

Pantry Shopping List

This is a time saver list to post in your kitchen and/or on your electronic devices. Checkmark as soon as you're getting low .. and you will not have to run to the grocery store in the middle of a recipe!

This list is for ingredients needed for recipes included in your 10-Minute Meals online course. And it is also for ingredients that are shelf stable. If nuts and seeds are not consumed within three months, it is best to keep them refrigerated.

I recommend using organic ingredients. Take note of the brand name - taste varies depending on the brand.

I'm in the process of building a suppliers' list and I would appreciate letting me know who you recommend in your part of the world. Please send me an email with the website link and I'll get in touch with them or better yet, please introduce me to your trusted suppliers.

Here we go .. you most likely have quite a few of those already!

NUTS

Almonds, raw & sprouted Brazil Nuts, raw & activated Cashews, raw & ideally whole, pieces are ok Hazelnuts, raw & activated Macadamia, raw Pecans, raw & activated Walnuts, raw & sprouted

DRIED FRUITS

Cranberries Currants Goji Inca Golden Berries Mango Mulberries Raisins Medjool Dates Shredded Coconut Tomatoes, sundried diced

SEEDS

Buckwheat, raw & sprouted Chia Flax, Golden Styrian Pumpkin Seeds, raw & activated Quinoa, raw & sprouted Flax, Golden Sunflower Seeds, raw & sprouted

HERBS & SPICES

Basil Cayenne Celery seeds Cinnamon Cumin Curry powder Dill Dulse flakes Garlic Powder Ginger Powder Kelp flakes or powder Himalayan Salt or Sea Salt Marjoram Nutmeg Onion Powder Oregano Peppercorn Rosemary Sage Tahini, raw Tarragon Thyme

MISCELLANEOUS

Baking Powder Baking Soda Cacao Powder & raw Coconut Butter Coconut Cream Coconut Oil, virgin & cold-pressed Ginger, candied Hemp Hearts or Seeds Lemon Essential Oil Doterra Lucuma Powder Maple Syrup Mesquite Powder Olive Oil Cold-Pressed Extra Virgin Quinoa Flakes Tahini, raw Tamari Vanilla Powder

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