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Introduction

Why Heart Health Matters

The heart is one of the most vital organs in the body, responsible for pumping blood and supplying oxygen and nutrients to tissues. Cardiovascular diseases, including heart attacks and strokes, are among the leading causes of death worldwide. However, research shows that lifestyle choices, particularly diet, play a significant role in preventing and managing heart disease. A heart-healthy diet can help reduce the risk of hypertension, high cholesterol and obesity, which are major contributors to heart disease.

This cookbook is designed to provide delicious, easy-to-make recipes that align with heart-healthy principles. By following these recipes, individuals can enjoy meals that support cardiovascular wellness without sacrificing flavor. The cookbook emphasizes whole, nutrient-rich foods while limiting processed and unhealthy ingredients. The benefits of using these recipes include better heart health, improved energy levels and a reduced risk of chronic illnesses.

To maximize the benefits of this cookbook, readers should consider meal planning strategies, cooking techniques and ingredient substitutions. Meal planning can help maintain consistency in a heart-healthy diet, while proper cooking methods, such as steaming and grilling, can preserve nutrients and reduce unhealthy fats. Ingredient swaps, like using herbs instead of salt and opting for whole grains over refined carbohydrates, can enhance both the health value and taste of meals.

Understanding Heart Health

The Basics of a Heart-Healthy Diet

A heart-healthy diet focuses on the following key principles:

- **Low Sodium:** Excessive salt intake can contribute to high blood pressure, so reducing sodium consumption is essential.
- **Healthy Fats:** Unsaturated fats from sources like olive oil, avocados, and nuts are beneficial, while trans fats and saturated fats should be minimized.
- **Fiber-Rich Foods:** Whole grains, legumes, fruits, and vegetables aid in digestion and help lower cholesterol levels.
- **Lean Proteins:** Skinless poultry, fish, tofu, and legumes provide necessary protein without excessive saturated fat.
- **Limited Added Sugars:** High sugar intake is linked to obesity and metabolic disorders, which can harm heart health.

Foods to Embrace and Avoid

Best Foods for Heart Health:

- Fatty fish (salmon, tuna, mackerel)
- Leafy greens (spinach, kale, Swiss chard)
- Whole grains (quinoa, brown rice, whole wheat bread)
- Nuts and seeds (almonds, flaxseeds, walnuts)

- Berries (blueberries, strawberries, raspberries)
- Legumes (lentils, chickpeas, black beans)

Foods to Limit or Avoid:

- Processed meats (bacon, sausage, hot dogs)
- Refined carbohydrates (white bread, pastries, sugary cereals)
- High-sodium snacks (chips, canned soups, fast food)
- Sugary beverages (sodas, fruit juices with added sugar)
- Trans fats (hydrogenated oils found in processed foods)

Reading Nutrition Labels

Understanding nutrition labels is crucial for making informed dietary choices. Key aspects to consider include:

- **Serving Size:** Helps assess the true intake of calories and nutrients.
- **Sodium Content:** Look for low-sodium options (less than 140 mg per serving).
- **Total and Saturated Fat:** Choose products with minimal saturated fats and no trans fats.
- **Added Sugars:** Aim for less than 10% of daily calorie intake from added sugars.
- **Fiber:** High-fiber foods (3+ grams per serving) support heart health.

Essential Ingredients for Heart Health

Key Ingredients for a Heart-Healthy Diet

- **Whole Grains:** Brown rice, quinoa, whole wheat pasta, oats
- **Lean Proteins:** Skinless poultry, fish, legumes, tofu
- **Healthy Fats:** Extra-virgin olive oil, avocado, nuts
- **Vegetables and Fruits:** Leafy greens, cruciferous vegetables, berries, citrus fruits
- **Dairy Alternatives:** Low-fat dairy or plant-based options like almond milk and Greek yogurt
- **Heart-Healthy Herbs and Spices**

Reducing salt intake does not mean meals have to be bland. Flavorful alternatives include:

- **Garlic-** known for its ability to lower blood pressure and cholesterol levels;
- **Turmeric-** contains curcumin, which has anti-inflammatory properties beneficial for the heart;
- **Ginger-** improves circulation and reduces inflammation, supporting heart function;
- **Basil-** rich in antioxidants that support cardiovascular health;
- **Oregano-** natural anti-inflammatory and circulation-boosting properties;
- **Cinnamon-** helps regulate blood sugar and may support heart health;

- Cayenne Pepper- rich in antioxidants, including vitamin C, vitamin A, and various flavonoids, which help protect cells from oxidative stress and inflammation;

Stocking a heart-healthy kitchen can make meal preparation easier. Essential items include:

- Canned beans (low-sodium)
- Olive oil and vinegar
- Whole grain pasta and rice
- Nuts and seeds
- Frozen fruits and vegetables
- Herbal teas
- Vegetables and Fruits: Leafy greens, cruciferous vegetables, berries, citrus fruits
- Dairy Alternatives: Low-fat dairy or plant-based options like almond milk and Greek yogurt

Incorporating the Heart-Healthy Diet into Daily Life

Simple Swaps for a Healthier Lifestyle

- Replace white bread with whole-grain options.
- Use olive oil instead of butter for cooking.
- Choose fresh fruit instead of sugary snacks.
- Opt for grilled instead of fried foods.
- Season meals with herbs and spices instead of salt.

Practical Meal Planning and Shopping Tips

- Plan Ahead: Prepare meals for the week to avoid unhealthy choices.
- Shop Smart: Stick to the perimeter of the grocery store where fresh foods are located.
- Read Labels: Compare products to find the healthiest options.
- Batch Cook: Make larger portions and store leftovers for quick meals.

Cooking Techniques for Heart Health

- Grilling and Baking: Reduce the need for unhealthy fats.
- Steaming and Boiling: Preserve nutrients in vegetables and grains.
- Stir-frying: Use minimal oil and lots of vegetables for flavorful, nutritious meals.
- Slow Cooking: Enhances flavors without the need for excessive sodium.

60-Day Meal Plan for Long-Term Wellness

Maintaining a heart-healthy diet is essential for long-term wellness, and a structured meal plan can help individuals stay on track. This 60-day meal plan is designed to provide balanced nutrition, promote healthy eating habits and support overall well-being. It includes a step-by-step guide to following the plan, weekly meal plans, grocery shopping lists and meal prep strategies to make healthy eating convenient.

How to Follow the Meal Plan

To make the most of this 60-day meal plan, it is important to follow a few key guidelines:

- **Stick to Nutrient-Dense Foods** – Focus on whole grains, lean proteins, healthy fats, fruits and vegetables while minimizing processed foods, excess salt and added sugars.
- **Portion Control** – Use portioning techniques to avoid overeating while ensuring adequate nourishment.
- **Hydration** – Drink plenty of water throughout the day and limit sugary beverages.
- **Consistency** – Stick to the plan as closely as possible but allow flexibility to make modifications based on preferences or dietary needs.
- **Mindful Eating** – Pay attention to hunger and fullness cues to prevent overeating and improve digestion.
- **Preparation** – Plan ahead by using the provided grocery lists and meal prep guide to make cooking more efficient.

Weekly Meal Plans with Balanced Nutrition

Each week of this 60-day meal plan is carefully crafted to provide a balanced mix of macronutrients (carbohydrates, proteins, and fats) and essential vitamins and minerals. The weekly meal plans focus on:

- **Heart-Healthy Choices** – Incorporating omega-3 fatty acids, fiber-rich foods and antioxidant-rich ingredients.
- **Variety** – Avoiding meal monotony by including diverse recipes that cater to different tastes and preferences.
- **Simplicity** – Using easy-to-follow recipes that do not require complicated cooking techniques.
- **Sustainability** – Encouraging lifelong healthy eating habits rather than short-term restrictive dieting.

Each meal plan includes breakfast, lunch, dinner, and snacks, ensuring that daily nutrient requirements are met.

Grocery Shopping Lists for Each Week

To make meal planning and preparation easier, weekly grocery lists are provided. These lists help:

- **Save Time** – Reduce unnecessary trips to the store by planning ahead.
- **Save Money** – Prevent food waste by purchasing only what is needed.
- **Ensure Balanced Nutrition** – Include key ingredients for all meals to maintain a well-rounded diet.

The lists are categorized into sections such as fresh produce, proteins, whole grains, dairy or dairy alternatives and pantry staples, making shopping efficient and organized.

Meal Prep Guide for Busy Days

Busy schedules can make it challenging to prepare healthy meals every day. The meal prep guide offers practical strategies to ensure that nutritious meals are always available, even on hectic days. Some key tips include:

- **Batch Cooking** – Preparing meals in advance and storing them for the week.
- **Freezing Meals** – Making and freezing meals in portions for easy reheating.
- **Quick and Easy Recipes** – Keeping recipes simple yet nutritious for convenience.

- Pre-Chopping Ingredients – Cutting vegetables and portioning proteins ahead of time to save Cook Time.
- Using Storage Containers – Keeping meals fresh and organized with airtight containers.

By following this 60-day meal plan, individuals can enjoy long-term health benefits, reduce the stress of meal preparation, and create sustainable eating habits that contribute to overall wellness.

Adopting a heart-healthy diet is not just about avoiding certain foods but embracing a lifestyle that prioritizes well-being. This diet, combined with regular physical activity and mindful eating, can improve cardiovascular health and enhance overall quality of life. By making small, sustainable changes, individuals can enjoy delicious meals while taking proactive steps toward longevity and vitality. With this cookbook as a guide, readers can confidently begin their journey toward a heart-healthy lifestyle and savor the benefits of nourishing, wholesome foods.

Day	Breakfast	Lunch	Dinner	Snack/Dessert
1	Oatmeal with Berries and Chia Seeds	Classic Lentil Soup	Grilled Salmon with Lemon and Garlic	Avocado Toast with Whole-Grain Bread
2	Avocado Toast on Whole-Grain Bread	Gingered Carrot and Parsnip Soup	Baked Cod with Herbs	Mediterranean Stuffed Mushrooms with Quinoa and Tomatoes
3	Greek Yogurt with Walnuts and Honey	Red Lentil and Sweet Potato Dal	Grilled Halibut with Mango-Avocado Salsa	Avocado and Mango Shrimp Ceviche
4	Banana and Almond Butter Toast	Butternut Squash and Carrot Soup	Garlic Shrimp Stir-Fry	Roasted Chickpeas
5	Spinach and Tomato Egg Scramble	Spicy Black Bean and Quinoa Stew	Tuna and Avocado Salad	Greek Yogurt and Berries
6	Whole-Grain Waffles with Fresh Strawberries	Minestrone with Whole-Wheat Pasta	Herb-Crusted Salmon with Citrus Glaze	Edamame with Sea Salt and Lemon
7	Sweet Potato and Black Bean Breakfast Burrito	Indian-Spiced Pumpkin-Apple Soup	Lemon Garlic Tilapia	Baked Kale Chips with Nutritional Yeast
8	Chia Seed Pudding with Almond Milk	Creamy Corn Chowder	Baked Salmon with Dill and Cucumber Relish	Spicy Roasted Pumpkin Seeds
9	Poached Eggs over Sautéed Greens	Chickpea and Spinach Stew	Seared Scallops with Lemon and Asparagus	Caprese Skewers with Balsamic Glaze
10	Tofu and Vegetable Breakfast Scramble	Tomato Basil Soup (No Cream)	Miso-Glazed Cod with Bok Choy	Cucumber Rounds with Hummus and Red Pepper
11	Almond Butter and Banana Smoothie	Hearty Vegetable and Barley Soup	Grilled Shrimp with Mango Salsa	Hummus and Veggie Sticks
12	Buckwheat Pancakes with Warm Apple Compote	Sweet Potato and Black Bean Chili	Tuna Steaks with Olive Tapenade	Oatmeal Energy Bites
13	Muesli with Dried Fruits and Nuts	Mediterranean White Bean Soup	Grilled Mackerel with Herbs	Dark Chocolate Almonds
14	Whole-Grain Pancakes with Blueberries	Cabbage and Carrot Soup	Spicy Salmon and Quinoa Bowl	Chia Seed Pudding
15	Low-Sodium Cottage Cheese and Berries	Mushroom and Brown Rice Soup	Mediterranean Grilled Shrimp Skewers	Whole-Wheat Crackers with Tuna and Avocado

Day	Breakfast	Lunch	Dinner	Snack/Dessert
16	Sweet Potato and Black Bean Breakfast Bowl	Quinoa and Kale Detox Soup	Sardine and Tomato Salad	Spinach and Feta Stuffed Mushrooms
17	Veggie-Packed Breakfast Wrap	Curried Cauliflower Soup	Baked Halibut with Spinach and Garlic	Apple Slices with Peanut Butter and Cinnamon
18	Oatmeal with Berries and Chia Seeds	Mediterranean Chickpea Salad	Grilled Lemon Herb Chicken	Dark Chocolate Avocado Mousse
19	Avocado Toast on Whole-Grain Bread	Spinach and Avocado Salad	Balsamic Glazed Turkey Meatballs	Cinnamon Baked Pears with Walnuts
20	Greek Yogurt with Walnuts and Honey	Quinoa and Kale Power Salad	Garlic and Herb Roasted Chicken Thighs (Skinless)	Oatmeal Banana Cookies
21	Banana and Almond Butter Toast	Black Bean and Corn Salad	Mediterranean Grilled Turkey Burgers	Grilled Peaches with Honey and Greek Yogurt
22	Spinach and Tomato Egg Scramble	Cucumber and Tomato Detox Salad	Spiced Grilled Lamb Chops	Chilled Mango Sorbet with Lime Zest
23	Whole-Grain Waffles with Fresh Strawberries	Apple Walnut Spinach Salad	Barbecued Pork Tenderloin	Baked Apples with Cinnamon and Raisins
24	Sweet Potato and Black Bean Breakfast Burrito	Pomegranate and Kale Holiday Salad	Herb-Marinaded Grilled Chicken Breast	Dark Chocolate Dipped Strawberries
25	Chia Seed Pudding with Almond Milk	Mixed Greens with Pears, Pecans, and Blue Cheese	Turkey and Spinach Stuffed Peppers	Valencia Orange Vanilla Frozen Yogurt
26	Poached Eggs over Sautéed Greens	Farro Salad with Roasted Vegetables	Lemon and Thyme Roasted Cornish Hens	Almond and Apricot Biscotti
27	Tofu and Vegetable Breakfast Scramble	Warm Lentil Salad with Dijon Vinaigrette	Pork Tenderloin with Apple and Sage	Almond Butter Energy Balls
28	Almond Butter and Banana Smoothie	Tabbouleh with Fresh Parsley and Mint	Beef and Broccoli Stir-Fry with Brown Rice	Homemade Granola Bars
29	Buckwheat Pancakes with Warm Apple Compote	Grilled Vegetable and Couscous Salad	Slow Cooker Beef and Vegetable Stew	Dark Chocolate-Covered Almonds
30	Muesli with Dried Fruits and Nuts	Roasted Beet and Arugula Salad	Lemon Garlic Grilled Pork Tenderloin	Berry Chia Pudding Parfait
31	Whole-Grain Pancakes with Blueberries	Avocado and Black Bean Salad	Honey Mustard Baked Chicken Breast	Apple Cinnamon Baked Chips
32	Low-Sodium Cottage Cheese and Berries	Roasted Sweet Potato and Cinnamon Mash	Healthy Turkey Chili	Frozen Banana Ice Cream
33	Sweet Potato and Black Bean Breakfast Bowl	Watermelon and Feta Salad	Garlic and Rosemary Roasted Chicken with Vegetables	Whole Wheat Blueberry Muffins
34	Veggie-Packed Breakfast Wrap	Grilled Chicken and Avocado Salad	Herb-Crusted Roast Beef	Avocado Brownies

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35	Oatmeal with Berries and Chia Seeds	Classic Lentil Soup	Grilled Salmon with Lemon and Garlic	Avocado Toast with Whole-Grain Bread
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39	Spinach and Tomato Egg Scramble	Spicy Black Bean and Quinoa Stew	Tuna and Avocado Salad	Greek Yogurt and Berries
40	Whole-Grain Waffles with Fresh Strawberries	Minestrone with Whole-Wheat Pasta	Herb-Crusted Salmon with Citrus Glaze	Edamame with Sea Salt and Lemon
41	Sweet Potato and Black Bean Breakfast Burrito	Indian-Spiced Pumpkin-Apple Soup	Lemon Garlic Tilapia	Baked Kale Chips with Nutritional Yeast
42	Chia Seed Pudding with Almond Milk	Creamy Corn Chowder	Baked Salmon with Dill and Cucumber Relish	Spicy Roasted Pumpkin Seeds
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53	Avocado Toast on Whole-Grain Bread	Spinach and Avocado Salad	Balsamic Glazed Turkey Meatballs	Cinnamon Baked Pears with Walnuts

