HEALTH & WELLNESS

List Of Foods You Can Eat On The Atkins Diet

PUBLISHED
November 25, 2026

REFERENCE
#1795582070358607

Introduction to the Paleo Lifestyle

The Paleo diet, often referred to as the “caveman diet” or “primal diet,” is built around the concept of eating whole, unprocessed foods that our hunter-gatherer ancestors would have had access to thousands of years ago. The core philosophy is simple: if a food would not have been available before the advent of agriculture and modern food processing, it is typically excluded. This means saying goodbye to grains, legumes, dairy, refined sugars, and industrial seed oils, and welcoming a bounty of nutrient-dense meats, seafood, vegetables, fruits, nuts, and seeds.

For anyone starting this journey, one of the first questions is always: **what can I actually eat?** Having a clear *list of foods you can eat on the Paleo diet*is essential for staying on track, planning meals, and enjoying the many health benefits—such as improved energy, better digestion, and stable blood sugar—that the diet can offer. Below, you will find a comprehensive, easy-to-follow guide organized by food group, complete with examples and tips for making the most of your Paleo plate.

High-Quality Meats and Poultry

Meat is a staple of the Paleo diet because it provides high-quality protein, essential amino acids, and important nutrients like iron, zinc, and vitamin B12. The emphasis is on **grass-fed, pasture-raised, and wild-caught** sources whenever possible, as these are more nutrient-dense and contain a healthier fat profile than conventionally raised animals.

Grass-Fed Beef and Bison

Choose beef and bison from animals that have been raised on pasture. These meats are richer in omega-3 fatty acids and conjugated linoleic acid (CLA), which support heart health and reduce inflammation. Cuts like steaks, roasts, ground meat, and organ meats (liver, heart, kidneys) are all excellent options. Organ meats are particularly prized in Paleo circles for their dense nutritional profile.

Pasture-Raised Poultry

Chicken, turkey, duck, and game birds like quail or pheasant are welcome on the diet when sourced from farms that allow the animals to roam outdoors and eat their natural diet. Look for labels such as “pasture-raised” or “free-range.” Dark meat, thighs, wings, and even the skin are perfectly fine, as they contain healthy fats and collagen.

Pork and Other Red Meats

Pork from pastured pigs is another Paleo-friendly choice. Bacon and sausage can be included only if they are free of added sugars, nitrates, and artificial preservatives. Look for uncured versions made from high-quality

list of foods you can eat on the Paleo diet

Lamb, goat, and wild game like venison or elk also belong on the

Fresh Fish and Seafood

Fish and shellfish are rich in omega-3 fatty acids, iodine, selenium, and protein. They are a cornerstone of the traditional diets of many healthy populations around the world. The Paleo diet encourages regular consumption of wild-caught seafood over farmed varieties, which may be exposed to antibiotics and contain a less favorable fat profile.

Fatty Fish (Wild-Caught)

Salmon, mackerel, sardines, herring, and anchovies are among the best choices because of their high omega-3 content. Aim to eat at least two servings per week. Canned fish in water or olive oil (without added sugars or soy) is a convenient pantry staple.

White Fish and Shellfish

Cod, haddock, halibut, sea bass, and snapper are lean, mild options that work well in a variety of recipes. Shellfish such as shrimp, crab, lobster, clams, mussels, and oysters are also Paleo-approved. Oysters are particularly notable for their high zinc content, which supports immune function.

Vegetables: The Foundation of the Paleo Plate

Vegetables are arguably the most important food group on the Paleo diet. They provide fiber, vitamins, minerals, and antioxidants with very few calories. Aim to fill half your plate with colorful, non-starchy vegetables at every meal. Below is a **comprehensive list of foods you can eat on the Paleo diet** from the vegetable kingdom.

Leafy Greens

- Spinach – packed with iron, vitamin K, and folate.
- Kale – a powerhouse of vitamins A, C, and calcium.
- Swiss chard – rich in magnesium and potassium.
- Romaine lettuce, arugula, collard greens, mustard greens.

Cruciferous Vegetables

- Broccoli, cauliflower, Brussels sprouts, cabbage.
- Kohlrabi, bok choy, radishes, turnips.

Root Vegetables and Tubers

These are a great source of complex carbohydrates, perfect for athletes or anyone needing extra energy. Examples include:

- Sweet potatoes and yams (most Paleo advocates include them).
- Carrots, parsnips, beets, celery root.
- Turnips, rutabagas, and jicama.

Other Non-Starchy Vegetables

- Bell peppers (all colors)
- Zucchini, yellow squash, cucumbers
- Tomatoes (technically a fruit but used as a vegetable)
- Eggplant, okra, asparagus, green beans (in moderation, as some paleo purists avoid legumes, but green beans are often considered a vegetable due to their low antinutrient content)
- Mushrooms (all varieties)

Fruits: Nature’s Dessert

Fruits are allowed on the Paleo diet, but they are typically consumed in moderation due to their sugar content. The focus should be on **whole, fresh fruit**rather than dried fruit or fruit juices, which concentrate sugar and remove fiber. Berries are especially prized for their antioxidant content and low glycemic impact.

Berries

- Blueberries, strawberries, raspberries, blackberries.
- Gooseberries, elderberries, cranberries (fresh or frozen without added sugar).

Tropical and Stone Fruits

- Oranges, grapefruits, lemons, limes.
- Apples, pears, peaches, nectarines, plums, cherries.
- Watermelon, cantaloupe, honeydew.
- Mango, pineapple, papaya (enjoy in smaller portions if you are sensitive to sugar).

Nuts and Seeds

Nuts and seeds provide healthy fats, protein, fiber, and various micronutrients. They are a convenient snack and a great way to add crunch to salads or stir-fries. However, they are calorie-dense, so portion control is wise. Soaking or sprouting can reduce phytic acid content and improve digestibility.

Paleo-Approved Nuts

- Almonds, walnuts, pecans, macadamia nuts, Brazil nuts.
- Cashews (technically seeds but commonly considered nuts; some people limit them due to higher carb content).
- Hazelnuts, pistachios, pine nuts.

Paleo-Approved Seeds

- Chia seeds, flaxseeds (grind them for better absorption).
- Pumpkin seeds, sunflower seeds, sesame seeds.
- Hemp seeds, poppy seeds.

Healthy Fats and Oils

Fats are not the enemy on the Paleo diet; in fact, they are an essential energy source and support hormone production and cell function. The key is to choose fats that come from whole foods and are processed minimally.

Animal-Based Fats

- Grass-fed butter or ghee (if you are not strictly dairy-free; some Paleo followers include ghee because it is essentially lactose-free).
- Tallow (beef fat), lard (pork fat), duck fat, schmaltz (chicken fat).

Fruit and Plant-Based Oils

- Extra virgin olive oil – use for cooking at low-to-medium heat or drizzling over salads.
- Avocado oil – high smoke point, great for sautéing and grilling.
- Coconut oil – stable at high temperatures and imparts a mild coconut flavor.
- Red palm oil (sustainably sourced) – rich in vitamin E and carotenoids.

Herbs, Spices, and Condiments

Flavoring your food is encouraged! Most herbs and spices are naturally Paleo-friendly. They add antioxidants and anti-inflammatory compounds to your meals. Just be sure to check labels on spice blends for hidden

sugars, starches, or anti-caking agents.

Fresh and Dried Herbs

- Basil, oregano, rosemary, thyme, parsley, cilantro, mint, dill.

Spices

- Turmeric, ginger, cinnamon, nutmeg, cloves.
- Paprika, cayenne pepper, chili powder (no anti-caking agents).
- Garlic powder, onion powder, black pepper, sea salt.

Paleo-Compatible Condiments

- Mustard (made with only vinegar, mustard seed, salt, and spices).
- Apple cider vinegar, balsamic vinegar (check for added sugar).
- Coconut aminos (a soy-free alternative to soy sauce).
- Homemade mayonnaise using avocado oil.
- Hot sauce (with only peppers, vinegar, and salt).

Beverages

Staying hydrated is important, and the Paleo diet offers several healthy beverage options. Water should be your primary drink, but variety is welcome.

- Water – still, sparkling, filtered. Add lemon, lime, or cucumber slices for flavor.
- Herbal teas – unsweetened chamomile, peppermint, rooibos, ginger tea.
- Green tea and black tea – rich in antioxidants; drink without milk or sugar.
- Coffee – many Paleo followers include it in moderation. Best enjoyed black or with a splash of coconut milk or ghee (bulletproof-style).

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