MENU & SHOPPING LIST

https://www.avantgardevegan.com/ https://nutritionfacts.org/recipes/ Sunday Banana Nut - Oatmeal BRFAKFAST LUNCH Banana Nut -Steel Cut Oatmeal "Tuna" Sandwich "Tuna" Sandwich w/ fruit Apple Pie -Steel Cut Oatmeal Sunshine Sandwich Garden Spaghetti w/ Tofu (or chorizo) Smothered BBQ Sandwich Southwest Tofu Scramble Monday Breakfast Burrito w/ fruit Greek Tofu Scramble Southwest Quesadilla/ Wrap Greek Quesadilla/ Wrap Papas Rancheros Greek Quesadilla/ Wrap w/ vegetable sticks Falafel Pita/ Salad Garden Spaghetti w/ Tofu (or chorizo) Breakfast Burrito Avocado Toast Portobello Tacos Tuesday Easy Bean Tacos/ Nachos Sunshine Toast Banana Nut - Oatmeal "Tuna" Sandwich w/ fruit П Buckwheat Pancakes w/ Berries Quinoa Chili Chili & Sweet potato No Chicken Noodle Soup Cinnamon "French" Toast Wednesday Soy Yogurt w/ Cinnamon Topping Mixed Salad (Lots of choices*) Breakfast Burrito w/ fruit Mixed Salad w/ whole grain toast/ crackers Chili & Sweet potato DINNFR SNACKS/ DESSERTS Garden Spaghetti w/ Tofu (or chorizo) Hummus w/ whole grain &vegetables Cheesy Lentil Pasta 3 Bean Salad w/ Whole Grain Crackers Thursday Spicy Edamame & Fruit Salad Banana Nut - Oatmeal "Fried" Rice with edamame Vegetables w/ "Guac dip" Greek Quesadilla/ Wrap w/ vegetable sticks Vegetable Stir Fry Vegetable Stir Fry Balanced Smoothie (Lots of choices*) Masala and rice Sprouted Toast w/ Almond Butter Friday Lazy Bean Burrito Southwest Tofu Scramble w/ avocado toast Chili & Potatoes Unsalted Mixed Nuts w/ fruit Mixed Salad w/ whole grain toast/ crackers Balanced Smoothie (Lots of choices*) **Chef Choice** Grilled Tofu, grains and salad Banana (avocado) Ice Cream Black bean Burger & side salad Saturday Southwest Tofu Scramble (leftover) w/ avocado toast No Bake Cookies BBQ Burger w/ corn salad **Chef Choice** Overnight oats Hip Shepherd's Pie Chia Pudding (chocolate, banana, berry) Vegetable Stir Fry

Shopping List (Food Staples)

Shopping List

ltem	Qty		Location		ltem	Qty		Location
Apple Cider Vinegar	1 @	16 oz			Hummus	1-2		
Turmeric, Cinnamon, Cumin, Cayenne, Ginger	1 each				Olive Oil/ Spray	1 each		
Liquid aminos (or low sodium soy sauce)	1@	16oz			Tomato sauce & Paste (low/ no sugar)	2-3 each		
Old Fashion Oats, Quinoa	1@	32oz			Nutritional Yeast	1	bag	
Plant Protein Powder (no sugar/ sweetener, stevia ok)	1	cont			Vegetable broth/ bouillon (low sodium)	2-3 each	box	
Whole grain tortillas (Ezekiel is best)	1				Tofu (Extra Firm & Soft)	2 each	pk	
Whole Grain Bread (Sprouted is best)	1				Soy Chorizo	1	pk	
Brown Rice (can be frozen)	1	pk			Unsweet Soymilk (best choice, almond milk ok)	1-2	32oz	
Whole wheat pasta/ Lentil pasta	2-4	pk			Teas of choice (green, mint, fruity, herbal, etc.)			
Whole Grain Crackers (Mary's/ Seeded)	2	box			Frozen blueberries	1	pk	
Almonds, Walnuts, Cashews (raw, not mixed)	1 each	8- 16oz			Frozen Broccoli, Frozen Mixed Vegetables	2 Each	pk	
Chia Seed, Ground flax seed, Sesame seed	1 each	pk			Frozen edamame (shelled), Frozen Riced Cauliflower	1-2 each	pk	
Almond Butter (or other nut)	1				Egg Whites	1	carton	
Vegetables: Spinach (or mixed greens) Celery, Cucumber, Swi								ımber, Sweet

ruits: Banana, berries/ cherries, clementine, avocado, lemon

Vegetables: Spinach (or mixed greens) Celery, Cucumber, Sweet Pepper, Sweet Potato, Mushrooms, Onion, Garlic

FAMILY FAVORITE

Breakfast

Lunch

Dinner

Soup

Snack

Misc.

Plant Based Cheat Sheet

Proteins

- Beans: black, pinto, kidney, garbanzo
- Legumes: lentils, peanuts, split pea, edamame/soy
- Grains: quinoa, buckwheat, sprouted wheat
- Nuts: almonds, walnuts, cashews, Brazil, pistachio
- Seeds: flax, chia, sesame, pumpkin
- Misc: Tofu, soy yogurt, plant protein, egg whites

Baking/ Flavor

–Egg replacement: egg white (ok 1–2/ week), "flax egg" = 1TB ground flax, 2TB warm water -Sour cream= cashews, 2TB lemon, 1TB apple vinegar

-Sweet: Cinnamon, vanilla, monk fruit, stevia, ginger coconut, applesauce, mashed banana -Savory: hot sauce/ salsa, turmeric, cumin, pepper/ peppers, garlic, herbs, vegan bullion/ vegetable broth



Fiber

- -Beans/ Legumes : black, garbanzo, kidney, soy, lentils, peanuts
- Seeds: chia, flax, hemp, sesame (sprinkle onto meals, desserts, snacks)
- Whole grains: oats (not quick), whole wheat, quinoa, brown rice, buckwheat, barley
- Fruits: all! (limit- pineapple, coconut, watermelon)
- -Vegetables: dark greens, cruciferous, zucchini, sweet potato, mushrooms, tomato, pumpkin, beets

Fats

Limit fat by eating whole forms: avocado, seeds, nuts

- -Choose anti-inflammatory oils (olive, sesame, avocado, flax), use very sparingly!!
- -Omit all saturated and animal fats: palm oil, beef fried foods, meat, eggs, dairy fat
- -Limit nuts to $\frac{1}{4}$ cup (about 20) per day. Choose unsalted and no oil choices

