

SHOPPING LIST WEEK 10

A COMPLETE LIST OF THE INGREDIENTS YOU'LL NEED FOR THE MEAL PLAN PRECIPES

WEEK 10 SHOPPING LIST

The shopping list below details the ingredients needed to make the breakfast, lunch and dinner meals listed in the Sugar Balance Program Week 10. **Serving size for listed ingredients: 1 person**

*Adjust quantities by multiplying by number of people for the week if you are planning on having your family eating the same meal plan.

PANTRY ITEMS	Dried italian parsley
2 cans wild caught tuna	Garlic powder
1 cup low sodium chicken stock	Onion powder
1 tbsp pesto of your choice	Cumin
1 cup tomato sauce	Coriander
1 can (8 oz) crush tomatoes with their juices	Paprika
1 tbsp tomato paste	Red pepper flakes
1/4 cup olives, pitted and halved	Cayenne pepper
14 cup almond milk (or other non-dairy milk) *optional	Ground ginger
1 Tbsp capers *optional	Thyme
1 Tbsp jalapeno peppers, jarred *optional	Turmeric
1 teaspoon sesame seeds (black or white) *optional	Curry powder
CONDIMENTS/OILS	Ground cloves
Natural mayonnaise	Arrowroot powder (or cornstarch)
Apple cider vinegar	Sea salt
Dijon mustard	Black pepper
White wine vinegar	EGGS, MEAT & POULTRY
Stevia (liquid or pourable powder variety)	14 large eggs
Olive oil (or other healthy oil like avocado oil, coconut oil)	1 salmon fillets (6oz)
HERBS/SEASONINGS	2 tilapia fillets (3 oz each)
Dried oregano	6 boneless chicken breasts

EGGS, MEAT & POULTRY	
1/2 lb lean ground turkey (8-10 oz)	
3 small pork scallops (10½ ounces/300 g total)	
1 medium pork steaks (about 150 g / 4-5 oz)	
FRESH HERBS & PRODUCE	
2 large bunches cilantro	
1 bunch green onion	
3 medium red onions	
4 yellow large or white onions	
2 heads of garlic (~12 cloves)	
3 lemons	
4 limes	
1 pint cherry tomatoes	
4 large tomatoes	
3 bunches asparagus	
5 avocados	
2 small heads of cauliflower	
1 stalk celery	
1 medium white cabbage,	
1 small container baby spinach	
5 broccolini stalks	
2 english cucumbers	
1 large head of leafy kale	
2 cups white mushrooms	
2 portobello mushrooms	
5 red or yellow bell peppers	
1 long red chilli	
2 medium zucchinis	