Unprocessed Made Easy Shopping list Parks Hare

- -olive oil
- -salt and pepper
- -raw honey
- -butter (organic and/or from grass-fed cows is best)
- -coconut oil
- -cumin
- -white whole wheat flour
- -apple cider vinegar
- -Dijon mustard
- -baking soda
- -baking powder
- -eggs
- -Italian seasoning
- -cornstarch
- -onion and garlic powder
- -chili powder
- -yeast

Dinner Recipes Shopping List

Salmon en Papillote

- -parchment paper
- -4 salmon fillets
- -1 cube high-quality butter
- -1 large bunch asparagus
- -4 potatoes
- -lemon
- -fresh rosemary

Chicken Fried Rice

- -1 head of bok choy
- -frozen peas
- -2 boneless, skinless chicken breasts
- -coconut aminos (soy sauce will work, but aminos are better)
- -2 cups rice

Dinner Recipes Shopping List (cont.)

Asian Turkey Cabbage Cups

- -fresh ginger
- 1-1/4 lb ground turkey
- -green onions (enough for 2 meals)
- -fresh parsley
- -2 limes
- -fish sauce
- -sesame oil
- -coconut aminos (or soy sauce)
- -Napa cabbage
- -raw sunflower seeds

Shredded Pork Tacos

- -1 pork roast (we like the pork sirloin tip roast from Costco)
- -3 tomatoes (for 2 meals)
- -1 head of lettuce (for 2 meals)
- -2 avocados
- -tortillas, homemade or store bought ones with few ingredients

Caprese Quinoa Salad

- -quinoa
- -grape tomatoes
- -fresh basil
- -6 ounces soft mozzarella cheese (if you need dairy free, simply skip this ingredient)

Pizza Night

- -tomato sauce
- -favorite pizza toppings (Go heavy on the veggies and stay away from super processed meats like commercial pepperoni. If you are a pepperoni lover, Applegate is a good brand.)
- -mozzarella cheese (buy a block and shred your own to avoid cellulose)

Grilled Meal

- -your favorite grilling meat
- -zucchini
- -potatoes

Lunch Recipes Shopping List

Carrot Soup

- -l onion
- -6-8 carrots (enough for 4 cups chopped)
- -vegetable or chicken stock
- -plain yogurt (optional)

Veggies and hummus

- -2 (15 oz) can chickpeas
- -1 lemon
- -fresh parsley
- -fresh garlic
- -sesame oil
- -paprika
- -veggies for dipping (We love carrot sticks, cucumber slices, chopped bell peppers, jicama, etc.)

Salads

-whatever your favorite salad ingredients are. I also always recommend homemade dressings, or just a squeeze of lemon over the top

Simple Sauteed Greens with Over Easy Egg

- -greens of choice (kale, cabbage, Swiss chard, spinach, etc.)
- -sweet potato
- -eggs

Avocado toast

- -whole grain or gluten free bread with few ingredients
- -1 avocado
- -salt and pepper

Snack Ideas Shopping List

Fruits and veggies

-Buy tons and tons of fruits and veggies!

Banana "Nice" Cream

- -4-5 frozen bananas
- -1 cup frozen cherries
- -chocolate chips
- -milk, kefir, or coconut milk

Other snacks:

- -salad ingredients
- -raw nuts and/or seeds
- -popcorn kernels (not the bagged microwave popcorn)

Breakfast Recipes Shopping List

Clean Eating Cranberry Orange Scones

- -flaxseed
- -1 orange
- -dried cranberries
- -whole milk, almond milk, or alternative
- -pure maple syrup

Egg-free French Toast

- -2 bananas
- -whole milk, almond milk, or alternative
- -whole grain bread, or gluten free with few ingredients
- -cinnamon
- -pure maple syrup

Blueberry lemon muffins

- -chia seeds
- -1 lemon
- -1 cup plain yogurt, full fat if possible
- -vanilla
- -frozen blueberries

Granola

- -rolled oats
- -flaxseed
- -unsweetened shredded coconut
- -1 cup raw seeds, I like sunflower and pumpkin. Can also use nuts.
- -cinnamon
- -ground ginger

Toad in a Hole

- -whole grain or gluten free bread with few ingredients
- -eggs

Breakfast Recipes Shopping List (Cont.)

Murky Monster Smoothie

- -flaxseed or chia seeds
- -1 banana
- -frozen blueberries
- -peanut butter, other nut butter, or SunButter
- -plain yogurt, full fat (if dairy free, can use coconut yogurt)
- -milk (if dairy free, can use alternate milks, but avoid ones with carageenan)
- -spinach

Slow Cooker Oatmeal

- -steel cut oats (don't try this recipe with regular rolled oats)
- -honey or pure maple syrup
- -other toppings of choice (fruit, nuts, etc.)

Homemade Plain Yogurt (no dairy free options for this one, sorry guys!)

- -1/4 plain yogurt with live active cultures, or a yogurt starter
- -milk
- -honey or pure maple syrup
- -other toppings of choice (fruit, nuts, etc.)

Simple Sauteed Greens with Over Easy Egg

- -greens of choice (kale, cabbage, Swiss chard, spinach, etc.)
- -sweet potato
- -eggs