Disaster Meal Plan Grocery List

Beverages	Amount	
Bottled Water	8 Gallons	
Milk, Shelf-Stable	1 ¾ Gallons	
Canned and Jarred Vegetables		
Artichoke Hearts	1 (14-ounce) Can	
Beets	1 (16-ounce) Can	
Black Olives	¾ Cups	
Carrots	1 (14.5-ounce) Can	
Corn, Low Sodium	2 (15-ounce) Cans	
Green beans, Low Sodium	2 (14.5-ounce) Cans	
Lima Beans, Low Sodium	2 (15.25-ounce) Cans	
Peas	1 (15-ounce) Can	
Roasted Red Peppers, Low Sodium	1 ½ Cups	
Stir Fry Vegetables	2 (28-ounce) Cans	
Canned and Jarred Fruits		
Cherries, Pitted	2 Cups	
Diced Tomatoes, Low Sodium	4 (14.5-ounce) Cans	
Fruit Cocktail	3 Cups	
Mandarin Oranges	5 Cups	
Peaches	6 Cups	
Pears (in water)	6 Cups	
Pineapple (in water)	3 Cups	
Sun-Dried Tomatoes	3 Ounces	

Dried Fruit		
Banana	1 Cup	
Blueberries	½ Cup	
Dates	8 Ounces	
Mango	¼ Cup	
Pineapple	1 Cup	
Raisins	½ Cup	
Beans		
Black Beans, Low Sodium	2 (14.5-ounce) Cans	
Cannellini Beans, Low Sodium	1 (14-ounce) Can	
Chickpeas	1 (15-ounce) Can	
Refried Beans	2 Cups	
Grains		
Corn Taco Shells	8 Shells	
Granola	1 Cup	
Shelf-Stable Focaccia Loaf	1 Loaf	
Shelf-Stable Pita Pockets	4 Pita Pockets	
Quick Cooking Oats	2 ¾ Cups	
Whole Grain Cereal	3 Cups	
Whole Wheat Tortillas	4 Tortillas	
Proteins and Fats		
Almond Butter	1 ¼ Cups	
Almonds, Roasted,	3 ½ Cups	

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Unsalted	
Cashews, Unsalted	¼ Cups
Chicken	2 (15-ounce) Cans
Coconut Flakes, Unsweetened	1 ½ Cups
Parmesan Cheese, Grated	1 ¼ Cups
Pistachios, Unshelled	1 Cup
Salmon, Low Sodium (in water)	2 (5-ounce) Cans
Turkey Jerky	8 Ounces
Walnuts	2 Tablespoons
White Tuna, Unsalted (in water)	2 (6-ounce) Cans
Sauces, Spices	, and Herbs
Balsamic Vinegar	¼ Cups
Balsamic Vinegar Basil, Dried	1⁄4 Cups 2 Teaspoons
Basil, Dried	2 Teaspoons
Basil, Dried Black Pepper, Ground	2 Teaspoons ¾ Teaspoon
Basil, Dried Black Pepper, Ground Cilantro, Dried	2 Teaspoons ¾ Teaspoon ¼ Teaspoon
Basil, Dried Black Pepper, Ground Cilantro, Dried Cinnamon	2 Teaspoons ¾ Teaspoon ¼ Teaspoon ½ Tablespoon
Basil, Dried Black Pepper, Ground Cilantro, Dried Cinnamon Cocoa Powder	2 Teaspoons ¾ Teaspoon ¼ Teaspoon ½ Tablespoon 1 Tablespoon
Basil, Dried Black Pepper, Ground Cilantro, Dried Cinnamon Cocoa Powder Dijon Mustard	2 Teaspoons 3⁄4 Teaspoon 1⁄4 Teaspoon 1⁄2 Tablespoon 1 Tablespoon 2 Teaspoons
Basil, Dried Black Pepper, Ground Cilantro, Dried Cinnamon Cocoa Powder Dijon Mustard Ginger, Dried	2 Teaspoons % Teaspoon % Teaspoon % Tablespoon 1 Tablespoon 2 Teaspoons % Teaspoon
Basil, Dried Black Pepper, Ground Cilantro, Dried Cinnamon Cocoa Powder Dijon Mustard Ginger, Dried Honey	2 Teaspoons 3⁄4 Teaspoon 1⁄4 Teaspoon 1⁄2 Tablespoon 1 Tablespoon 2 Teaspoons 1⁄4 Teaspoon 1 Cup
Basil, Dried Black Pepper, Ground Cilantro, Dried Cinnamon Cocoa Powder Dijon Mustard Ginger, Dried Honey Parsley, Dried	2 Teaspoons 3⁄4 Teaspoon 1⁄4 Teaspoon 1⁄2 Tablespoon 1 Tablespoon 2 Teaspoons 1⁄4 Teaspoon 1 Cup 3⁄4 Cup

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Lime Juice	3 Tablespoons	
Maple Syrup	1 Tablespoon	
Olive Oil	1 Cup	
Onion Powder	1 Teaspoon	
Pizza Sauce	2 Cups	
Red Pepper Flakes	2 Teaspoons	
Red Wine Vinegar	‰ Cup	
Sweet Chili Sauce	2 Tablespoons	
Salt	As Desired	
Tahini	2 Tablespoons	
Snack Items		
Applesauce	4 Cups	
Chocolate Chips	½ Cup	
Crackers	12 Crackers	
Marshmallow Fluff	4 Teaspoons	
Vanilla Wafers	24 Wafers	
Miscellaneous		
Additional Water Bleach Disposable Cups Disposable Cutlery Disposable Plates Manual Can Opener Paper Towels		
<i>Tip:</i> To sanitize use the ratio of 1 tablespoon of bleach to 1 gallon of cool water. Let air dry, or let stand for 2 minutes before wiping dry.		