FREE

# FCCO

HEALINGAUTOIMMUNE.COM

### **FOODS NOT ALLOWED ON PURE PALEO DIET**

No Grains (including rice and quinoa)

No Dairy

No Legumes (including soy and peanuts)

No Sugars

No Vegetable or Seed Oils

No Additives (typically fine if you avoid all processed foods)

### ADDITIONAL FOODS NOT ALLOWED ON AIP

No Eggs (including even paleo mayo)

No Nuts

No Seeds (including cocoa\*, coffee\*, seed-based spices\*)

No Nightshades (including, tomatoes, eggplants/aubergines, potatoes, peppers, and any pepper-based spices - see the detailed list below for a more detailed list)

No Alcohol\*

No NSAIDS\* (including aspirin, ibuprofen)

No Stevia\*

No Emulsifiers\* or thickeners (e.g., guar gum, carrageenan)

Limit fruit to 2-5 servings per day\*

No Algae\* (including chlorella and spirulina)

### **FOODS YOU SHOULD EAT ON AIP**

Vegetables (but avoid any nightshades, and note that corn wheat, and rice are not vegetables)

Fruits (note that Sarah Ballantyne's version limits fruit to 2-5 servings per day)

Meats, in particular organ meats

Bone broth is especially encouraged by many people

Seafood

Healthy Fats

Fermented Foods

Herbs (see more detailed list below)

<sup>\*</sup> indicates an additional limitation in Sarah Ballantyne's version of AIP



### **VEGETABLES**

Pretty much all vegetables except nightshades are good on AIP. Just remember that grains like corn, wheat, and rice are NOT vegetables.

Acorn Squash
Artichoke Hearts
Artichokes
Arugula (Rocket)
Asparagus
Avocado
Beet Top

Beets Bok Choy Broccoli

Brussels Sprouts Butternut Squash Cabbage Carrots

Carrots Cassava Cauliflower Celery

Chinese Cabbage

Chicory

Collard Greens Cucumber Dandelion

Endive

Fennel Fiddleheads

Green Onions
Jerusalem Artichokes

Jicama Kale

Kohlrabi

Leeks Lettuce

Mushrooms (All

Kinds)

Mustard Greens

Okra
Onions
Parsley
Parsnips
Pumpkin
Radicchio
Radish
Rapini

Romaine Lettuce

Rutabaga

Seaweed (All Sea Vegetables, but avoiding Algae (including chlorella and spirulina)\*) Spaghetti Squash

Spinach Squash

Sweet Potato

Swiss Chard

Taro Turnips

Turnip Greens Watercress

Yellow Crookneck

Squash

Yellow Squash

Yam Zucchini

### **LEGUMES**

Almost all legumes are off limits, but green beans and peas are actually still in seed form and fine to eat generally (Sarah Ballantyne states to avoid them initially).



### EAT THESE PALEO FOODS IN MODERATION ON AIP

### **FRUITS**

While fruits can be delicious and fairly nutritious, they are also easy to overeat. This can cause blood sugar issues as well as digestive problems. So try not to overeat these.

Lemon

Lychee

Mango

Lime

Most fruits are different than they were a million years ago, but some are healthier than others. Here are the best:

Blackberry Oranges
Blueberry Papaya

Coconut Passion Fruit
Cranberry Peaches
Raspberry Pears

Olive Persimmon Avocado Pineapple

Plums
Here are some other fruits to
Pomes

Here are some other fruits to Pomegranates consider: Rhubarb

Apples Strawberry
Apricot Tangerine
Bananas Watermelon

Cantaloupe

Cherries NOTE: Cape Gooseberries,

Dates Garden Huckleberries, and Goji
Figs Berries are Nightshades and are
on the Not Allowed Food List for

Grapes AIP.

Guava

Honeydew Melon Dried Fruits - eat in moderation.

Kiwi



### **MEATS**

Every meat is good, but quality makes a difference. Buy grass-fed, wild, and pastured when applicable and possible.

