CRAFTING A HEALTHY PANTRY CHECKLIST

Evaluate the Questions Below + Check When Completed.

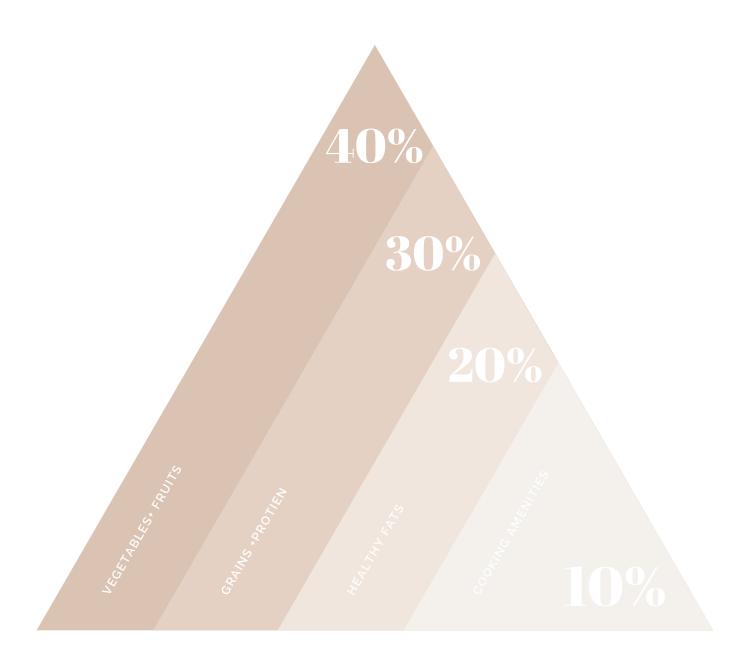
FRUITS + VEGGIES

CUPBOARDS+ PANTRY

Any expired food? Compost! Any expired food? Compost! Not protocol friendly? If not donate, and Not exactly protocol friendly? Feed it to consider donating microbiome approved your family or donate. items next time around! Organize + Set up for success! Organize + Set up for success! HERBS, SPICES, +CONDIMENTS SUPPLEMENTS Expired? Compost or toss. (Recycle what What are you currenly taking? you can always!) Create a list. Consider Herbal/ medical Not protocol friendly? Consider if you Interactions. would find this nourishing after the protocol. What is expired? Are they scientific Organize + Set up for success! blends/pure compounds?

PLANT BASED CANDIDA DIET SHOPPING GUIDE

BASICS + GRAINS	FRUITS AND VEGGIES
Quinoa	Avocado
Hemp Protien/Seeds	Strawberries
Teff Flour	Blueberries Lemon
Buckwheat	Lime
Peas (Protein, Pea Milk)	Tomatoes
	Acai
Almonds(butter, milk, raw)	Artichokes
Lentils(Cooked or pasta form)	Leeks
Rice (Phase 2)	Onion
Coconut Oil	Garlic
Cocoriut Oit	Asparagus
Flax Crackers	Bok Choy
Coconut Aminos	Dandelion Greens
Kimchi	Celery
Sauerkraut	Kale
Coconut Yogurt	Collard Greens
Nutritional Yeast	Brussels Sprouts
Pepper	Cabbage
Pink Salt	Cucumber
Beans(variety of types)	Cauliflower



NOURISHMENT IN THE PANTRY

How can we craft a healthy pantry? As a general rule of thumb, we should start with the basics. The basics to this protocol is a stocked refrigerator with fruits, veggies, and ferments. Second to this, would be pantry items. These can include any of the grains listed in the Plant Based Candida Diet Shopping List, herbs for cooking, veggie stock broths, high quality and organic cooking oils, and any other cooking amenities: like coconut aminos, tomatoes paste, etc. Just be sure that anything that falls into the last few categories is low sugar, low carb, and doesn't include any additives, fillers, or artificial sweeteners