Balancing Body Chemistry & Anti-inflammatory Diet

The key to dietary change is variety & creativity. Explore new foods & recipes. Do not overeat, but enjoy!

Vegetables*	Portion	
Alfalfa Sprouts	unlimited	
Arugula	unlimited	
Avocado	½ Avocado	
Bean Sprouts	unlimited	
Broccoli	unlimited	
Brussel Sprouts	unlimited	
Cabbage	unlimited	
Carrots	unlimited	
Cauliflower	unlimited	
Celery	unlimited	
Cilantro	unlimited	
Corn	unlimited	
Cucumber	unlimited	
Garlic	unlimited	
Kale	unlimited	
Lettuce	unlimited	
Mushrooms	unlimited	
Mustard Greens	unlimited	
Olives	unlimited	
Onions	unlimited	
Radish	unlimited	
Snow Peas	unlimited	
Spinach	unlimited	
String Beans	unlimited	
Sweet Potato / Yam	½ Potato	
Swiss Chard	unlimited	
Tomato - fresh, whole	unlimited	
Water Cress	unlimited	
Zucchini	unlimited	

Fruits*	Portion	
Apple	1 medium	
Blackberries	4 oz	
Blueberries	4 oz	
Figs - fresh	3-5 figs	
Grapefruit	4 oz	
Grapes	4 oz	
Kiwi	4 oz	
Lemon	4 oz	
Oranges	4 oz	
Pear	1 medium	
Plum	4 oz	
Prunes - dried	3-5 prunes	
Raspberries	rries 4 oz	
Strawberries	4 oz	

Fats	Portion
Almond Butter	1 Tbsp
Almonds - raw / unsalt	ed 2 oz
Cashew Butter	1 Tbsp
Cashews - raw / unsal	ted 2 oz
Coconut Oil	1 Tbsp
Flax Oil	1 Tbsp
Grapeseed Oil	1 Tbsp
Olive Oil	1 Tbsp
Omega-3 Oil - fish	1 Tbsp
Pecans - raw / unsalte	d 2 oz
Walnuts - raw / unsalte	ed 2 oz

Dairy Alternatives	Portion	
Almond Cheese	2 oz	
Almond Milk	6-8 oz	
Coconut Milk	4-6 oz	
Hemp Milk	4-6 oz	
Rice Cheese	2 oz	
Rice Milk	4-6 oz	

Protein*	Portion	
Beef - ground / steak grass fed only	4-8 oz	
Black Beans	4-8 oz	
Chicken - breast - free range 4-8 oz		
Cod	4-8 oz	
Eggs - free range	2-3 eggs	
Halibut	4-8 oz	
Lamb	4-8 oz	
Lentils	4-8 oz	
Pinto Beans	4-8 oz	
Red Beans	4-8 oz	
Red Snapper	4-8 oz	
Salmon - wild caught only	4-8 oz	
Shrimp	4-8 oz	
Tuna	4-8 oz	
Turkey - breast / bacon	3-6 slices	
Whitefish	4-8 oz	

Starch / Grains	Portion	
Gluten-free Bread	1 slice	
Quinoa	½ Cup	
Rice - white	½ Cup	
Rice Crackers	2-3 crackers	
Rice Pasta	½ Cup cooked	
Steel Cut Oats - gluten free	1 Cup	

Beverages	Portion
Green Tea	3+ Cups/day
Herbal Tea	2 Cups/day
Mineral Water	3 Cups/day

Beverages may be sweetened using approved sweeteners listed below.

Sweeteners	Portion	
Honey	½ Tbsp	
Stevia	To Taste	

*Organic Produce & Protein Preferred

Choice of Dressings: Extra-virgin olive oil with lemon or lime and dry herbs, including oregano and basil or Flax Seed Oil dressing Additional Condiments: Bay leaf, Dry mustard, Poppy seeds, Curry, Dill, Nutmeg, Cinnamon, Mace, Marjoram, Chives, Ginger, Tahini, Caraway seeds, Garlic, Tarragon, Cilantro

Sample Daily Menus

Day One	Breakfast	Lunch	Dinner	Snacks
	2-egg veggie omelet	Lean Protein	Chicken	l Fruit
	½ Avocado	½ Avocado	Vegetable	Raw Almonds
		Salad	Vegetable	
Day Two	Breakfast	Lunch	Dinner	Snacks
Day I WO	2 eggs, scrambled	Chicken	Turkey	I Fruit
	Large Grapefruit	Salad	Vegetable	Raw Cashews
	Large Grapen are	Jaiad	Vegetable	Navv Casilevvs
			½ Avocado	
Day Three	Breakfast	Lunch	Dinner	Snacks
	2 eggs, scrambled	Turkey	Fish	I Fruit
	Gluten-free toast	Vegetable	Vegetable	Raw Pecans
	Almond Butter	Salad	Vegetable	
Day Four	Breakfast	Lunch	Dinner	Snacks
Day i Oui	Steel-cut oats	Fish	Beef	I Fruit
	(gluten-free)	Salad	Vegetable	Raw Walnuts
	2 eggs, scrambled	Sarad	Vegetable	navv v vanides
Day Five	Breakfast	Lunch	Dinner	Snacks
	2-egg veggie omelet	Beef	Chicken	I Fruit
	½ Avocado	Salad	Vegetable	Raw Almonds
		Vegetable	Vegetable ½ Avocado	
Day Six	Breakfast	Lunch	Dinner	Snacks
	2 egg veggie omelet	Chicken	Turkey	l Fruit
	Gluten-Free bread	Vegetable	Vegetable	Raw Cashews
		Salad	Vegetable	
Day Seven	Breakfast	Lunch	Dinner	Snacks
Day Ocveri	2-egg veggie omelet	Turkey	Fish	I Fruit
	½ Avocado	Vegetable	Vegetable	Raw Pecans
	, 2 / 100000	Salad	Vegetable	Tarri Cario
			½ Avocado	