Check out <u>US Wellness Meats</u> if you want high quality meat delivered to your door - <a href="https://gracious.link/us-wellness-meats">https://gracious.link/us-wellness-meats</a>

Alligator

Bear

Beef

Bison

Chicken

Deer

Duck

Elk

Goat Goose

Kangaroo

Lamb

Moose

Pheasant

Pork

Quail

Rabbit

Reindeer

Sheep

Snake

Turkey

Veal

Wild Boar

Wild Turkey

### **ORGAN MEATS/OFFAL**

There is no other category of food that is as nutritious as organ meats. Eat any of the following from pretty much any animal:

Heart Liver Kidney

Bone Marrow

Tongue Tripe Blood Skin Rinds Brain

Sweetbreads Tail (e.g., oxtail)



### FISH AND SEAFOOD

Fish is highly nutritious, but buy wild-caught fish whenever possible. And, apart from organ meats, shellfish is the most nutrient-dense food you can eat.

Anchovies
Bass
Cod
Eel
Haddock
Halibut
Mackerel
Mahi Mahi
Orange Roughy

Perch

Red Snapper Rockfish Salmon Sardines

Tilapia Tuna Sole

Grouper Turbot

Trout Shark Abalone Clams Crab Lobster Mussels Oysters Shrimp Scallops



### **COOKING OILS**

Pay particular attention to the oils that you cook in. These can make a huge difference in your overall health.

Avocado Oil

Coconut Oil

Lard

Tallow

Olive Oil

Palm Oil (but not palm kernel oil)

Duck Fat

Truffle Oil

Red Palm Oil

Bacon Fat

Leaf Lard

Pan Drippings

Salo

Schmaltz

Strutto



### **HERBS AND SPICES**

This is the section that often trips people up on an autoimmune protocol. Many sauces, seasoning blends, and prepared foods contain certain herbs and spices not allowed on AIP. Below is the list of herbs and spices allowed on AIP, so make sure to stick to these and read labels carefully.

Lemon balm
Basil Leaves
Spearmint
Bay Leaves
Tarragon
Chamomile
Thyme

Chervil <u>Turmeric</u> (requires some caution)

Chives Lemongrass
Cilantro Lime Leaves
Cinnamon Wasabi

Cloves
Dill Weed
Garlic

Ginger Ginger

Horseradish

Lavender
Mace
Marjoram

Onion powder/flakes

Oregano
Parsley
Peppermint
Rosemary
Saffron

Sage Salt

FRUITS AND BERRIES THAT ARE USED AS SPICES

(Sarah Ballantyne recommends eliminating these initially)

Allspice
Star Anise
Caraway
Cardamom
Juniper

Black Pepper
White Pepper
Green Peppercorn
Pink Peppercorn
Vanilla Bean

Sumac



### **FERMENTED**

Improving your gut health can play a huge factor in healing your autoimmune condition. That's why fermented foods are often recommended on AIP.

As always, double check ingredients in any foods you buy from the store to make sure they don't have non-AIP ingredients.

Water kefir
Coconut kefir
Coconut yogurt
Fermented sauerkraut
Fermented kimchi
Kombucha (make sure you buy
or make ones with live cultures
and without additives or extra
sugar, and if following Sarah
Ballantyne's version, to buy ones
without thickeners)



### EAT THESE PALEO FOODS IN MODERATION ON AIP

### **SUGARS**

On source of confusion on AIP is how much sugar you can eat and which types of sugars you can eat.

And different autoimmune experts have expressed different views on them, which adds to the confusion.

It's best to eat these in small amounts, and to be very aware of how you react to them.

Raw Honey
Coconut Sugar (some people have more issues with this)
Maple Syrup
Molasses
Date Sugar



### OTHER PALEO FOODS ON AIP

### **OTHER FOODS**

This is the catch-all category that covers the other foods you can enjoy on AIP. As with all ingredients, please be aware that you may have sensitivities to some foods that other people don't have problems with.

### **Anchovies**

Tea (herbal, green, black)
Vinegars (including <u>apple cider</u>,
coconut water vinegar, red wine,
white wine, balsamic)

Coconut aminos

Fish Sauce

<u>Capers</u>

Organic Jams and Chutneys

<u>Gelatin</u>

Coconut Water

Coconut Butter

Shredded Coconut

Coconut Milk (no emulsifiers)

Beet and Other Vegetable Kvass

Kombucha

Shirataki Noodles

Green Juices

Water Chestnut Flour

Plantain Flour

Green Banana Flour

Coconut Flour

Cassava Flour

Tapioca Flour

Tigernut and Tigernut Flour

Sweet Potato Flour

Pumpkin Flour

Cricket Flour

Agar Agar

Arrowroot powder

Kelp Noodles



### SWEETENERS, VEGETABLE AND SEED OILS

Any foods that aren't considered Paleo are also not considered AIP-Friendly, so avoid all non-Paleo sweeteners as well as vegetable and seed oils. Plus, there are a few other items you'll need to avoid on AIP as well.