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55	Banana and Almond Butter Toast	Black Bean and Corn Salad	Mediterranean Grilled Turkey Burgers	Grilled Peaches with Honey and Greek Yogurt
56	Spinach and Tomato Egg Scramble	Cucumber and Tomato Detox Salad	Spiced Grilled Lamb Chops	Chilled Mango Sorbet with Lime Zest
57	Whole-Grain Waffles with Fresh Strawberries	Apple Walnut Spinach Salad	Barbecued Pork Tenderloin	Baked Apples with Cinnamon and Raisins
58	Sweet Potato and Black Bean Breakfast Burrito	Pomegranate and Kale Holiday Salad	Herb-Marinated Grilled Chicken Breast	Dark Chocolate Dipped Strawberries
59	Chia Seed Pudding with Almond Milk	Mixed Greens with Pears, Pecans, and Blue Cheese	Turkey and Spinach Stuffed Peppers	Valencia Orange Vanilla Frozen Yogurt
60	Poached Eggs over Sautéed Greens	Farro Salad with Roasted Vegetables	Lemon and Thyme Roasted Cornish Hens	Almond and Apricot Biscotti

Breakfast Recipes

Oatmeal with Berries and Chia Seeds

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** 10 minutes

Ingredients:

1 cup rolled oats	½ cup fresh blueberries
2 cups unsweetened almond milk or low-fat milk	½ cup fresh strawberries, sliced
1 tbsp. chia seeds	1 tbsp. unsalted walnuts or almonds, chopped
½ tsp. cinnamon	1 tbsp. ground flaxseeds
1 tsp. pure vanilla extract	1 tbsp. unsweetened shredded coconut
1 tsp. honey or pure maple syrup	1 tbsp. dark chocolate chips (70% or higher)

Instructions:

In a medium saucepan, combine the rolled oats and unsweetened almond milk (or low-fat milk). Bring to a gentle simmer over medium heat, stirring occasionally. Reduce heat and cook for about 5-7 minutes, until the oats absorb most of the liquid and reach a creamy consistency. Stir in chia seeds, cinnamon, and vanilla extract. Let the oatmeal cook for another 2-3 minutes, stirring frequently to evenly distribute the ingredients. If the mixture becomes too thick, add a splash of additional milk or water for a looser consistency. If desired, drizzle 1 tsp. of honey or pure maple syrup for mild sweetness. Avoid refined sugars, as they can contribute to inflammation and weight gain. Remove from heat and divide the oatmeal into two bowls. Top each serving with fresh blueberries, sliced strawberries, walnuts (or almonds), and ground flaxseeds. If using, sprinkle with shredded coconut or a few dark chocolate chips for extra flavor. Enjoy warm for a comforting and heart-healthy breakfast. Pair with a cup of green tea for an extra boost of antioxidants.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Total Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	320 kcal	9g	48g	10g	10g	1g	0mg	75mg	350mg

Almond Butter and Banana Smoothie

Yield: 1 serving, **Prep Time:** 5 minutes

Ingredients

1 small frozen banana	2 tbsp. unflavored protein powder (optional)
1 cup unsweetened almond milk	1 tablespoon sweetener of your choice (optional)
2 tbsp. almond butter	4-6 ice cubes
½ tsp. ground cinnamon	

Instructions:

Place the frozen banana, unsweetened almond milk, almond butter, ground cinnamon, and, if using, the protein powder and sweetener into a blender. Add the ice cubes to the blender. Blend all ingredients on high speed until smooth and creamy, ensuring there are no chunks of ice or banana remaining. Pour the smoothie into a glass and enjoy immediately.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	402 kcal	19 g	37 g	9 g	22 g	2 g	0 mg	376 mg	867 g

Greek Yogurt with Walnuts and Honey

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** None

Ingredients:

1 cup non-fat or low-fat plain Greek yogurt	½ tsp. ground cinnamon
¼ cup raw walnuts, chopped	¼ cup fresh blueberries or strawberries
2 tsp. raw honey	1 tbsp. ground flaxseeds or chia seeds
½ tsp. pure vanilla extract	1 tbsp. unsweetened shredded coconut
1 tbsp. dark chocolate shavings (70% or higher)	

Instructions:

In a mixing bowl, combine Greek yogurt, pure vanilla extract (if using), and ground cinnamon. Stir well to ensure even distribution of flavors. Divide the Greek yogurt mixture evenly into two serving bowls or glasses. Sprinkle chopped walnuts evenly over each serving. Drizzle 1 tsp. of honey over each portion. Add fresh berries, flaxseeds, chia seeds, shredded coconut, or dark chocolate for extra nutrients and flavor. Mix gently or leave layered for a visually appealing parfait. Serve immediately as breakfast, snack, or light dessert. Pair with a cup of herbal tea or a glass of water with lemon for additional hydration and heart benefits.

Nutritional Information (Per Serving – ½ Recipe):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Total Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	220 kcal	14g	19g	2g	9g	1g	5mg	55mg	280mg

Quinoa Breakfast Bowl with Fresh Fruit and Nuts

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** 15 minutes

Ingredients:

1 cup uncooked quinoa	1 cup fresh mixed berries (such as blueberries, strawberries, or raspberries)
1 cup water	2 tbsp. chopped nuts (such as almonds, walnuts, or pecans)
1 cup unsweetened almond milk (or other plant-based milk)	1 tbsp. chia seeds or flaxseeds
1 tbsp. pure maple syrup or honey (optional)	1 tbsp. unsweetened shredded coconut (optional)
1 tsp. ground cinnamon	
1 tsp. pure vanilla extract	

Instructions:

Place the quinoa in a fine-mesh strainer and rinse under cold running water for about 30 seconds. This helps remove the natural saponin coating, which can impart a bitter taste. In a medium saucepan, combine the rinsed quinoa, water, and unsweetened almond milk. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the saucepan, and let it simmer for about 15 minutes, or until the liquid is absorbed and the quinoa is tender. Remove the saucepan from heat and let it sit, covered, for 5 minutes to allow the quinoa to steam. After 5 minutes, fluff the quinoa with a fork. Stir in the pure maple syrup or honey (if using), ground cinnamon, and pure vanilla extract until well combined. Divide the cooked quinoa into two serving bowls. Top each bowl with ½ cup of fresh mixed berries. Sprinkle 1 tablespoon of chopped nuts and ½ tablespoon of chia seeds or flaxseeds over each bowl. If desired, add a sprinkle of unsweetened shredded coconut for extra flavor. Serve the quinoa breakfast bowls warm. For added creaminess, you may pour a little extra almond milk over the top before serving.

Nutritional Information (Per Serving – 1 Slice of Avocado Toast):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	350 kcal	10 g	55 g	12 g	1 g	10 g	0 mg	40 mg	500 mg

Banana and Almond Butter Toast

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** 2 minutes

Ingredients:

2 slices whole-grain or sprouted grain bread	1 tsp. chia seeds or ground flaxseeds
2 tbsp. unsweetened almond butter	1 tsp. raw honey
1 medium banana, sliced	1 tbsp. crushed walnuts or almonds
½ tsp. ground cinnamon	1 tsp. dark chocolate shavings (70% or higher)

Instructions:

Place the whole-grain bread slices in a toaster or toaster oven and toast until golden brown and crisp. Avoid using butter or margarine to keep the recipe low in saturated fats. Evenly spread 1 tbsp. of almond butter on each slice of toasted bread. Use unsweetened, natural almond butter to avoid added sugars and unhealthy fats. Slice one medium banana into thin rounds. Evenly distribute the banana slices on top of the almond butter. Sprinkle with ground cinnamon for added antioxidants and blood sugar regulation. Add chia seeds, flaxseeds, or walnuts for extra heart-healthy omega-3s. Drizzle a small amount of raw honey or sprinkle dark chocolate shavings for a touch of sweetness without refined sugars. Serve immediately as a nutrient-packed breakfast, snack, or post-workout meal. Pair with a glass of unsweetened almond milk or herbal tea for extra heart benefits.

Nutritional Information (Per Serving – 1 Slice of Toast):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Total Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	280 kcal	7g	32g	6g	12g	1.5g	0mg	90mg	360mg

Spinach and Tomato Egg Scramble

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** 7 minutes

Ingredients:

4 large eggs or 2 whole eggs + 2 egg whites	⅛ tsp. sea salt
1 tsp. extra-virgin olive oil	¼ tsp. red pepper flakes
1 cup fresh spinach, chopped	1 tbsp. chopped fresh basil or parsley
½ cup cherry tomatoes, halved	1 tbsp. crumbled feta cheese
1 small garlic clove, minced	1 tbsp. ground flaxseeds
¼ tsp. ground black pepper	

Instructions:

In a small bowl, whisk together the eggs (or egg/egg white combination) with black pepper and a pinch of salt (if using). Set aside. Heat 1 tsp. of olive oil in a non-stick skillet over medium heat. Add minced garlic and sauté for 30 seconds until fragrant. Stir in the cherry tomatoes and cook for 2 minutes until slightly softened. Add the chopped spinach and cook for another 1-2 minutes, stirring occasionally, until wilted. Reduce heat to low-medium and pour the whisked eggs over the sautéed vegetables. Gently stir and scramble the mixture using a wooden spoon or silicone spatula for 2-3 minutes, until eggs are fully cooked but still soft. Sprinkle with optional toppings like red pepper flakes, fresh herbs, feta cheese, or flaxseeds. Serve immediately and enjoy!

Nutritional Information (Per Serving – ½ Recipe):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	200 kcal	15g	6g	2g	12g	2.5g	185mg	140mg (without added salt)	470mg

Whole-Grain Waffles with Fresh Strawberries

Yield: 8 waffles, **Prep Time:** 15 minutes, **Cook Time:** 20 minutes

Ingredients:

2 large eggs	2 tbsp. ground flaxseed (optional)
1½ cups skim milk	1 tbsp. baking powder
3 tbsp. pure maple syrup or honey	½ tsp. ground cinnamon
3 tbsp. canola oil	¼ tsp. salt
1 tsp. pure vanilla extract	2 cups fresh strawberries, hulled and sliced
1½ cups whole wheat flour	

Instructions:

In a large mixing bowl, lightly beat the eggs. Add skim milk, maple syrup (or honey), canola oil, and vanilla extract. Whisk until well combined. In a separate bowl, mix together whole wheat flour, ground flaxseed (if using), baking powder, ground cinnamon, and salt. Gradually add the dry ingredients to the wet mixture, stirring gently until just combined. Avoid overmixing to ensure tender waffles. Heat your waffle iron according to the manufacturer's instructions. Lightly coat with a non-stick cooking spray if necessary. Pour an appropriate amount of batter onto the preheated waffle iron (amount may vary depending on your waffle iron's size). Close the lid and cook until the waffles are golden brown and crisp, typically 4-5 minutes. Remove the cooked waffle and repeat with the remaining batter. Top each waffle with a generous portion of sliced fresh strawberries. For added flavor, consider a light drizzle of additional maple syrup or a sprinkle of chopped nuts like almonds or walnuts, which provide healthy fats. Air these waffles with a side of Greek yogurt for added protein. A sprinkle of chia seeds or a dollop of almond butter can enhance both flavor and nutritional value. Enjoy these wholesome waffles as a delightful breakfast or brunch option that supports heart health.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	220 kcal	6 g	35 g	5 g	7 g	0 g	55 mg	300 mg	220 mg

Sweet Potato and Black Bean Breakfast Burrito

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 25 minutes

Ingredients

1 large sweet potato, peeled and diced into ½-inch cubes (approximately 2 cups)	¼ tsp. ground black pepper
1 tbsp. extra-virgin olive oil	1 (15-ounce) can low-sodium black beans, rinsed and drained
1 medium red onion, finely chopped	4 large whole-grain tortillas
1 red bell pepper, diced	1 avocado, sliced (optional)
2 cloves garlic, minced	Fresh cilantro, chopped (optional)
1 tsp. ground cumin	Fresh lime wedges (optional)
½ tsp. smoked paprika	

Instructions:

Preheat the oven to 400°F (200°C). In a mixing bowl, toss the diced sweet potatoes with ½ tablespoon of extra-virgin olive oil, ensuring they are evenly coated. Spread the sweet potatoes in a single layer on a baking sheet lined with parchment paper. Roast in the preheated oven for 20-25 minutes, or until tender and lightly browned, stirring halfway through for even cooking. While the sweet potatoes are roasting, heat the remaining ½ tablespoon of olive oil in a large skillet over medium heat. Add the chopped red onion and diced red bell pepper. Sauté for about 5 minutes, or until the vegetables are softened. Add the minced garlic, ground cumin, smoked paprika, and ground black pepper. Stir and cook for an additional minute until fragrant. Add the rinsed and drained black beans to the skillet. Stir to combine and cook until heated through, about 3-4 minutes. Once the sweet potatoes are done roasting,

add them to the skillet with the black bean mixture. Gently stir to combine all ingredients evenly. Remove from heat. Warm the whole-grain tortillas in a dry skillet over medium heat for about 30 seconds on each side to make them more pliable. Lay each tortilla flat and spoon an equal portion of the sweet potato and black bean mixture onto the center of each tortilla. If using, place a few slices of avocado on top of the filling for added heart-healthy monounsaturated fats. Sprinkle with chopped fresh cilantro, if desired. Fold in the sides of the tortilla and then roll it up tightly from the bottom to form a burrito. Serve the burritos immediately, accompanied by fresh lime wedges for a squeeze of citrus flavor, if desired.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	350 kcal	12 g	58 g	14 g	9 g	1.5 g	0 mg	350 mg	950 g

Buckwheat Pancakes with Warm Apple Compote

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 15 minutes

Ingredients

1 cup buckwheat flour	1 tbsp. pure maple syrup
1 tsp. baking powder	1 tsp. pure vanilla extract
½ tsp. baking soda	1 tbsp. canola oil
¼ tsp. salt	2 medium apples, peeled, cored, and diced
1 tbsp. ground flaxseed (optional, for added omega-3 fatty acids)	½ tsp. ground cinnamon
1¼ cups low-fat buttermilk (or a mixture of 1¼ cups skim milk and 1 tbsp. lemon juice, allowed to sit for 5 minutes)	¼ tsp. ground nutmeg
1 large egg	1 tsp. fresh lemon juice
	2 tbsp. water
	1 tbsp. pure maple syrup

Instructions:

Prepare the Warm Apple Compote: In a small saucepan, combine the diced apples, ground cinnamon, ground nutmeg, lemon juice, water, and maple syrup. Place the saucepan over medium heat and bring the mixture to a gentle simmer. Cook, stirring occasionally, until the apples are tender and the mixture has thickened slightly, about 10 minutes. Remove from heat and set aside, keeping it warm.

In a large mixing bowl, whisk together the buckwheat flour, baking powder, baking soda, salt, and ground flaxseed (if using). In another bowl, whisk together the buttermilk, egg, maple syrup, vanilla extract, and canola oil until well combined. Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix; it's okay if the batter is slightly lumpy. Heat a non-stick skillet or griddle over medium heat. Lightly grease with a small amount of canola oil or use a non-stick cooking spray. Pour ¼ cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface and the edges look set, about 2-3 minutes. Flip the pancakes and cook for an additional 1-2 minutes, until golden brown and cooked through. Transfer cooked pancakes to a plate and keep warm. Repeat with the remaining batter. Stack the pancakes on serving plates and spoon the warm apple compote over the top. For added flavor and nutritional benefits, consider sprinkling with chopped walnuts or a light dusting of ground cinnamon. Pair these pancakes with a side of Greek yogurt for added protein. A sprinkle of chia seeds or a handful of fresh berries can enhance both flavor and nutritional value.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	250 kcal	7 g	45 g	6 g	5 g	1 g	55 mg	400 mg	350 mg

Chia Seed Pudding with Almond Milk

Yield: 4 servings, **Prep Time:** 5 minutes, **Setting Time:** 2-4 hours (or overnight)

Ingredients

½ cup chia seeds	½ cup berries (e.g., blueberries, strawberries, or raspberries)
2 cups unsweetened almond milk	2 tbsp. unsalted nuts (e.g., walnuts or almonds, optional), chopped
2 tbsp. pure maple syrup or raw honey	1 tbsp. ground flaxseeds (optional)
1 tsp. pure vanilla extract	
½ tsp. cinnamon (optional)	

Instructions:

In a mixing bowl or large jar, combine the chia seeds and almond milk. Stir well to distribute the chia seeds evenly. Stir in the maple syrup (or honey), vanilla extract, and cinnamon (if using). If you want to boost the heart-health benefits, mix in the ground flaxseeds. Cover the bowl or jar and refrigerate for at least 2-4 hours or overnight to allow the chia seeds to absorb the liquid and form a pudding-like consistency. After about an hour, give the mixture a good stir to prevent clumping. If the pudding is too thick after setting, add a splash of almond milk and mix well. Divide the pudding into serving bowls. Top with fresh berries and chopped nuts for added texture, flavor, and nutritional benefits. Serve with a sprinkle of cacao nibs for an extra antioxidant boost.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	5 g	22 g	7 g	9 g	0.8 g	9 g	0 mg	50 mg	180 mg

Tofu and Vegetable Breakfast Scramble

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 15 minutes

Ingredients

1 tbsp. extra-virgin olive oil	1 tsp. ground turmeric
1 small red bell pepper, diced	1 tbsp. nutritional yeast (optional)
½ medium yellow onion, diced	½ tsp. ground cumin
1 clove garlic, minced	¼ tsp. freshly ground black pepper
1 (14-ounce) package firm tofu, drained and crumbled	Salt, to taste (optional)
2 cups baby spinach, chopped	Fresh herbs (such as parsley or chives), chopped, for garnish

Instructions:

