

# SETTING UP YOUR AFRICAN HERITAGE KITCHEN



Give your kitchen a healthy uplift by adding delicious staples of the African Heritage Diet. It's not necessary to have everything on this list to be healthy. Use it to help you keep a variety of items on hand so you can always make a healthy meal.

### IN THE PANTRY

- ✓ Beans (low-sodium canned or dried): Black eyed peas, kidney beans, pigeon peas, fava or broad beans, butter beans, black beans, chickpeas, and lentils
- ✓ Whole Grains & Flour: Barley, millet, oats, sorghum, brown rice, wild rice, cornmeal, teff, and whole-grain flours
- ✓ **Breads:** Flatbreads and other breads (mostly whole grain)
- ✓ Light Coconut Milk (canned)
- ✓ **Canned Seafood:** Dried shrimp, saltfish, anchovies, clams, salmon, sardines, and tuna
- ✓ Cereals: Oatmeal, plus other hot or cold cereals using rice, Kamut®, corn, and other whole grains. The best choices list the first ingredient as "whole grain."
- ✓ Preserves & Pickles: Jams and pickled fruits, like mango, and vegetables
- ✓ Garlic & Onions: Keep a garlic bulb or two within easy reach. Red, yellow, and Vidalia onions keep best in a cool, dark pantry.
- ✓ Coffee and Teas (for iced or hot)
- ✓ Herbs & Spices: Cinnamon, cloves, coriander, crushed red pepper, cumin, curry powder, dill, garlic powder, ginger, oregano, paprika, rosemary, saffron, sage, thyme, turmeric, dried peppers, or blends like Caribbean seasonings.
- ✓ Low-Sodium Soups & Stocks: Lentil, Vegetable, Tomato, Potato and Leek, Red Bean and Rice
- ✓ **Nuts:** Peanuts, cashews, pecans, brazil nuts, almonds
- ✓ Honey, Molasses, and/or Brown Sugar
- ✓ Oil: Red palm oil, extra-virgin olive oil, sesame oil, peanut oil, and coconut oil
- ✓ Pastas: Whole wheat couscous and pastas; rice, quinoa, and corn pastas and macaroni are also available.
- ✓ Tubers & Plantains: Sweet potatoes, yams, yucca, cassava, breadfruit, potatoes
- ✓ **Seeds:** Sesame, pumpkin, sunflower seeds
- ✓ Tomatoes: Canned, paste, sauce

## IN THE REFRIGERATOR

Certain Fruits (berries, watermelon)

**Hot Sauce & Salsa** 

**Hummus • Pickles • Eggs** 

**Vegetables** 

(cooking greens & salad greens)

Fresh Herbs

**Dried Herbs & Spices** 

**Natural Peanut or Almond Butter** 

**Fresh Seafood** 

Yogurt • Milk

(soy, rice or lactose-free milk are available alternatives)

Water & Sparkling Water Leftovers!

### IN THE FREEZER

Frozen Fruit
Frozen Poultry
Frozen Seafood
Frozen Beans & Peas
Frozen Vegetables

# ON THE COUNTER OR KITCHEN TABLE

- ✓ Fresh Fruit: Select favorites from the African Heritage fruit list, including: avocados, apricots, cherries, grapefruit, lemons, limes, oranges, melons, bananas, mangos, apples, peaches, or papayas. These fruits keep best at room temperature.
- ✓ **Squashes & Tomatoes:** Squashes are healthy and filling, and best stored at room temperature too (like butternut squash and pumpkin), as are tomatoes.



# **African Heritage Diet Grocery List**

#### Choose mostly whole grains. These contain the word "whole" as the first ingredient. Ex: "whole wheat." Some products also have the Whole Grain Stamp on their packages. Couscous ☐ Rice and Wild Rice Millet ☐ Whole Grain Grits Oats or Oatmeal Barley ☐ Whole Wheat Flour ☐ Teff (grain or flour) Sorghum ☐ Whole Cornmeal Seafood Salmon and other oily fish contain healthy Omega-3s. White fish is a great ☐ Red Snapper Catfish Cod Scallops Clams Tilapia Tuna Salmon Sardines Healthy Oils, Vinegars and Sauce Bases Store oils in a cool, dark place to make them last longer. Olive Oil (Extra-Virgin) ☐ Apple Cider Vinegar Canola Oil ☐ Other Favorite Vinegars Unrefined Red Palm Oil ☐ Light Coconut Milk Coconut Oil (Extra Virgin) Sesame Oil **Herbs and Spices** Fresh and dried herbs and spices are a great way to add flavor without adding fat or salt. ☐ Cilantro Coriander Parsley □ Dried Peppers Mint Cumin Ginger ☐ Dill Cayenne Pepper Cinnamon **Beans** Beans are a great way to add fiber and protein to meal. Black-eyed Peas **Butter Beans** Black Beans Fava Beans (Broad Beans) Lima Beans Chickpeas (Garbanzos) ☐ Pigeon Peas Eggs, Dairy & Meats ☐ Chicken & Poultry ☐ Low-fat Milk (or Milk Alternatives) ☐ Fresh Lean Meats Yogurt Eggs ☐ Tofu

# **African Heritage Diet Grocery List**

Nuts and Seeds			
Both are a great source of protein, fiber, and healthy fats.			
☐ Peanuts			
☐ Almonds	H		
☐ Cashews	H		
☐ Brazil Nuts	H		
☐ Sunflower Seeds	H		
☐ Pumpkin Seeds	H		
□ Natural Peanut Butter	H		
Fruits	Fruits		
Fresh fruits are important for weight c	ontrol	and good health. Frozen	
fruit and canned varieties without add	led sug	gars are also good choices.	
☐ Peaches		Dates	
☐ Cherries	$\overline{\Box}$	Avocado	
☐ Blackberries	$\overline{\Box}$	Grapefruit	
☐ Oranges	$\Box$	-	
☐ Watermelon	П		
Blueberries			
Mangoes			
Bananas			
│			
Pineapples			
Lemons & Limes			
Vegetables & Tubers			
Fresh veggies are important for weight control and good health.			
Frozen and low-sodium canned veggi		also good choices.	
Tomatoes (fresh, canned, pastes	) _		
Okra	닏	Cassava	
Cabbage (Green or Purple)	닏	Potatoes	
Red / Green Bell Peppers	님	Sweet Potatoes	
Green Beans	님	Pumpkin Plantains	
☐ Eggplant ☐ Broccoli	님	Plantains	
Beets	님		
Radishes	님		
Brussels Sprouts			
Zucchini	H		
☐ Squash	П		
☐ Carrots	П		
Onions (yellow, red or Vadalia)			
Garlic			
Leafy Greens		Observation and the solid	
Greens are a staple food of African H and experiment with ways of preparin			
of their valuable nutrition.	g then	i. Cook them lightly to retain all	
Collard Greens		Lettuce	
☐ Mustard Greens		Watercress	
☐ Spinach		Dandelion Greens	
☐ Kale		<del></del>	
☐ Beet Greens			
☐ Turnip Greens			
Miscellaneous Including other pantry essentials and home goods like cleaning			
supplies so you don't forget!			
Low-Sodium Soups			
Sea Salt		<del></del>	
Tea		<del></del>	
Coffee		<del></del>	
☐ Hummus ☐ Low-Sodium Pickles		<del></del>	
Low-Socialii Fickles	Ш	<del></del>	