

Grains

Best to eat cooked grains or yeasted bread **BEST:** Cassava, Rye, barley, basmati rice **OK:** amaranth, millet, quinoa, other rices (if strong digestion as brown or starchy rices can increase Kapha), sprouted grains, sourdough

Avoid: Buckwheat, corn, oats, sticky rice, polenta

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: coconut milk, ghee, goat milk **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 **OK in small amts:** fresh honey **Avoid:** all other sweeteners

Oils

Oils in general for these doshas should be used in small amounts. The best oils are light, dry & cooler **Best:** sunflower, grapeseed, safflower, coconut **Avoid:** canola, margarine, peanut, mustard, lard, avocado, almond, castor, flaxseed, sesame

Legumes

Tend to be dry, cool, & heavy. Moderate use is ok & eaten with spices to aid digestion. Soak B4 cooking. **Best:** Mung beans, tofu, adzuki, fava, back gram, lima, split pea, soy, tofu **OK:** black, navy, pinto, kidney **Avoid:** chickpea, lentil, tempeh, peanut

Spices/condiments

Aids digestion & absorption of nutrients. Food should have an overall warming spice effect NOT HOT. Overall spicing effect is more important than individual spice. You may use large amts of "Best" spices to enhance flavor **Best:** cardamom, chamomile, cilantro, coriander, cumin, curry leaves, fennel, lemon verbena, peppermint, rosemary, saffron, spearmint, turmeric

OK: allspice, anise, basil, bay leaf, carob, caraway, dill, fenugreek, fresh ginger, hyssop, oregano, paprika, parsley, poppy seeds, rosemary, sage, star anise, tarragon, thyme Very Small or None: asafoetida, black pepper, raw garlic, calamus, celery seed, cinnamon, cloves, cayenne, dry ginger, horseradish, marjoram, nutmeg, hot mustard, catsup, chocolate, mayonnaise,

Vegetables

Raw veg best in Summer, mixture of raw & cooked rest of year. Being light & cool, most veg reduce Pitta & Kapha, so eat lots!

Best: all sprouts, artichokes, asparagus, bell peppers, bitter melon, broccoli, brussels, cabbage, cauliflower, celery, cilantro, cress, green beans, kale, leafy greens, mushrooms, parsley, peas, pumpkin, turnips

OK: beets, carrots, cucumber, eggplant, cooked garlic, leeks, mustard greens, okra, fresh onion, potatoes, seaweed, spinach, yellow squash, tomatoes, zucchini

Avoid: avocado, chilis, radish, acorn & winter

squash, tomato sauce & pastes

Fruits

As fruits tend to be light & cool, good for Pitta/Kapha. However, due to containing lot of H20, overuse can increase Kapha. (anything in excess can increase Kapha)

Best: apples, blueberries, cranberries, currants, lemon, lime, pomegranate

OK: apricots, blackberries, cantaloupe, cherry, grapefruit, nectarines, orange, peach, pear, persimmon, pineapple, plum, raspberry, tangerine, watermelon

Avoid: date, fig, grape, mango,papaya,strawberry

Nuts/Seeds

Heavy, oily nuts aggravate. Seeds are best.

Best: Pumpkin & Sunflower seeds

Ok: filberts, pine nuts, sesame seeds, coconut

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

Meats

If you choose to eat meat, limit consumption to 2-4 times per week - bone broth OK

Best: lean, grass-fed, local **OK:** fowl, egg whites, fresh water fish

Avoid: fatty beef or pork, duck, dark meat of chicken/turkey, ocean or shellfish

Beverages

Best: Room temp or warm!!! green juices, tea **OK:** naturally carbonated (mineral H20)

Avoid: alcohol, soft drinks, spicy teas, caffein