

Shopping List

Below you'll find a list of my must-have vegan essentials. Keep your kitchen stocked with these fabulous items, so that you can always cook up a delicious and nutritious meal.

If you only go grocery shopping once a week, you can easily store vegetables in the refrigerator. My favorite way to store greens and herbs is by placing them in a glass jar, covering it with a plastic bag and keeping it in the fridge. Keep vegetables like broccoli and cauliflower, in a bag in the fridge. Vegetables like potatoes, winter squash, onions and garlic can stay out on the counter.

As for where to shop, I love Whole Foods, Trader Joe's and my local Farmer's Market. Whole Foods is great for buying dried goods (beans, grains, nuts, etc) in bulk. Trader Joe's is the place to go for nut milks, canned goods, some produce and frozen foods. Finally, your local farmer's market is best for finding the best value on fresh local produce.

p.s. I've listed seasonal Fall produce

Vegetables:

Kale

Collard Greens

Spinach

Swiss Chard (or Rainbow or Green Chard)

Brussels Sprouts

Cabbage

Broccoli

Cauliflower

Carrots

Winter Squash

Turnips

Beets

Sweet Potatoes

Mushrooms

Bell Peppers

Avocado

Onions

Garlic

Shallots

Ginger

Herbs:

Thyme

Sage

Rosemary

Cilantro

Parsley



Fruit:

Whatever is in season!

Apples

Pears

Bananas

Kiwi

Lemons

Oranges

Grains:

Brown Rice

Quinoa

Millet

Farro

Barley

Oats

Amaranth

Buckwheat

Cous Cous

Bulgar

Kamut

Wild Rice

Polenta

Popcorn

Dried Legumes:

Black Beans

Chickpeas

Black Eyed Peas

Lentils (French, Red, Green)

Green Split Peas

Mung beans

Nuts & Seeds:

Almonds

Walnuts

Pecans

Pistachios

Cashews

Pumpkin Seeds

Sunflower Seeds

Flax Seeds

Chia Seeds

Sesame Seeds



Canned Goods:

Beans & Lentils Tomatoes (sauce, paste, diced) Soups (low-sodium!)

Pasta & Noodles (with or without gluten):

Spaghetti

Fusilli

Rigatoni

Lasagna

Soba (buckwheat noodles)

Udon

King Soba (GF noodles)

Brown Rice spring roll wraps

Rice Noodles

Sea Vegetables:

Wakame

Nori

Arame

Dulse

Hijiki

Kelp

Snacks:

Popcorn

Tortilla Chips

Crackers

Dried Fruit

Snack Bars

Granola

Rice Crackers

Pretzels

Potato Chips

Chocolate

Frozen:

Gluten Free bread

Pizza

Vegetables (peas, greens, herbs, corn)

Fruit (berries, pineapple, peaches, mango)

Ice cream (soy , almond or coconut based)

Sorbet



Waffles Meatless Nuggets Veggie burgers

Oils:

Olive

Coconut

Organic Canola

Toasted Sesame

Avocado

Pumpkin Seed

Spices:

Sea Salt

Black Pepper

Cumin

Cayenne

Red Pepper Flakes

Chili Powder

Chipotle Powder

Fennel Seeds

Turmeric

Cinnamon

Coriander

Nutmeg

Cloves

Sumac

Thyme

Curry Powders

Garam Masala

Allspice

Bay leaves

Soy Products/Proteins:

Tempeh

Tofu

Deli "meats"

Hot Dogs

Condiments:

Mustard

Ketchup

Vinegar (Raw Apple Cider, Balsamic, Champagne, Umeboshi, Red Wine, Brown Rice) BBQ sauce



Miso Sauerkraut Kimchi Soy Sauce Salsa Nutritional Yeast

Non-dairy:

Milks: Soy, Almond, Hemp, Rice, Oat, Coconut, Hazelnut

Yogurt: Soy, almond, coconut

Ice Cream: soy, almond, coconut, hemp

Creamers

Butter (Earth Balance) Cream Cheese (Tofutti)

Cheese (soy based, tapioca or nut based. Avoid whey, rennet & casein; all animal ingredients)

Sweeteners:

Sugars (demerara, turbinado, sucanat)

Agave

Coconut Nectar

Brown Rice Syrup

Maple Syrup

Yacon Syrup

Stevia

Baking:

Vanilla Extract

Flours (Unbleached All-purpose, whole wheat, whole wheat pastry, spelt, gluten free)

Chocolate Chips

Cocoa Powder

Baking Powder

Baking Soda

Egg replacer

Flax Seeds

Superfoods:

Cacao Powder & Nibs

Spirulina

Maca

Goji Berries

Acai

Chlorella