

Great Food Fast

Keep Your Home Well-Stocked

Having a good supply of simple, nutritious foods in your cupboards, fridge and freezer ensures that you'll have everything you need to make meals in a hurry.

The following includes some of the key ingredients used to make quick and healthy recipes. Stock up on these items to get a head start on your meal making.

COVID-19 has shown how important food security and access to food is. Each time you shop buy a couple of extra cans of staples so that you have enough to make meals and snacks.

In the cupboard

• Beans and lentils, canned: baked beans in tomato sauce, black beans, kidney beans, chick peas, lentils α

Bread: whole grain breads, rolls, pita bread, bagels, biscuit baking mix

Cereals: whole grain, quick rolled oats

Condiments and flavourings: mustard, ketchup, vinegar, soya sauce, bouillon cubes

Fish: canned tuna, salmon, herring, sardines α **Flour:** whole grain and white, almond, coconut, **Fruit, canned** (packed in own juice or light

syrup): peaches, pears, pineapple, mandarin oranges, and applesauce

Fruit, dried: apricots, cranberries, figs, dates, raisins

Herbs and spices: basil, cinnamon, garlic, ginger, oregano, thyme, mint, nutmeg, pepper, turmeric Milk canned evaporated, skim milk powered, plant based (almond, cashew, coconut, hemp, oat, pea, peanut, rice milk, and soy)

Nuts, seeds, unsalted: almonds, cashews, hazelnuts, macadamia, peanuts, pecans, pine nuts, pistachios, pumpkin, sesame, and walnuts

Oil: canola, corn, flaxseed, grapeseed, hemp, olive, peanut, safflower, soy, sunflower and walnut

Pasta, whole grain: bow-ties, fusilli, penne, rotini, spaghetti (higher fibre pastas include black bean, buckwheat, chickpea, konjac, lentil, soy)

Pasta sauces: prepared tomato and vegetable α **Plant Proteins**: beans, chickpeas, edamame, lentils, nuts/nut butters, nutritional yeast, seeds/seed butters, quinoa, spirulina, soy, and tempeh

Rice: basmati, brown, wild, converted rice **Sweeteners**: honey, jam, maple syrup, molasses, sugar, syrups





Vegetables, canned: asparagus, beans, beets, corn, mushrooms, olives, peas, pumpkin, tomatoes, spinach α

Vegetables, fresh: onions, potatoes **Wheat bran** and **corn meal**

• α (lower sodium/salt when possible)

On the counter

- Bananas
- Cantaloupe
- Grapes
- Pears
- Tomatoes

In the fridge

- **Cheese**: cheddar, feta, goat, mozzarella, parmesan, ricotta
- Eggs
- Fats: non-hydrogenated margarines, butter
- Fruit, fresh: apples, berries, grapes, kiwi, oranges, pears
- Meat and poultry: beef, chicken, lean ground meat, pork chops (freeze if unable to use within 2 days of purchasing)
- **Milk**: skim, 0.5% or 1%, plant based (for children 2 years of age and up)
- Plant Proteins: beans, chickpeas, edamame, lentils, nuts/nut butters, nutritional yeast, seeds/seed butters, quinoa, spirulina, soy and tempeh
- **Vegetables**: broccoli, carrots, cauliflower, celery, lettuce, peppers, spinach
- Yogurt: plain, Greek and flavoured, plant based

In the freezer

- **Bread**: pitas and tortillas
- Frozen fish and seafood: cod, salmon, trout, mackerel, herring, flounder, cooked shrimp
- **Fruit**: berries and other fruits
- **Seeds**: flax (ground), chia, hemp hearts, pumpkin, sesame, sunflower
- **Vegetables**: plain or vegetable blends, riced vegetables, spirals

Personalize this list by adding the ingredients for your favorite recipes.



Adapted from: Dietitians of Canada Great Food Fast. Bev Callaghan, RD, Lynn Roblin, RD, 2000



