Vegetarian Low-FODMAP Nutrition Template

No need to be perfect but do your best to follow this template

Food groups with this symbol are not typically included in a traditional paleo diet, so if you choose to consume them, pay close attention to how you feel. For some people they can be irritating and inhibit gut healing, so if you think they may be causing you a problem, take them out and see how you react. If you choose to include them for added protein or calories, do so at your own discretion and be sure to listen to the signals your body is giving you.

Food Groups	Safe	Caution	Avoid
Vegetables	Alfalfa	Avocado	Artichoke
	Bamboo shoots	Beetroot	Asparagus
	Bean sprouts	Broccoli	Cabbage
	Bell peppers	Brussels sprouts	Garlic
	Bok choy	Butternut pumpkin	Jerusalem artichoke
	Carrot	Cauliflower	Leeks
	Cassava/Yuca	Celery	Okra
	Cherry tomatoes	Fennel bulb	Onions
	Chives	Green peas	Shallot
	Cucumbers	Guacamole	Snow peas
	Eggplant	Mushrooms	Sugar snap peas
	Endive	Sauerkraut	Radicchio
	Ginger	Sweet potatoes/yams	Tomato sauces and paste
	Green beans	Wheat grass	_
	Kale		
	Lettuce		
	Olives		
	Parsnip		
	Pickles		
	Plantains		
	Rutabaga		
	Spinach		
	Spring onion (green part		
	only)		
	Swiss chard		
	Taro		
	Tomatoes		
	Turnip		
	Zucchini		
	White potato		
Sea vegetables	Dulse		Wakame
	Nori		
	Kelp		
	Kelp noodles		
Fruits	Banana (unripe)	Grapefruit	Apples
	Blueberry	Longon	Apricots
	Cantaloupe	Lychee	Banana (ripe)
	Honeydew melon	Rambutan	Blackberries

Legumes (**)	Kiwifruit Lemon Lime Mandarin Orange Papaya Passionfruit Pineapple Raspberry Rhubarb Strawberry	Canned kidney beans Sprouted mung beans	Cherries Dried fruits Fruit juices Grapes (>15) Mango Nectarines Peach Pears Persimmon Plum Watermelon Adzuki beans Chickpeas Red kidney beans
Nuts/Seeds		Most nuts and nut butter (cashews, macadamia, pecans, pine nuts, walnuts, pumpkin seeds, sesame seeds, sunflower seeds)	Lentils Almonds Hazelnuts Pistachios
Grains 🛣	Gluten-free bread or cereal Rice Oats Polenta Quinoa Tapioca		Wheat and rye Bread Crackers Cookies Pasta
Protein 🔯	Spirulina Firm tofu Tempeh Nutritional yeast	Pea protein isolate Rice protein isolate	Silken tofu
Dairy alternatives	Lactose-free milk Oat milk Rice milk Soy milk Sorbet Coconut yogurt	Coconut milk Almond milk	Regular dairy Goat/sheep milk Yogurt Soft cheeses (cream, ricotta)
Fats	Coconut oil Ghee, butter, cream Lard Olive oil Macadamia oil Homemade mayo Olives	Avocado Guacamole	Salad dressings, sauces, marinades prepared with unsafe ingredients
Treats			
Sweeteners		Maple syrup Molasses Dark chocolate Cocoa powder Honey	Fructose High-fructose corn syrup Sorbitol Xylitol Artificial sweeteners
Spices/Seasonings	Salt and pepper Basil	Balsamic vinegar	Chicory Dandelion

Gut Reset Resources

	Chili		Garlic
	Coriander		Inulin
	Ginger		Onion
	Lemongrass		
	Mint		
	Oregano		
	Parsley		
	Rosemary		
	Thyme		
Drinks and	Water	Teas w/ unsafe fruits	Sweeter wines
alcohol	Tea (rooibos, oolong,	Dry wines	Port wines
	green)	Coffee	Beer (contains gluten)
		Kombucha (small	Fruit juices
		amounts)	Sodas