Heat the extra-virgin olive oil in a large non-stick skillet over medium heat. Add the diced red bell pepper and yellow onion. Sauté until softened, about 5 minutes. Stir in the minced garlic and cook for an additional 1 minute. Crumble the drained firm tofu into the skillet, breaking it into small pieces resembling scrambled eggs. Cook for 5 minutes, stirring occasionally, allowing the tofu to lightly brown. Sprinkle the ground turmeric, nutritional yeast (if using), ground cumin, and freshly ground black pepper over the tofu mixture. Stir to combine, ensuring the tofu is evenly coated and takes on a yellow hue from the turmeric. Fold in the chopped baby spinach and cook until wilted, about 2 minutes. Taste and adjust seasoning with salt, if desired, keeping in mind that minimizing added salt supports heart health. Divide the tofu scramble among four plates. Garnish with chopped fresh herbs for added flavor and visual appeal. Pair with a slice of whole-grain toast or a side of roasted sweet potatoes to add complex carbohydrates and additional fiber. Serve alongside fresh fruit or a mixed green salad for a balanced meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	150 kcal	12 g	8 g	3 g	9 g	1 g	0 mg	150 mg	350 mg

Sweet Potato and Black Bean Breakfast Bowl

Yield: 2 servings, **Prep Time:** 10 minutes, **Cook Time:** 20 minutes

Ingredients

1 medium sweet potatoe (diced into ½-inch cubes)	¼ tsp. black pepper
1 tbsp. olive oil or avocado oil	½ medium avocado (sliced or mashed)
1 cup black beans (low-sodium, drained and rinsed)	½ cup cherry tomatoes (halved, optional)
½ tsp. cumin	2 tbsp. fresh cilantro or parsley (chopped, optional)
½ tsp. paprika	1 tbsp lime juice
½ tsp. garlic powder	

Instructions:

Preheat oven to 400°F (200°C). Toss diced sweet potatoes with olive oil, cumin, paprika, garlic powder, and black pepper in a mixing bowl. Spread evenly on a baking sheet and roast for 18–20 minutes, flipping halfway, until tender and slightly crisp. While the sweet potatoes roast, warm the black beans in a small pan over medium heat for 3–4 minutes, stirring occasionally. Optionally, add a splash of lime juice for extra flavor. Divide roasted sweet potatoes and black beans between two bowls. Top each bowl with sliced avocado, cherry tomatoes (if using), and chopped cilantro. Drizzle with fresh lime juice before serving. Serve with a side of whole-grain toast or a poached egg for extra protein. Add a sprinkle of pumpkin seeds for extra crunch and magnesium. Enjoy with green tea or a smoothie for a complete heart-healthy meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	170 kcal	14 g	18 g	9 g	5 g	1 g	5 g	5 mg	100 mg	250 mg

Low-Sodium Cottage Cheese and Berries

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook/Setting Time:** None

Ingredients

1 cup low-sodium or no-salt-added cottage cheese	1 tsp. chia seeds (optional)
1 cup fresh mixed berries (blueberries, strawberries, raspberries, or blackberries)	1 tbsp. raw almonds or walnuts (chopped, optional)
1 tbsp Ground Flaxseeds	½ tsp. cinnamon (optional)
	1 tsp. pure honey or maple syrup

Instructions:

Divide ½ cup of low-sodium cottage cheese into each serving bowl. Top each bowl with ½ cup of mixed berries, distributing them evenly. Sprinkle ½ tbsp. of ground flaxseeds over each bowl. Add ½ tsp of chia seeds for extra fiber (if using). Optionally, top with chopped almonds or walnuts for crunch and extra heart-healthy fats. Sprinkle a dash of cinnamon for added warmth and antioxidants. If desired, drizzle with ½ tsp of honey or maple syrup for a hint of natural sweetness. Enjoy immediately or refrigerate for up to 4 hours if you prefer a chilled dish. Pair with whole-grain toast or a handful of raw nuts for a complete heart-healthy breakfast. Enjoy as a snack or light dessert with a cup of green tea. Blend into a smoothie by adding almond milk for a creamier texture.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	170 kcal	14 g	18 g	9 g	5 g	1 g	5 g	5 mg	100 mg	250 mg

Poached Eggs over Sautéed Greens

Yield: 2 servings, **Prep Time:** 10 minutes, **Cook Time:** 15 minutes

Ingredients

4 large eggs	1 medium zucchini, sliced (optional)
1 tbsp. extra-virgin olive oil	1 tbsp. fresh lemon juice
1 medium onion, thinly sliced	Freshly ground black pepper, to taste
2 cloves garlic, minced	Pinch of salt (optional)
6 cups mixed leafy greens (such as spinach, kale, or Swiss chard), coarsely chopped	2 tbsp. chopped fresh herbs (such as parsley, basil, or dill)
1 medium red bell pepper, diced (optional)	

Instructions:

In a large skillet, heat the olive oil over medium heat. Add the sliced onion and cook until translucent, about 3 minutes. Stir in the minced garlic and cook for an additional 30 seconds. If using, add the diced red bell pepper and sliced zucchini. Sauté until tender, approximately 5 minutes. Add the chopped leafy greens to the skillet. Cook, stirring occasionally, until wilted and tender, about 5 minutes. Drizzle with fresh lemon juice and season with freshly ground black pepper and a pinch of salt, if desired. Sprinkle with chopped fresh herbs. Divide the sautéed greens between two serving plates. Fill a medium saucepan with about 3 inches of water and bring to a gentle simmer over medium heat. Crack each egg into a small bowl or ramekin. Create a gentle whirlpool in the simmering water using a spoon, then carefully slide one egg into the center of the whirlpool. Allow the egg to cook for about 3 minutes, until the white is set but the yolk remains soft. Use a slotted spoon to remove the poached egg and place it on top of the sautéed greens on one of the plates. Repeat the process with the remaining eggs. Garnish with additional fresh herbs or a light sprinkle of red pepper flakes for a touch of heat. Serve alongside a slice of whole-grain toast to add complex carbohydrates and fiber.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	225 kcal	16,7 g	17,5 g	5 g	12,85 g	2,85 g	372 mg	225 mg	1000 mg

Veggie-Packed Breakfast Wrap

Yield: 2 servings, **Prep Time:** 10 minutes, **Cook Time:** 10 minutes

Ingredients

2 whole-grain or whole-wheat tortillas	½ tsp. cumin
1 tbsp. olive oil or avocado oil	½ tsp. paprika
½ cup red bell pepper (chopped)	¼ tsp black pepper
1 cup spinach or kale (chopped)	½ tsp. garlic powder
½ cup mushrooms (sliced, optional)	½ medium avocado (sliced or mashed)
½ cup cherry tomatoes (halved)	2 tbsp. low-fat Greek yogurt
¼ cup red onion (chopped, optional)	1 tbsp. fresh cilantro or parsley (chopped)
2 large eggs (or egg whites)	1 tbsp. lime Juice
½ cup black beans (low-sodium, drained and rinsed)	

Instructions:

Heat 1 tbsp. olive oil in a non-stick pan over medium heat. Add bell peppers, mushrooms, tomatoes, spinach, and onions. Sprinkle with cumin, paprika, black pepper, and garlic powder. Sauté for 3–5 minutes, stirring occasionally, until vegetables are softened but not mushy. Push the veggies to one side of the pan. In a small bowl, whisk the eggs and pour them into the empty side of the pan. Cook while stirring gently for 2–3 minutes, until fully scrambled. Mix eggs with sautéed vegetables. Heat the whole-grain tortillas in a dry pan for 30 seconds per side or until warm and slightly pliable. Spread ¼ cup of black beans onto each tortilla. Divide the egg and veggie mixture evenly between

both tortillas. Top with avocado slices, Greek yogurt, and fresh cilantro. Drizzle with a little lime juice for added flavor. Roll up the tortilla's burrito-style, tucking in the ends to keep the filling inside. Slice in half and serve immediately! Pair with a side of fresh fruit or a green smoothie for a complete breakfast. Enjoy with a cup of herbal or green tea for additional heart benefits.

Nutritional Information (Per Serving - 1 Wrap)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	320 kcal	10 g	45 g	7 g	12 g	1.5 g	12 g	0 mg	150 mg	800 mg

Muesli with Dried Fruits and Nuts

Yield: 8 servings, **Prep Time:** 10 minutes

Ingredients

3 cups whole grain rolled oats	½ cup unsalted almonds, chopped
1 cup whole grain puffed rice	½ cup unsalted walnuts, chopped
½ cup dried figs, chopped	¼ cup sunflower seeds
½ cup dried apricots, chopped	¼ cup pumpkin seeds
½ cup dried apples, chopped	1 tsp. ground cinnamon (optional)

Instructions:

In a large mixing bowl, combine the rolled oats, puffed rice, chopped dried fruits (figs, apricots, apples), chopped nuts (almonds, walnuts), sunflower seeds, pumpkin seeds, and ground cinnamon if using. Stir the mixture until all ingredients are evenly distributed. Transfer the muesli to an airtight container. Store in a cool, dry place for up to 4 weeks. As a Cold Cereal: Serve ½ cup of muesli with 1 cup of fat-free milk or unsweetened almond milk.

With Yogurt: Top ½ cup of muesli with 1 cup of fat-free plain yogurt. Overnight Oats: Soak ½ cup of muesli in 1 cup of milk or yogurt overnight in the refrigerator for a softer texture. Add Fresh Fruit: Enhance your muesli by adding fresh fruits like berries, sliced bananas, or grated apple before serving.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	250 kcal	6 g	40 g	6 g	8 g	1 g	0 mg	5 mg	350 mg

Whole-Grain Pancakes with Blueberries

Yield: 4 servings (8 pancakes), **Prep Time:** 10 minutes, **Cook Time:** 10 minutes

Ingredients

1 cup whole wheat flour	1 large egg (or flax egg for vegan option)
1 tbsp. ground flaxseeds (optional)	1 tbsp. pure maple syrup or raw honey –
2 tsp. baking powder	1 tsp. pure vanilla extract
½ tsp. cinnamon	1 tbsp. avocado oil or extra-virgin olive oil –
¼ tsp. salt	½ cup fresh or frozen blueberries
¾ cup unsweetened almond milk (or low-fat dairy milk)	cooking spray (or a few drops of olive oil) – for greasing the pan

Instructions:

In a large bowl, whisk together the whole wheat flour, ground flaxseeds, baking powder, cinnamon, and salt (if using). In a separate bowl, whisk the almond milk, egg, maple syrup, vanilla extract, and avocado oil until smooth. Pour the wet mixture into the dry ingredients and stir gently until just combined. Avoid overmixing—a few lumps are okay to keep the pancakes fluffy. Gently fold in the blueberries, distributing them evenly throughout the batter.

Heat a non-stick skillet or griddle over medium heat. Lightly grease with cooking spray or a small amount of olive oil. Pour about ¼ cup of batter onto the skillet for each pancake. Cook for 2-3 minutes until bubbles appear on the surface and edges start to look set. Flip and cook for another 1-2 minutes until golden brown. Remove pancakes from heat and keep warm. Repeat with remaining batter, greasing the pan as needed. Top with fresh fruit (bananas, strawberries, or extra blueberries). Drizzle with a small amount of pure maple syrup or a dollop of Greek yogurt. Sprinkle with chopped walnuts or almonds for extra crunch and heart-healthy fats.

Nutritional Information (Per Serving - 2 Pancakes)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	6 g	30 g	6 g	5 g	0.5 g	5 g	30 mg	120 mg	180 mg

Soup and Stew Recipes

Classic Lentil Soup

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 40 minutes

Ingredients

- 1 tbsp. extra-virgin olive oil

1 medium onion, diced

2 medium carrots, diced

2 celery stalks, diced

3 cloves garlic, minced

1 tsp. ground cumin

1 tsp. ground turmeric

½ tsp. smoked paprika

¼ tsp. ground black pepper

1½ cups dry green or brown lentils, rinsed and drained
- 6 cups low-sodium vegetable broth (or water)

1 can (14.5 oz) no-salt-added diced tomatoes

1 tsp. dried thyme

1 bay leaf

1 tsp. lemon juice (freshly squeezed)

½ tsp. red pepper flakes (for mild heat)

1 cup fresh spinach or kale, chopped

¼ cup fresh parsley, chopped (for garnish)

1 tsp. apple cider vinegar (for extra tanginess)

Instructions:

Heat olive oil in a large pot over medium heat. Add diced onion, carrots, and celery. Sauté for 5-7 minutes until softened. Stir in the garlic, cumin, turmeric, smoked paprika, and black pepper. Cook for 1 minute until fragrant. Add the rinsed lentils, vegetable broth, diced tomatoes, thyme, and bay leaf. Stir well to combine. Bring the soup to a gentle boil, then reduce the heat to low. Cover and simmer for 30-35 minutes, stirring occasionally, until the lentils are tender. Remove the bay leaf. Stir in the lemon juice. If using, add spinach or kale and cook for 2-3 more minutes until wilted. Adjust seasoning as needed. Ladle soup into bowls and garnish with fresh parsley. Serve warm with whole-grain bread or a side salad for a complete meal. Enjoy with a slice of whole-grain bread for additional fiber. Add a side of avocado slices for heart-healthy monounsaturated fats. Sprinkle with nutritional yeast for a cheesy, nutrient-rich flavor.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	210 kcal	12 g	35 g	12 g	4 g	0.5 g	0 g	220 mg (varies based on broth used)	600 mg

Red Lentil and Sweet Potato Dal

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

- 1 tbsp. extra-virgin olive oil

1 medium yellow onion, finely chopped

3 cloves garlic, minced

1 tbsp. fresh ginger, minced

1-2 green chilies, seeded and finely chopped (optional, for added heat)

1 tsp. ground cumin

1 tsp. ground coriander
- 1 tsp. ground turmeric

½ tsp. ground cinnamon

½ tsp. ground black pepper

1 large sweet potato (about 1 pound), peeled and diced into ½-inch cubes

1 ½ cups red lentils, rinsed

4 cups low-sodium vegetable broth

1 (14.5-ounce) can diced tomatoes, with their juices

1 (14-ounce) can light coconut milk
2 cups fresh spinach or kale, chopped

Juice of 1 lime
Fresh cilantro for garnish (optional)

Instructions:

In a large pot or Dutch oven, heat the extra-virgin olive oil over medium heat. Add the chopped onion and sauté for about 5 minutes until translucent. Add the minced garlic, ginger, and green chilies (if using). Sauté for an additional 2 minutes until fragrant. Stir in the ground cumin, coriander, turmeric, cinnamon, and black pepper. Cook for 1 minute, stirring constantly, to toast the spices and enhance their flavors. Add the diced sweet potatoes and rinsed red lentils to the pot. Stir to combine with the spices and aromatics. Pour in the low-sodium vegetable broth, diced tomatoes with their juices, and light coconut milk. Stir well to combine all ingredients. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the pot, and let it simmer for about 20 minutes, or until the lentils and sweet potatoes are tender. Stir occasionally to prevent sticking. Stir in the chopped spinach or kale. Continue to simmer for an additional 5 minutes until the greens are wilted and tender. Stir in the lime juice. Taste and adjust seasoning as needed. Ladle the dal into bowls and garnish with fresh cilantro, if desired. Serve this dal over brown rice or with whole-grain naan bread to add complex carbohydrates and additional fiber to your meal. A side of steamed vegetables or a fresh cucumber salad can complement the flavors and enhance the nutritional profile.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	320 kcal	14 g	55 g	15 g	6 g	2 g	0 mg	350 mg	950 mg

Gingered Carrot and Parsnip Soup

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil
1 medium yellow onion, finely chopped
3 cloves garlic, minced
1 tbsp. fresh ginger, peeled and grated
1 tsp. ground turmeric
½ tsp. ground coriander
¼ tsp. ground cinnamon
¼ tsp. ground black pepper

¼ tsp. cayenne pepper (optional, for a hint of heat)
1 pound carrots, peeled and chopped
1 pound parsnips, peeled and chopped
4 cups low-sodium vegetable broth
1 (14-ounce) can light coconut milk
Juice of half a lemon
Fresh cilantro or parsley for garnish (optional)

Instructions:

In a large pot, heat the extra-virgin olive oil over medium heat. Add the chopped onion and sauté for about 5 minutes until translucent. Add the minced garlic and grated ginger. Sauté for an additional 2 minutes until fragrant. Stir in the ground turmeric, ground coriander, ground cinnamon, black pepper, and cayenne pepper (if using). Cook for 1 minute, stirring constantly, to toast the spices and enhance their flavors. Add the chopped carrots and parsnips to the pot. Stir to combine with the aromatics and spices. Pour in the low-sodium vegetable broth. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the pot, and let it simmer for about 20 minutes, or until the vegetables are tender. Remove the pot from heat. Use an immersion blender to puree the soup until smooth. Alternatively, carefully transfer the soup in batches to a blender, blend until smooth, and return it to the pot. Stir in the light coconut milk and the lemon juice. Simmer for an additional 5 minutes. Taste and adjust the seasoning as needed. Ladle the soup into bowls and garnish with fresh cilantro or parsley, if desired. Pair this soup with a slice of whole-grain bread or a side salad of mixed greens to add fiber and additional nutrients to your meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	220 kcal	3 g	35 g	8 g	8 g	3 g	0 mg	150 mg	900 mg

Butternut Squash and Carrot Soup

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 45 minutes

Ingredients

1 medium butternut squash (about 2 pounds), peeled, seeded, and cubed	½ tsp. ground ginger
4 large carrots, peeled and chopped	4 cups low-sodium vegetable broth
1 medium onion, chopped	1 cup water
3 cloves garlic, peeled	½ cup light coconut milk (optional, for added creaminess)
1 tbsp. extra-virgin olive oil	Juice of half a lemon
1 tsp. ground turmeric	Fresh cilantro or parsley for garnish (optional)
1 tsp. ground cumin	½ tsp. red pepper flakes (for mild heat)
½ tsp. ground black pepper	

Instructions:

Preheat the oven to 400°F (200°C). Place the butternut squash, carrots, onion, and garlic on a large baking sheet. Drizzle with the olive oil and sprinkle with turmeric, cumin, black pepper, and ginger. Toss to ensure the vegetables are evenly coated. Roast in the preheated oven for 25-30 minutes, or until the vegetables are tender and slightly caramelized. Roasting enhances the natural sweetness of the vegetables without adding extra sugar or fat. Transfer the roasted vegetables to a large pot. Add the vegetable broth and water. Bring to a boil over medium-high heat, then reduce the heat to low and let it simmer for about 10 minutes to allow the flavors to meld. Use an immersion blender to puree the soup until smooth. Alternatively, carefully transfer the soup in batches to a blender, blend until smooth, and return it to the pot. Stir in the light coconut milk, if using, and the lemon juice. Simmer for an additional 5 minutes. Taste and adjust the seasoning as needed. Ladle the soup into bowls and garnish with fresh cilantro or parsley, if desired. Pair this soup with a slice of whole-grain bread or a side salad of mixed greens to add fiber and additional nutrients to your meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	120 kcal	2.5 g	25 g	6 g	2 g	0.5 g	0 mg	150 mg	600 mg

Spicy Black Bean and Quinoa Stew

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil	4 cups low-sodium vegetable broth
1 medium yellow onion, chopped	1 (15-ounce) can diced tomatoes, with their juices
2 celery stalks, chopped	2 (15-ounce) cans black beans, rinsed and drained
2 medium carrots, peeled and chopped	1 cup fresh or frozen corn kernels
3 cloves garlic, minced	¼ cup chopped fresh cilantro (optional)
1 jalapeño pepper, seeded and finely chopped	Juice of 1 lime
1 tsp. ground cumin	Freshly ground black pepper, to taste
1 tsp. smoked paprika	Sliced avocado (optional garnishes)
½ tsp. dried oregano	Additional chopped cilantro (optional garnishes)
¼ tsp. cayenne pepper (optional, for extra spiciness)	Lime wedges (optional garnishes)
1 cup quinoa, rinsed	Crushed baked tortilla chips (optional garnishes)

Instructions:

In a large pot or Dutch oven, heat the extra-virgin olive oil over medium heat. Add the chopped onion, celery, and carrots. Sauté for about 5 minutes, until the vegetables are softened and the onion becomes translucent. Stir in the minced garlic and chopped jalapeño (if using). Cook for an additional 1-2 minutes until fragrant. Add the ground cumin, smoked paprika, dried oregano, and cayenne pepper (if using). Stir to coat the vegetables with the spices, cooking for another minute. Add the rinsed quinoa to the pot, stirring to combine. Pour in the low-sodium vegetable broth and the diced tomatoes with their juices. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the pot, and let the stew simmer for about 15 minutes, or until the quinoa is cooked and tender. Stir in the rinsed and drained black beans and the corn kernels. Continue to simmer for an additional 5 minutes, allowing the flavors to meld and the ingredients to heat through. Stir in the chopped fresh cilantro (if using) and the lime juice. Season with freshly ground black pepper to taste. Adjust any other seasonings as needed. Ladle the stew into bowls and garnish with optional toppings such as sliced avocado, additional cilantro, lime wedges, or crushed baked tortilla chips. This hearty stew pairs well with a side of mixed greens or a slice of whole-grain bread. For added heart-health benefits, consider topping the stew with sliced avocado.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	320 kcal	12 g	55 g	12 g	6 g	1 g	0 mg	380 mg	950 mg

Indian-Spiced Pumpkin-Apple Soup

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

1 tsp. canola or corn oil	1 tbsp. garam masala
2 medium apples (such as Fuji or Gala), peeled and chopped into 1-inch pieces	¼ tsp. ground cinnamon or curry powder
1 medium onion, chopped into 1-inch pieces	½ cup fat-free milk
¼ cup water, plus an additional ½cup water, divided	1 tbsp. plus 1 tsp. unsalted, dry-roasted pumpkin seeds (optional)
2 cups canned solid-pack pumpkin (ensure it's pure pumpkin, not pie filling)	¼ cup fat-free sour cream
1 ½ cups fat-free, low-sodium vegetable broth	Fresh cilantro or parsley, chopped

Instructions:

In a medium saucepan, heat the oil over medium-high heat, swirling to coat the bottom. Add the chopped apples and onion. Cook for about 5 minutes, stirring frequently, until they begin to soften. Pour in ¼ cup of water. Cover the saucepan and let it cook for 7 minutes, or until the apples and onion are very soft. Check occasionally and add 2 tablespoons of water as needed to prevent sticking, using no more than an additional ¼ cup of water. Gently stir in the pumpkin puree, vegetable broth, garam masala, and your choice of ground cinnamon or curry powder. Add the remaining ½cup of water. Increase the heat to high and bring the mixture to a boil. Once boiling, reduce the heat to low. Cover the saucepan and let it simmer for 10 minutes to allow the flavors to meld. Remove the saucepan from heat. Using an immersion blender, carefully blend the soup until smooth. Alternatively, transfer the soup in batches to a blender, ensuring to vent the lid to prevent pressure build-up, and blend until smooth. Return the blended soup to the saucepan. Slowly pour in the fat-free milk, stirring until well combined. Place the saucepan back on medium heat and cook for an additional 30 seconds, or until the soup is heated through. Avoid bringing it to a boil. Ladle the soup into bowls. If desired, garnish each serving with a dollop of fat-free sour cream, a sprinkle of unsalted pumpkin seeds, and chopped fresh cilantro or parsley. Pair this soup with a side of whole-grain bread or a mixed green salad to add fiber and nutrients to your meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sugars
Amount	129 kcal	5 g	25 g	7 g	3 g	0.5 g	1 mg	16 mg

Minestrone with Whole-Wheat Pasta

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil	¼ tsp. freshly ground black pepper
1 medium yellow onion, diced	¼ tsp. red pepper flakes (optional)
2 medium carrots, chopped	1 (28-ounce) can no-salt-added diced tomatoes, with juices
2 celery stalks, sliced	6 cups low-sodium vegetable broth
3 cloves garlic, minced	1 (15-ounce) can low-sodium kidney beans, drained and rinsed
1 medium zucchini, diced	1 cup whole-wheat elbow or small shell pasta
1 cup green beans, trimmed and cut into 1-inch pieces	2 cups fresh spinach or kale, chopped
1 tsp. dried oregano	2 tbsp. fresh parsley, chopped (optional)
1 tsp. dried basil	Juice of half a lemon (optional)
½ tsp. dried thyme	

Instructions:

In a large pot or Dutch oven, heat the extra-virgin olive oil over medium heat. Add the diced onion, chopped carrots, and sliced celery. Sauté for about 5 minutes, stirring occasionally, until the vegetables are softened and the onion becomes translucent. Add the minced garlic, diced zucchini, and green beans to the pot. Continue to cook for another 3 minutes, stirring occasionally, until the vegetables begin to soften. Stir in the dried oregano, dried basil, dried thyme, black pepper, and red pepper flakes (if using). Cooking the herbs and spices briefly enhances their flavors. Pour in the no-salt-added diced tomatoes along with their juices and the low-sodium vegetable broth. Stir to combine all ingredients. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the pot, and let the soup simmer for about 15 minutes, allowing the flavors to meld and the vegetables to become tender. Stir in the whole-wheat pasta and the drained and rinsed kidney beans. Continue to simmer the soup, uncovered, for an additional 10 minutes, or until the pasta is al dente. Stir occasionally to prevent the pasta from sticking to the bottom of the pot. Stir in the chopped spinach or kale. Let the soup simmer for another 2-3 minutes, until the greens are wilted and tender. If desired, stir in the lemon juice to add a touch of brightness to the soup. Taste and adjust the seasoning as needed. Ladle the minestrone into bowls and garnish with chopped fresh parsley, if desired. This hearty minestrone pairs well with a side of whole-grain bread or a simple mixed greens salad. For added heart-health benefits, consider sprinkling a small amount of grated Parmesan cheese on top, keeping in mind that cheese can add sodium and saturated fat.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	250 kcal	10 g	45 g	10 g	4 g	0.5 g	0 mg	150 mg	800 mg

Creamy Corn Chowder

Yield: 5 servings, **Prep Time:** 15 minutes, **Cook Time:** 35 minutes

Ingredients

Cooking spray	1½ cups frozen whole-kernel corn
1 tbsp. light tub margarine	1-2 tsp. sugar
½ cup chopped onion	1 packet (1 teaspoon) salt-free instant chicken bouillon
½ cup diced celery	⅛ teaspoon salt
1¼ cups water	⅛ teaspoon white pepper
1 small baking potato, peeled and cut into ½-inch cubes (about 1 cup)	1 cup fat-free half-and-half
1 (14.75-ounce) can no-salt-added creamed corn, undrained	1 tbsp. all-purpose flour
	2 tbsp. minced fresh parsley

1 small red bell pepper, diced
½ tsp. smoked paprika

1 tsp. fresh thyme leaves

Instructions:

Lightly spray a medium saucepan with cooking spray. Melt the margarine over medium heat, swirling to coat the bottom. Add the chopped onion and diced celery (and red bell pepper, if using). Cook for 4 to 5 minutes, or until the onion is soft but not browned, stirring occasionally. Stir in the water, potato cubes, creamed corn, whole-kernel corn, sugar, bouillon, salt, white pepper, and smoked paprika and thyme (if using). Increase the heat to medium-high and bring to a boil. Reduce the heat to low, cover, and simmer for 20 minutes, or until the potato is just tender, stirring occasionally. In a small bowl, whisk together the fat-free half-and-half and flour until smooth. Stir this mixture into the soup. Add the minced fresh parsley. Simmer for an additional 15 minutes, or until the soup has thickened, stirring frequently. Serve the chowder hot, garnished with additional fresh parsley or a sprinkle of smoked paprika for added color and flavor. Pair with a side of whole-grain bread or a mixed green salad to complement the meal with additional fiber and nutrients.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sugars
Amount	193 kcal	7 g	43 g	4 g	1.5 g	0 g	0 mg	10 mg

Chickpea and Spinach Stew

Yield: 6 servings, **Prep Time:** 10 minutes, **Cook Time:** 25 minutes

Ingredients

1 tbsp. extra-virgin olive oil
1 medium onion, diced
3 cloves garlic, minced
1 medium red bell pepper, diced
2 medium carrots, diced
1 tsp. ground cumin
1 tsp. smoked paprika
½ tsp. ground turmeric
½ tsp. ground black pepper
¼ tsp. red pepper flakes (optional)

1 can (14.5 oz) no-salt-added diced tomatoes
1 can (15 oz) no-salt-added chickpeas, rinsed and drained
3 cups low-sodium vegetable broth (or water)
2 cups fresh spinach, chopped
1 tsp. lemon juice (freshly squeezed)
½ tsp. cinnamon
1 tbsp. ground flaxseeds
¼ cup fresh parsley, chopped (for garnish)

Instructions:

Heat the olive oil in a large pot over medium heat. Add the diced onion, carrots, and red bell pepper. Sauté for 5-7 minutes until softened. Stir in the minced garlic, cumin, smoked paprika, turmeric, black pepper, and red pepper flakes. Cook for 1 minute until fragrant. Add the diced tomatoes, chickpeas, and vegetable broth. Stir well. Bring the stew to a gentle boil, then reduce heat to low. Cover and simmer for 15 minutes. Stir in the chopped spinach and let cook for 2-3 minutes until wilted. Add the lemon juice and stir well. Taste and adjust seasoning if needed. Ladle into bowls and garnish with fresh parsley. Serve with brown rice or quinoa for added fiber and protein. Top with avocado slices for healthy monounsaturated fats. Sprinkle with nutritional yeast for a cheesy, umami flavor.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	220 kcal	10 g	35 g	9g	9g	0.5 g	0mg	200mg (varies based on broth used)	750 mg

Tomato Basil Soup (No Cream)

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil	2 cups low-sodium vegetable broth (or water)
1 medium onion, chopped	½ cup fresh basil leaves, chopped
3 cloves garlic, minced	1 tsp. balsamic vinegar (or lemon juice)
1 tsp. dried oregano	1 tsp. honey or maple syrup (optional)
½ tsp. ground black pepper	1 medium carrot, grated
¼ tsp. red pepper flakes (optional)	¼ cup cooked quinoa
4 large ripe tomatoes, chopped (or 1 can (28 oz) no-salt-added crushed tomatoes)	½ cup fresh spinach or kale, finely chopped
	1 tbsp. ground flaxseeds

Instructions:

Heat olive oil in a large pot over medium heat. Add the chopped onion and cook for 5 minutes until soft and translucent. Stir in the minced garlic, oregano, black pepper, and red pepper flakes (if using). Cook for 1 minute until fragrant. Add the chopped fresh tomatoes (or canned tomatoes) along with the grated carrot, if using. Pour in the low-sodium vegetable broth and stir well. Bring the soup to a boil, then reduce heat to low and let it simmer for 20 minutes, stirring occasionally. Remove the pot from heat and stir in the fresh basil leaves. Using an immersion blender, blend the soup until smooth. (Alternatively, carefully transfer the soup in batches to a blender and puree until smooth.) Stir in the balsamic vinegar or lemon juice for a bright, fresh flavor. If using, mix in the spinach/kale, quinoa, or ground flaxseeds and let the soup sit for a couple of minutes until well incorporated. Taste and adjust seasonings if needed. Ladle the soup into bowls and garnish with extra fresh basil. Serve warm with whole-grain toast or a light salad. Pair with whole-grain bread or a side of avocado toast for a complete heart-healthy meal. Sprinkle with nutritional yeast for a cheesy, plant-based flavor. Serve with a side salad of dark leafy greens and a drizzle of olive oil for extra fiber and nutrients.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	140 kcal	4 g	20 g	5 g	4 g	0.5 g	0 g	180 mg (varies based on broth used)	650 mg

Hearty Vegetable and Barley Soup

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 45 minutes

Ingredients

1 tbsp. extra-virgin olive oil	6 cups low-sodium vegetable broth (or water)
1 medium onion, diced	1 medium zucchini, diced
2 medium carrots, diced	1 cup green beans, chopped
2 celery stalks, diced	1 cup kale or spinach, chopped
3 cloves garlic, minced	1 can (15 oz) no-salt-added white beans, rinsed and drained
1 tsp. dried thyme	1 tsp. lemon juice (freshly squeezed)
1 tsp. dried oregano	1 tsp. balsamic vinegar (for depth of flavor)
½ tsp. ground black pepper	1 tbsp. nutritional yeast (for a savory, cheesy flavor)
¼ tsp. red pepper flakes (optional)	¼ cup fresh parsley, chopped (for garnish)
¾ cup pearl barley, rinsed	
1 can (14.5 oz) no-salt-added diced tomatoes	

Instructions:

Heat the olive oil in a large pot over medium heat. Add the diced onion, carrots, and celery. Sauté for 5-7 minutes until softened. Stir in the minced garlic, thyme, oregano, black pepper, and red pepper flakes. Cook for 1 minute

until fragrant. Add the rinsed pearl barley, diced tomatoes, and vegetable broth. Stir well. Bring the soup to a gentle boil, then reduce heat to low. Cover and simmer for 25 minutes, stirring occasionally. Add the zucchini, green beans, and white beans. Continue simmering for 15 minutes until the barley is tender. Stir in the chopped kale or spinach and cook for an additional 3 minutes until wilted. Stir in the lemon juice and adjust seasonings as needed. Remove from heat and let the soup rest for a few minutes before serving. Ladle into bowls and garnish with fresh parsley. Pair with whole-grain bread or a side of avocado toast for a fiber-rich meal. Sprinkle with nutritional yeast for a cheesy, umami flavor. Enjoy with a side salad of leafy greens and a light vinaigrette.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	220 kcal	9 g	40 g	9 g	4 g	0.5 g	0 g	200 mg (varies based on broth used)	700 mg

Sweet Potato and Black Bean Chili

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 35 minutes

Ingredients

1 tbsp. extra-virgin olive oil	¼ tsp. ground black pepper
1 medium onion, diced	1 can (14.5 oz) no-salt-added diced tomatoes
3 cloves garlic, minced	1 can (15 oz) no-salt-added black beans, rinsed and drained
1 medium red bell pepper, diced	1½ cups low-sodium vegetable broth (or water)
1 medium orange or yellow bell pepper, diced	1 tsp. apple cider vinegar or lime juice (for balance)
2 medium sweet potatoes, peeled and diced (about 2 cups)	½ cup fresh cilantro, chopped (for garnish)
2 tsp. ground cumin	1 tsp. cocoa powder (adds depth of flavor)
1 tsp. smoked paprika	1 tbsp. ground flaxseeds
1 tsp. chili powder	1 cup fresh spinach or kale, chopped
½ tsp. ground cinnamon (enhances natural sweetness)	½ tsp. red pepper flakes