White Sugar

High Fructose Corn Syrup

**Artificial Sweeteners** 

Agave

Maltodextrin

Corn Syrup

Rice Syrup

Any Soda

Any Candy

Stevia

Corn oil

Canola oil

Vegetable oil

Soybean oil

Shortening

Sunflower oil

Safflower oil

Cottonseed oil

Grapeseed oil

Peanut oil

Margarine

Palm kernel oil

All Nut and Seed oils



### **GRAINS, NUTS AND SEEDS**

Grains are non-Paleo, so avoid always. Many folks with autoimmune conditions also have issues with nuts and seeds, so make sure to avoid these and anything made from them on AIP (including various spices).

Wheat Barley Corn Millet Oats

Rice (Brown and White)

Rye

Sorghum Spelt Pasta Bread Crackers Cookies

Waffles
Pancakes

Pizza

Rice Cakes

Quinoa (even though it's not

technically a grain)

Buckwheat

Almonds Brazil Nuts Hazelnuts

Macadamias Pecans Pine Nuts

Pistachios

Pumpkin Seeds Sesame Seeds Sunflower Seeds

Walnuts Chestnuts

Nut and Seed Butters

### **SPICES THAT ARE SEEDS**

Anise Seed Annatto Seed Black Caraway Celery Seed Coriander Seed

Cumin
Dill Seed
Fennel Seed
Fenugreek
Mustard Seed
Nutmeg

Poppy Seed Sesame Seed



### **DAIRY, LEGUMES**

While some people deal ok with some dairy products like ghee, it's best to avoid these completely when you first start AIP. As for legumes, avoid even green beans and peas at first (even though they are considered Paleo foods), although these can be reintroduced very early on for most people.

In particular, please note that soy and peanuts are both legumes and their derivative products must also be avoided.

While coffee and cacao originate in a "bean" form, they are considered Paleo. However, many people with autoimmune conditions find that coffee and chocolate can affect them adversely. So, best to avoid at least initially.

**DAIRY** Black-Eyed Peas

Milk Lentils
Ice Cream Snow Peas

Frozen Yogurt Sugar Snap Peas Yogurt Green Beans

Cream Peas
Sour Cream Peanuts
Dairy Kefir Soybeans

Tofu
Soymilk

LEGUMES
White Beans
Garbanzo Beans
Pinto Beans
Black Beans
Fava Beans

Kidney Beans Red Beans Mung Beans Coffee

Lima Beans Cacao/Chocolate

Chickpeas



### **NIGHTSHADES**

Nightshades can be especially difficult to avoid as they are in so many sauces and spice blends. So be careful when reading ingredient lists! It also makes cooking tough as tomatoes and peppers are used in so many dishes.

Ashwagandha Capsicums Potatoes Tomatoes Tomatillos

Peppers (of any kind)

Cocona

Garden Huckleberries

Kutjera
Naranjillas
Pepinos
Pimentos
Tamarillos

Eggplants/aubergines

Goji berries

Cape Gooseberries

Cayenne pepper Paprika spice Chili powder

Red Pepper Flakes Chili Pepper Flakes Curry spice powder Garam Masala spice Most spice blends Paleo ketchup

Paleo ketchup Curry Powder Red Pepper

Chinese Five-Spice Powder

Steak Seasoning



# Confused By All the Foods You're Supposed to Avoid?

It can be really confusing starting AIP - what can you eat? What can't you eat? And once you've got the ingredients figured out, you've still got to make actually edible meals out of them!

But don't stress, we've come up with a plan...

## Take Control With Our AIP Quick-30 Meal Plans



- 30 or Fewer Ingredients each week, so that you spend less money and less time cooking.
- 100% AIP-Compliant Ingredients, so you're never confused about what to eat.
- 1 Purpose: Delicious recipes to help you heal your body and boost your energy (plus burn a little fat).

STOP WORRYING ABOUT WHAT TO EAT ON AIP

