HEALTHY OPTIONS GROCERY LIST



MAKE A WEEKLY MENU AND GO FOOD SHOPPING

Make a weekly menu and go food shopping at least once a week.

Planning a menu and keeping your barracks room well-stocked with healthier foods will set you up for success. Refer to the Resource Guide located near the end of this booklet for menu ideas and recipes (apps and cook books). Keep these guidelines below in mind when planning your menu:

- 1. Examine your weekly schedule and look for days/times where you can devote more time to preparing healthy foods.
- 2. Make a grocery list that corresponds to your menu. Check what and how much you already have on-hand so you don't duplicate or run low on required ingredients.
- Build in leftovers so you don't have to "cook" everyday of the week.
 Stews, stir-frys, and pasta/rice/bean dishes can be made in larger batches and frozen or refrigerated for use later in the week.
- 4. Purchase time-saving ingredients. A few ideas include pre- washed salad mix, baby carrots, frozen vegetables/fruits, whole grain pasta/breads/ brown rice, canned meats, canned/low-sodium beans, boneless/skinless poultry, low-sodium pasta sauce, chopped garlic (jar), minced ginger (jar) etc.
- Include healthier convenience-type foods in your menu like frozen meals, healthy soups, or already cooked and prepared whole chicken. Read the food label and the ingredient list to help you. Follow the suggestions on the next few pages.
- 6. Stick to your shopping list when at the store. It is easy to buy impulse items. Eat before you go shopping to help avoid purchasing impulse items.

WHOLE GRAINS		DAIRY	
00000	100% whole wheat bead Brown rice 100% whole wheat pasta 100% whole wheat cereal Oatmeal (plain) Frozen whole wheat waffles 100% whole wheat crackers (i.e. Triscuits®)	0 00000	Skim or 1% white milk or lactose-free milk Greek yogurt (low-fat) Kefir yogurt Drink String cheese Cottage cheese (1% low-fat) Cheddar Cheese (2% low-fat) Parmesan Cheese
VEGETABLES			
	Pre-washed salad greens Baby carrot sticks Baby tomatoes Sweet potatoes, red potatoes, or white potatoes Broccoli	0000	Bell-peppers (any color) Corn Cucumbers Green beans Peas Onions and/or garlic
FRUITS			
0000	Apples Bananas Berries Melon Oranges	00000	Clementines Red or green grapes Pears Kiwi Pineapples Mangoes
PROTEINS			
00 00 000	Egg substitutes or whole eggs Canned water-packed tuna (low-sodium) Canned chicken (low-sodium) Fresh or frozen fish fillets (not breaded) Boneless, skinless chicken breasts Deli-meats (turkey breast, roast beef) Beans (canned)	0	Rotisserie chicken 93% lean ground beef All natural nut-butter (no sugar or salt added) Nuts (low-sodium) Hummus
OTHER			
	Healthy frozen meals (see below) Pasta sauce (see below)		Canned vegetable, bean, or grain based soups (see below)
READ THE FOOD LABEL. LOOK FOR:			
	 Yogurt: ≤ 20g Sugar Frozen Meal: ≤ 600mg Sodium; ≤10g Fat; ≤500 calories Pasta Sauce: ≤600mg Sodium Soup: ≤ 800mg Sodium 		