* Starch-Free Feasting

MEDIUM STARCH FOODS

All of the foods on this page are generally allowed on the standard Paleo diet and they can be wonderful ingredients for a person who is not sensitive to starch.

- Whether or not these are "safe" foods or "fringe" foods will vary for each individual.
- Some of the fruits and veggies listed below will test starch free with iodine when allowed to ripen properly.
- Watch out for some foods listed below like zucchini that often pass the iodine test when raw, but after cooking can test starchy.
- You will have to customize a diet to fit your body through your own trial and error.

An iodine test will most accurately examine your fruits & veggies for starch content.

MEDIUM STARCH FRUITS

Apples, vary in starch content	Golden Berries	Plum
Apricots	Lingonberries	Pomegranate
Asian Pear	Nectarines	Prune
Cranberries	Peaches	Quince
Crab Apples, vary in starch content	Pears	
Dragon Fruit	Persimmon	

MEDIUM STARCH VEGETABLES

Beets, red (golden is often starch-free)	Green Beans	Turnips, can be low starch
Brussels Sprouts	Parsnips	Watermelon Radish
Carrots, more starchy when cooked	Patty Pan Squash	Winter Squash
Celeriac - Celery Root	Pumpkin	Zucchini
Chayote Squash	Rutabaga	
Crookneck Yellow Squash	Sunchokes, very high in inulin	

MEDIUM STARCH NUTS & SEEDS

Hazelnut	Pistachio	Pumpkin Seeds, pepitas
Pecan	Pine Nuts	Sunflower Seeds

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