plan, purchase, & prep

Your complete guide to making nutrition and dieting easier, faster, and more enjoyable than ever.

PLAN, PURCHASE, & PREP

When you think about grocery shopping, what comes to mind?

...loud, busy crowds of people in your way?

...tons of fresh, colorful, delicious produce?

...dirty carts with squeaky wheels that don't drive straight?

...cooking inspiration and day dreaming of dinner?

In one way or another, via one method or another, each of us relies on the food items we get from our local grocery stores.

Which means, in one way or another, via one method or another, each of us must navigate the grocery shopping experience - whether you like it or not!

In light of this, it only makes sense to put systems in place to make this experience as fast, easy, and enjoyable as possible. And since you'll be buying food anyway, it also makes sense to buy food items that support your fitness goals. There are no inherently "bad" foods of course, but some foods may be more of an obstacle than a helping hand in terms of your fat loss/muscle building goals.

On the following pages, you'll find the process that I use for creating a solid grocery list. You can adjust this process to your own needs, and adjust the resulting list based on your own goals and preferences!

*** I'm planning on writing up a follow-up chapter to this guide specifically dedicated to meal prep itself - what to do with all the groceries you bought via your new list! If this sounds like something that would be helpful for you, let me know so I can get to writing! ***

How to Write a Grocery Shopping List

1. WRITE OUT YOUR MEAL PRIORITIES.

Before you get to the meals themselves, it's important to determine what your priorities are for the week. What will help you most with your goals - fast meals? Cheap meals? Low effort meals? High protein meals? Meals with lots of variety?

→ PRO TIP: Choose and focus on your top 3 priorities. For example, 1. High protein, 2. Cheap, and 3. Low effort.

2. PLAN OUT YOUR MEAL INGREDIENTS.

This step will take the most time and effort, but is actually fairly simple if you did the first step. No need for complex meal plans either - keep it simple and straightforward. For each meal, choose a protein source to support muscle growth, a carb source for immediate energy, and a vegetable/fiber source for low calorie fullness. Add in fat sources for hormonal and cellular health.

→ PRO TIP: To keep shopping and prepping simple, it's easiest to eat the same breakfast, the same lunch, the same dinner, and the same snacks each day for a week or two at a time. If eating the same 3 or 4 meals each day for 7 days straight sounds like a chore, try it out and see how "terrible" it actually is. If you're a pro at tracking your macros already and variety is important to you, you can prep as many meals as you'd like!

3. PLAN OUT YOUR MEAL PORTION SIZES.

Knowing what foods you'll need to buy is a great start - knowing how much of each food item you'll need to buy is the next step! Input your ingredients for each meal (all ingredients, including cooking fats, condiments, etc.) into an app like MyFitnessPal. From here, you can fine tune the portions of each ingredient to match your daily calorie/protein goals. If you're eating/prepping the same 3 or 4 meals for each day of the week, you'll only have to do this step once - if you're eating different meals each day of the week, you'll need to repeat this step up to 7 total times.

→ PRO TIP: Calculating portion sizes is easiest when dealing with the

raw or uncooked amounts of food items. Because foods can either lose or gain moisture as they cook, raw or uncooked measurements is the most reliable way to ensure accurate portion sizes. Not only nutritionally, but raw or uncooked measurements will also be more helpful when shopping.

4. DO SOME QUICK MATH.

Now that you have your ingredients portioned out by meal, you'll need to extrapolate your numbers based on how many days' worth of meals you'll be shopping for. For example, if you're planning on eating 5 ounces of chicken breast each day, and you're shopping for the next 7 days, multiply it out and write down 35 ounces (2.19 pounds) of chicken breast on your shopping list.

→ PRO TIP: This strategy also helps you to stick to your budget. Rather than impulse buying random items or buying random amounts of the foods that are on your list, you can go into your trip confidently knowing how much you'll need to spend. You can also reverse engineer this process: you can start with a budget, then calculate how many days' worth of meals you can afford.

5. <u>SHOP!</u>

With a filled out list in hand, it's time to make it happen! On the following pages, you'll see a couple shopping list templates that you can download or print. They both have room for all the same items, but they're organized according to different categories: most people find it easiest to create their lists by food groups or macronutrient groups.

→ PRO TIP: If the actual trip to the grocery store stresses you out, chose the first list divided by food groups. This will help you navigate the store in the fastest, most efficient way. If the planning process is your main stressor, try using the second list divided by macronutrient groups. This will help you visualize how your list meshes with your goals and priorities. The third bonus list is categorized by food groups like the first, except it's also color coded by stores that have great deals/discounts!

