

Conquering My Own Everest Suggestive Foods List

VEGETARIAN FAT

Avocado oil Cheese Butter

Cocoa butter Coconut butter Coconut oil

Red palm oil Salad dressing without sugar

Ghee Macadamia oil MCT oil
Olive oil Palm shortening Cheese

Sesame oil Walnut oil Whole cream

VEGETARIAN PROTEIN

Cheese Hummus Lentils

Mushrooms Nut butters Nutritional yeast

Paneer Seed butters

Protein powder (pea, hemp, brown rice)

Seeds (sunflower, sesame, pumpkin) Spirulina

Sprouted beans Tofu/tempe (non-GMO) (organic fermented)

NUTS and SEEDS

Almonds Brazil nuts Chia seeds

Hazelnuts Hemp seeds Macadamia nuts

Peanuts Pecans Pine nuts
Pistachios Pumpkin seeds Nut butters

Sesame seeds Sunflower seeds Tahini (sesame butter)

Walnuts

NON-VEGETARIAN FAT

Duck fat Egg yolks Lard

Tallow



NON-VEGETARIAN PROTEIN

Beef jerky Beef Bacon Cheese Chicken Bison Cottage cheese Deer Duck Elk Goat Goose Hot dogs Lamb Moose Pepperoni Pheasant Pork Pork rinds Quail Rabbit Salami Sausages Sheep

Turkey Wild boar Wild turkey

FISH

Anch ovies Bass Cod

Eel Flounder Grouper Haddock Halibut Herring

Mackerel Mahi-mahi Orange roughy

Perch Red snapper Rockfish
Salmon Sardines Talapia

Turbot Trout Tuna (including albacore)

Sole

SEAFOOD

Abalone Caviar Clams
Crab Lobster Mussels
Oysters Scallops Shrimp

Squid Octopus

ORGAN MEATS

Bone marrow Heart Kidney
Liver Tongue Tripe



VEGETABLES

Artichokes Arugula Asparagus
Beet greens Bitter Gourd Bottle gourd

Bok choy Broccoli Brussels sprouts

Butterhead lettuce Cabbage Carrots

Cauliflower Celery Chard Chives

Cucumber Dandelion greens Eggplant

Endives Fennel Fenugreek leaves

Green mustard Green onion Jackfruit
Jicama Kale Kimchi
Kohlrabi Leeks Lotus

cucumber Mushrooms (all kinds) Mustard greens

Okra Olive Onions

Parsley Peppers (all kinds) Pointed gourd

Pumpkin Radicchio Radish

Radish leaves Rhubarb Ridge gourd
Romaine Lettuce Sauerkraut Scallions
Seaweed (all sea vegetables) Shallots

Spaghetti squash Spinach Swiss chard
Tomatoes Turnip greens Watercress

Wild Spinach Zucchini

BERRIES and FRUIT

Avocado Blackberry Blueberry
Cranberry Indian goseberry Lemon
Lime Natal plum Olive

Raspberry Strawberry

LIQUIDS

Almond milk Broth (chicken, beef, bone)

Club soda Coconut milk

Herbal teas Lemon and lime juice (small amounts)

Seltzer water Sparkling mineral water

Unsweetened coffee Unsweetened tea Water



HERBS

All spice Basil Cardamom

Cayenne pepper Chili powder Cilantro/Coriander

Cinnamon Cloves Cumin

Curry leaves Curry powder Dill

Garlic Ginger Italian seasoning

NutmegOreganoPaprikaParsleyPeppermintRosemarySageThymeTurmeric

ADDITIONALS

Almond flour/meal

Cacao nibs Cacao powder Coconut aminos

Coconut flour Cod liver oil (fish oil) Dark chocolate 100%

Eggs (of any animal) Fermented vegetables

Fish sauce Gelatin Gluten-free tamari sauce

Mayonnaise (made with good oils - see list of fats)

Monk fruit / Lo han guo Hot sauce (no sugar)

Mustard Pickles Shredded coconut

Stevia Vanilla extract Vinegars

Limited Usage

VEGETABLES

Corn (and popcorn)

LEGUMES

Beans (all varieties - Broad bean, Cluster beans, Cowpea, French bean, Green beans, Runner Beans)

Chickpeas (hummus is okay as there is mixed oil)

Edamame



Foods to Avoid

PROTEIN

Almond milk (sweetened)

Any meat products with sugar/grains (meatballs, breaded meat, meats with sweet sauce, etc.)

Barbecue (with sugar)

Cashews (in excess)

Coconut milk (sweetened)

Hot dogs (unless organic/ grass-fed)

Milk (commercial)

Processed deli meat (nitrates or dextrose)

Sausage (unless organic/ grass-fed)

Soy milk (even regular, because it's GMO)

FRUITS

Apples Apricots Bananas
Canttaloupe Cherries Dates

Dried Fruits (like raisins) Grapefruit

Grapes Kiwi Mangoes
Melons Orange Peach
Pineapple Plantain Plum

STARCHES

Potato Sweet potato Yam

GRAINS

Oats (oatmeal) Rice Wheat

Other grains