Stress Snacking Made Simple!

When life gets overwhelming I do one of 3 things:

Sleep, Scroll or SNACK!

This list is to help make stress snacking a little less stress-y.

What you choose today will determine how you feel tomorrow so stock up on these safe stress snacks so that filling your plate doesn't add to your plate!

- Happy girl dinner! 😌
- Berries (fresh or frozen)
- Baby carrots
- Snap peas
- Cucumbers
- Apples
- Bananas
- Avocados (easy guac recipe below)
- Hummus
- Salsa
- Nut Butter (Costco sells a great nut & seed butter!)
- Whole grain & high fibre bread (>4g of fibre)
- High fibre crackers (also >4g fibre/serving)
- Whole grain tortilla chips
- Hard boiled eggs

- Greek yogurt (plain full fat)
- Cottage cheese (full fat)
- Dark chocolate chips
- Nuts (almonds & cashews are great)
- Air popped popcorn (toss with coconut oil & salt and add chili flakes if you are feeling adventurous!)
- Pepperoni (just look out for added sugar and junk)
- BabyBell cheese
- Canned salmon or tuna
- Lemons (jazz up that water!)
- Pumpkin seeds
- Chai & flax seeds
- Roasted chickpeas
- Lean deli meat (again as clean as possible)

Macho Topping

1 C dried lentils
2 C veggie broth
2 tsp chili powder
2 tsp cumin
1 tsp garlic powder
1 tsp salt
1/2 tsp pepper
1 tsp oregano
Boil and simmer for 35 minutes
then add in 1 can of black beans
and 1 can of corn.

Ensy Gunc

Mash 2 ripe avocados
Add in some onion
powder, garlic
powder, salt, pepper
and lime juice to
taste.



Ponsted Chickpens

1 can chickpeas rinsed and drained
Seasonings of your choice
1 Tbsp olive oil
Pat rinsed chickpeas dry and transfer to a parchment lined baking sheet. Drizzle with olive oil and salt. Roast at 425*F for 20-30 minutes (or until crispy and golden).
Remove from the oven and while still warm, toss with seasonings. Store in an airtight container once fully cooled.



1 C plain full fat greek yogurt
1 Tbsp dried onion
1 tsp onion powder
1 pinch garlic powder
1/4 tsp salt
1 tsp dried parsly