GLUTEN FREE SHOPPING GUIDE





SAMPLE MENU

Breakfast

- cream of rice cereal with fresh fruit and nuts
- cottage cheese or yogurt with fresh fruit
- egg, cheese and veggie omelet with potatoes and fresh fruit

Lunches & Dinners

- Baked potato with cheese and vegetables
- Corn tortillas with stir fried meat and veggies
- Beef or chicken kabobs with rice
- Stir fried meat and vegetables with rice and wheat free soy sauce (tamari)
- Salad with chopped vegetables and lean meats
- Tuna fish on mixed greens
- Grilled meats or fish, baked potato or rice and vegetables

Snacks

- Plain rice cakes with cheese or peanut butter
- Corn chips with salsa
- Celery or carrot sticks with peanut butter or cream cheese
- String cheese
- Plain popcorn with oil and salt
- Fresh fruit with yogurt or light ice cream

SHOPPING LIST

Veggies/Fruits

☐ All plain fruits and veggies are naturally gluten free

Dairy

☐ All plain, fresh milk, yogurt, and cheese are naturally gluten free

Fats/Oils

☐ All plain oils and butter are naturally gluten free

Nuts/Seeds/Legumes

☐ All plain nuts, seeds, beans and peas are naturally gluten free

lean Meats/Poultry/Fish

☐ All plain, fresh meat and seafood are naturally gluten free

*Double check meat substitutes, imitation seafood and deli meats

Whole Grains

☐ Gluten free bread

☐ Gluten free pasta

□ Gluten free cereal

□ Gluten free crackers

□ Quinoa

□ Rice

□ Wild rice



Check out our Gluten Free aisle and frozen section!

WHY EAT GLUTEN FREE?

CELIAC DISEASE

GLUTEN
INTOLERANCE
OR SENSITIVITY

PERSONAL CHOICE

Look for:
GLUTEN FREE SYMBOL



GLUTEN FREE

Amaranth, buckwheat, chia, corn, flax, mesquite, millet, montina, quinoa, rice, teff, sorghum, wild rice, white, red, and balsamic vinegar

CAUTION

Malt, if it came from barley. Oats - oats are naturally gluten free but are often contaminated with gluten in the handling process. Look for certified gluten free oats.

GLUTEN FILLED

Wheat, rye, barley, spelt, kamut, ferro, durum, bulgur, semolina, triticale, bran, couscous, einkorn, farina, matzo, mir, orzo, panko, udon, wheat germ/starch

FLOUR ALTERNATIVES



1 cup Corn Flour
1 cup Sorghum Flour
1 cup Tapioca Flour
7/8 cup White Rice Flour
5/8 cup Potato Flour
1/2 cup Almond Flour

 st A flour blend is best for baking st Cornstarch can be used to thicken sauces, soups and gravies



Source: National Foundation for Celiac Awareness

Gluten CAN HIDE IN:

Boullions/Broths
Alcohol
Dairy Substitutes

Gravies
Imitation Seafood

Licorice

Natural Flavors

Salad Dressings

Soups

Spice Blends

Soy Sauce

Toothpaste

Vitamins/Supplements

Quopin

- Skinless Chicken
- Plain Fish or Seafood
- Lean cuts or beef or pork

*Be careful with breadings, seasonings and marinades.

Canboundant

- Corn tortilla
- 1/2 cup rice, quinoa, wild rice, mashed potatoes
- 1/2 cup corn, peas, beans
- Small potato

Vegetables

All plain, fresh, frozen, canned, vegetables are naturally gluten free

- Tomatoes, carrots, bell peppers
- Green beans, broccoli, spinach, squash
- Cucumbers, onions, mushrooms
- Asparagus, artichoke

A Better Diet? So many healthy foods are naturally gluten free. Make the most of your diet with real, fresh, nutrient dense foods.



Visit our website for details
marketstreetdfw.com/healthwellness/nuval

Need some additional help shopping Gluten Free? Join one of our dietitians

on a gluten free shopping tour.

Sign up online at

marketstreetdfw.com/dietitiantours

Gluten Free Shopping List marketstreetunited.com/glutenfree