Instructions:

Heat the olive oil in a large pot over medium heat. Add the diced onion and sauté for 5 minutes until translucent. Stir in the garlic, bell peppers, and sweet potatoes. Cook for another 5 minutes until slightly softened. Stir in the cumin, smoked paprika, chili powder, cinnamon, and black pepper. Cook for 1 minute until fragrant. Pour in the diced tomatoes and vegetable broth, stirring well. Bring the chili to a gentle boil, then reduce the heat to low. Cover and simmer for 20 minutes, stirring occasionally. Add the black beans and continue simmering for another 10 minutes, or until the sweet potatoes are fork-tender. Stir in the apple cider vinegar or lime juice. If using, add spinach/kale and let it wilt for 2 minutes. Taste and adjust seasonings if needed. Serve warm, garnished with fresh cilantro. Enjoy with brown rice or quinoa for a complete meal. Top with avocado slices for healthy fats. Sprinkle with nutritional yeast for a cheesy, umami boost.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	240 kcal	8 g	42 g	11 g	4 g	0.5 g	0 g	180 mg (varies based on broth used)	750 mg

Mediterranean White Bean Soup

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil
1 medium onion, diced
2 medium carrots, diced
2 celery stalks, diced
3 cloves garlic, minced
1 tsp. dried oregano
1 tsp. dried thyme
½ tsp. smoked paprika
¼ tsp. ground black pepper
¼ tsp. red pepper flakes (optional)

2 cans (15 oz each) no-salt-added white beans, rinsed and drained
1 can (14.5 oz) no-salt-added diced tomatoes
5 cups low-sodium vegetable broth (or water)
2 cups fresh spinach or kale, chopped
1 tsp. lemon juice (freshly squeezed)
1 tsp. balsamic vinegar
1 tbsp. ground flaxseeds
½ cup whole-grain farro or quinoa
¼ cup fresh parsley, chopped

Instructions:

Heat the olive oil in a large pot over medium heat. Add the diced onion, carrots, and celery. Sauté for 5-7 minutes until softened. Stir in the minced garlic, oregano, thyme, smoked paprika, black pepper, and red pepper flakes. Cook for 1 minute until fragrant. Add the rinsed white beans, diced tomatoes, and vegetable broth. Stir well. Bring the soup to a gentle boil, then reduce the heat to low. Cover and simmer for 20 minutes, stirring occasionally. Stir in the spinach or kale and let it cook for 2-3 minutes until wilted. Add the lemon juice (and balsamic vinegar, if using) for a bright, fresh flavor. Taste and adjust seasoning as needed. Ladle the soup into bowls and garnish with fresh parsley. Serve warm with whole-grain bread or a side salad. Pair with whole-grain bread or quinoa for added fiber and protein. Top with avocado slices for heart-healthy fats. Sprinkle with nutritional yeast for a cheesy, umami boost.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	240 kcal	11 g	38 g	10 g	4 g	0.5 g	0 g	200 mg (varies based on broth used)	750 mg

Cabbage and Carrot Soup

Yield: 6 servings, **Prep Time:** 10 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil
1 medium onion, diced
3 cloves garlic, minced
3 medium carrots, sliced
½ medium green cabbage, shredded (about 4 cups)
1 tsp. dried oregano
1 tsp. ground turmeric
½ tsp. ground black pepper

¼ tsp. red pepper flakes (optional)
6 cups low-sodium vegetable broth (or water)
1 can (14.5 oz) no-salt-added diced tomatoes
1 tsp. apple cider vinegar or lemon juice
½ tsp. smoked paprika
1 tbsp. ground flaxseeds
1 cup fresh spinach or kale, chopped
¼ cup fresh parsley, chopped (for garnish)

Instructions:

Heat olive oil in a large pot over medium heat. Add the diced onion and cook for 5 minutes until translucent. Stir in the garlic, carrots, and shredded cabbage. Cook for another 5 minutes, stirring occasionally. Stir in oregano, turmeric, black pepper, and red pepper flakes. Cook for 1 minute until fragrant. Add the diced tomatoes and low-sodium vegetable broth. Stir well. Bring the soup to a gentle boil, then reduce the heat to low. Cover and simmer for 20 minutes. Stir in the apple cider vinegar (or lemon juice). If using, add chopped spinach or kale and let it cook for 2-3 minutes until wilted. Taste and adjust seasoning if needed. Ladle into bowls and garnish with fresh parsley. Serve with whole-grain bread or quinoa for added fiber. Sprinkle with nutritional yeast for a cheesy, umami boost. Pair with avocado slices for healthy monounsaturated fats.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	120 kcal	4 g	22 g	7 g	3 g	0.5 g	0 g	180 mg (varies based on broth used)	650 mg

Mushroom and Brown Rice Soup

Yield: 6 servings, **Prep Time:** 10 minutes, **Cook Time:** 40 minutes

Ingredients

1 tbsp. extra-virgin olive oil
 1 medium onion, diced
 3 cloves garlic, minced
 2 medium carrots, diced
 2 celery stalks, diced
 8 oz cremini or button mushrooms, sliced
 1 tsp. dried thyme
 1 tsp. dried oregano
 ½ tsp. black pepper
 ¼ tsp. red pepper flakes (optional)
 ¾ cup brown rice, rinsed
 5 cups low-sodium vegetable broth (or water)
 1 tsp. balsamic vinegar or lemon juice
 ½ tsp. smoked paprika
 1 tbsp. ground flaxseeds
 1 cup fresh spinach or kale, chopped
 ¼ cup fresh parsley, chopped (for garnish)

Instructions:

Heat olive oil in a large pot over medium heat. Add the diced onion, carrots, and celery. Sauté for 5-7 minutes until softened. Stir in the minced garlic, thyme, oregano, black pepper, and red pepper flakes. Cook for 1 minute until fragrant. Add the sliced mushrooms and cook for 5 minutes until softened and slightly browned. Stir in the rinsed brown rice and mix well. Pour in the low-sodium vegetable broth. Stir well. Bring the soup to a gentle boil, then reduce the heat to low. Cover and simmer for 30 minutes, stirring occasionally, until the rice is tender. Stir in the balsamic vinegar (or lemon juice). If using, add chopped spinach or kale and let it cook for 2 minutes until wilted. Taste and adjust seasoning if needed. Ladle into bowls and garnish with fresh parsley. Serve with whole-grain bread for added fiber. Top with avocado slices for healthy monounsaturated fats. Sprinkle with nutritional yeast for a cheesy, umami flavor.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	190 kcal	6 g	35 g	5 g	4 g	0.5 g	0 g	180 mg (varies based on broth used)	600 mg

Quinoa and Kale Detox Soup

Yield: 6 servings, **Prep Time:** 10 minutes, **Cook Time:** 30 minutes

Ingredients

1 tbsp. extra-virgin olive oil
 1 medium onion, diced
 3 cloves garlic, minced
 2 medium carrots, diced
 2 celery stalks, diced
 1 tsp. ground turmeric
 1 tsp. dried oregano
 ½ tsp. ground black pepper
 ¼ tsp. red pepper flakes (optional)
 ¾ cup quinoa, rinsed
 5 cups low-sodium vegetable broth (or water)
 1 can (14.5 oz) no-salt-added diced tomatoes
 2 cups fresh kale, chopped
 1 can (15 oz) no-salt-added chickpeas, rinsed and drained
 1 tsp. lemon juice (freshly squeezed)

½ tsp. smoked paprika
1 tbsp. ground flaxseeds

¼ cup fresh parsley, chopped (for garnish)

Instructions:

Heat the olive oil in a large pot over medium heat. Add the diced onion, carrots, and celery. Sauté for 5-7 minutes until softened. Stir in the minced garlic, turmeric, oregano, black pepper, and red pepper flakes. Cook for 1 minute until fragrant. Add the rinsed quinoa, diced tomatoes, and vegetable broth. Stir well. Bring the soup to a gentle boil, then reduce heat to low. Cover and simmer for 20 minutes. Stir in the chopped kale and chickpeas. Let cook for 5 minutes until the kale is wilted. Stir in the lemon juice for brightness and balance. Taste and adjust seasoning if needed. Ladle into bowls and garnish with fresh parsley. Serve with whole-grain bread or brown rice for added fiber. Add avocado slices for healthy monounsaturated fats. Sprinkle with nutritional yeast for a cheesy, umami flavor.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	210 kcal	9 g	35 g	8 g	4 g	0.5 g	0 g	180 mg (varies based on broth used)	700 mg

Curried Cauliflower Soup

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients:

1 medium head cauliflower, cut into florets (about 4 cups)
1 small onion, chopped
2 cloves garlic, minced
1-inch piece fresh ginger, minced
1 medium carrot, chopped
1 celery stalk, chopped
1 small apple, peeled and diced (for natural sweetness)
4 cups low-sodium vegetable broth
1 cup unsweetened almond milk (or low-fat milk of choice)

1 tbsp. extra-virgin olive oil
Juice of ½ lemon (for brightness)
1 ½ tsp. mild curry powder
½ tsp. ground turmeric
½ tsp. ground cumin
¼ tsp. ground coriander
¼ tsp. black pepper
¼ tsp. smoked paprika (optional)
⅛ tsp. cayenne pepper (optional)
1 tbsp. chopped fresh cilantro or parsley
1 tbsp. pumpkin seeds
1 tbsp. plain Greek yogurt (for a creamy touch)

Instructions:

In a large pot, heat the extra-virgin olive oil over medium heat. Add the onion, carrot, celery, and apple. Sauté for 3–4 minutes until softened. Stir in the garlic and ginger, cooking for another minute until fragrant. Sprinkle in the curry powder, turmeric, cumin, coriander, black pepper, and smoked paprika. Stir continuously for about 1 minute to release the aromas of the spices. Add the cauliflower florets and mix well to coat with the spices. Pour in the low-sodium vegetable broth. Bring to a gentle boil, then reduce the heat and let it simmer for 20 minutes, or until the cauliflower is very tender. Remove the pot from heat and use an immersion blender to puree the soup until smooth. If using a regular blender, let the soup cool slightly before blending in batches to avoid splattering. Stir in the unsweetened almond milk and lemon juice, mixing well. Taste and adjust seasoning, adding a bit more black pepper or lemon juice if needed. Ladle into bowls and top with fresh cilantro, pumpkin seeds, or a swirl of plain Greek yogurt for added richness. Pair with a slice of whole-grain bread for extra fiber. Serve with a side of leafy greens for an added boost of vitamins and minerals.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	145 kcal	5 g	21 g	6 g	5 g	0.7 g	0 g	170 mg (varies based on broth used)	650 mg

Salads

Mediterranean Chickpea Salad

Yield: 4 servings, **Prep Time:** 15 minutes, **Setting Time** (optional for best flavor): 15 minutes

Ingredients

1 can (15 oz) low-sodium chickpeas, drained and rinsed	¼ cup crumbled feta cheese (optional)
1 cup cherry tomatoes, halved	3 tbsp. extra-virgin olive oil
½ cucumber, diced	2 tbsp. fresh lemon juice
¼ cup red onion, finely chopped	1 tsp. Dijon mustard
¼ cup red bell pepper, diced	1 tsp. red wine vinegar
¼ cup fresh parsley, chopped	1 small garlic clove, minced
¼ cup fresh basil, chopped (optional)	½ tsp. dried oregano
2 tbsp. pitted Kalamata olives, sliced (optional)	¼ tsp. black pepper
	Pinch of salt (optional)

Instructions:

Rinse and drain the chickpeas thoroughly to remove excess sodium. Pat dry with a paper towel for better dressing absorption. Dice the cucumber, bell pepper, red onion, and tomatoes. Chop the parsley and basil (if using). In a small bowl or jar, whisk together olive oil, lemon juice, Dijon mustard, red wine vinegar, minced garlic, dried oregano, and black pepper. Shake or stir well to combine. In a large bowl, combine chickpeas, tomatoes, cucumber, red onion, bell pepper, parsley, basil, and olives (if using). Pour the dressing over the salad and toss gently to coat all ingredients evenly. For the best flavor, cover and refrigerate the salad for at least 15 minutes before serving to allow the flavors to meld. If using, sprinkle crumbled feta cheese on top just before serving. Serve chilled or at room temperature. Enjoy this salad as a light meal or a side dish with grilled salmon, chicken, or whole grains like quinoa or farro. Serve over a bed of leafy greens such as arugula or spinach for an extra boost of heart-healthy nutrients. Pair with whole-grain pita or hummus for a balanced meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Total Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	210 kcal	6 g	26 g	7 g	10 g	1.4 g	0 g	160mg (varies based on broth used)	380 mg

Spinach and Avocado Salad

Yield: 4 servings, **Prep Time:** 15 minutes, **Setting Time** (Optional): 10 minutes (for flavors to meld)

Ingredients

4 cups baby spinach, washed and dried	3 tbsp. extra-virgin olive oil
1 ripe avocado, diced	1 tbsp. fresh lemon juice
½ cup cherry tomatoes, halved	1 tsp. Dijon mustard
¼ cup red onion, thinly sliced	1 tsp. apple cider vinegar
¼ cup cucumber, thinly sliced	1 small garlic clove, minced
2 tbsp. unsalted sunflower seeds (or sliced almonds)	¼ tsp. black pepper
2 tbsp. pomegranate seeds (optional)	Pinch of salt (optional)
¼ cup crumbled feta cheese (optional)	

Instructions:

Wash and dry the baby spinach thoroughly. Dice the avocado and squeeze a little lemon juice over it to prevent browning. Slice the cucumber, red onion, and cherry tomatoes. If using pomegranate seeds, remove them from the fruit. In a small bowl or jar, whisk together olive oil, lemon juice, Dijon mustard, apple cider vinegar, minced garlic, and black pepper. Shake or mix well to emulsify. In a large bowl, add the spinach, tomatoes, cucumber, and red onion. Gently add the avocado and sunflower seeds (or almonds). Drizzle the dressing over the salad and toss lightly to combine. Sprinkle pomegranate seeds and feta cheese (if using) on top. Cover and refrigerate for 10 minutes to let the flavors meld. Serve immediately as a standalone meal or as a side dish to grilled salmon, chicken, or whole grains like quinoa. Pair with grilled fish or roasted chickpeas for extra protein. Serve alongside whole-grain pita or hummus for a Mediterranean touch. Add cooked quinoa or brown rice to make it a more filling meal.

Nutritional Information (Per Serving)

(Values calculated without optional feta cheese)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Total Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	230 kcal	5 g	14 g	6 g	18 g	2.5 g	0 g	~100mg (lower if no salt added)	500 mg

Quinoa and Kale Power Salad

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 15 minutes

Ingredients

1 cup quinoa, rinsed and drained	¼ cup pomegranate seeds (optional)
2 cups low-sodium vegetable broth (or water)	¼ cup walnuts or almonds, chopped (optional)
3 cups kale, finely chopped (stems removed)	3 tbsp. extra-virgin olive oil
1 cup cherry tomatoes, halved	2 tbsp. fresh lemon juice
½ cup cucumber, diced	1 tsp Dijon mustard
¼ cup red onion, finely chopped	1 clove garlic, minced
½ cup red bell pepper, diced	½ tsp ground turmeric
¼ cup carrots, shredded	¼ tsp ground black pepper
¼ cup parsley or cilantro, finely chopped	½ tsp honey or pure maple syrup (optional)

Instructions:

In a medium saucepan, combine the rinsed quinoa with 2 cups of low-sodium vegetable broth (or water). Bring to a boil over medium heat, then reduce heat to low, cover, and simmer for 12-15 minutes, or until the liquid is absorbed. Remove from heat and let sit for 5 minutes, then fluff with a fork. Allow it to cool slightly before adding to the salad. Place the chopped kale in a large mixing bowl. Drizzle 1 tsp. of olive oil over the kale and massage with clean hands for 1-2 minutes to soften the leaves. This step enhances nutrient absorption and improves texture. To the massaged kale, add cherry tomatoes, cucumber, red onion, red bell pepper, carrots, parsley (or cilantro), and pomegranate seeds (if using). Once cooled, add the fluffed quinoa and gently toss everything together. In a small bowl, whisk together extra-virgin olive oil, fresh lemon juice, Dijon mustard, garlic, turmeric, black pepper, and honey (if using). Pour the dressing over the salad and toss until well combined. Sprinkle with chopped walnuts or almonds for extra heart-healthy fats and crunch. Serve immediately or chill for 20-30 minutes for enhanced flavor. Enjoy as a light lunch or side dish. Add grilled salmon or chickpeas for extra protein. Serve with a side of avocado slices for added healthy fats.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	285 kcal	8 g	36 g	6 g	12 g	0 g	90 mg	500 mg

Black Bean and Corn Salad

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 0 minutes

Ingredients

1 ½ cups low-sodium black beans, drained and rinsed (or 1 can, 15 oz)
1 cup sweet corn (fresh, frozen, or no-salt-added canned)
1 cup cherry tomatoes, halved
½ cup red bell pepper, diced
½ cup yellow bell pepper, diced
¼ cup red onion, finely chopped
1 small avocado, diced
¼ cup fresh cilantro, chopped

