MEAL PLANNING

Once a week, see what food you already have and use those foods to make a meal plan. Then shop for additional items you'll need for the week. Make a list and follow it. And avoid shopping while hungry to reduce the chance of making impulse buys.



USE YOUR COUPONS

Before you shop, check for coupons and sales. Take advantage of discounts to stock up on foods you use often. Buy fruit and vegetables that are in season; they tend to be fresher and less expensive. And don't forget loyalty programs and digital coupons.

www.healthysavannah.org

THERE IS A HUGE MISCONCEPTION THAT IT IS TOO EXPENSIVE TO EAT HEALTHY, IT DOESN'T HAVE TO BE! TRY THESE TIPS TO BUY FRESH AND AFFORDABLE FOODS, PLAN MEALS, AVOID FOOD WASTE, AND CONTINUE TO LIVE A DELICIOUS AND HEALTHY LIFESTYLE.



One of the easiest ways to eat what you like, control ingredients, and save money is to cook at home. Prepare a little extra to eat throughout the week or freeze for later. Not only will it save money, but it'll also save time!

Eating Healthy on a Budget









GENERIC BRANDS ARE YOUR FRIENDS



Store-brand
versions of a lot
of foods cost less.
than brand-named
foods. Be sure to
take advantage
of those off
brands, but read
the
ingredients
to ensure you
are getting
similar quality.

SAVE MONEY SHOP SMART

Wasting food is
expensive. Stock your
fridge, freezer, and pantry
carefully to reduce food
waste. If there is a food
you won't use
immediately, or if you
buy in bulk, seal the
extras well and store
them in the freezer. Your
groceries will stay fresher
longer.

AVOID PROCESSED FOODS

Sodas, sweets, sugary drinks, salty snacks, and packaged foods are heavily processed.

Processing lowers nutritional value, increases calories, and can lead to eating more than the recommended daily amounts of sugar, salt, and artificial trans fats. Try to shop less in the center aisles of the store and more around the store walls to avoid processed foods.



REPLACE EXPENSIVE MEATS WITH OTHER PROTEINS



Swapping meats
with other, less pricy
proteins can save
money. Start slowly
by replacing meats
with less expensive
alternatives like eggs,
beans, lentils,
or chickpeas once or
twice a week.

A RICH HERITAGE OF HEALTHY EATING

Many African American, Southern, and Latino dishes are connected to the traditions of West Africa and South America. These foods can be very healthy and inexpensive, using lot's of spices and herbs, greens, rice, corn and other grains, beans, fruits, and tubers, like potatoes, sweet potatoes, and yams. These plant-based foods are rich in nutrients, delicious, and won't break the bank. And they're great to share! Make time to eat with family and friends: as in most food traditions. sharing a meal not only satisfies hunger, but it also promotes fellowship and community.

https://oldwayspt.org/traditional-diets/african-heritage-diet https://oldwayspt.org/traditional-diets/latin-american-heritage-diet

