# GROCERY LIST \{YU 

Optional sides and protein options not included

## Produce

avocados (1 per recipe)**
broccoli (1 head)
carrots ( 5 lg )
celery ( 1 bunch)
garlic cloves ( $1-2$ bulbs)
ginger ( 1 inch piece)
lemon (2)
lime (1)
spaghetti squash (2 small)
yellow onion (2)
zucchini (4 medium)
cherry tomatoes ( $1 / 2$ pint)
kale ( 1 bunch)
shallot (1)

## Fresh Herbs optional

parsley ( 1 bunch)
basil ( 1 bunch)

## Refrigerated

## Dairy

milk (4 cups)
shredded mozzarella ( 1 1/2 cups)
butter (1 stick)
goat cheese (4 oz)

## Frozen

pineapple (1 bag)

## Meat/Seafood

flank steak (1 lb)
boneless skinless chicken thighs ( $11 / 4 \mathrm{lb}$ )
lean ground beef ( 1 lb )
skinless salmon fillets ( 4,6 -oz fillets)

## Pantry

cornstarch (1 tsp)
soy sauce ( $1 / 4 \mathrm{c}$ )*
oyster sauce ( 2 tbsp )*
rice wine vinegar ( 1 tbsp)*
sesame oil ( 1 tsp )*
avocado/olive oil
coconut oil ( $1 / 4 \mathrm{c}$ )
harissa ( $1 / 4 \mathrm{c}$ )
creamy almond butter ( $1 / 2 \mathrm{c}$ )
honey ( $1 / 2$ c)
maple syrup (optional)
white rice ( 1 bag )
tri-color quinoa ( $1 / 2$ cup)
egg noodles ( 6 oz )
crushed tomatoes (2 15-oz cans)
tomato paste ( 1 sm can)
sun-dried tomatoes in oil (1 jar)
brown rice cereal (1 box)
coconut water ( $16+\mathrm{oz}$ )**

## Spices

red pepper flakes
bay leaves
dried oregano
dried basil

## Bakery

Ingredient notes
*One bottle makes so many meals! Invest if you like Asian cuisine and you won't have to buy another for a while!
**The avocado smoothie recipe makes 2 servings. Increase coconut water and avocados if you plan to make more than once!