1 small jalapeño, seeded and finely diced (optional)
2 tbsp. extra-virgin olive oil
2 tbsp. fresh lime juice
1 tsp apple cider vinegar
½ tsp ground cumin
½ tsp ground black pepper
1 clove garlic, minced
¼ tsp ground turmeric
¼ tsp paprika (optional)

Instructions:

Drain and rinse the black beans thoroughly under running water to remove excess sodium. If using frozen corn, defrost it by running it under warm water or allowing it to sit at room temperature. If using fresh corn, slice the kernels off the cob. Chop and dice the remaining vegetables: cherry tomatoes, bell peppers, red onion, avocado, cilantro, and jalapeño (if using). In a large mixing bowl, combine black beans, corn, cherry tomatoes, bell peppers, red onion, avocado, cilantro, and jalapeño. In a small bowl, whisk together extra-virgin olive oil, lime juice, apple cider vinegar, cumin, black pepper, garlic, turmeric, and paprika (if using) until well combined. Pour the dressing over the salad and gently toss to coat all ingredients evenly. Let the salad sit for 5-10 minutes to allow the flavors to meld. Serve chilled or at room temperature as a side dish or a light meal. Pair with grilled salmon or chicken for additional lean protein. Serve on top of leafy greens for extra fiber and nutrients. Enjoy with whole-grain tortilla chips or as a taco filling in a whole-wheat tortilla.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	245 kcal	7 g	33 g	9 g	10 g	0 g	80 mg	600 mg

Cucumber and Tomato Detox Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 0 minutes

Ingredients

2 large cucumbers, diced (preferably organic, with skin for fiber)
2 large tomatoes, diced
½ red onion, finely sliced
¼ cup fresh parsley, chopped
¼ cup fresh cilantro or fresh basil, chopped (optional)
½ avocado, diced (optional)
¼ cup pomegranate seeds (optional)

2 tbsp. extra-virgin olive oil
2 tbsp. fresh lemon juice
1 tsp apple cider vinegar
1 clove garlic, minced
½ tsp ground black pepper
½ tsp ground cumin
¼ tsp ground turmeric
¼ tsp paprika (optional)

Instructions:

Wash and dice the cucumbers and tomatoes into bite-sized pieces. Leave the skin on the cucumbers for extra fiber. Thinly slice the red onion and finely chop the parsley and cilantro (or basil). If using avocado, dice it just before mixing to prevent browning. In a large mixing bowl, combine cucumbers, tomatoes, red onion, parsley, cilantro (or basil), and pomegranate seeds (if using). In a small bowl, whisk together olive oil, lemon juice, apple cider vinegar,

garlic, black pepper, cumin, turmeric, and paprika (if using) until well combined. Drizzle the dressing over the salad and gently toss to combine. If you use avocado, add it last and mix gently to avoid mashing. Let the salad sit for 5-10 minutes to allow flavors to meld. Serve as a refreshing appetizer or a light side dish. Pair with grilled salmon or chicken for a heart-healthy meal. Enjoy alongside quinoa or brown rice for added fiber.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	120 kcal	2 g	12 g	4 g	7 g	0 g	50 mg	500 mg

Apple Walnut Spinach Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 0 minutes

Ingredients

6 cups fresh baby spinach, washed and dried	3 tbsp. extra-virgin olive oil
1 medium apple, thinly sliced (Granny Smith or Honeycrisp work well)	2 tbsp. fresh lemon juice
¼ red onion, thinly sliced	1 tbsp. apple cider vinegar
¼ cup walnuts, chopped (raw or lightly toasted)	1 tsp. Dijon mustard
2 tbsp. pumpkin seeds (optional)	1 tsp. honey or pure maple syrup (optional)
¼ cup pomegranate seeds (optional)	½ tsp. ground black pepper
¼ cup crumbled feta cheese (optional)	¼ tsp. ground cinnamon
	1 clove garlic, minced

Instructions:

Thinly slice the apple and immediately toss it in a little lemon juice to prevent browning. Thinly slice the red onion and chop the walnuts if they aren't pre-chopped. Lightly toast the walnuts in a dry skillet over medium heat for 2-3 minutes to enhance their flavor and crunch (optional but recommended). In a large salad bowl, combine baby spinach, apple slices, red onion, walnuts, pumpkin seeds, and pomegranate seeds (if using). If using feta cheese, sprinkle it over the salad. In a small bowl, whisk together olive oil, lemon juice, apple cider vinegar, Dijon mustard, honey (if using), black pepper, cinnamon, and minced garlic until well combined. Drizzle the dressing over the salad and toss gently to coat. Serve immediately for maximum freshness and crunch. Enjoy as a light lunch or side salad. Pair with grilled salmon or roasted chicken for added lean protein. Add quinoa or chickpeas for extra fiber and plant-based protein.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	215 kcal	4 g	18 g	4 g	14 g	0mg (if made without feta)	40 mg	450 mg

Pomegranate and Kale Holiday Salad

Yield: 4 servings, **Prep Time:** 15 minutes

Ingredients

4 cups kale, finely chopped (Tuscan or curly)	2 tbsp. extra virgin olive oil
½ cup pomegranate arils	1 tbsp. fresh orange juice
¼ cup walnuts, chopped	1 tbsp. fresh lemon juice
¼ cup crumbled feta cheese	1 tsp. Dijon mustard
¼ cup thinly sliced red onion	1 tsp. honey or pure maple syrup
¼ cup mandarin orange segments (optional)	¼ tsp. black pepper

Instructions:

Place the chopped kale in a large bowl. Drizzle 1 tsp. of olive oil over the kale and massage the leaves for 2-3 minutes using clean hands. This helps break down tough fibers, making the kale softer and easier to digest. In a small bowl or jar, whisk together olive oil, orange juice, lemon juice, Dijon mustard, honey (if using), and black pepper until well combined. Add the pomegranate arils, walnuts, red onion, and mandarin orange segments (if using) to the massaged kale. If using, sprinkle crumbled feta cheese over the salad for an extra layer of creaminess. Drizzle the citrus vinaigrette over the salad and toss gently to coat all ingredients. Let the salad sit for 5-10 minutes before serving to allow flavors to meld. Serve as a festive side dish at holiday dinners. Pair with grilled salmon or roasted chicken for a heart-healthy meal. Add quinoa or farro for an extra boost of fiber and protein.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	190 kcal	4 g	15 g	4 g	13 g	2 g	5mg (if using feta, otherwise 0mg)	90mg (low due to minimal added salt)	380 mg

Mixed Greens with Pears, Pecans, and Blue Cheese

Yield: 4 servings, **Prep Time:** 1 minutes

Ingredients

6 cups mixed baby greens (such as spinach, arugula, and kale)
2 medium ripe pears, cored and thinly sliced
½ small red onion, thinly sliced (optional)
¼ cup crumbled blue cheese
¼ cup chopped pecans

3 tbsp. extra-virgin olive oil
2 tbsp. fresh lemon juice
1 tsp. Dijon mustard
1 tsp. honey
Freshly ground black pepper, to taste

Instructions:

In a small skillet over medium heat, toast the chopped pecans for 2-3 minutes, stirring frequently, until they are fragrant and lightly browned. This enhances their flavor without adding extra fat or sugar. Remove from heat and set aside to cool. In a small bowl, whisk together the extra-virgin olive oil, fresh lemon juice, Dijon mustard, honey, and freshly ground black pepper until the mixture is well emulsified. This simple vinaigrette is low in sodium and saturated fats, making it heart-healthy. In a large salad bowl, combine the mixed baby greens, sliced pears, and red onion (if using). Add the toasted pecans and crumbled blue cheese. Drizzle the dressing over the salad. Gently toss all ingredients together until the greens are lightly coated with the dressing. Divide the salad among four plates and serve immediately. This salad pairs well with grilled salmon or chicken breast for added lean protein. For a vegetarian option, consider adding chickpeas or quinoa to boost protein and fiber content. Serve as a light main course or a side dish alongside whole-grain bread.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	220 kcal	4 g	18 g	4 g	16 g	3 g	6 mg	150 mg	300 mg

Farro Salad with Roasted Vegetables

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 40 minutes

Ingredients

1 medium sweet potato, peeled and diced into ½-inch cubes

2 medium carrots, peeled and sliced
1 red bell pepper, seeded and chopped

1 yellow bell pepper, seeded and chopped
 1 medium zucchini, chopped
 1 red onion, cut into wedges
 2 tbsp. extra-virgin olive oil
 1 tsp. dried rosemary
 2 cloves garlic, minced
 Freshly ground black pepper, to taste
 1 cup semi-pearled farro
 2 cups low-sodium vegetable broth
 1 cup water
 4 cups baby spinach

¼ cup chopped fresh parsley
 ¼ cup chopped fresh mint
 ¼ cup unsalted pistachios, chopped
 ¼ cup dried cranberries (optional)
 ¼ cup crumbled feta cheese (optional)
 2 tbsp. extra-virgin olive oil
 2 tbsp. fresh lemon juice
 1 tsp. lemon zest
 1 tsp. Dijon mustard
 Freshly ground black pepper, to taste

Instructions:

Preheat your oven to 400°F (200°C). In a large mixing bowl, combine the diced sweet potato, carrots, bell peppers, zucchini, and red onion. Drizzle with 2 tbsp. of extra-virgin olive oil, then add the dried rosemary, minced garlic, and freshly ground black pepper. Toss until the vegetables are evenly coated. Spread the vegetables in a single layer on a baking sheet lined with parchment paper. Roast in the preheated oven for 25-30 minutes, or until the vegetables are tender and lightly browned, stirring halfway through the cooking time. While the vegetables are roasting, rinse the farro under cold water. In a medium saucepan, bring the low-sodium vegetable broth and water to a boil. Add the rinsed farro, reduce the heat to a simmer, and cook uncovered for 20-25 minutes, or until the farro is tender but still chewy. Drain any excess liquid and set the cooked farro aside. In a small bowl, whisk together 2 tbsp. of extra-virgin olive oil, fresh lemon juice, lemon zest, Dijon mustard, and freshly ground black pepper until emulsified. In a large salad bowl, combine the cooked farro and roasted vegetables. While still warm, add the baby spinach, chopped parsley, and chopped mint. The warmth will slightly wilt the spinach, enhancing its texture and flavor. Pour the dressing over the salad and toss gently to combine all ingredients thoroughly. If using, sprinkle the chopped pistachios, dried cranberries, and crumbled feta cheese over the top of the salad. Serve the salad warm or at room temperature. This dish can also be refrigerated and enjoyed cold, making it versatile for meal prep.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	380 kcal	10 g	55 g	10 g	14 g	2 g	0 mg	150 mg	900 mg

Avocado and Black Bean Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 0 minutes

Ingredients

1 ½ cups low-sodium black beans, drained and rinsed
 (or 1 can, 15 oz)
 1 ripe avocado, diced
 1 cup cherry tomatoes, halved
 ½ red bell pepper, diced
 ½ yellow bell pepper, diced
 ¼ red onion, finely chopped
 ¼ cup fresh cilantro, chopped

1 small jalapeño, seeded and finely diced (optional)
 3 tbsp. extra-virgin olive oil
 2 tbsp. fresh lime juice
 1 tsp. apple cider vinegar
 ½ tsp. ground cumin
 ½ tsp. ground black pepper
 ¼ tsp. ground turmeric
 1 clove garlic, minced

Instructions:

Drain and rinse the black beans thoroughly under running water to remove excess sodium. Dice the avocado just before mixing to prevent browning. Chop and dice the remaining vegetables: cherry tomatoes, bell peppers, red onion, cilantro, and jalapeño (if using). In a large mixing bowl, combine black beans, avocado, cherry tomatoes, bell peppers, red onion, cilantro, and jalapeño. In a small bowl, whisk together extra-virgin olive oil, lime juice, apple cider vinegar, cumin, black pepper, garlic, and turmeric until well combined. Drizzle the dressing over the salad and gently toss to coat all ingredients evenly. Serve immediately for optimal freshness. Serve as a side dish or a light

meal. Pair with grilled salmon or chicken for added lean protein. Enjoy on whole-grain toast or as a taco filling in a whole-wheat tortilla.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	235 kcal	7 g	27 g	9 g	12 g	0mg (if made without cheese)	75 mg	600 mg

Warm Lentil Salad with Dijon Vinaigrette

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 25 minutes

Ingredients

1 cup green or brown lentils, rinsed	2 tbsp. fresh dill, chopped (optional)
3 cups low-sodium vegetable broth or water	3 tbsp. extra-virgin olive oil
1 bay leaf	2 tbsp. fresh lemon juice
1 medium carrot, finely diced	1 tbsp. Dijon mustard
1 small red onion, finely chopped	1 tsp. honey or maple syrup
2 celery stalks, finely diced	1 garlic clove, minced
2 tbsp. fresh parsley, chopped	Freshly ground black pepper, to taste

Instructions:

In a medium saucepan, combine the rinsed lentils, low-sodium vegetable broth or water, and bay leaf. Bring to a boil over medium-high heat. Reduce the heat to a simmer, cover, and cook for 15 minutes. Add the diced carrot to the saucepan and continue cooking for an additional 10 minutes, or until the lentils and carrots are tender but not mushy. Drain any excess liquid, remove the bay leaf, and transfer the lentils and carrots to a large mixing bowl. In a small bowl, whisk together the extra-virgin olive oil, fresh lemon juice, Dijon mustard, honey or maple syrup, minced garlic, and freshly ground black pepper until emulsified. While the lentils and carrots are still warm, add the chopped red onion, diced celery, chopped parsley, and dill (if using) to the mixing bowl. Pour the Dijon vinaigrette over the lentil mixture and gently toss to combine, ensuring all ingredients are evenly coated. Divide the warm lentil salad among four plates or bowls. Serve immediately as a main course or side dish. This warm lentil salad pairs well with leafy greens or roasted vegetables for a more substantial meal. For added protein, consider serving it alongside grilled salmon or chicken breast. To keep the dish plant-based, top the salad with toasted nuts or seeds.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	280 kcal	12 g	35 g	12 g	10 g	1.5 g	0 mg	60 mg	600 mg

Tabbouleh with Fresh Parsley and Mint

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 20 minutes (for bulgur wheat)

Ingredients

1½ cups boiling water	3 green onions, finely chopped
2 cups fresh curly parsley, finely chopped (about 2 bunches)	¼ cup extra-virgin olive oil
½ cup fresh mint leaves, finely chopped	¼ cup fresh lemon juice
2 medium tomatoes, finely diced	1 garlic clove, minced (optional)
1 small cucumber, finely diced	Freshly ground black pepper, to taste

Instructions:

Place the bulgur wheat in a large bowl. Pour the boiling water over the bulgur, stir briefly, and cover the bowl. Let it sit for about 15-20 minutes, or until the bulgur is tender and has absorbed all the water. If any water remains after this time, drain the bulgur using a fine-mesh sieve. Fluff the bulgur with a fork to separate the grains. While the bulgur is soaking, finely chop the parsley and mint leaves. For the parsley, it's advisable to use only the leaves and tender stems, discarding any thick stems to avoid bitterness. Finely dice the tomatoes and cucumber, and chop the green onions. Once the bulgur has cooled to room temperature, add the chopped parsley, mint, tomatoes, cucumber, and green onions to the bowl. Gently toss to combine all the ingredients evenly. In a small bowl, whisk together the extra-virgin olive oil, fresh lemon juice, minced garlic (if using), and freshly ground black pepper until the dressing is well emulsified. Pour the dressing over the bulgur and vegetable mixture. Toss gently to ensure that all components are well coated with the dressing. For the best flavor, let the tabbouleh sit at room temperature for about 15 minutes before serving to allow the flavors to meld. Alternatively, cover and refrigerate the salad for up to 2 hours before serving. Serve chilled or at room temperature. Tabbouleh can be enjoyed as a standalone salad or as a side dish. It pairs well with grilled fish or chicken for added lean protein. For a vegetarian option, consider serving it alongside hummus and whole-grain pita bread. Additionally, tabbouleh can be used as a filling for lettuce wraps or as a topping for roasted vegetables.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	180 kcal	4 g	25 g	6 g	8 g	1 g	0 mg	10 mg	400 mg

Roasted Beet and Arugula Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 40 minutes

Ingredients

3 medium beets, scrubbed and trimmed	2 tbsp. balsamic vinegar
4 cups fresh arugula, washed and dried	1 tsp. Dijon mustard
¼ red onion, thinly sliced	1 tsp. honey or pure maple syrup (optional)
¼ cup walnuts, chopped (raw or lightly toasted)	1 clove garlic, minced
¼ cup pomegranate seeds (optional)	½ tsp. ground black pepper
¼ cup crumbled goat cheese or feta cheese (optional)	¼ tsp. ground turmeric
3 tbsp. extra-virgin olive oil	

Instructions:

Preheat the oven to 400°F (200°C). Wrap each beet individually in aluminum foil and place them on a baking sheet. Roast for 35-40 minutes, or until fork-tender. Remove from the oven and let cool slightly. Once cool enough to handle, peel the skin off using a paper towel or your hands. Slice the beets into thin rounds or wedges. Thinly slice the red onion and chop the walnuts. If desired, lightly toast the walnuts in a dry skillet over medium heat for 2-3 minutes to enhance their flavor. In a large salad bowl, combine arugula, roasted beets, red onion, walnuts, and pomegranate seeds (if using). If using cheese, sprinkle crumbled goat cheese or feta over the salad. In a small bowl, whisk together olive oil, balsamic vinegar, Dijon mustard, honey (if using), garlic, black pepper, and turmeric until well combined. Drizzle the dressing over the salad and gently toss to coat. Serve immediately for optimal freshness. Serve as a light lunch or appetizer. Pair with grilled salmon or quinoa for extra heart-healthy protein. Enjoy with whole-grain bread or lentil soup for a balanced meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	220 kcal	5 g	21 g	5 g	14 g	0mg (if made without cheese)	65 mg	550 mg

Grilled Vegetable and Couscous Salad

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 25 minutes

Ingredients

1 cup whole-wheat couscous
1¼ cups low-sodium vegetable broth or water
1 medium zucchini, sliced lengthwise into ¼-inch thick planks
1 medium yellow squash, sliced lengthwise into ¼-inch thick planks
1 red bell pepper, quartered and seeded
1 yellow bell pepper, quartered and seeded
1 small red onion, cut into ½-inch thick rounds
1 tbsp. extra-virgin olive oil

Freshly ground black pepper, to taste
1 cup cherry tomatoes, halved
¼ cup chopped fresh parsley
¼ cup chopped fresh basil
3 tbsp. extra-virgin olive oil
2 tbsp. fresh lemon juice
1 tsp. lemon zest
1 tsp. Dijon mustard
1 garlic clove, minced (optional)
Freshly ground black pepper, to taste

Instructions:

In a medium saucepan, bring the low-sodium vegetable broth or water to a boil. Stir in the whole-wheat couscous, cover, and remove from heat. Let it sit for about 5 minutes, or until the liquid is absorbed. Fluff the couscous with a fork to separate the grains and set aside. Preheat a grill or grill pan over medium-high heat. In a large bowl, toss the zucchini, yellow squash, red and yellow bell peppers, and red onion with 1 tbsp. of extra-virgin olive oil and freshly ground black pepper. Grill the vegetables for 3-4 minutes per side, or until tender and lightly charred. Remove from the grill and let them cool slightly. Once cooled, chop the grilled vegetables into bite-sized pieces.

