Recommendations Narrowed fo	r
Blood Type AB	

*Indicates highly beneficial

Protein

Choose those that are organic and with the least processing. The portion is about the size of the palm of your hand, from 4 to 6 ounces.

Black cod / sablefish

*Cod

*Lamb chop, loin, or rack

Protein powder, vegetable based

*Salmon, wild caught Alaskan

*Sardines

Turkey bacon or deli meat, nitrate-free

Turkey breast, ground

*Trout, rainbow

Fats

Focus on raw nuts and seeds. Rotate among types to avoid overdosing on other nutrients in them.

Occasional avocado, coconut, and black olives, as these can cause inflammation in too high amount or too frequently. Almonds ¼ cup

Almond butter 2 Tbs

Avocado 1/3 medium

Brazil nuts ¼ cup

Chia seeds 2 Tbs or ¾ oz

Coconut unsweetened 2 Tbs

Coconut oil 1 Tbs

Flax seeds 2 Tbs

Guacamole 3 Tbs

Hemp seeds 2 Tbs

Macadamia nuts ¼ cup

Macadamia oil 1 Tbs

*Olive oil 1 Tbs

Olives ½ cup

Pistachios, shelled unsalted ¼ cup

*Walnuts ¼ cup

Vegan mayonanaise 2 Tbs

Carbohydrates

Focus on vegetables, fruits, whole grains, beans. You can stock frozen veggies and fruit and low sodium canned beans.

Acorn squash ¼ cup cooked

Barley ¼ cup cooked

*Beets ¼ cup cooked

Blackberries ¼ cup

Blueberries ¼ cup

Brown rice ¼ cup cooked

Butternut squash ¼ cup cooked

Cannellini beans ¼ cup cooked

*Grapefruit ¼ medium

Great northern beans ¼ cup cooked

Kabocha squash ¼ cup cooked

Lentils (*Green) ¼ cup cooked

*Navy beans ¼ cup cooked

*Parsnips ¼ cup boiled

Peas ¼ cup cooked

Peach ½ medium

*Pinto beans ¼ cup cooked

Potato ¼ cup boiled

Quinoa ¼ cup cooked

Raspberries ¼ cup

*Oats: gluten-free rolled ¼ cup raw

Strawberries ¼ cup

*Sweet potato ¼ cup cooked

Turnips ¼ cup cooked

Type AB, continued	Cabbage	Mushrooms: domestic, Portobello, tree, oyster,
Limited carbohydrates for quicker weight loss	Carrots	enoki only
Limit these to only a few times a week or less	*Cauliflower	Okra
Apple ½ medium	*Celery	Onions
Cantaloupe melon ½ cup cubed	Celery root	Rutabaga
Honeydew melon ½ cup cubed	*Collard greens	Salad greens: chicory, endive, escarole, arugula, watercress
*Kiwi ½	*Cucumbers	Snow peas
Pasta, gluten-free ¼ cup cooked	Daikon	Spinach
Pear ½ medium	*Eggplant	Sugar snap pea pods
*Plum 1 medium	Fennel	Summer squash: crookneck, zucchini
*Pineapple ¼ cup cubed	*Garlic	Swiss chard
Plantain ¼ cup cooked	Ginger	Tomatoes
Nectarine ½ medium	Green beans	Tomatillos
Watermelon ½ cup cubed	Green onions, scallions	Turnip greens
Unlimited Foods, as much as you want,	Jicama	Water chestnuts
whenever you want (as snacks, too)	*Kale	Winter squash: spaghetti, pumpkin
*Alfalfa sprouts	Kohlrabi	
Asparagus	Leeks	
Bamboo shoots	*Lemon juice	
Bok choy, baby bok choy *Broccoli	Lettuce greens: green leaf, red leaf, butter, romaine, radicchio	Dr. Cheryl Kasdorf, ND 928-649-9234
Brussels sprouts	Lime juice	drcherylkasdorf.com 1770 E Villa Dr, Ste 2 Cottonwood, AZ