THE VATA DIET

	FAVOR	REDUCE/AVOID
QUALITIES	Heavy, warm, cooked	Light, cold, dry, raw
TASTES	Sweet, sour, salty	Bitter, pungent, astringent
QUANTITIES	Larger portions okay	
DAIRY	All dairy okay, look for dairy alternatives when possible	
SWEETENERS	All okay in moderration	
OILS	All okay	
GRAINS	Rice, wheat, cooked oats	Barley, corn, millet, rye
FRUITS	Sweet, sour and juicy fruits: avocado, banana, berry, cherry, grape, mango, melon, orange, peaches, plum, pineapple	Light, dry fruits: apple, cranberry, dried fruits, pears, pomegranate
VEGETABLES	Most vegetables in moderation when cooked, especially: Asparagus, beet, carrot, green beans, okra, sweet potato	Uncooked vegetables, cabbage, sprouts
SPICES	Sweet, heating spices are best, other spices in moderation	Large quantities of bitter, pungent or astringent spices: chili, coriander, fenugeek, parsley, saffron, turmeric
NUTS/SEEDS	All okay, almonds especially good	
BEANS	Garbanzos, red lentils, mung beans, tofu	All other beans except those listed
MEATS	Chicken, turkey, seafood	Red meat
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