13 healthy CES

at the grocery store





It's not always possible to make homemade everything, especially when you're first starting out with real food or going through a busy season of life. Below you'll find my recommendations for the healthiest versions of purchased pantry staples.

Bone broth: <u>Bare Bones Bone Broth</u>

Coconut wraps: <u>Nuco Organic Coconut Wraps</u>

Crackers: <u>Simple Mills Almond Flour Crackers</u>

Jam: <u>Crofters Organic Just Fruit</u>

Ketchup: <u>True Made Foods</u>

Marinara sauce: <u>Cucina Antica</u>

Mayo: <u>Primal Kitchen</u>, <u>Sir Kensington's</u>, <u>Chosen Foods</u>

Pasta, gluten-free: Jovial

Salad dressing: Primal Kitchen

Salsa: <u>Amy's</u>

Seasoning salt: Real Salt Season Salt

Tomatoes, diced: <u>Jovial</u>

Tortilla chips: <u>Siete cassava chips</u>



Is the Family Table still a thing?

Kathleen Henderson is on a mission to make sure families can still find time to gather around the table together and moms can fill that table—and their pantries—with nutritious whole foods.

CLICK HERE TO IMPROVE YOUR FAMILY TABLE



Brought To You By...

Kathleen Henderson is the natural living mentor behind the Roots & Boots blog and youtube channel and the creator of the brand-new *Real Food Family Meal Plan*, which is earning 5-star ratings--and saving time and money--in kitchens across the country. Kathleen lives with her husband and 3 boys on a family farm in Virginia.