Created by: Jordan Arnold MPH, RDN, LD

Breakfast

Balanced Oatmeal			Toast w/ Fruit Yogurt			Protein w/ Toast & Fruit		
Oats*	1/2c	\$0.09	Greek Yogurt*	6oz	\$0.35	HB Egg	2	\$0.20
Mixed Berry	½ C	\$0.33	Mixed Berry	½ c	\$0.33	Banana	1	\$0.19
Flax seed	1TBS	\$0.08	Peanut Butter	1TBS	\$0.49	Peanut Butter	1 TBS	\$0.49
Soymilk	8oz	\$0.24	Toast	1	\$0.18	Toast	1	\$0.18
Coffee/ Tea	1c	\$0.18	Coffee/ Tea	1c	\$0.18	Coffee/ Tea	1c	\$0.18
	\$0.92			\$1	.53		\$1.	24

Lunch

Protein Plate				Chicken Salad				Tuna Salad Sandwich		
HB Egg	1	\$0.10		Chicken Breast	3oz	\$0.56		Tuna	½ c	\$0.37
Greek Yogurt*	6oz	\$0.35		Oil/ Vinegar	2TBs	\$0.14		Greek Yogurt*	2oz	\$0.13
Bread/ Toast	1	\$0.18		Bread	1	\$0.18		Bread/Toast	2	\$0.36
Peanut Butter	1.5TBS	\$0.73		Spinach	1c	\$0.60		Cheese slice	1	\$0.15
Banana	1	\$0.19		Banana	1	\$0.19		Apple	1	\$0.40
Bell Pepper 1 \$0.41 Ca		Carrots	½ c	\$0.17		Spinach/pepper	1 c	\$0.54		
	\$1.96				\$1.84		\$1.84		\$1.95	

Dinner

Chicken Tacos			Fried Rice			Spaghetti		
Chicken Breast	4oz	\$0.75	Egg	2	\$0.20	Chicken Breast	4oz	\$0.75
Black Beans	5oz	\$0.18	Brown Rice * 1 c		\$0.10	Wheat noodles	3oz	\$0.18
Corn Tortilla	3	\$0.15	Edamame ½ c \$0.59		Tomato sauce	¾ C	\$0.30	
Tomato/onion	1/2c	\$0.50	Onion/ pepper	³⁄4 C	\$0.56	Tomato/onion	½ c	\$0.50
Greek Yogurt*	3TBS	\$0.13	Oil/ Soy sauce	2TBS	\$0.15	Olive oil	1TBS	\$0.07
Pepper	1/2	\$0.37	Broccoli (fzn)	1 c	\$0.25	Broccoli (fzn)	1c	\$0.25
	\$2.08			\$1	.85		\$:	2.05

Snack(s) options:

Edamame	½ c	\$0.59	Toasted Tortilla	2	\$0.15	Cheese Slice	1	\$0.15
Clementine	1	\$.10	Black Bean	5oz	\$0.18	Apple	1	\$0.40
Baby Carrot	6	\$0.20	Peppers	½ c	\$0.21	Baby carrots	6	\$0.20
			Clementine	1	\$0.10			
	\$0.89				0.55		Ç	5.75

Daily total \$:

Dany total 4.		
\$ 5.85	\$ 6.08	\$ 5.99

(*)= add seasoning/ spices "Chicken" = can substitute tofu **= based off Wal-Mart Pricing 6/2021

\$6.00/ day / 1600 calories / 50% carbohydrates/ 25% protein/ 25% fat / <1,500 mg sodium, >35g fiber

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BUDGET SHOPPING LIST								
Produce	Count/ Size	# Needed	Cost/ item	Cost				
Banana	1 lb.	4	.55	2.20				
Clementine	3lb	1	3.98	3.98				
Tomato (Fresh)	3 pack	2	1.50	1.50				
Apple	1 lb.	2	1.30	2.60				
Raw Spinach	10oz	1	1.98	1.98				
Onion, White	1	3	0.48	1.44				
Bell Pepper	1	3	.72	2.16				
Carrot Sticks	1 lb.	1	1.00	1.00				
Refrigerator								
Chicken Breast	1 lb.	1	2.93	2.93				
Cheese Slices, Reduced Fat, Jack	12	1	1.84	1.84				
Eggs	12	1	1.25	1.25				
Plain Nonfat Greek Yogurt	32 oz	1	1.74	1.74				
Organic Soymilk, Unsweetened	½ gallon	1	2.36	2.36				
Shelf Stable								
Wheat Bread	22 oz	1	2.50	2.50				
Wheat Spaghetti	16oz	1	1.00	1.00				
Rice Brown	1 lb.	1	.78	.78				
Corn Tortilla	30 ct	1	1.46	1.46				
Old Fashioned Oats	42 oz	1	2.46	2.46				
No Salt Added Tomato Sauce	24oz	1	1.50	1.50				
balsamic vinegar	17.6 oz	1	2.98	2.98				
olive oil	17.6 oz	1	2.52	2.52				
Tuna in Water	5oz	2	0.72	1.44				
Creamy, Peanut Butter	16 oz	1	2.94	2.94				
Flax Seed	16 oz	1	2.37	2.37				
Black Beans	15oz	2	0.58	1.16				
Frozen								
Edamame	1	1	2.00	2.00				
Broccoli (or any vegetable!)	1	1	1.00	1.00				
Frozen Mixed Berries	16oz	1	1.98	1.98				
Spices								
Cinnamon	2.25	1	.98	.98				
Black Pepper & salt	2.25	1	1.56	1.56				
All Spice	2.25	1	.98	.98				
Flax Seed	-	-	-					

Total Estimated: \$ 58.59 (2-3 weeks)

How to Save Money on Food

- Buy from the bulk section it's usually cheaper per pound and you can choose how much or little you need
- Buy frozen fruit and vegetables these are often cost effective, just as healthy as fresh, and you don't have to worry about wasting food
- Buy generic instead of name brand
- Buy in season produce (apples and squash in the fall, strawberries in spring, etc...)
- Look for sales, deals, and coupons
- Have a grocery list prepared ahead of time and stick to it
- Bring food instead of eating out

