

# Protein

# Quick tips:

- Dif buying cured meats, look for nitrate/nitrite-free.
- One serving of protein is about the size of your palm.
- If you're a meat-eater, aim to consume a mix of protein sources, including plants. For example, try bison instead of beef or have an entirely meatless meal at least one day a week.

MEAT		POULTRY	FISH
Beef o Lean ground o Oxtail o Shank o Steak o Stewing beef o Other:  Lamb o Chops o Ground o Shank o Other:	Pork Bacon Chops Ground Ham Ribs Sausage Tenderloin Other:  Wild Game / Other Red Meat Bison Boar Goat Rabbit Venison	Chicken Breasts or legs Feet Ground Quarters Thighs Whole Wings Cornish hen Duck Eggs Egg whites Turkey Breasts/legs Ground Whole Other:	Catfish Cod Halibut Herring Pike Salmon Canned Fresh Sardines Sinapper Tilapia Trout Tuna Canned Fresh Other:
SHELLFISH / OTHER SEAFOOD	DAIRY		PLANT-BASED
Clams Crab Crayfish Lobster Mussels Oysters Octopus Scallops Shrimp/prawns Squid Other:	Milk (or dairy-free milk alternative) Cheese Cheddar Cottage Feta Goat Mozzarella Swiss Other:	Whey protein powder Yogurt Other:	Hummus     Beans / Legumes     Lentils     Tempeh     Tofu     Vegetarian protein powder     Other:

### Produce

## Quick tips:

- Most fruits and veggies are considered carbohydrates (some, like avocado, are a fat source).
- One serving of vegetables is about the size of your fist. One serving of fruit is about the size of your cupped palm.
- When possible, buy seasonal and local they'll be fresher and taste better!

Artichoke	Celery	Kohlrabi	Radicchio
<ul> <li>Asparagus</li> </ul>	Chayote	Kimchi	Radishes
Bamboo shoots	• Corn	Leeks	Rhubarb
Bean sprouts	Cucumber	Lettuces:	Squash:
• Beets	Dark leafy greens:	o Boston	o Acorn
Bell peppers (green,	o Collards	o Iceberg	o Butternut
yellow, red, orange)	o Kale	o Green leaf	o Pumpkin
Bitter melon / gourd	o Spinach	o Red leaf	o Spaghetti
Bok choy	o Swiss chard	o Romaine	o Zucchini
Broccoli	Daikon	Mushrooms	Taro root
Brussels sprouts	Eggplant	Okra	Turnips
Green beans	Endive	Onions	Yu Choy
<ul> <li>Cabbage</li> </ul>	Fiddlehead ferns	Parsnips	• Yam
Carrots	Jackfruit	Peas, green	Water chestnuts
Cassava / Yuca	Jalapeno peppers	<ul> <li>Potatoes (red, white,</li> </ul>	Other:
Cauliflower	Jicama	sweet)	

<ul> <li>Apples</li> </ul>	Dragon fruit	• Limes	Pineapple
Apricots	• Figs	Lychee	• Plums
Bananas	Grapefruit	Mango	<ul> <li>Plantains</li> </ul>
<ul> <li>Blackberries</li> </ul>	Grapes	Nectarine	<ul> <li>Pomegranate</li> </ul>
<ul> <li>Blueberries</li> </ul>	Guava	Oranges	Raspberries
Cantaloupe	Honeydew melon	Papaya	Strawberries
• Cherries	Kiwi	Peaches	Tangerine
Coconut	Kumquats	Pears	Watermelon
<ul> <li>Dried fruits</li> </ul>	Lemons	Persimmons	Other:



### **Whole Grains**

#### Quick tips:

- Opt for slow-digesting, high-fiber carbohydrates, which will contribute to healthy digestion and sustained energy levels.
- Read the labels on slightly processed carbohydrates (e.g., crackers, bread, pasta). Look for less than 10 grams of sugar per serving, "whole" grains, and minimal ingredients.
- When possible, limit your intake of highly processed carbs (e.g., sugary breakfast cereals, fruit juice, ice cream, soda).

WHOLE GRAINS		SLIGHTLY PROCESSED WHOLE GRAINS	
Amaranth	Millet	• Bread*	• Pasta*
<ul> <li>Barley, pearled</li> </ul>	Oats	Bagels*	<ul> <li>Popcorn (air-popped</li> </ul>
Brown rice	Quinoa	• Cereal*	Rye bread
<ul> <li>Buckwheat</li> </ul>	<ul> <li>Sprouted grain bread</li> </ul>	Crackers*	<ul> <li>Spelt bread</li> </ul>
Bulgur	<ul> <li>Wheat berries</li> </ul>	Couscous	<ul> <li>Wheat tortillas</li> </ul>
· Corn / Maize	Wild rice	Corn tortillas	Wheat germ
• Kamut	Other:	Pasta (bean/legume)	Other:

<sup>\*</sup>Whole grain, made from 100% wheat, rye, spelt, etc.

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#### Fats

### Quick tips:

- One serving of fat from a fat-dense food (e.g., oils, butter, avocado) is about the size of your thumb.
- O Choose minimally processed fat sources (such as those in the list below) more often than highly processed fat sources (e.g., baked goods, deepfried foods).

WHOLE FATS		OILS	FAT-BASED CONDIMENTS AND SPREADS
Avocado     Nut butter     Olives     Peanuts     Peanut butter     Seeds     o Chia     o Flax     o Pumpkin     o Sunflower     Seed butter	Whole-fat cheese Whole-fat milk Whole nuts Almonds Cashews Hazelnuts Pistachios Walnuts Other:  Other:	Avocado oil     Butter     Canola oil     Coconut oil (organic, unrefined, extra virgin     Fish oil     Ghee (clarified butter)     Macadamia nut oil     Olive oil, extra virgin     Peanut oil     Sesame oil, cold-pressed     Walnut oil     Other:	Guacamole Hummus Mayonnaise Natural nut butters (nonhydrogenated) Pesto Salad dressings, low-sugar Tahini Other: