7 Day Challenge Shopping List

General Instructions: Menu plans are designed for variety but this may not be practical or convenient so feel free to make substitutions ie: any legume can work in any recipe, any fruit or vegetable or seasonings can substitute for another especially if you have another similar ingredient in the kitchen. Use the food list as a guide. Buy a bottle of apple cider vinegar, aged balsamic vinegar, virgin olive oil, coconut oil, maple syrup and raw honey as well as a package of sea salt (preferably Himalayan), black pepper or peppercorns and sucanat (whole sugarcane) as these will be used frequently every week. The same is true with herbs and spices so buy a small container of each, dried. Some herbs like parsley, ginger and cilantro are best fresh. Small amounts of items can be purchased at a bulk store to save money.

Vegetables	Fruit	Protein	Seasonings	Grains, Legumes & Lentils
 18 medium Carrots 1/4 medium Zucchini 11 medium Celery Stalks 14 cups Spinach 1 1/2 Avocados 2 1/2 tbsp Maca Root Powder 6 cups Broccoli 3/4 cup Yellow or Red Bell Peppers 6 medium Onions 7 cloves Garlic 7 cups Kale (6 cup if making veggie broth) 10 cups Romaine Lettuce 1 cup English Cucumber 20 Cherry Tomatoes 2 Green Onions 3/4 cup Cauliflower 3 Sweet Potatoes 5 cups Green beans 1 medium Yukon Gold Potatoes 	 2 cups Blueberries 1 Orange 7 Apples 4 Grapefruit 1 1/4 cup Strawberries 1/2 cup Raspberries 5 1/2 tsp Schizandra Berry Powder 1 tbsp Lemon Juice 3 tbsp Lime Juice 20 Dates 4 Kiwi 2 cups Goji Berries 	 1.5 scoops Protein Powder of choice 2 Eggs 10 cups Chicken or Vegetable Broth 1/2 Boneless Chicken Breast 1 6 oz Salmon fillet 4 lbs or 1.8kg Bones (if making bone broth 2 scoops Fermented Vegetarian Glutamine Powder (if making veggie broth) 	 1/2 tsp Turmeric 1/2 tsp Cinnamon 3 cups Fresh Parsley Sea Salt Black Pepper 12 Black Peppercorns (if making broth) 2 tsp Fresh Ginger 1 tsp Cumin 1 tsp Cumin 1 tsp Cilantro 6 tsp Dill 3 1/2 tsp Basil 4 1/2 tsp Oregano 1 tsp Coriander 3/4 tsp Cayenne 2 tsp Turmeric 4 Bay Leaves (if making broth) 	 2/3 cup Brown Lentils 1/2 cup canned, cooked Chickpeas (garbanzo beans) 1/2 cup dry Brown Rice 2 slices Sourdough or Whole Grain or Sprouted or Gluten- Free Bread 1/2 cup dry Steel Cut Oats 1/2 cup Hummus of choice Flaxseed crackers
1/2 Cabbage (if making veggie broth	Nuts and Seeds	Sweeteners	Fats and Oils	Dairy or Substitutes
 4 Medium Beets 1/2 Spaghetti Squash 2 Jerusalem Artichokes 	 10 Almonds 2 tbsp Hemp Seeds 5 tsp Chia Seeds 1 cup dried, sulfite-free, unsweetened Coconut 2 cup Walnuts or 1 cup Hemp Seeds 3 tbsp raw Sunflower Seeds 	 1 cup Raw Honey 1 tbsp Maple Syrup (pure) 1/2 cup Sucanat 	☐ 11/2 cups Olive oil ☐ 2 tbsp Coconut oil	 12 tbsp Coconut Milk 11/4 cup Milk of Choice 11 tbsp raw milk, age Cheddar Cheese or Dairy-Free Alternative
		Fermented Foods	Miscellaneous	
		 1 1/4 cup Sauerkraut 1/4 cup Kimchi 1/2 Cup Yogurt 1/2 cup Kefir 9 tsp Miso 6 tbsp real Apple Cider Vinegar 3 tbsp Aged Balsamic Vinegar 	 6 tsp Arame 5 tbsp Raw Cacao 1/2 100g Dark Chocolate, 70% cocoa solids or higher 2 tbsp Agar Agar 1 tsp Licorice Root 1 tsp Dijon Mustard (or regular mustard) 	