MAKE -N- CURATE WHOLE 30 JANUARY JUMPSTART { WEEK #1 GROCERY LIST }

PRODUCE:

Garlic (3 cloves)

Shallot (5-6 medium)

Onions (2-3 medium)- always good to stock up on more

Flat leaf Italian parsley (1 bunch)

Watercress or arugula (3 cups)

Kale (5 oz)

Spinach (4 cups)

Red bell pepper (1)

Potatoes (about 3-4 lbs)

Sweet Potatoes (about 3)- always a good idea to stock up on more

Russet potatoes (2)

Red potatoes (7 medium)

Zucchini (8-9)- organic

Spaghetti Squash (1)

Ginger root (small)

Serrano peppers (about 4-5) or jalapeno peppers

Lemons (2-3)

Green apple (1)

SEAFOOD AND FISH:

Frozen shelled & deveined 16-20 shrimp (1 lb)

Cod (choose your servings- I'm making for 4 people plus leftovers so I will get 5-6 pieces or 1.5 lbs)

MEAT & POULTRY:

Chicken thighs

Chicken breast

Ground pork (1 lb)

Italian Sausage (1 lb)

Prosciutto (12 slices)

Bacon (about 4-5 oz but you can get more)

Pancetta (3 oz)

SPICES:

Arrowroot powder/flour (1/2 cup) Smoked paprika Cayenne pepper Italian Seasoning Crushed red pepper flakes

OILS/ VINEGARS/ CONDIMENTS:

Mayo (compliant)
Avocado oil
Extra Virgin Olive Oil
Ghee (see how to make your own on my web site)
Red wine vinegar
Capers (check label to make sure compliant)

DAIRY:

Eggs (I always keep 2 dozen eggs handy) Nutpods (for coffee)

FROZEN:

Don't need it for this week but its a good idea to pick up some frozen riced cauliflower

<u>BULK/ NUTS/ DRIED FRUIT:</u>

Slivered almonds (1 package)
Raw almonds (1 package)
Figs (2 dried)
Gogi berries (1 tsp)
Pistachio nuts, shelled and unsalted (1/2 cup)
Pepita nuts (1/2 cup)
Flax seed (1/2 tsp)

<u>CANNED OR BOXED:</u>

Chicken broth (at least 6 cups)- READ LABELS!! MOST HAVE SUGAR Tomato Puree (1/4 cup)- READ LABELS!! Make sure there is no sugar.