

28 DAY VEGAN RESET SHOPPING LIST - WEEK 4

IMPORTANT NOTES

1. All items that are in **bold** are staple foods that you can use beyond the 4 weeks.
2. Even if you will be able to use these more than once, we do understand that many people are on a tight budget, we have therefore included notes on how to adapt this shopping list in order to make it more budget friendly. Every item with a * next to it is optional.
3. GLUTEN-FREE: This meal plan is gluten-free to make it easier for those with allergies or intolerances. If you do not have an intolerance to gluten, feel free to include it by opting for regular pasta and bread. Just make sure they're egg-, dairy- and honey-free.

FRUITS

Dried cranberries, 1 package
oranges, 4
frozen mango chunks, 1 package
bananas, 7
strawberries, 1 container
watermelon, 1 small sized
limes, 4
lemons, 4
avocados, 2
peaches, 1
cherry tomatoes, 1 pack

VEGETABLES & HERBS

beets, 3
sweet potatoes, 2 large
brussels sprouts, 1 package
butter lettuce, 1 head

collard greens, 1 bunch
lacinato kale, 1 bunch
spinach, 1 package
black olives, 1 jar
portobello mushrooms, large, 2
red onion, 1
cucumber, 1
bok choy, 2
shallots*, 1 pack (or use more onions)
garlic, 1 bulb
yellow onions, 1
celery, 1 head
green beans, 1 package
bell peppers, 2
green onions*, 1 bunch
parsnip*, 1
mushrooms, 1 small pack (any kind)

HERBS:

basil*, 1 bunch
parsley*, 1 bunch
cilantro*, 1 bunch
fresh lemongrass*, 1 bunch
fresh rosemary*, 1 bunch
fresh mint*, 1 bunch

STAPLE FOODS (CONDIMENTS etc)

white miso paste* (OR use more vegetable paste/broth)
veggie broth
sea salt
pepper*
smoked salt*
balsamic vinegar*
olive oil
coconut nectar (OR maple syrup OR brown rice syrup)
liquid smoke*
chili flakes*
cacao powder*
vanilla extract*

LEGUMES

kidney beans, 1 jar
black beans, 1 jar
white beans, 1 jar
black lentils, 1 jar
chickpeas, 3 jars

NUTS & SEEDS

hemp seeds, 1 package
hazelnuts*, 1 container
pecans*, 1 container
almonds (whole), 1 package
walnuts*, 1 package
tahini, 1 jar
almond butter*, 1 jar (OR use more peanut butter)
peanut butter, 1 jar

GRAINS

rice noodles (vermicelli like), 1 package
quick oats, 1 container
GF toast, small loaf
millet, 1 package
sweet corn kernels, 1 can or jar

MYLK

soy milk 1 container (OR any kind of plant-based milk of your choice)

ALLERGIES:

- **TREE NUTS:** you can use seeds like sunflower or pumpkin seeds instead of nuts. Instead of peanut butter, you can use sunflower seed butter, hemp seeds or ground flax seeds in the breakfast options. Instead of nut milk, you can use soy, hemp or oat milk.
- **SOY:** Use any kind of vegan milk instead of soy milk.

For any other allergies, email us at hello@veganreset.com.

COUNTRY SPECIFIC PRODUCE AVAILABILITY

Depending on where you live, some items may be more or less difficult to find, but generally speaking, you should be able to find almost everything on the list at a regular supermarket. If you live in Australia, New Zealand or any country with a different climate than in the U.S. and central Europe, make sure you opt for seasonal fruits and veggies instead, as that will be a lot more affordable. Fruits and vegetables can be up to three or even more times more expensive when they're not in season.

WHERE TO SHOP

Your choice of grocery store/supermarket will have a great impact on how much you'll spend overall. If you are in the United States, Trader Joe's and Fairway will be much cheaper than Whole Foods and smaller health food stores. That being said, you can find affordable options even at Whole Foods, just look for the store's own brand as that will often be more affordable. Some online stores like Thrive Market, Lucky Vitamin or Fresh Direct will also have better deals at times. If there's a whole sale market like Costco near you, you'll be able to find amazing deals when buying larger quantities, so this could be great for those of you with families. If there's a farmers market near you, I'd recommend exploring it and getting to know your local farmers, they're often open to negotiating and you'll find the best local produce.

FROZEN vs. FRESH and CANNED vs. FRESH

In an ideal world, we'd all have access to the best, affordable, fresh, local and organic produce, but it's good to have options when that is not accessible or affordable. Sometimes, frozen produce can also be more convenient as you don't have to worry about it going bad and in some cases it can make preparing your meals easier. The bottom line is, if you have a choice and/or can afford it, fresh produce is better, but frozen produce and jars can be a great option as well. For jars and cans, prioritize recyclable glass jars and if BPA-free cans.

ORGANIC vs. CONVENTIONAL

As with frozen vs. fresh produce, if you can get organic food, great, but if that's not an option for you for financial reasons, there are certain items that you can get conventionally grown without a problem. I look for how thick the fruit or vegetable's skin is, the thicker the skin, the safer it is to eat it conventional. Sometimes you can also find local produce that may not be certified organic, but that wasn't sprayed with pesticides.