

LEVEL 2 - MY FOOD WORKSHEET

The goal of Level 2 is to build out your baseline Level 1 plan to add nutritional diversity by adding foods that provide healthy macro and micro nutrients – not to mention variety. Use this worksheet to identify the new foods you would like to add and indicate these under their respective category. Should one of the new foods cause any sensitivity symptoms (bloating, headache, rash, constipation, diarrhea, heartburn, fatigue or weight gain) hold off on adding any new foods for at least two days to get back to your baseline.

PROTEINS

*antibiotic/hormone-free meats and wild-caught fish are preferred

- Beef
- Chicken
- Eggs
- Shellfish
- Whitefich
- Whitefish

VEGETARIAN/ VEGAN PROTEINS

- Chia Seeds
- Chickpeas
- Cottage Cheese
- Edamame
- Hemp Seeds
- Lentils
- Nutritional Yeast
- Quinoa
- Spirulina
- Tofu
- •

- -

FRUITS

- Apples
- Blueberries
- Grapefruit
- Lemons
- Limes
- Oranges
- oranges
- Strawberries

SWEETENERS

- Honey
- Liquid Stevia
- 100% Monk Fruit

VEGETABLES

- Asparagus
- Cabbage/ Bok Choy
- Celery
- Cucumber
- Eggplant
- Fennel
- Green Beans
- Jicama
- Leafy Greens
- Okra
- Onions
- Peppers
- Red Radishes
- Tomatoes
- Zucchini

- _____
- _____

SEASONINGS

- Any Herbs (fresh or dried)
- All Peppers
- Himalayan or Gray Sea Salt

BEVERAGES

- Coffee
- 8 oz. Sparkling Water
- Tea (Black, Green, and all Herbal)
- 2% Milk (2 tbsp for coffee and tea only)

ACTIVITY FUEL

- 1/4 cup Almonds 1/4 Avocado
- 2 tbsp Chia Seeds
- 1/2 cup Cottage Cheese
- 1-2 Eggs
- 2 tbsp Hemp Seeds
- 2 tsp Oils: Avocado, Flax, Olive, Hemp
- 1/2 cup Quinoa
- 1/2 Sweet Potato
- 1/4 cup Walnuts

- _____
- _____

RECIPE USE ONLY

- Matzoh Cracker
- Melba Toast
- Panko Bread Crumbs
- Cream of TartarFresh or Frozen
- Orange Juice

OTHER

- Bragg products (apple cider vinegar, liquid aminos, vinaigrette, ginger sesame)
- Dijon mustard
- Low Sodium Broths (chicken, beef, vegetable)

Siete Hot Sauce

Tomato Paste

Oils: Hemp, Olive, Avocado,

Flax, Grape Seed, Coconut