The Replenish Shopping List

Now it's time to stock your pantry and fridge with the real foods and ingredients you'll want to have on hand for a healthy lifestyle. Use the Replenish Pantry and Mix and Match Shopping Essentials list on the following pages to guide your pantry prep and grocery shopping.

Don't try to fill your pantry all at once with EVERY possible ingredient. Choose your weekly recipes, and shop accordingly. Over time your pantry will grow and you'll have the staples that you need.

Most produce will need to be bought fresh and eaten relatively quickly to avoid spoiling. Take advantages of sales on canned beans, meats (freeze what you don't need for the week), and non-perishables like nut flours, canned coconut milk, honey, spices, and grains. Keep extras in sealed containers and pull out when your meal plan calls for it! I recommend keeping a running list of your pantry and freezer inventory - this way you can take a quick glance of what you already have "in stock" before you go shopping!

It's useful to have a complete list so you can check off the ingredients you need each week for the recipes you select, and take a copy with you when you go grocery shopping. So I recommend printing out several copies, or heading over to avivaromm.com/adrenalthyroid-revolution where you'll find copies you can easily print.



The Replenish Shopping List



| FRUITS | | | | |
|--|---|---|---|---|
| □ Apple (all varieties) □ Apricots □ Avocados □ Bananas (fresh/frozen) | Blackberries (fresh/frozen) Blueberries (fresh/frozen) Cherries (fresh/frozen) | Coconut Cranberries Figs (fresh) Grapefruits Grapes | □ Kiwis □ Lemons □ Limes □ Mangos (fresh/frozen) □ Nectarines | □ Oranges □ Peaches (fresh/frozen) □ Pears |
| NUTS & SEEDS | | | | |
| □ Almonds, almond butter □ Brazil nuts □ Cashews | □ Chia seeds □ Flaxseeds □ Pecans □ Pine nuts | ☐ Pumpkin seeds ☐ Sesame seeds | □ Sunflower seeds, sunflower butter | Tahini (sesame seed paste) Walnuts Natural nut & seed butters |
| FATS AND OILS | | | | |
| Almond oil Avocado oil Coconut butter & oil | Ghee (or organic butter) | Olives (green, black) Olive oil (extra virgin) | □ Sesame seed oil (plain & toasted) | □ Walnut oil |
| DAIRY ALTERNATIVES (AND OPTIONAL DAIRY) | | | | |
| DAIRY ALTERNATIVI | ES (AND OPTIONAL DAIR | RY) | BEVERAGES | FERMENTED FOODS |
| DAIRY ALTERNATIV Almond milk (unsweetened or make your own) | ES (AND OPTIONAL DAIR Coconut yogurt Coconut kefir Coconut milk | Y) □ Feta cheese (organic, sheep milk) | BEVERAGESHerbal teasGreen tea | FERMENTED FOODS |
| Almond milk (unsweetened or make your own) | □ Coconut yogurt □ Coconut kefir | Feta cheese (organic, sheep milk) | □ Herbal teas | FERMENTED FOODS |
| Almond milk (unsweetened or make your own) | □ Coconut yogurt □ Coconut kefir □ Coconut milk | Feta cheese (organic, sheep milk) | □ Herbal teas | FERMENTED FOODS □ Salt (Sea Salt, Himalayan salt) □ Thyme □ Turmeric |
| Almond milk (unsweetened or make your own) FRESH AND DRIED Basil Bay Leaves Black Pepper Cardamom | □ Coconut yogurt □ Coconut kefir □ Coconut milk WHOLE OR GROUND HER □ Chili Powder □ Cilantro (fresh) □ Cinnamon □ Cumin □ Curry power | Feta cheese (organic, sheep milk) BS AND SPICES Dill Garlic (fresh & powdered) Ginger | Herbal teas Green tea Oregano Paprika Parsley Red Chili Flakes | □ Salt (Sea Salt, Himalayan salt) □ Thyme |