

DETOX GROCERY LIST

EAT CLEAN - NUTRIENT DENSE - WHOLE FOODS HIGH PROTEIN & HIGH FIBER DIET FOR OPTIMAL GUT HEALTH

FREE



GUT FRIENDLY VEGGIES:

SPROUTS

(alpha, clover, spicy sprouts)

Microgreens

Bean Sprouts

Watercress

Dill

Parsley

Cilantro

Cucumbers

Radishes

Organic Onions



GUT FRIENDLY SPICES:

Paprika Turmeric Black Pepper Cayenne pepper Celtic Salt Cloves Star Anise Ginger Garlic **Ceylon Cinnamon**









DRINKS:

Spring Water (Glass Mountain Valley) **Organic Cold Pressed Juice Coconut Water** (no sugar added - organic) **Tart Cherry Cranberry Juice** Fruit Smoothies **Organic Concord Grape Juice** Organic Teas Organic Apple Juice (gallstones

MOMMA VS PHARMA

EGGS & MEATS:

Grass Fed Eggs
Organic Chicken
Grass Fed Steaks
Grass Fed Ground Beef

WARNING

*Pork & Shellfish
Contains Parasites Please Refrain During
Detox.



PLANT Proteins:



- Beans and Legumes: Lentils, chickpeas, black beans, pinto beans, kidney beans, and more.
- Soy Products: Tofu, tempeh, and edamame are all excellent sources of protein.
- Nuts and Seeds: Almonds, cashews, walnuts, sunflower seeds, chia seeds, hemp seeds, and pumpkin seeds.
- Nutritional Yeast (NON~Fortified): A
 deactivated yeast that has a cheesy flavor
 and is a good source of protein.
- Jack Fruit



GUT FRIENDLY DAIRY:



Raw Farm Cheddar Cheese Raw Cottage Cheese Raw Greek Yogurt Raw Milk **Grass Fed Butter or Raw** (Raw Farm Brand at Sprouts) Raw Kefir (Raw Farm Brand at Sprouts)



PLANT BASED DAIRY:



- · Plant-based milks:
- Almond milk, oat milk, coconut milk, cashew milk, hemp milk, and rice milk are popular alternatives to dairy milk.
- Plant-based yogurts:
- Made from ingredients like coconut, soy, or almonds, these yogurts are a great substitute for traditional dairy yogurt.
- Plant-based cheeses:
- Vegan cheeses are often crafted from nuts (like cashews or almonds), soy, or nutritional yeast, offering dairy-free alternatives to cheeses like cheddar, mozzarella, and parmesan.
- Plant-based butter:
- Vegan butters are made from oils, nuts, or other plantbased ingredients and can be used for spreading, cooking, and baking, similar to traditional dairy butter.



GUT FRIENDLY CARBS:

Wild Rice
Sourdough
Sprouted breads
Organic Beans
Potatoes



~ Cooked then cooled (Sweet, White, Yellow)

Organic

Durum Wheat Semolina Pasta





GUT FRIENDLY FATS:



Organic Avocado

Organic Coconut Oil



Brazil Nut's (High in Selenium & helps Digestion)