In a small bowl, whisk together 3 tbsp. s of extra-virgin olive oil, fresh lemon juice, lemon zest, Dijon mustard, minced garlic (if using), and freshly ground black pepper until emulsified. In a large mixing bowl, combine the cooked couscous, chopped grilled vegetables, halved cherry tomatoes, chopped parsley, and basil. Drizzle the lemon vinaigrette over the salad and toss gently to combine, ensuring all ingredients are evenly coated. Divide the salad among four plates or bowls and serve immediately. This salad can be enjoyed warm or at room temperature. This Grilled Vegetable and Couscous Salad can be enjoyed as a main course or as a side dish. For added protein, consider topping the salad with grilled chicken, salmon, or chickpeas. Pair it with a side of mixed greens or a fresh fruit salad for a complete, heart-healthy meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	320 kcal	8 g	45 g	8 g	14 g	2 g	0 mg	80 mg	700 mg

Roasted Sweet Potato and Cinnamon Mash

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 35 minutes

Ingredients

2 large sweet potatoes (about 1.5 lbs), peeled and cubed
1 tbsp. extra virgin olive oil
½ tsp. ground cinnamon
¼ tsp. ground nutmeg

½ tsp. vanilla extract
¼ cup unsweetened almond milk (or low-fat milk)
1 tsp. pure maple syrup or honey
¼ tsp. ground black pepper

Instructions:

Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper. Toss the cubed sweet potatoes with olive oil, cinnamon, nutmeg (if using), and black pepper in a bowl. Spread the sweet potatoes in a single layer on the

baking sheet. Roast for 30-35 minutes, flipping halfway, until soft and slightly caramelized. Transfer the roasted sweet potatoes to a large bowl or food processor. Add vanilla extract, almond milk, and maple syrup (if using). Mash using a fork, potato masher, or blend until smooth and creamy. Adjust consistency with additional almond milk if needed. Spoon into a serving bowl and sprinkle with extra cinnamon if desired. Serve alongside grilled salmon or roasted chicken for a balanced heart-healthy meal. Top with chopped walnuts or pecans for extra crunch and omega-3 benefits. Enjoy with steamed greens for a nutrient-packed side dish.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	160 kcal	2 g	30 g	5 g	4 g	0.5 g	0mg	40mg (naturally low in sodium)	450 mg

Watermelon and Feta Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 0 minutes

Ingredients

4 cups seedless watermelon, cubed	2 tbsp. extra-virgin olive oil
½ cup crumbled feta cheese (or reduced-fat feta for a lower-fat option)	1 tbsp. fresh lime juice
¼ red onion, thinly sliced	1 tbsp. balsamic vinegar
¼ cup fresh mint leaves, chopped	½ tsp. ground black pepper
¼ cup fresh basil leaves, chopped (optional)	¼ tsp. ground turmeric
¼ cup cucumber, thinly sliced (optional)	½ tsp. honey or pure maple syrup (optional)

Instructions:

Cube the watermelon into bite-sized pieces. Thinly slice the red onion and chop the mint and basil leaves. If using cucumber, slice it thinly for a refreshing crunch. In a large salad bowl, combine watermelon, red onion, mint, basil (if using), and cucumber (if using). Sprinkle the crumbled feta cheese over the salad. In a small bowl, whisk together olive oil, lime juice, balsamic vinegar, black pepper, turmeric, and honey (if using) until well combined. Drizzle the dressing over the salad and gently toss to coat. Serve immediately or chill for 10-15 minutes to enhance the flavors. Enjoy as a refreshing appetizer or side dish. Pair with grilled salmon or lean chicken for a complete heart-healthy meal. Serve with quinoa or whole-grain pita for added fiber and protein.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	165 kcal	4 g	17 g	2 g	9 g	10mg (from feta)	120mg (or lower with reduced-fat feta)	380 mg

Grilled Chicken and Avocado Salad

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 10-12 minutes

Ingredients

2 boneless, skinless chicken breasts (about 6 oz each)	½ tsp. garlic powder
1 tsp. extra-virgin olive oil (for grilling)	¼ tsp. ground turmeric
½ tsp. ground black pepper	6 cups mixed greens (spinach, arugula, or romaine)
½ tsp. paprika (optional)	1 ripe avocado, sliced

1 cup cherry tomatoes, halved
 ½ red onion, thinly sliced
 ½ cucumber, sliced
 ¼ cup walnuts or pumpkin seeds
 3 tbsp. extra-virgin olive oil
 2 tbsp. fresh lemon juice

1 tsp. Dijon mustard
 1 tsp. apple cider vinegar
 ½ tsp. ground black pepper
 1 clove garlic, minced
 ¼ tsp. honey or pure maple syrup (optional)

Instructions:

Preheat a grill or grill pan to medium-high heat. Rub the chicken breasts with olive oil, black pepper, paprika, garlic powder, and turmeric. Place the chicken on the grill and cook for 5-6 minutes per side, or until the internal temperature reaches 165°F (75°C). Remove from heat and let it rest for 5 minutes before slicing. Wash and dry the greens before placing them in a large bowl. Slice the avocado, cherry tomatoes, red onion, and cucumber. If using walnuts or pumpkin seeds, lightly toast them in a dry skillet over medium heat for 2-3 minutes to enhance flavor. In a small bowl, whisk together olive oil, lemon juice, Dijon mustard, apple cider vinegar, black pepper, garlic, and honey (if using) until well combined. Top the mixed greens with sliced grilled chicken, avocado, cherry tomatoes, red onion, cucumber, and walnuts/pumpkin seeds. Drizzle with the dressing and gently toss to coat. Serve as a standalone meal for lunch or dinner. Pair with a side of quinoa or whole-grain bread for extra fiber. Enjoy with a lemon-infused water or herbal tea for a refreshing touch.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	300 kcal	28 g	14 g	5 g	20 g	55mg	90mg	700 mg

Fish and Seafood Recipes

Grilled Salmon with Lemon and Garlic

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 10-12 minutes

Ingredients

4 (6 oz) salmon fillets (wild-caught if possible)	½ tsp. paprika (optional)
2 tbsp. extra-virgin olive oil	½ tsp. ground turmeric
2 tbsp. fresh lemon juice	¼ tsp. red pepper flakes (optional)
2 tsp. lemon zest	1 tbsp. fresh parsley, chopped (for garnish)
3 cloves garlic, minced	4 lemon slices (for grilling and serving)
½ tsp. ground black pepper	

Instructions:

In a small bowl, whisk together olive oil, lemon juice, lemon zest, minced garlic, black pepper, paprika, turmeric, and red pepper flakes (if using). Place the salmon fillets in a shallow dish or a resealable bag. Pour the marinade over the fillets and gently rub it in. Let the salmon marinate for 10-15 minutes at room temperature while you preheat the grill. Preheat the grill to medium-high heat (375-400°F). Lightly oil the grill grates to prevent sticking. Place the salmon fillets skin-side down on the grill. Grill for 4-5 minutes per side, flipping carefully. Grill lemon slices for 1-2 minutes on each side for extra flavor. The salmon is done when it flakes easily with a fork or reaches an internal temperature of 145°F (63°C). Remove the salmon from the grill and let it rest for 2 minutes. Garnish with fresh parsley and serve with the grilled lemon slices. Pair with a quinoa and spinach salad for added fiber and nutrients. Serve with steamed asparagus or roasted Brussels sprouts for a well-balanced meal. Enjoy with brown rice or whole-grain couscous for a healthy carbohydrate source.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	320 kcal	35 g	2 g	0.5 g	18 g	75mg	80mg	900 mg

Baked Cod with Herbs

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 15-18 minutes

Ingredients

4 (6 oz) cod fillets (wild-caught if possible)	½ tsp. paprika (optional)
2 tbsp. extra-virgin olive oil	½ tsp. ground turmeric
1 tbsp. fresh lemon juice	½ tsp. dried oregano or thyme
1 tsp. lemon zest	¼ cup fresh parsley, chopped (for garnish)
2 cloves garlic, minced	4 lemon slices (for serving)
½ tsp. ground black pepper	

Instructions:

Preheat your oven to 400°F (200°C). Lightly grease a baking dish with a small amount of olive oil or line it with parchment paper. In a small bowl, whisk together olive oil, lemon juice, lemon zest, garlic, black pepper, paprika, turmeric, and oregano. Pat the cod fillets dry with a paper towel. Place the fillets in the prepared baking dish and brush the herb marinade evenly over the top. Bake the cod in the preheated oven for 15-18 minutes, or until the fish is opaque and flakes easily with a fork. The internal temperature should reach 145°F (63°C) when measured with a

food thermometer. Remove the cod from the oven and let it rest for 2 minutes. Garnish with fresh parsley and serve with lemon slices for added flavor. Pair with steamed quinoa or brown rice for a fiber-rich meal. Serve alongside roasted asparagus, Brussels sprouts, or sautéed spinach for additional heart-healthy nutrients. Enjoy with a side of mixed greens and a light vinaigrette for a refreshing contrast.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	210 kcal	36 g	2 g	0.5 g	7 g	75 mg	85 mg	750 mg

Grilled Halibut with Mango-Avocado Salsa

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 10 minutes

Ingredients

1 medium ripe avocado, peeled, pitted, and diced into ½-inch pieces
1 medium ripe mango, peeled, pitted, and diced into ½-inch pieces
1 cup cherry tomatoes, quartered
4 large fresh basil leaves, thinly sliced
1 tbsp. extra-virgin olive oil

1 tbsp. fresh lime juice
Freshly ground black pepper, to taste
4 halibut fillets, each about 6 ounces
2 tbsp. extra-virgin olive oil
2 tbsp. fresh lime juice
Freshly ground black pepper, to taste

Instructions:

In a large mixing bowl, gently combine the diced avocado, mango, cherry tomatoes, and sliced basil. Drizzle with 1 tablespoon of extra-virgin olive oil and 1 tablespoon of fresh lime juice. Season lightly with freshly ground black pepper. Set the salsa aside at room temperature, gently tossing occasionally to allow the flavors to meld. Place the halibut fillets in a shallow dish. Drizzle with the remaining 2 tablespoons of extra-virgin olive oil and 2 tablespoons of fresh lime juice. Season both sides of the fillets with freshly ground black pepper. Let the fish marinate at room temperature for about 10 minutes, turning occasionally to ensure even coating. Preheat a grill to medium-high heat. Lightly oil the grill grates to prevent sticking. Place the marinated halibut fillets on the grill. Grill for approximately 5 minutes on each side, or until the fish is opaque in the center and flakes easily with a fork. Transfer the grilled halibut fillets to serving plates. Spoon the mango-avocado salsa over each fillet. Optionally, garnish with additional fresh basil or a lime wedge on the side.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Sugars	Cholesterol	Sodium	Potassium
Amount	418 kcal	39.5 g	15.8 g	4.8 g	22.3 g	3.2 g	9.2 g	58.1 mg	106 mg	0 g

Garlic Shrimp Stir-Fry

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 10 minutes

Ingredients

1 lb shrimp, peeled and deveined (preferably wild-caught)
1 tbsp. extra-virgin olive oil
1 tbsp. low-sodium soy sauce or coconut aminos
3 cloves garlic, minced
½ tsp. ground black pepper
½ tsp. ground turmeric

½ tsp. paprika (optional)
¼ tsp. red pepper flakes (optional)
1 red bell pepper, sliced
1 yellow bell pepper, sliced
1 cup broccoli florets
½ cup snap peas or green beans
½ cup carrots, julienned

¼ red onion, thinly sliced
1 tbsp. fresh ginger, grated
2 tbsp. low-sodium vegetable broth
1 tbsp. fresh lemon juice

1 tsp. Dijon mustard
1 tsp. honey or pure maple syrup (optional)
1 tsp. sesame seeds (optional)

Instructions:

In a bowl, toss the shrimp with olive oil, soy sauce, garlic, black pepper, turmeric, paprika, and red pepper flakes (if using). Let it marinate for 5 minutes while you prepare the vegetables. Heat a large non-stick skillet or wok over medium-high heat. Add 1 tsp of olive oil and sauté the ginger and red onion for 1 minute until fragrant. Add broccoli, snap peas, carrots, and bell peppers, stirring frequently for 3-4 minutes until slightly tender but still crisp. Push the vegetables to one side of the pan and add the marinated shrimp. Cook for 2-3 minutes per side, or until shrimp turns pink and opaque. In a small bowl, whisk together vegetable broth, lemon juice, Dijon mustard, and honey (if using). Pour the sauce over the shrimp and vegetables, stirring to combine for 1-2 minutes until everything is well coated. Remove from heat and sprinkle with sesame seeds (if using). Serve over quinoa, brown rice, or cauliflower rice for a fiber-rich meal. Pair with a side of leafy greens or avocado slices for added heart-healthy fats. Enjoy with a side of steamed bok choy or roasted Brussels sprouts.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	250 kcal	30 g	14 g	4 g	8 g	180 mg	220 mg (lower if using coconut aminos)	650 mg

Tuna and Avocado Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 0 minutes

Ingredients

2 (5 oz) cans of tuna, packed in water, drained
1 ripe avocado, diced
1 cup cherry tomatoes, halved
½ cucumber, diced
¼ red onion, finely chopped
¼ cup fresh cilantro or parsley, chopped
¼ cup walnuts or pumpkin seeds

2 tbsp. extra-virgin olive oil
2 tbsp. fresh lemon juice
1 tsp. Dijon mustard
½ tsp. ground black pepper
½ tsp. ground turmeric
1 clove garlic, minced
¼ tsp. honey or pure maple syrup (optional)

Instructions:

Drain the tuna and place it in a large mixing bowl. Dice the avocado, cucumber, and cherry tomatoes into bite-sized pieces. Chop the red onion and fresh cilantro or parsley. In a small bowl, whisk together olive oil, lemon juice, Dijon mustard, black pepper, turmeric, garlic, and honey (if using) until well combined. Add the avocado, cherry tomatoes, cucumber, red onion, and cilantro to the bowl with the tuna. Pour the dressing over the salad and gently toss everything together. If using, sprinkle walnuts or pumpkin seeds on top for added crunch and heart-healthy fats. Serve immediately or chill for 10-15 minutes for enhanced flavor. Serve on a bed of leafy greens (such as arugula, spinach, or romaine). Enjoy with whole-grain crackers or toasted whole-wheat pita. Use as a filling for a whole-grain wrap or serve in an avocado half for a creative touch.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	280 kcal	25 g	10 g	5 g	16 g	40 mg	150 mg	650 mg

Herb-Crusted Salmon with Citrus Glaze

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 15 minutes

Ingredients

4 (4 oz) salmon fillets (wild-caught preferred)	1 tbsp. extra virgin olive oil
¼ cup whole-wheat panko breadcrumbs	¼ cup fresh orange juice (about 1 small orange)
2 tbsp. fresh parsley, chopped	1 tbsp. fresh lemon juice
1 tsp. dried oregano	1 tsp. honey (optional)
1 tsp. dried thyme	1 tsp. Dijon mustard
1 tsp. lemon zest	½ tsp. cornstarch
½ tsp. garlic powder	½ tsp. extra virgin olive oil
¼ tsp. ground black pepper	

