

Recommended Food List

Foods listed in green are recommended. You want to avoid the foods listed in red.

	Vegetables Low GI	Vegetables Medium Gl	Fruit	Oils	Concentrated Proteins	Nuts & Seeds	**Legumes	Grains	Dairy	Beverages	Functional Foods
FOODS TO EAT	Cruciferous: broccoli, brussels sprouts, cabbages, cauliflower Greens: beet greens, bok choy, collard greens, escarole, kale, mustard greens, Swiss chard, watercress, spinach Lettuce/Mixed greens Mushrooms Salsa (sugar-free) Sprouts: alfalfa, broccoli or radish sprouts, bamboo shoots, etc. Squash: spaghetti, summer, yellow, zucchini	Beets Carrots Pumpkins Rutabagas Sweet potatoes or yams Turnips Winter squash Organic Yukon Gold Potatoes	Berries: blackberries, blueberries, raspberries, and organic strawberries Organic apples Apricots Cantaloupe Organic cherries Clementine Fresh Figs Organic grapes Honeydew melon Kiwifruits Mango Organic nectarines Oranges Organic peaches Organic pears Plums Tangerines Watermelon	Best: Avocados and Guacamole Olives Good: Extra virgin coconut oil Cold-pressed extra virgin olive oil Flaxseed oil Walnut oil Avocado oil Mayonnaise (made with avocado oil)	Best: Low-GI vegetables Tofu Tempeh Soy or veggie burger (read ingredients) Fish (wild caught) Beef (grass-fed) Lamb (grass-fed) Chicken (free- range) Good: Beef-lean Eggs (free -range) Cottage cheese Ricotta Mozzarella Parmesan	Nuts: Walnut Almonds Brazil nuts Macadamia Pecan Pistachios Hazelnuts Seeds: Sunflower Pumpkin Sesame seeds Nut butter: Almond butter Not as good: Peanuts Cashews Peanut butter (no sugar)	Beans: black, butter, cannellini, garbanzo, chickpeas, great northern, pinto, kidney, lima, navy, mung, fat free refried, green soy Hummus Bean Soup Lentils: beluga, French, and red variety Peas: split green or yellow peas	Amaranth, teff, or quinoa Rice Barley, buckwheat groats, millet Bulgar Popcorn Whole oats Whole wheat, spelt, or kamut berries Pasta: 100% whole wheat, spelt, kamut, or black bean Crackers Breads: mixed whole-grain or 100% whole-rye Tortilla or Pita: whole-wheat or low-carb	Butter or ghee Buttermilk Yogurt (plain) Dairy Substitutes: Almond milk (no sugar) Hemp milk (no sugar) Coconut milk (no sugar)	Water Coffee Herbal or Green teas Sparkling or Mineral water	Dynamic Daily Meal Dynamic GI Restore Dynamic Cardio- Metabolic Dynamic Inflam- Eze Dynamic GI Integrity Dynamic Detox
**FOODS TO BE CAREELII WITH	Other vegetables: artichokes, asparagus, organic celery, chives, cucumbers, dill pickles, eggplants, garlic, green beans, hot peppers, kelp, leeks, mixed vegetable juices, okra, onions, organic sweet bell peppers, radishes, snow peas, organic tomatoes, water chestnuts		Bananas Dried fruit Fruit juice Pineapples	Vegetable and Processed oils Canola oil Hydrogenated oil Margarine Peanut oil Sunflower oil Safflower oil Trans fats Vegetable shortening	Processed meat Deli Meat Hot Dogs Pork Sausage Salami Tuna	Nuts with sugar or chocolate Nut butter that contains toxic fats or sugar	Baked beans Peanuts Soybean oil	Flour tortilla Wheat bread White bread Pasta	All conventional dairy products including milk Processed cheese	Alcohol Soda Sugary beverages Fruit juices Enhanced or flavored water Diet/Artificially sweetened drinks	

^{**}Avoid these foods if you have GI issues, inflammation, auto-immune disease, or diabetes.