled Oats
- □Farro
- □ Corn tortillas
- □ Whole wheat tortillas or wraps
- □ Flours: brown rice, oat or wheat

#### Beans and legumes

- □ Lentils (yellow and green, red, brown, black/beluga)
- □ White beans (navy, royal corona, great northern, white cannellini)
- □ Black beans
- □ Garbanzo beans (chickpeas)

## Seeds/Nuts

- □ Almonds □ Walnuts
- □ Cashews
- □Pecans
- □ Pumpkin seeds
- □ Chia seeds
- □ Flax seeds
- □ Flax meal
- □ Hemp seeds

#### Oils and Vinegars

□ Extra virgin olive oil

 $\Box$  Coconut oil

 $\Box$  Grape seed, avocado or other neutral oil

□Rice vinegar

 $\square$  Balsamic vinegar

 $\Box$  Apple cider vinegar

#### □ Braggs Liquid Aminos

□ Tamari (gluten-free)

## Dips/Spreads:

□ Hummus □ Nut butter (almond butter, organic peanut butter and tahini)

🗆 Vegan Pesto

□ Stone ground mustard (try **Edmond** 

Fallot brand)

□ Ketchup (try <u>Annies</u>' brand)