

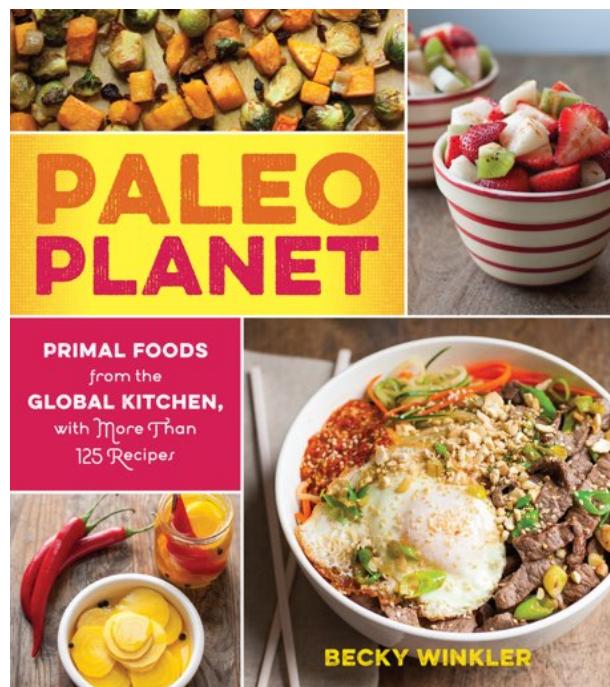
# WHOLE30-COMPLIANT RECIPES IN PALEO PLANET

## *Spice Blends, Pantry Staples, and Sauces:*

Za'atar .....	20
Garam Masala .....	22
Creole Seasoning .....	23
Dukkah .....	25
Date Syrup .....	26
Ghee .....	27
Nitter Kibbeh .....	28
Almond Milk .....	31
(sweetened variation is not Whole30 compliant)	
Almond Butter .....	32
Cashew Cream .....	33
(sweetened variation is not Whole30 compliant)	
Romesco Sauce.....	34
Ancho Chile Salsa .....	37
Salsa Verde .....	38
(omit honey)	
Sherry Vinaigrette .....	40
(omit honey)	
Slow-Cooker Caramelized Onions .....	41
Mint Chutney .....	45

## *Appetizers, Soups, Salads, and Snacks:*

Garlicky Shrimp (Gambas al ajillo) .....	48
Rosemary & Black Pepper-Roasted Almonds ....	49
Tortilla Española .....	51
Tostones with Guasacaca .....	52
Prosciutto & Papaya with Spiced Balsamic Glaze .....	59
Cauliflower & Mushroom Soup with Gomasio ..	63
Sweet Potato & Roasted Garlic Soup with Garam Masala .....	64
Kale Salad with Satsuma-Ginger Vinaigrette ...	68



## Poultry:



**Peruvian Roast Chicken (page 94)**

- Yu Hsiang Chicken & Eggplant ..... 81  
(use all-fruit orange marmalade instead of honey)
- Indochinese Chile Chicken ..... 82  
(use all-fruit jam instead of honey)
- Pineapple Fried Cauliflower Rice ..... 84
- Spicy Pecan Chicken ..... 87
- Pollo al horno porteño ..... 88
- Chicken, Prosciutto, & Sage Roulades ..... 91
- Roast Chicken with Za'atar & "Yogurt" Sauce .... 92
- Peruvian Roast Chicken ..... 94
- Chicken Meatballs with Garlic-Kale Marinara .. 96
- Braised Chicken with Leeks & Scallions ..... 98
- Coconut Tamarind Curry ..... 100
- Ají de Gallina ..... 103
- Double Salsa Slow-Cooker Chicken ..... 107  
(make sure salsa verde is made without honey)
- Chiles Rellenos with Pepita-Avocado Crema .. 108  
(make sure salsa verde is made without honey)

Drumsticks with Mole Poblano ..... 110  
(omit honey)

Dovi (Chicken & Almond Butter Stew ..... 116

Spiced Turkey Drumsticks & Gravy ..... 118

## *Beef, Pork, and Lamb:*

Ribeye Steak with Chimichurri ..... 123

Kratiem Prik Thai Short Ribs ..... 127

Marinated Skirt Steak  
with Cilantro-Lime Ghee ..... 128

Milanesa ..... 132

Lega Tibs ..... 138

Moussaka ..... 139

Swedish Meatballs ..... 144

Milanesa ..... 148

Moroccan Beef with Apricots & Dates ..... 147

Shepherd's Pie with Rutabaga ..... 150

Pan-Seared Pork Chops  
with Cumin & Salsa Verde ..... 153

(make sure salsa verde is made without honey)

Date-Glazed Pork Tenderloin..... 154

Pork Adobo with Pineapple ..... 159

Slow-Cooker Carnitas Lettuce Wraps  
with Pineapple-Avocado Salsa ..... 160

Citrus-Braised Lamb Shanks  
with Winter Vegetables ..... 162

Lamb Meatballs with Saffron Sauce ..... 164

## *Seafood:*

Cilantro-Lime Shrimp Scampi with Zucchini Noodles .....	170
Seared Scallops with Lime & Sautéed Spinach .....	178
Crab Cakes with Gomasio .....	181
Seared Calamari with Capers .....	182
Pan-Seared Salmon with Dukkah .....	184
Sole Meuniére .....	188
Monkfish with Lemongrass-Scallion Sauce .....	191
Lemon-Marinated Swordfish with Romesco Sauce .....	192



## *Vegetables*

Roasted Asparagus with Gremolata.....	199
Orange-Glazed Brussels Sprouts .....	203
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Colcannon .....	208
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Ginger-Lime Parsnip Puree .....	214
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Curried Roasted Squash & Brussels Sprouts ..	221
Smoky Sweet Potato Latkes .....	222
Salt & Pepper Roasted Radishes .....	225

## *Breakfast and Brunch:*

Mini Quiches with Duxelles and Baby Broccoli .....	232
Spinach & Bacon Soufflé .....	234
(make sure to use Whole30-compliant, sugar-free bacon)	
Creole Hash & Eggs .....	237
Huevos Divorciados with Sweet Potato Hash .....	238
(make sure salsa verde is made without honey)	
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Squash Noodles with Everything Pesto and Fried Eggs .....	247



## *Desserts*

Pico de Gallo de Frutas ..... 251

Malagasy Banana Fritters ..... 234  
(use seeds from 1 vanilla bean instead of extract; omit honey)



*Pico de Gallo de Frutas (page 251)*

## *Questions?*

Feel free to email me  
(becky(at)acalculatedwhisk(dot)com) if you  
have any questions about Paleo Planet!

You can also find me on social media by  
following these links:

- [Facebook](#)
- [Instagram](#)
- [Pinterest](#)
- [Twitter](#)

If you're cooking from the book, use the  
hashtag #PaleoPlanet when you share  
photos. I would love to see what you've  
made!

Looking forward to connecting with you!  
—Becky