

## VEGAN FOOD LIST FOR BEGINNERS



FRUIT	VEGETABLES	GRAINS
	Asparagus	Bread (no milk/egg/honey)
Avocado, Açaí berries	○ Bell peppers	◯ Bagels (no egg)
Bananas, Blueberries	◯ Broccoli	English muffins (no dairy)
Cherries, Coconut	_ Cabbage	Pasta (no egg)
○ Dates	Carrots, Cauliflower	○ Rice noodles
Grapes, Grapefruit	_ Eggplant	Rice
○ Jackfruit	○ Green beans	Tortillas (no lard)
○ Kiwis	Leafy greens	O Pita
Cemons, Limes		O Roti
Mango, Melons	O Poblano peppers	O Quinoa
Oranges	O Potatoes	_ Barley
Pears, Pineapple	Snow peas	Oatmeal
Raspberries	_ Tomatoes, Tomatillos	○ Couscous
○ Strawberries		
BEANS & LEGUMES	NUTS & SEEDS	PLANT-BASED DAIRY
○ Black beans	○ Almonds, Almond butter	○ Almond milk
○ Kidney beans	○ Brazil nuts	Cashew milk
O Pinto beans	Cashews, Cashew butter	○ Coconut milk
○ Chickpeas	○ Chia seeds	Oat milk
○ Black-eyed peas	○ Flax seeds	Soy milk     Soy milk
○ Lentils	_ Hazelnuts	O Pea milk
○ Peas	Hemp seeds	○ Rice milk
	O Peanuts, Peanut butter	
	O Pecans	○ Non-dairy milk blends
	O Pistachios	with added pea protein
○ Bean-based pastas	O Pumpkin seeds	Non-dairy butter
Bean-based rice	Sesame seeds, Tahini	Non-dairy cheese
Textured veg. protein	○ Sunflower seeds/butter	Non-dairy yogurt
○ Soy curls	○ <u>Walnuts</u>	○ <u>Vegan cream cheese</u>
ii MEAT ALTERNATIVES		
Seitan	Seitan-based deli slices	○ Vegan seafood
○ Vegan sausages	Vegan ground "beef"	alternatives
○ Veggie burgers (no egg	Holiday meat-free roasts	O Soy chorizo
or cheese)	Vegan chicken alternatives	Mycoprotein (Quorn)



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DIPS & SPREADS	CONDIMENTS	HERBS & SEASONINGS
○ Baba ganoush	Banana peppers	Salt, iodized
Cashew queso	<ul><li>Coconut aminos</li></ul>	Fresh herbs
○ Cowboy caviar	Giardineira	<ul> <li>Dried herbs and spices</li> </ul>
○ Fruit jams	O Hot sauce	<ul> <li>Seasoning blends (no</li> </ul>
Guacamole		animal fats or milk)
	○ Miso, Mustard	Nutritional yeast
○ Most vinaigrettes	Olives	○ Black salt (Kala Namak)
○ Non-dairy pesto	O Pepperoncini	Garlic
○ Non-dairy ranch dressing	O Pickles/relish	○ Ginger root
○ Romesco sauce	○ Salsa	O
Sundried tomato spread	Soy sauce/Tamari	O
	○ Vegan BBQ sauce	
0	○ Vegan mayo	O
0	○ <u>Vegan Worcestershire</u>	O
OILS	SWEETENERS	OTHER PANTRY ITEMS
O Avocado oil	∆ Agave nectar	All-purpose flour
Canola oil	○ Blackstrap molasses	○ Almond flour
○ Coconut oil (use	○ Brown rice syrup	Baking powder
sparingly due to high	○ Coconut sugar	○ Baking soda
saturated fat content)	O Date syrup	Canned fruits and veg
Extra-virgin olive oil	<u>Erythritol</u>	Cocoa powder
_ Flaxseed oil*		Cream of tartar
○ <u>Safflower oil</u>	<u>Monkfruit</u>	Protein powder
○ <u>Sesame oil</u>	Organic sugar*	(soy, pea, hemp)
Sunflower oil	Organic brown sugar*	Garbanzo bean flour
○ <u>Walnut oil*</u>	○ <u>Stevia</u>	○ Whole wheat flour
		Uegetable broth
*These oils are sensitive to heat and are best used raw, as in salad dressings	*Most sugar is processed with animal bone char, but organic sugar is vegan-friendly.	O Vegan bouillon
		◯ <u>Vinegar</u>
SNACKS & BEVERAGES	<b></b>	·
Potato chips (no dairy)	Popcorn (no butter)	○ Vegan wine/beer/spirits
Tortilla chips	Vegan jerky	
Crackers (no dairy)	Rice cakes	Coconut water
Pretzels	Coffee & Tea	Sparkling water