

The first step in transitioning to a healthy diet which will support weight loss, balance your gut microbiome, and decrease inflammation in the body, is to SWAP the culprits for a healthy alternative! **The Standard American Diet is full of chemicals, hormones, pesticides, and unhealthy oils which lead to weight gain and disease.**These EASY swaps will allow you to continue to prepare your favorite recipes with small changes.

When possible, purchase organic and non-GMO. Don't be afraid of healthy fats! We know it goes against everything you have learned to STOP EATING low-fat/nonfat foods; instead eat the whole fat version of natural foods! Sugar, grains, processed foods, chemicals, and highly processed oils make us fat, not natural fats found in dairy, coconut, avocado & olive oils, eggs, and meat.

Make this exciting and fun for your family. Take the members of your household shopping, meal plan together, and get everyone involved in the kitchen for some family fun time!

Basics

AVOID

INDULGE

Conventional Produce ------ Organic Produce

Conventional Meat ———— Hormone-free, Antibiotic-free, Organic, Grass-fed Meat

Farmed Fish ------ Wild Caught Fish

Conventional Deli Meat ———— Organic Nitrate/Nitrite-free, Uncured Meat

Conventional Eggs -------- Free-range Organic, Antibiotic-free Eggs

Conventional Butter or Margarine ————— Grass-fed Organic Butter, Ghee

Conventional Bread ———— Sprouted Grain Bread (Ezekiel)

Conventional Dairy ______ Organic, Grass-fed Dairy



INDULGE

Stevia, Coconut Sugar, Lakanto (Monk Fruit & Erythritol), Xylitol, Cinnamon, Vanilla Extract

Canola, Soy, and all Vegetable Oils ______ Olive Oil, Avocado Oil, Coconut Oil, Ghee

Table Salt — Sea Salt or Himalayan Salt

Almond Flour, Coconut Flour, Garbanzo Bean Flour, Wheat Flour -Ground Golden Flaxseeds, Oat Flour

Soy Protein Powder ———— Bone or Pea Protein Powder

→ Bone Broth Chicken or Beef Bouillon ——

> Quinoa Pasta, Brown Rice Pasta, Spaghetti Squash, Wheat Pasta — Spiraled Zucchini

Peanut Butter ______ Almond Butter

Agave or Corn Syrup ———— Honey or Real Maple Syrup

AVOID

INDULGE

Milk Chocolate ———— Dark Chocolate, 70-80% Cacao

Nuts, Seeds, Sulfate-free Dried Fruit, Homemade Grain-Cereal/Granola ______ free Muffins (make sure your nuts/seeds aren't roasted in vegetable oil)

Nuts, Cut Vegetables, Apple Slices, Kale Chips, Mary's Crunchy Processed Treats ———— Crackers, Nut Crackers, Cassava Chips (Chips, Wheat Crackers)





Soy Milk — Almond Milk, Coconut Milk, Kefir, Cashew Milk, Oat Milk

Flavored and Low-fat Yogurts ———— Plain Full-fat Greek Yogurt, Coconut Milk Yogurt

Processed or Single Sliced Cheese ———— Organic Full-fat, Cultured Cheese, Nut Cheese

Flavored Coffee Creamers ______ Organic Half & Half, Coconut Cream, Almond Milk, and add Vanilla Extract

Condiments

AVOID

INDULGE

Conventional Mayonnaise ———— Homemade Mayo, Avocado Oil Mayo, Mashed Avocado

Conventional Ketchup — Organic Ketchup Free of Corn Syrup or Hidden Sugars, Homemade Ketchup

Store-bought Salad Dressing ———— Homemade Dressing with Healthy Oils, Vinegar (especially Apple-Cider), Lemons, Herbs and Mustard, Salsa. Try fermented foods: Sauerkraut, Kimchee, Pickles

Beverages

AVOID

INDULGE

Flavored Drinks, Fruit Juice _____ Homemade Fruit-infused Water, Kombucha

Energy Drinks — Green Tea, Kombucha

Beer — Grain-free Vodka, Rum, Wine





The Dirty Dozen

contain high levels of pesticides (purchase organic)

- 1. Strawberries
- 2. Spinach
- 3. Kale
- 4. Nectarines

- 5. Apples
- 6. Grapes
- 7. Peaches
- 8. Cherries

- 9. Pears
- 10. Tomatoes
- 11. Celery
- 12. Potatoes

The Clean 15

contain low levels of pesticides

- 1. Avocado
- 2. Sweet Corn
- 3. Pineapple
- 4. Onions
- 5. Papaya

- 6. Sweet Peas (Frozen)
- 7. Eggplant
- 8. Asparagus
- 9. Cauliflower
- 10. Cantaloupe

- 11. Broccoli
- 12. Mushrooms
- 13. Cabbage
- 14. Honeydew Melon
- 15. Kiwi

© 2020 | Laura Frontiero | These statements have not been evaluated by the food and drug administration.

This guide is not intended to diagnose, cure, treat, or prevent any disease.

