LOW CARBOHYDRATE

Meats (ANY & ALL)

Beef/Lamb/Goat

Pork (Bacon, Pork Rinds, Pork chops, Sausage)

Organ Meats (Liver, Heart, Brain, Kidneys)

Fowl (Turkey, Duck, Chicken, Hen, Quail)

Seafood (Shrimp, Tuna, Salmon, Lobster, Crawfish, Crab, Tilapia)

Cheese

<u>Eggs</u>

Most natural, unprocessed cheeses (without added flavors or ingredients) are 0 to less than 1 g of carbs per serving

Hard cheese has the lowest; softer, creamy cheeses have the highest

Cheddar, Muenster, Parmesan, Colby, Mozzarella, Gouda, Oaxaca, Fresco, Swiss, Provolone, String Cheese, Mascarpone – Can be mixed with Real Cream, Butter and Spices for tasty sauces

Beverages			
Water			
Теа	j		
Coffee		\/:_:+	
Diet Soda, Clu	ub Soda 🖉	VISIT	simplegirl.com a

Interlace Bacon to make Taco Shells -Then, add meat, cheese and enjoy!

Use Stevia, Splenda[®], Equal[®], Sweet'N Low[®] as sweeteners

make a great snack Visit waldenfarms.com/recipes^Vfor recipe options Visit **myfitnesspal.com** for more zero/low carb food & recipe options and use discount code :UNIQUE5 for zero/low carb cooking spices and condiments Visit **uniquesmedicalsvcs.com** for ZERO CARB recipes and tips

Butter Whipped Cream (NO SUGAR ADDED) Heavy Whipping Cream

Salt & Pepper Vinegar Ground cinnamon Most Hot Sauces Pre-Mixed Seasoning (Check carbs) Yellow Mustard Mayonnaise Chives TIPS







UniqueSMedicalSvcs.com

Dairy

Seasoning

THIN Pork Rinds/Craklins

Please CALL or TEXT For More Information (832) 821

Vegetables & Fruits

Spinach Lettuce Celery Mushrooms Asparagus Zucchini Summer Squash Cauliflower Cucumber Cabbage Broccoli **Brussels Sprouts** Avocado Watermelon Strawberry Cantaloupe

1 cup / 7 g $1 \operatorname{cup} / 1 \operatorname{g}$ 1 stalk / 1.2 g 1 cup / 2.3 g 1 cup / 5 g 1 cup / 3.5 g 1 cup / 3.8 g 1 cup / 5 g 1 cup / 3.8 g 1 cup / 4.1 g $1 \operatorname{cup} / 6 \operatorname{g}$ 1 cup / 8 g 1 cup / 12 g 1 cup / 11 g 1 cup / 11 g 1 cup / 13 g

Portion/Carbs

Limit CARBOHYDRATES to no more than 20 g PER DAY