

DIET

CREATED BY THE KETO SUMMIT



EASY TO PRINT TAKE WITH YOU SHOPPING



VEGETABLES

Try to stick to green leafy vegetables and avoid root vegetables to keep your daily carbohydrate intake low.

Arugula (Rocket) Garlic Scallion

Artichokes Jicama Seaweed (All Sea Asparagus Kale Vegetables) Bok Choy Kohlrabi Shallots

Broccoli Leeks Spaghetti Squash

Brussels Sprouts Leafy Greens (Various Spinach
Butterhead Lettuce Kinds) Swiss Chard
Cabbage Mushrooms (All Kinds) Tomatoes

Carrots Mustard Greens Turnip Greens
Cauliflower Okra Watercress
Celery Olive Zucchini

Celery Olive
Chard Onions
Chicory Greens Parsley

Chives Peppers (All Kinds)

Cucumber Pumpkin
Dandelion Greens Radicchio
Eggplant (Aubergine) Radishes
Endives Rhubarb

Fennel Romaine Lettuce

FERMENTED VEGETABLES

Kimchi Sauerkraut

FRUITS

Most fruits are off limits on a ketogenic diet. Some small amounts of berries are considered ok, but watch how much you eat!

Avocado Cranberry Raspberry
Blackberry Lemon Strawberry
Blueberry Lime Olives

^{**} Almost all legumes are off limits, but small amounts of green beans and peas are ok. **

MEATS

All cuts of the animal are good to eat, but try to go for the fattier cuts (and include the skin on chicken if possible). If you want to purchase grass-fed beef and other high quality meats delivered frozen to your house, then check out ButcherBox and US Wellness Meats.

Beef
Bison
Chicken
Deer
Duck
Elk
Goat
Goose
Lamb
Pheasant

Pork
Quail
Rabbit
Reindeer
Sheep
Turkey
Veal
Wild Boar
Wild Turkey

ORGAN MEATS

In the United States, organ meats have fallen out of favor, but there is no other category of food that is as nutritious. Eat any of the following from pretty much any animal.

Heart Liver Kidney Bone Marrow Tongue

Tripe

CURED AND PREMADE MEATS

Make sure to check the ingredients.

Sausages Deli meat Hot dogs Pepperoni Prosciutto Salami Bacon

FISH

Fish is highly nutritious, but buy wild-caught fish whenever possible. You can buy this fresh or frozen or even canned (choose fish canned in water or olive oil).

Anchovies Perch

Bass Red Snapper Cod Rockfish

Eel Salmon (including Smoked Salmon)

Flounder Sardines Haddock Tilapia

Halibut Tuna (including Albacore)

Herring Sole
Mackerel Grouper
Mahi Mahi Turbot
Mackerel Trout
Orange Roughy Shark

SHELLFISH AND OTHER SEAFOOD

Apart from organ meats, shellfish is the most nutrient-dense food you can eat. Often expensive, but worth it.

Abalone Mussels
Caviar Oysters
Clams Shrimp
Crab Scallops
Lobster Squid

HERBS AND SPICES

Experiment with these herbs and spices as they'll make your food really delicious! Make sure the check the ingredients of any herb or spice blends to avoid added sugar or MSG.

Sea Salt Parsley Black Pepper Cilantro White Pepper Cinnamon Basil Nutmeg Italian Seasoning Cloves Allspice Chili Powder Cayenne Pepper Ginger Curry Powder Cardamom Garlic Powder Paprika Garam Masala Dill

Cumin Garlic Salt
Oregano Onion Powder
Thyme

Thyme Saffron Rosemary Coriander

Sage Chinese 5 spice blend
Turmeric Zaatar spice blend
Baharat spice blend

FATS

Fats play a huge part in the ketogenic diet (they make up the majority of your calorie intake), so make sure you're taking in plenty of healthy fats.

Avocado Oil Palm Shortening

Ghee Duck Fat

Coconut Oil Coconut Butter
Lard Cocoa Butter

Tallow Walnut Oil (small amounts)
Olive Oil Sesame Oil (small amounts)

Macadamia Oil MCT Oil

NUTS AND SEEDS

Red Palm Oil

Don't go wild on these as they're easy to overeat and high in omega-6 fats. These also add to your carbohydrate intake, so watch out. Lastly, note that peanut is a legume, not a nut, and is not recommended.

Almonds Psyllium Seeds
Hazelnuts Hemp Seeds
Macadamias Sesame Seeds
Pecans Sunflower Seeds

Pine Nuts
Pistachios
Cashews
Pumpkin Seeds
Chia Seeds

Flax Seeds Various Nut Butters

Various Nut and Seed Meals/Flours (Note that flaxseed meal goes rancid quickly so best to make your own from flaxseed when needed)

DRINKS

Watch out for hidden sugar in drinks!

Coconut Milk

Almond Milk

Cashew Milk

Broth

Coffee

Tea

Herbal Teas

Water

Seltzer Water

Lemon and Lime Juice (small

amounts)

Club Soda

Sparkling Mineral Water

DAIRY

Not everyone can tolerate dairy - you should eliminate dairy except for ghee to reduce your inflammation. Many people consider full-fat cheese, yogurt, and cream to be ketogenic. And while these foods may be low carb, they can be easy to overeat (in great excess) as well as cause inflammation and digestive issues for many people.

Ghee

OTHER

These are some foods that don't fall neatly into other categories. For items that come pre-package, always remember to check the ingredients!

Mayonnaise (made with good oils

from the fats section)

Pork Rinds

Beef Jerky

Pickles

Cod Liver Oil (Fish Oil)

Vinegars (check the ingredients to make sure they don't have added

sugar or wheat)

Eggs

Shredded Coconut (unsweetened)

Mustard

Hot Sauce (check ingredients)

Gluten Free Tamari Sauce or

Coconut Aminos

Fish Sauce

Cacao Nibs

Gelatin and Collagen (as a powder

or from bone broth)

Vanilla Extract

Dark Chocolate (100%)

Stevia (small amounts if necessary)

Monk Fruit or Lo Han Guo

Sweetener

Almond Flour or Almond Meal

Coconut Flour

Cacao Powder (unsweetened)

SALAD DRESSINGS

Only ones made with good oils.

Full-fat Ranch

Caesar

Italian

Make Keto Easy With Our KETO MEAL PLANS

Stop counting carbs... Stop worrying if it's Keto... Stop wondering what's for dinner...

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