

Plan Menus By Produce



Here is a new way to plan your meals on the go. Start in the produce section and plan meals based on what you see that looks good and is a good price. Base meals more around fruits and vegetables rather than meat. If you think of 5-6 good dinners and make a few in quantity for "plannedovers" you will usually have enough food to get through a week. Your wallet, waistline and heart will thank you!

Here are some fresh ideas for meals:

- **Pasta with fresh broiled vegetables** in season. Toss pasta and broiled veggies with herbs, broth and a little oil.
- Find a **green veggie to go with baked fish** and rice - usually zucchini or green beans
- **Vegetable to go with chicken** or turkey breast - usually broccoli or zucchini or green beans in a steam bag; can also be winter squash or spaghetti squash
- **Ingredients for salsa** that can be used to make burritos, tacos, fish, chicken as well as a tasty vegetable-consumption-boosting dip for veggies and tortilla chips.
- **Stir fry veggies** - consider carrots, mushrooms, spinach or peppers and these can be used for salads and other dishes, too.

A stir fry is a great way to use up a lot of leftover veggies at the end of the week, too.

• Salad

• **Fruit** for breakfast, snacks and desserts

• **Cabbage** for slaw - and it doubles as a great stir fry ingredient, too.

• **Seasonal produce for risotto** - risotto is a creamy rice dish made with arborio rice, found in most grocery stores. Arborio rice is a short-grain rice that is very inexpensive and it is easy to cook, too! Use 3 cups water to 1 cup rice and add vegetables and seasonings half way through cooking. Stir well to make creamy and serve hot.

Here is a healthy meal using many of the items on the Cheap Healthy Shopping List:



- Turkey burger with lettuce and tomato served on an English Muffin
- Carrot sticks
- Oven fried potato wedges
- Slaw dressed in oil and vinegar with a pinch of oregano
- Fresh berries for dessert

Recipes and pictures are found on our blog at <http://www.foodandhealth.com/blog/>

Cheap and Healthy Shopping List

Grains

- ☐ Brown or white rice
- ☐ Oatmeal
- ☐ Barley
- ☐ Corn meal or grits
- ☐ Store brand pasta

Dairy

- ☐ Skim milk
- ☐ Yogurt

Protein

- ☐ Beans and lentils
- ☐ Eggs
- ☐ Whole chicken
- ☐ Peanut butter
- ☐ Specials on fish, meat, poultry

Fruits and Veggies

- ☐ Cabbage
- ☐ Potatoes
- ☐ Romaine
- ☐ Leaf lettuce
- ☐ Cauliflower
- ☐ Carrots
- ☐ Zucchini
- ☐ Cucumber
- ☐ Corn
- ☐ Bananas
- ☐ Melon
- ☐ Oranges
- ☐ Apples
- ☐ Frozen veggies on sale
- ☐ Seasonal specials



9 Overlooked Cost Savers

1. Having the **right ingredients** on hand for preparing meals makes you less likely to dine out.
 2. Some options, such as chicken breast cutlets or ground turkey breast are good because they enable you to **serve less meat per person**.
 3. **Vegetarian** options, such as lentils and rice, or bean soup with vegetables, are hearty and cheap and good for you!
 4. **Cabbage** is often forgotten. You can use it for slaw, tacos, stir fry dishes and more. It is cheaper than lettuce so helps you stretch the budget - buy one head of lettuce and when that runs out serve slaw - or stretch your tossed salad with shredded cabbage.
 5. **Apples and carrots** make great snacks, brown bag treats and side dishes for meals and they are cheap when bought in bulk.
 6. **Grapes** get used better and are great grab and go snacks when you wash them and portion them into baggies in your refrigerator. Choose them instead of chips!
 7. **Potatoes** are underused. You can make oven fries, mashed potatoes, baked potatoes and even pizza with them!
 8. **Coupon clipping** is only good when you are buying things you use on a regular basis otherwise the time is better spent to learn to cook more healthy dishes rather than buy more convenience foods.
 9. The **best place to shop** is often in your own pantry or freezer. Plan meals around using up things you have on hand.
- Search for recipes with these items at www.foodandhealth.com.