GROCERY LIST - FOOD GROUPS

PRODU	<u>JCE</u>	PROT	<u>EIN</u>	PAN'	TRY
O	Asparagus		Chicken Breasts	_	Almond Butter
O	Beller Peppers		Chicken Thighs	_	Apple Cider Vinegar
O	Broccoli		Cottage Cheese	0 _	Avocado Oil
O	Brussels Sprouts		Deli Meats	_	Balsamic Vinegar
O	Carrot		_ Flank Steak	_	Black Pepper
O	Cauliflower		Ground Beef	_	Chicken Stock
O	Kale		Ground Turkey	_	Chili Powder
	Mixed Greens		Protein Bars	_	Garlic Powder
O	Mushroom		Protein Powder	_	Italian Herbs
O	Potato		Pork Tenderloin	_	No Salt Seasoning
O	Spinach		_Tilapia/Salmon	_	Olive Oil
O	Sweet Potato		Tuna Can/Pouch	_	Onion Powder
O	Yellow Onion			_	Peanut Butter
O	Zucchini			_	Red Pepper Flakes
		GRAIN	<u>IS</u>	_	Salt
			Bread	_	Soy Sauce
O	Apples		Oats	_	Sriracha Hot Sauce
O	Avocado		Rice	_	Steak Seasoning
O	Bananas		Rice Packets	_	
O	Berries		_ Pasta		
O	Grapes		Quinoa	DAIR	<u>RY</u>
O	Kiwi		Tortillas	0 _	Butter
O	Lemons/Limes			_	Cheese Block
O	Mangos			_	Eggs
O	Oranges	CANN	ED		Grated Parmesan
O	Peaches	0	Black/Kidney Beans	0 _	Greek Yogurt
O	Tomato		Corn		Milk
O	Watermelon			0 _	
0					
		FROZE	<u>EN</u>		
			Fruit Variety Bag		
		· · · · · · · · · · · · · · · · · · ·	Veg Steamer Bag		

GROCERY LIST - MACROS

PROT	<u>EINS</u>	CARE	<u>8S</u>	<u>FA</u>	<u>TS</u>
0	Chicken Breasts	_	Apples		Almond Butter
	Chicken Thighs	_	Bananas		Avocado
	Cottage Cheese	_	Berries		Avocado Oil
	_Deli Meats	_	Black/Kidney Beans	, 0	Butter
	Eggs		_ Bread		Olive Oil
	_ Flank Steak	_	_ Corn		Peanut Butter
	Grated Parmesan	_	Fruit Variety Bag		
	Greek Yogurt	_	Grapes		
	Ground Beef	_	_ Kiwi	FL/	AVORS/MISC.
	Ground Turkey	_	Lemons/Limes		Apple Cider Vinega
	Kodiak Baking Mix	_	Mangos		Balsamic Vinegar
	_ Milk		_ Oats		Black Pepper
	Pork Tenderloin		_ Oranges		Cheese Block
0	Protein Bars		_ Pasta		Chicken Stock
	Protein Powder		Peaches		Chili Powder
0	_Tilapia/Salmon		Quinoa		Garlic Powder
0	Tuna Can/Pouch		Rice		Italian Herbs
0			Rice Packets		No Salt Seasoning
			Tomato		Onion Powder
<u>FIBER</u>			Tortillas		Red Pepper Flakes
O	_ Asparagus		_ Veg Steamer Bag		Salt
O	Beller Peppers		Watermelon		Soy Sauce
0	_ Broccoli				Sriracha Hot Sauce
0	Brussels Sprouts				Steak Seasoning
0	Carrot				
0	_ Cauliflower				
0	_ Kale				
0	Mixed Greens				
0	Mushroom				
0	Potato				
0	Spinach				
·	Sweet Potato				
	Yellow Onion				
	Zucchini				

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GROCERY LIST - STORES

PROL	DUCE	PROT	<u>EIN</u>	<u>PA1</u>	<u>NTRY</u>
0	_ Asparagus	0	_ Chicken Breasts	0	Almond Butter
	_ Beller Peppers	0	_ Chicken Thighs	0	Apple Cider Vinegar
0	_ Broccoli		_Cottage Cheese	0	Avocado Oil
	_ Brussels Sprouts		_ Deli Meats		Balsamic Vinegar
	_ Carrot		_ Flank Steak		Black Pepper
	_ Cauliflower		_ Ground Beef		Chicken Stock
	_ Kale		_ Ground Turkey		Chili Powder
_	_ Mixed Greens		_ Pork Tenderloin		Garlic Powder
	_ Mushroom		_ Protein Bars		Italian Herbs
	_ Potato		_ Protein Powder		No Salt Seasoning
0	_ Spinach	0	_ Tilapia/Salmon		Olive Oil
	_Sweet Potato		Tuna Can/Pouch	0	Onion Powder
0	_ Yellow Onion	0		0	Peanut Butter
	_ Zucchini			0	Red Pepper Flakes
0		GRAIN	<u>IS</u>		Salt
			_ Bread	0	Soy Sauce
	_ Apples		Oats		Sriracha Hot Sauce
0	_ Avocado		Rice	0	Steak Seasoning
0	_ Bananas		Rice Packets	0	
0	_ Berries	0	_ Pasta		
0	_ Grapes	0	Quinoa	<u>DAI</u>	RY
0	_ Kiwi	0	Tortillas		Butter
0	_ Lemons/Limes	0			Cheese Block
0	_ Mangos				Eggs
0	_ Oranges	CANN	<u>IED</u>		Grated Parmesan
0	_ Peaches		_Black/Kidney Beans		Greek Yogurt
0	_ Tomato		_ Corn		Milk
0	 Watermelon				
0					
		FROZ	EN		
			Fruit Variety Bag		
			Veg Steamer Bag		

*Orange = Warehouse stores (Costco, Sam's Club, Winco, etc.) for deals/discounts!