

Keep Your Meal Plan in Mind



Follow it to the tee or use it as inspo for your next vegan dish!

DAY 1 Oatmeal with fruit Deli sandwich Tomato thyme soup

DAY 2 Avocado toast Veggie hummus wrap Pasta with red sauce

DAY 3 Yogurt, granola & fruit Hearty salad Butternut squash chili

DAY 4 Fruit smoothie Veggie sandwich Stir fry

DAY 5 Fruit bowl Veggie quinoa bowl Pizza

DAY 6 Oatmeal Veggie Burrito Tempeh, kale bowl

Pancakes
Hearty vegan bowl
Creamy alfredo

This kitchen basics shopping list can help you transition your pantry and fridge to be more plant-based friendly – from fruits and veggies to vegan burgers and cheese.

Veggies



Potatoes Onions
Yams Mushrooms
Carrots Corn
Squash Avocados
Broccoli Tomatoes
Cauliflower Kale
Bell peppers Spinach

Fruits & Berries



Apples Blueberries
Bananas Strawberries
Lemons Raspberries
Grapes Oranges
Raisins Grapefruit

Vegan Swaps



Dairy Alternatives

Soy, almond, rice, or cashew milk Earth Balance Buttery Spread Follow Your Heart Gourmet Shreads Field Roast Chao Cheese Silk Dairy-Free Yogurt Alternative

Meat Alternatives

Beyond Meat Beef Crumbles Tofurky Smoked Ham Slices Field Roast Deli Slices Gardien Teriyaki Chick'n Sweet Earth Veggie Burgers

Proteins & Grains



Black beans Wheat Bread
Chickpeas Tortillas
Hummus Pasta
Pinto beans Granola/Oats
Refried beans Almonds
Tofu or Tempeh
Lentils or Quinoa Peanut Butter

Herb & Spices



Garlic Chili powder
Cilantro Cumin
Basil Curry
Oregano Cayenne
Nutritional Yeast Paprika

Fats & Condiments



Olive Oil Ketchup
Sesame Oil Sriracha
Coconut Oil Soy Sauce
Rice Vinegar Liquid Smoke
Vegan Mayo Maple Syrup
Dijon Mustard Agava Syrup

SWEET TOOTH?



Ben & Jerry's Vegan Ice Cream Justin's Dark Chocolate Cups Daiya's Frozen NY Cheezecake

