Cancer Recovery: Week 1

Vegetables

- 1 zucchini
- 6 carrots
- 2 onions
- 2 bell peppers (grab a variety of colors)
- 2 large sweet potatoes
- 3 beets
- 2 bulbs of fennel
- 15-18 oz. of mixed greens
- 10-12 oz. of spinach
- 1 butternut squash
- 1 head of romaine lettuce
- 3 avocados
- 2 bunches of kale
- 2 bunches of asparagus
- 2 heads cauliflower
- 1 package nori (seaweed)
- 3 cucumbers
- 1 bunch of green onions
- 1 package of cherry tomatoes
- 1 large tomato
- 1 jar of grape leaves
- 1 package of artichoke hearts
- 8 sunchokes
- 4 parsnips
- 1 jalapeno pepper
- 1 jicama
- 1 shallot
- 2 large heads of romanesco

Fruits

- 9 lemons
- 3 oranges (save zest from one)
- 1 lime
- 1 persimmon
- 1 pint of blueberries

Meat, Seafood & eggs

- 3 dozen eggs
- 2 chicken breasts
- 12 bone-in, skin-on chicken thighs
- 4 6-ounce cans of wild salmon
- 2 turkey legs
- 12 ounces wild smoked salmon (lox)
- 1 lb. ground lamb
- 1 lb. lemon sole
- 1 lb. lamb stew meat
- 6 chicken legs
- 1 whole chicken
- 1 lb. wild shrimp

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.

Cancer Recovery: Week 2

Vegetables

10-12 oz. of spinach

1 beet

15-18 oz. of mixed greens

6 carrots

8 small yellow squash

3 zucchinis

2 cucumbers

2 onions

4 parsnips

1 head of red cabbage

2 bell peppers (get a mix of colors)

1 package artichoke hearts

1 head of red cabbage

2 heads of butter lettuce

2 bunches of broccoli (save stems)

2 avocados

2 jalapeno pepper

1 jicama

1 shallot

10-12 tomatillos

1 large sweet potato

1 package of Brussels sprouts

1 bulb of fennel

2-3 daikon radishes

1 lb. asparagus

1 pint of cherry tomatoes

1 bunch of green onions

Fruits

4 oranges (save zest from one)

4 limes

4 lemons

1 pomegranate (save seeds)

1 mango

2 pints of berries of your choice

Meat, Seafood & eggs

2 lbs. ground turkey

3 dozen eggs

4-5 dozen large shrimp

2 pork tenderloins

2 6-ounce cans of wild salmon

6 chicken legs

1 lb. wild salmon

1 lb. boneless, skinless chicken thighs

1 lb. wild tuna steaks

1 lb. large wild scallops

2+ lbs. wild jumbo or colossal shrimp

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.

Cancer Recovery: Week 3

Vegetables

5 avocados

1 bunch of kale

3 large sweet potatoes

15-18 oz. of spinach

1 carrot

1 bunch celery

15-18 oz. of mixed greens

1 head of red cabbage

2 bell peppers

3 onions

2 beets

1 large tomato or 1 16 oz. can of diced tomatoes

2 heads of cauliflower

2 large heads of romanesco

1 package of toasted nori (seaweed)

1 bunch of green onions

2 cucumbers

1 head of romaine lettuce

1 pint of cherry tomatoes

3 bunches of broccoli

1 package of artichoke hearts

1 red onion

1 pint of mushrooms

2 shallots

Fruits

1 blood orange

8 lemons

3 oranges

1 pint of frozen or fresh cherries

4 green apples

2 pints of berries of your choice

Meat, Seafood & eggs

4 dozen eggs

3 lb. ground beef

2 lbs. of bacon

1 lb. lemon sole

2 duck legs

2 6-ounce cans of tuna

12 ounces wild smoked salmon (lox)

2 lbs. lamb chops

12 bone-in, skin-on chicken thighs

2 lbs. bone-in, skin-on chicken

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.

Cancer Recovery: Week 4 + 2 days

Vegetables

- 3 zucchini
- 2 carrots
- 3 large sweet potatoes
- 1 butternut squash
- 1 head of butter lettuce
- 15-18 oz. of mixed greens
- 1 cucumber
- 10-12 oz. of spinach
- 2 onions
- 2 pints of cherry tomatoes
- 2 bell peppers
- 4 avocados
- 1 acorn squash
- 1 head of romaine lettuce
- 4 shallots
- 1 bunch of green onions
- 10-12 tomatillos
- 3 bunches of asparagus
- 1 dozen baby Portobello mushroom
- 1 lb. of fresh green beans
- 3 large tomatoes
- 1 head of cauliflower
- 3 bunches of broccoli
- 1 package of artichoke hearts
- 1 jalapeno pepper
- 3-4 inches of fresh saved horseradish

Fruits

- 3 oranges (save zest from one)
- 4 limes
- 1 persimmon
- 3 lemons
- 2 large melons

This week calls for approx. 64 ounces beef Bone Broth, if you don't already have some prepared, pick up 3-4lbs of beef or other bones from the butcher. (Recipe on page 234)

Meat, Seafood & eggs

- 4 dozen eggs
- 2 6-ounce can of tuna
- 3-4 6-ounce cans of wild salmon
- 2 lbs. of ground pork
- 1 lb. ground lamb
- 2 lbs. beef marrow bones
- 2 lbs. bone-in, skin-on chicken
- 1 lb. large wild scallops
- 6 beef shanks
- ½ lb. of bacon
- 2+ lbs. wild jumbo or colossal shrimp
- 1lb. ground beef
- 1 lb. boneless, skinless chicken
- 1 lb. ground turkey

+ 2 days

Vegetables

- 1 bunch of kale
- 1 cucumber
- 1 head of savory cabbage
- 1 head of cauliflower
- 10-12 oz. of mixed greens
- 2 avocado
- 3 onions
- 5 carrots
- 1 32-ounce can whole peeled plum tomatoes
- 1 32-ounce can crushed or diced tomatoes

Fruits

- 15-16 ounces fresh cranberries
- 2 lemons
- 3 green apples

Meat, Seafood & eggs

- 1 dozen eggs
- 1 lb. ground pork
- 4 lbs. lamb roast
- 1 lb. ground beef

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.

Additional **Practical Paleo** book resources can be found at www.balancedbites.com/practicalpaleo