

Foods that Make You Thrive

Select Fresh, Canned, Frozen, Dried Emphasize Organic to avoid pesticides

Your Health Is Your Wealth	Emphasize Organic	to avoid pesticides
Seasonal Veggies:	Wild Fish:	Nourishing Fat:
*Bell Peppers	Anchovies	Olive Oil
Cruciferous: Broccoli, *Kale	Herring	Sesame Oil
Cabbage, Cauliflower	Oysters	Coconut Oil
Chard	Salmon	Walnut Oil
*Celery	Sardines	Macadamia Oil
Cucumber	Trout	Hazelnut Oil
*Lettuce	Tuna	Almond Oil
Mushrooms	Other	Avocado OII
Onions		Grass-fed butter
Roots: Beets, Carrots,	Meat (humanely raised):	Ghee
Parsnip, Rutabaga, Turnip	Beef (Grass-Fed)	
Sweet Peas	Chicken (Pastured)	Nuts, Seeds, Nut Butter
Squash (seasonal varieties)	Lamb (Grass-Fed)	Almonds
*Spinach	Jerky, non-MSG	Brazil Nuts
Sweet Potatoes	Organ meats (liver, heart, etc)	Cashews
Tomatoes	Pork (Pastured)	Hazelnuts
	Rabbit, Sage Grouse	Macadamia
Seasonal Fruit:	Turkey	Pecans
*Apples		Pistachios
Avocado	Dairy & Eggs	Pumpkin Seeds
*Berries	Milk: Almond, Hemp, Coconut,	·
Citrus: Grapefruit, Lemon,	Goat, Grass-Fed Cow Milk	Legumes- aim for variety
Lime, Orange	Cheese	Lentils
Kiwi	Eggs - chicken, duck, quail	Beans
Mango	Plain Cultured Yogurt	Peanuts
Melon	Cultured Cottage Cheese	
*Peaches		Condiments:
Pears	Fermented Foods:	Lemon/Lime Juice
Pomegranate	Sauerkraut	Ketchup, no corn syrup
Pineapple	Kombucha	Mustard
Persimmon	Kefir	Apple cider vinegar
Canned Fruit, no added sugar	Tempeh	Bragg's Amino Acids
		Horseradish
Grains:	Sweet spices:	Hot Sauce
Amaranth	Cinnamon	
Barley (contains gluten)	Allspice	Soup and Sauce
Buckwheat	Ginger	Tomato Sauce and Paste
Corn (Organic only)	Cardamom Nutmeg	Bone broth
Millet	Clove	Non-MSG Broths
Rice	Savory spices:	
Tapioca	Peppercorns	Specialty
Teff	Cumin seeds	Seaweed, Kelp
Quinoa	Curry powder	Bones (for making broth)
Oats (may contain gluten)	Other Fresh Herbs	

ritionist.com * buy organic only