RETREAT YOURSELF RECIPE BOOK



Shopping List

Fresh Produce

- · Bananas (5–6 for smoothies and recipes)
- . Sweet potatoes (3-4 medium)
- Spinach (1 bag or bunch for smoothies and salads)
- Mixed greens (1 bag for salads and wraps)
- Avocado (2, for Grinch Smoothie and Veggie Wrap)
- Cucumber (1, for salad and wrap)
- . Carrots (1 small bag of shredded carrots or whole carrots)
- Red onion (1 medium for salad and omelette)
- Beets (1 small can or 1-2 fresh for salad)
- Optional: Other veggies for the omelette (bell peppers, mushrooms)

Proteins

- Eggs (1 dozen, for omelette)
- · Cooked chicken (rotisserie chicken or pre-cooked, about 1 cup)
- · Hummus (store-bought or ingredients to make it: chickpeas, tahini, lemon juice)

Canned & Dry Goods

- · Pumpkin puree (1 can, for soup)
- Canned chickpeas (1 can, for salad and hummus)
- . Lentils (1 cup dried or 1 can, for salad)
 - Almond milk (or regular milk) (1 carton)
 - Vanilla protein powder (1 container)
- . Tahini (1jar)
 - Molasses (1 small container)
 - Honey or maple syrup (optional sweetener for smoothies)
- Olive oil (1 small bottle for salads)
- Ground ginger (1 small jar or fresh ginger root)
- . Garlic powder (1 small jar)

Spices & Condiments

- . Cinnamon (1 small jar)
- . Salt (to taste)
- . Pepper (totaste)

Extras (optional)

- · Cocoa powder (if desired for a chocolate flavor in smoothies)
- . Pumkin seeds or yogurt (for soup topping)







SMOOTHIES



GINGERBREAD PROTEIN SMOOTHIE OR BOWL

1 banana (use in Green Grinch Smoothie and Tahini Coffee Smoothie)

1 cup unsweetened almond milk (or regular milk)

1scoop vanilla protein powder

1 teaspoon ground ginger (also use in Pumpkin Soup)

1teaspoon cinnamon

1tablespoon molasses

Optional topping: 1 tablespoon hemp seeds (or granola)

GREEN GRINCH SMOOTHIE

1 cup fresh spinach (use in Salad)

1 frozen banana (from Gingerbread Smoothie)

1/2 avocado (use in Veggie Wrap)

1 cup almond milk (or regular milk)

Optional: 1 tablespoon honey or maple syrup (optional sweetener)

TAHINI COFFEE SMOOTHIE

1 cup brewed coffee (chilled)

1 frozen banana (from previous recipes)

2 tablespoons tahini

1 cup almond milk (or regular milk)

Optional: 1 tablespoon cocoa powder (if you want it chocolaty)





MEALS



CHICKEN HUMMUS SWEET POTATO WRAP

1 whole wheat or gluten-free wrap

1/2 cup cooked chicken (use leftover or prepare together with sweet potatoes)

1/3 cup hummus (can make from canned chickpeas)

1 small sweet potato (use the same in Salad)

Mixed greens or spinach (leftover from Green Grinch Smoothie)

HEALTHY PUMPKIN SOUP

1 can (15 oz) pumpkin puree

1 onion, diced

2 cups vegetable broth

1 teaspoon garlic powder (use in Chickpea Lentil Salad)

1 teaspoon ground ginger (from Gingerbread Smoothie)

Optional toppings: pumpkin seeds or yogurt

OMELETTE

2 eggs

1tablespoon milk (or use almond milk)

1/4 cup of diced vegetables (use leftover from Wrap and Salad)

Optional: cheese or herbs that you have on hand





SALADS



CHICKEN, SWEET POTATOES, AND BEETS SALAD

2 cups mixed greens or spinach (leftover from Wrap and Smoothies)
1 cup cooked chicken (from the Wrap)
1 small sweet potato, cubed and roasted (from Wrap)
1/2 cup cooked beets (or canned)
Dressing: 2 tablespoons olive oil, juice of 1 lemon, salt, and pepper

CHICKPEA LENTIL SALAD

1 can chickpeas (coincides with Hummus)
1 cup cooked lentils (bulk prepare together with sweet potatoes)
1 cucumber (use in Veggie Wrap)
1/4 red onion, finely chopped (use in Omelette)
Dressing: 3 tablespoons olive oil, 2 tablespoons apple cider
Vinegar, salt, and pepper

VEGGIE WRAP

1 whole wheat or gluten—free wrap
1/2 avocado (from the Green Grinch Smoothie)
1/2 cup shredded carrots (you can buy a small pre—packaged bag)
1/2 cucumber (from Chickpea Lentil Salad)
Leafy greens (from previous salads)

