Food List

PROTEIN is used by the body for tissue repair, muscle maintenance, growth, and the production of hormones and enzymes.

CARBOHYDRATES are the body's main source of energy and are required for proper function of the brain, central nervous system, and kidneys.

NUTRITION

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Meat

Chicken breast Turkey breast Ground turkey Lamb roast Halibut Salmon Tilapia Tuna Trout Crab Lobster Shrimp Corned beef Beef, all cuts Ground beef Canadian bacon Pork tenderloin Pork chop Ham Hot dog Sausage Jerky Deli meat

Plain greek yogurt Alternatives

Parmesan

Tofu Textured vegetable protein (tvp) Tempeh Seitan Veggie burger Eggs Egg substitute

Fresh Fruit

Apple Applesauce **Apricots** Banana Blackberries Blueberries Cantaloupe Cherries Dates Grapefruit Grapes Honeydew Kiwi Mangos Nectarine Orange Peach Pears Pineapple Plums Raspberries Strawberries Watermelon **Fruit Juice**

Vegetables

Potato Sweet potato Yam Pumpkin Corn Peas Butternut squash Pumpkin Spaghetti squash Acorn squash Banana squash

Cereal Shredded wheat Wheat germ **Crackers/Snacks**

Popcorn Pretzels Animal crackers Graham crackers Club crackers Oyster crackers Saltine crackers Potato chips Tortilla chips **Rice cakes Desserts/Pastries** Angel food cake Eclair Danish Brownie Cake Cookies Doughnut Pie Sweet roll Ice cream Sherbert/sorbet Frozen yogurt Candy Chocolate Caramel

Dairy

Cottage cheese Hard cheese Mozzarella Feta Ricotta Protein powder Plant based protein Powder Edamame Soymilk, unsweetened Nutritional Yeast Spirulina

Nuts/Seeds

Peanut, Almond, and Cashew butter Almonds Cashews Chia hemp Peanuts Hazelnuts Madamia nuts Pecans Pumpkin seeds Sunflower seeds Flax seeds

Apple juice Cranberry juice Orange juice Pineapple juice Prune juice Fruit juice blends

Grains

Quinoa Pasta Rice Hamburger buns Bread Roll Bagel English muffin Crackers Pancake Pita bread Tortilla Frozen waffles

Cereal

Oatmeal Grits Bran flakes Granola

Alcohol beverages

HYBRID foods have both protein and carbohydrates. They include legumes, beans, and dairy besides cheese.

Legumes

Black beans Baked beans Cannellini beans Navy beans Kidney beans Fava beans Lima beans Lentils

Pinto beans Chickpeas Split peas Hummus

Dairy

Milk Plain yogurt Buttermilk

Food List

ALL HALL

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VEGETABLES other than starchy vegetables, don't contain a high source of protein or carbohydrates. They are nutrient rich and full of fiber.

FATS are used in the maintenance of cell membranes, help cushion organs and provide insulation for the body. Fats are also an energy source.

Alfalfa sprouts Arugula Artichoke hearts Asparagus Butter lettuce Green beans Wax beans Italian beans Bean sprouts Beets Bok choy Broccoli Brussels sprouts Cabbage Carrots Cauliflower Celery Chard Cucumber

Eggplant Endive Fennel Herbs Collard greens Kale Mustard greens Turnip greens Green onions Kohlrabi Leeks Mushrooms Microgreens Okra Onions Shallot Garlic Ginger

Pea pods Peppers Radishes Red onions Iceburg lettuce Radicchio Radish Romaine Sauerkraut Spinach Summer squash Tomatillo Tomato Tomato juice Waterchestnuts Watercress Zucchini

Oil

Olive oil Avocado oil Flaxseed oil Canola oil Coconut oil Vegetable oil Grapeseed oil Grapeseed oil Corn oil Soybean oil Safflower oil Peanut oil

Fruit

Avocado Olives Coconut

Dressings/Condiments

Margarine Mayonaise Miracle whip Salad dressing

Dairy

Butter Sour cream Cream Half/half

MIXED dishes that are made in a way that they include a carbohydrate and protein.

Pizza/Pasta

Cheese pizza Pepperoni pizza Meat pizza Macaroni and cheese Lasagna Baked ziti Spaghetti & meatballs Cheese ravioli Beef ravioli

Soup

Bean Chicken noodle Beef vegetables

One Pot Dinners

Casseroles Hot dishes Chicken & dumplings Goulash Beef stroganoff

Sandwiches

Hamburger Cheeseburger Sloppy joes Hot ham & cheese Grilled cheese Cheesesteak Meatball sandwich Cuban

Other

Corndog Sushi rolls Quesadilla