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Grains

Best to eat sparingly & toasted is best **BEST:** Cassava, amaranth, barley, basmati rice,

buckwheat, quinoa **OK:** millet, rve

Avoid: corn, oats, sticky rice, polenta, wheat, short grain or brown rice

Dairy

It is best to use raw or organic whole milk. Try warm with a bit of ginger & cardamom.

Best to avoid all dairy OK: seed milks, coconut milk, ghee, goat milk, skim **Avoid:** butter, buttermilk, cheese, cottage cheese, cream cheese, cream, kefir, ice cream, sour cream,

yogurt, froyo, heavy cow's milk **Sweeteners**

(overuse of any will cause imbalance) **Best:** stevia or monk fruit, raw honey (look for honey that is more than 6 mo's old) **Avoid:** all other sweeteners

Oils

Oils in general for these doshas should be used in small amounts. Even the best oils will aggravate Kapha. The best oils are light, dry & cooler **Best:** flaxseed, mustard, grapeseed, soy, safflower **Avoid:** canola, margarine, peanut, avocado,

almond, castor, flaxseed, sesame, olive **Legumes**

Tend to be dry, cool, & heavy. Light use is ok & eaten with spices to aid digestion.

Best: Mung beans, tofu, lentils, split pea, soy, tofu, dried or roasted chickpeas

Avoid: adzuki, navy, pinto, kidney, lima, black lentil

Spices/condiments

Aids digestion & absorption of nutrients. Food should have an overall warming spice effect Overall spicing effect is more important than individual spice. You may use large amts of "Best" spices to enhance flavor. For Kapha, food should be spiced hot & never bland.

Best: anise, basil, bay, black pepper, calamus, cardamom, cayenne, chamomile, cilantro, cinnamon, cloves, coriander, cumin, curry leaves,dill, fennel, fenugreek, garlic, ginger, horseradish, lemon verbena, mustard, nutmeg, oregano, peppermint, rosemary, saffron, sage, spearmint, thyme, turmeric **Avoid:** Mayonnaise & Salt

Vegetables

Raw veg best in Summer, mixture of raw & cooked rest of year & during digestive difficulties. In general, bitter vegetables are best for Kapha, so eat lots.

Best: all sprouts, artichokes, asparagus, bitter melon, broccoli, brussels, cabbage, cauliflower, celery, chilies, cilantro, cress, green beans, kale, leafy greens, mustard greens, onions, parsley, snow peas, peppers, radish, seaweed, spinach, rutabaga
OK: carrots, cooked garlic, leeks, mushrooms,

peas, tomatoes **Avoid:** beets,cukes,eggplant,okra,squash,potatoes

NOTE: Kapha does well with intermittent fasting & no snacking to allow digestive fire to build.

Ask me for more information!!

Fruits

As fruits tend to be light - good for Kapha.

However, due to containing high glycemic value & lots of H20, overuse can increase Kapha.

(anything in excess can increase Kapha) Dried are best of any fruit. Choose local & in season

Best: apples, blueberries, cherries, cranberries, currants, grapefruit, pomegranate, prunes, raisins

OK: apricots, lemon, lime, papaya, pineapple

Avoid: sweet fuits, avocado, banana, ripe berries, coconut, date, fig, grape, mango ,melon, peaches, plums, tangerine

Nuts/Seeds

Heavy, oily nuts aggravate. Toasted are best.

Best: Pumpkin & Sunflower seeds **Ok:** sesame seeds

Avoid: almonds, brazil, cashew, macadamia, peanut, pecan, pistachio, walnut

MeatsIf you choose to eat meat, limit consumption to

2-4 times per week - bone broth OK - choose lean & locally raised **Best:** lean, grass-fed, local, fresh water fish

OK: fowl, eggs, seafood, shell fish (in moderation)

Avoid: fatty beef or pork, duck, venison

Beverages

Best: Room temp or warm!!!Herb teas (spicy & bitter), cranberry juice, green juices, wheatgrass **OK:** naturally carbonated (mineral H20), coffee

Avoid: alcohol, apple, carrot, orange juice, soda