

How to Incorporate Clean Eating into Your Busy Life

Your Basic Shopping List to Get You Started!

CLEAN EATING TIPS

When you're just starting out with clean eating, you may be intimidated about where to start. A good rule is to shop the perimeter of the store. This is a simple list for beginners. Adjust it for what's available in your area.

Chris C

How to Incorporate Clean Eating into Your Busy Life

Your Basic Shopping List to Get You Started!

Courtesy of <u>AMidlifeWife.com</u>

Breads:

Look for brands that have whole grains and are clean. Trader Joes brand of whole grain breads and Ezekial brand breads are a couple of suggestions.

Tortillas (make your own)

Dairy & Non-Dairy:

- Milk Raw milk is the cleanest milk but may be hard to find. Organic, full fat milk is the next best thing.
- Yogurt Always opt for plain Greek yogurt when you can.
- Cheese, in moderation only. Make sure it's real cheese. Avoid preshredded.
- Unsweetened almond milk. Check the ingredients. It's best to make your own.
- Unsweetened coconut milk. This is the kind that comes in cans, NOT the stuff in the cartons.
- Eggs

Meat:

- Chicken & Turkey (not deli meat)
- Beef can be part of a clean eating diet so long as you choose grass fed and humanely raised beef. Venison and bison have a similar flavor to beef.

- Pork. Avoid processed pork like ham, bacon or any other processed pork.
- Fish is considered clean, just be aware of the mercury found in most fish.

Produce:

Stock up here. The produce section will be where you load up. One point of caution: don't buy more than you can use in a week unless you plan on preparing and freezing some of it. You don't want it to go to waste.

Any fresh fruit you enjoy. Fruits include:

- Apples
- Oranges
- Grapefruits
- Bananas
- Avocados
- Berries of all kinds
- Cherries
- Kiwi
- Star fruit

All fresh veggies you enjoy. Veggies include:

- Carrots, Celery
- Broccoli
- Bell Peppers, all colors
- Zucchini
- Eggplant
- Any variety of squash
- Kale, Spinach

- Chard, Collard greens
- Okra
- Green beans
- Tomatoes
- Sweet potatoes
- Onions of any variety

Other Items:

- Green tea, Coffee
- Plain Oatmeal. Choose steel cut oats or traditional rolled oats. Quick oats are best used for baking.
- Canned items with no added sugar or sodium.
- Dry beans and legumes including lentils, black beans, chickpeas.
- Brown rice
- Whole wheat or whole grain (like brown rice) pasta
- Other whole grains such as barley
- Nuts, seeds such as Quinoa, sunflower seeds, sesame seeds, chia or flaxseed.
- Ketchup. Find a clean ketchup.
- Mustard. Look for ones without added sugar or choose Dijon.
- Honey, Pure Maple Syrup, Molasses.
- Spices. Never purchase seasoning packets.
- Whole wheat flour, Whole wheat pastry flour for baking, White whole wheat flour, Coconut flour, Almond Flour, or other gluten free flours.