Instructions:

reheat the oven to 400°F (200°C) and line a baking sheet with parchment paper. In a small bowl, mix whole-wheat panko, parsley, oregano, thyme, lemon zest, garlic powder, and black pepper. Drizzle 1 tbsp. of olive oil over the mixture and toss until evenly combined. Place the salmon fillets skin-side down on the prepared baking sheet. Press the herb mixture evenly on top of each fillet, gently patting it down so it adheres. Bake for 12-15 minutes, or until the salmon flakes easily with a fork and the crust is lightly golden. While the salmon is baking, whisk together orange juice, lemon juice, honey (if using), Dijon mustard, and cornstarch in a small saucepan. Heat over medium-low heat, stirring continuously until the mixture slightly thickens (about 2-3 minutes). Remove from heat and whisk in ½ tsp. of olive oil for a smooth finish. Drizzle the citrus glaze over the baked salmon just before serving. Garnish with extra lemon zest or fresh parsley, if desired. Serve with a side of steamed asparagus and quinoa for a fiber and protein boost. Pair with a Mediterranean cucumber-tomato salad dressed with lemon and olive oil. Enjoy with roasted Brussels sprouts and sweet potatoes for added heart-healthy nutrients.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	285 kcal	27 g	12 g	2 g	14 g	2 g	55 mg	130 mg	570 mg

Lemon Garlic Tilapia

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 12-15 minutes

Ingredients

4 (5-6 oz) tilapia fillets (fresh or frozen, thawed)	½ tsp. paprika (optional)
2 tbsp. extra-virgin olive oil	½ tsp. ground turmeric
2 tbsp. fresh lemon juice	½ tsp. dried oregano or thyme
1 tsp. lemon zest	1 tbsp. fresh parsley, chopped (for garnish)
3 cloves garlic, minced	4 lemon slices (for serving)
½ tsp. ground black pepper	

Instructions:

Preheat your oven to 400°F (200°C). Lightly grease a baking dish with 1 tsp of olive oil or line it with parchment paper. In a small bowl, whisk together olive oil, lemon juice, lemon zest, minced garlic, black pepper, paprika, turmeric, and oregano. Pat the tilapia fillets dry with a paper towel. Place the fillets in the prepared baking dish and brush the lemon garlic marinade evenly over the top. Bake the tilapia in the preheated oven for 12-15 minutes, or until the fish is opaque and flakes easily with a fork. The internal temperature should reach 145°F (63°C) when measured with a food thermometer. Remove the tilapia from the oven and let it rest for 2 minutes. Garnish with fresh parsley and serve with lemon slices. Serve with steamed quinoa, brown rice, or whole-wheat couscous for

added fiber. Pair with roasted asparagus, Brussels sprouts, or sautéed spinach for extra nutrients. Enjoy with a mixed green salad and a light vinaigrette for a refreshing contrast.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	220 kcal	38 g	3 g	0.5 g	7 g	80 mg	75 mg	600 mg

Baked Salmon with Dill and Cucumber Relish

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 20 minutes

Ingredients

- 4 salmon fillets (about 6 ounces each), skinless

2 tbsp. extra-virgin olive oil

2 tbsp. fresh lemon juice

1 tsp. lemon zest

1 tbsp. fresh dill, finely chopped

¼ tsp. freshly ground black pepper
- 1 cucumber, peeled, halved lengthwise, seeds removed, and thinly sliced

¼ cup red onion, finely chopped

¼ cup plain low-fat Greek yogurt

1 tbsp. fresh dill, finely chopped

1 tbsp. fresh lemon juice

¼ tsp. freshly ground black pepper

Instructions:

Place the sliced cucumber and chopped red onion in a colander. Sprinkle lightly with salt (optional) and let sit for about 10 minutes to draw out excess moisture. Rinse and pat dry with paper towels. In a medium bowl, combine the drained cucumber and onion with the Greek yogurt, dill, lemon juice, and black pepper. Mix well and refrigerate until ready to serve. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease a baking dish with a small amount of olive oil. In a small bowl, whisk together the olive oil, lemon juice, lemon zest, dill, and black pepper. Place the salmon fillets on the prepared baking sheet or dish. Brush the olive oil mixture evenly over the salmon fillets. Bake in the preheated oven for 15-20 minutes, or until the salmon flakes easily with a fork and reaches an internal temperature of 145°F (63°C). Place each salmon fillet on a plate and top with a generous spoonful of the cucumber relish. Serve immediately. Pair this dish with a side of steamed asparagus or roasted Brussels sprouts and a serving of quinoa or brown rice to add fiber and additional nutrients.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	350 kcal	34 g	5 g	1 g	20 g	3 g	10 g	5 g	80 mg	100 mg	900 mg

Seared Scallops with Lemon and Asparagus

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 15 minutes

Ingredients

- 1 pound (450 grams) fresh asparagus, trimmed

1 tbsp. extra-virgin olive oil

1.5 pounds (680 grams) sea scallops, side muscles removed

¼ freshly ground black pepper
- ¼ tsp. salt (optional)

2 tbsp. fresh lemon juice

2 cloves garlic, minced

1 tbsp. fresh parsley, finely chopped (optional, for garnish)

Instructions:

Bring a large pot of water to a boil. Add the trimmed asparagus and blanch for 2-3 minutes until vibrant green and tender-crisp. Drain and immediately transfer to a bowl of ice water to halt the cooking process. Once cooled, drain and set aside. Pat the scallops dry thoroughly with paper towels to ensure a good sear. Season both sides with freshly ground black pepper and a pinch of salt, if using. Heat the extra-virgin olive oil in a large non-stick skillet over medium-high heat. Add the minced garlic and sauté for about 30 seconds until fragrant. Place the scallops in the skillet in a single layer, ensuring they do not touch. Sear for 2-3 minutes on each side until a golden crust forms and the centers are opaque. Avoid overcrowding the pan; if necessary, sear in batches. Add the blanched asparagus to the skillet with the scallops. Drizzle with fresh lemon juice and toss gently to combine, cooking for an additional 1-2 minutes until the asparagus is warmed through. Transfer to serving plates and garnish with chopped fresh parsley, if desired. Serve immediately. Pair this dish with a side of quinoa or brown rice to add fiber and additional nutrients. A mixed green salad with a light vinaigrette can also complement the meal, enhancing its heart-healthy profile.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	300 kcal	35 g	10 g	4 g	12 g	2 g	7 g	2 g	55 mg	450 mg	700 mg

Miso-Glazed Cod with Bok Choy

Yield: 4 servings, **Prep Time:** 15 minutes, **Marinating Time:** 30 minutes, **Cook Time:** 15 minutes

Ingredients

2 tbsp. white miso paste
 2 tbsp. coconut aminos (a low-sodium alternative to soy sauce)
 2 tbsp. rice vinegar
 1 tsp. raw honey
 1 tsp. toasted sesame oil
 4 cod fillets (about 5 ounces each), skinless
 4 baby bok choy, halved lengthwise

1 tbsp. avocado oil
 2 tsp. fresh ginger, finely grated
 2 cloves garlic, thinly sliced
 2 tbsp. fresh orange juice
 1 tsp. orange zest
 ¼ tsp. red pepper flakes (optional)
 1 tsp. black sesame seeds
 Thinly sliced green onions

Instructions:

In a medium bowl, whisk together the miso paste, coconut aminos, rice vinegar, honey, and sesame oil until smooth. Place the cod fillets in a shallow dish or resealable plastic bag and pour the miso marinade over them, ensuring each fillet is well-coated. Cover the dish or seal the bag and refrigerate for at least 30 minutes to allow the flavors to meld. Heat the avocado oil in a large non-stick skillet over medium heat. Add the grated ginger and sliced garlic, sautéing for about 30 seconds until fragrant. Place the halved bok choy in the skillet, cut side down, and cook for 2-3 minutes until lightly browned. Flip the bok choy, add the orange juice, orange zest, and red pepper flakes (if using). Cover the skillet and cook for an additional 2-3 minutes until the bok choy is tender but still crisp. Remove from heat and set aside. Preheat the oven to 400°F (200°C). Heat an oven-safe skillet (preferably cast iron) over medium-high heat. Remove the cod from the marinade, allowing any excess to drip off. Place the cod fillets in the hot skillet and sear for 2 minutes on each side until a golden crust forms. Transfer the skillet to the preheated oven and bake for an additional 5-7 minutes, or until the cod flakes easily with a fork. Arrange the sautéed bok choy on serving plates and top with the miso-glazed cod fillets. Garnish with black sesame seeds and sliced green onions, if desired. Pair this dish with a side of steamed brown rice or quinoa to add fiber and additional nutrients. A simple cucumber and radish salad with a light vinaigrette can also complement the meal, enhancing its heart-healthy profile.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	250 kcal	30 g	12 g	2 g	9 g	1.5 g	5 g	2.5 g	60 mg	450 mg	850 mg

Grilled Shrimp with Mango Salsa

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 6-8 minutes

Ingredients

2 ripe mangoes, peeled, pitted, and diced	2 tbsp. extra-virgin olive oil
¼ cup red onion, finely chopped	½ lime, juiced
½ jalapeño pepper, seeded and finely chopped	1 tsp. paprika
¼ cup fresh cilantro, chopped	½ tsp. garlic powder
1–1½ limes, juiced	¼ tsp. chili powder
¼ tsp. kosher salt	¼ tsp. freshly ground black pepper
1–1½ pounds large shrimp, peeled and deveined	¼ tsp. kosher salt

Instructions:

In a medium bowl, combine the diced mangoes, red onion, jalapeño, and cilantro. Add the lime juice and salt, then gently toss to combine. Set aside to allow the flavors to meld while preparing the shrimp. In a large bowl, whisk together the olive oil, lime juice, paprika, garlic powder, chili powder, black pepper, and salt. Add the shrimp to the marinade, tossing to ensure each piece is well-coated. Cover and refrigerate for about 15 minutes to allow the flavors to infuse. Preheat a grill or grill pan to medium-high heat. If using wooden skewers, soak them in water for at least 30 minutes to prevent burning. Thread the marinated shrimp onto the skewers. Place the skewers on the preheated grill and cook for 2–4 minutes per side, or until the shrimp are pink, opaque, and slightly charred. Arrange the grilled shrimp on a serving platter and top with the prepared mango salsa. Serve immediately, garnished with additional cilantro or lime wedges if desired. Pair this dish with a side of brown rice or quinoa to add fiber and additional nutrients. A mixed green salad with a light vinaigrette can also complement the meal, enhancing its heart-healthy profile.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium
Amount	266 kcal	27 g	20 g	2 g	9 g	1.5 g	174 mg	430 mg

Tuna Steaks with Olive Tapenade

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 6-8 minutes

Ingredients

½ cup pitted Kalamata olives	2 tbsp. extra-virgin olive oil
½ cup pitted green olives	Freshly ground black pepper, to taste
1 tbsp. capers, drained	4 tuna steaks (about 6 ounces each), approximately 1 inch thick
1 clove garlic, minced	1 tbsp. extra-virgin olive oil
2 tbsp. fresh parsley, chopped	Freshly ground black pepper, to taste
1 tbsp. fresh lemon juice	Optional: a pinch of salt
1 tsp. lemon zest	

Instructions:

In a food processor, combine the Kalamata olives, green olives, capers, minced garlic, and fresh parsley. Pulse until coarsely chopped. Add the lemon juice, lemon zest, and extra-virgin olive oil. Pulse a few more times until the mixture reaches a chunky yet spreadable consistency. Season with freshly ground black pepper to taste. Set aside. Brush both sides of the tuna steaks with extra-virgin olive oil. Season with freshly ground black pepper and a small pinch of salt if desired. Grilling Method: Preheat a grill or grill pan over medium-high heat. Place the tuna steaks on

the grill and cook for 2–3 minutes per side for medium-rare, or until desired doneness. Searing Method: Heat a non-stick skillet over medium-high heat. Add the tuna steaks and sear for 2–3 minutes per side for medium-rare, or until desired doneness. Transfer the cooked tuna steaks to serving plates. Spoon a generous amount of the olive tapenade over each steak. Serve immediately. Pair this dish with a side of steamed quinoa or brown rice to add fiber and additional nutrients. A mixed green salad with a light vinaigrette can also complement the meal, enhancing its heart-healthy profile.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	350 kcal	40 g	4 g	1 g	20 g	3 g	12 g	5 g	60 mg	600 mg	700 mg

Grilled Mackerel with Herbs

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 10-12 minutes

Ingredients

4 (5-6 oz) mackerel fillets (fresh or frozen, thawed)	½ tsp. ground turmeric
2 tbsp. extra-virgin olive oil	½ tsp. paprika (optional)
2 tbsp. fresh lemon juice	1 tsp. dried oregano or thyme
1 tsp. lemon zest	1 tbsp. fresh parsley, chopped (for garnish)
3 cloves garlic, minced	4 lemon slices (for serving)
½ tsp. ground black pepper	

Instructions:

In a small bowl, whisk together olive oil, lemon juice, lemon zest, garlic, black pepper, turmeric, paprika (if using), and oregano. Place the mackerel fillets in a shallow dish. Pour the marinade over the fillets, ensuring they are well coated. Let marinate for 10-15 minutes while you preheat the grill. Preheat a grill or grill pan to medium-high heat (375-400°F). Lightly oil the grill grates to prevent sticking. Place the mackerel fillets skin-side down on the grill. Grill for 4-5 minutes per side, flipping carefully. The fish is done when it flakes easily with a fork or reaches an internal temperature of 145°F (63°C). Remove the mackerel from the grill and let it rest for 2 minutes. Garnish with fresh parsley and serve with grilled lemon slices. Serve with quinoa, brown rice, or roasted sweet potatoes for added fiber. Pair with steamed greens, grilled asparagus, or a fresh arugula salad. Enjoy with a side of whole-grain bread and hummus for a balanced meal.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	290 kcal	28 g	2 g	0.5 g	18 g	70 mg	80 mg	750 mg

Spicy Salmon and Quinoa Bowl

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 15 minutes

Instructions:

4 (5-6 oz) salmon fillets (wild-caught if possible)	½ tsp. ground turmeric
2 tbsp. extra-virgin olive oil	½ tsp. paprika
1 tbsp. fresh lemon juice	½ tsp. cayenne pepper
1 tsp. lemon zest	½ tsp. chili flakes (optional)
2 cloves garlic, minced	1 tbsp. low-sodium soy sauce or coconut aminos
½ tsp. ground black pepper	1 cup quinoa, rinsed and drained

2 cups low-sodium vegetable broth or water
½ tsp. ground cumin
¼ tsp. ground turmeric
1 tbsp. fresh parsley or cilantro, chopped
1 cup baby spinach or arugula
1 cup cherry tomatoes, halved
½ red bell pepper, sliced
½ cucumber, sliced
½ avocado, sliced

1 tbsp. pumpkin seeds or chia seeds
1 tbsp. sesame seeds (optional)
2 tbsp. extra-virgin olive oil
1 tbsp. fresh lime juice
1 tsp. Dijon mustard
½ tsp. honey or pure maple syrup (optional)
½ tsp. chili flakes or hot sauce
1 clove garlic, minced
½ tsp. ground black pepper

Instructions:

In a medium saucepan, bring 2 cups of vegetable broth (or water) to a boil. Stir in quinoa, cumin, and turmeric, reduce heat to low, cover, and simmer for 12-15 minutes until liquid is absorbed. Fluff with a fork, stir in fresh parsley or cilantro, and set aside. Preheat the oven to 400°F (200°C) or heat a grill pan over medium-high heat. In a small bowl, mix olive oil, lemon juice, lemon zest, garlic, black pepper, turmeric, paprika, cayenne pepper, chili flakes, and soy sauce. Rub the marinade over the salmon fillets and let sit for 5-10 minutes. For Baking: Place the salmon fillets on a parchment-lined baking sheet and bake for 12-15 minutes until cooked through (internal temp 145°F/63°C). For Grilling: Place salmon fillets on the hot grill and cook for 4-5 minutes per side, flipping carefully. In a small bowl, whisk together olive oil, lime juice, Dijon mustard, honey (if using), chili flakes, garlic, and black pepper until smooth. Divide the quinoa among 4 bowls. Top each bowl with baby spinach, cherry tomatoes, red bell pepper, cucumber, and avocado slices. Place the cooked salmon on top of the quinoa. Drizzle with the spicy dressing and garnish with pumpkin seeds, chia seeds, or sesame seeds. Pair with a side of roasted Brussels sprouts or steamed asparagus for added fiber. Serve with a whole-grain pita or quinoa crackers for extra crunch. Enjoy with a detox herbal tea or infused lemon water for a refreshing finish.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	425 kcal	38 g	30 g	7 g	18 g	75 mg	150 mg	850 mg

Mediterranean Grilled Shrimp Skewers

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 8-10 minutes

Ingredients

1 lb large shrimp, peeled and deveined (wild-caught if possible)
2 tbsp. extra-virgin olive oil
2 tbsp. fresh lemon juice
1 tsp. lemon zest
3 cloves garlic, minced
½ tsp. ground black pepper
½ tsp. paprika (optional)
½ tsp. ground cumin
¼ tsp. ground turmeric
1 tbsp. fresh parsley, chopped
1 tbsp. fresh oregano, chopped (or 1 tsp. dried oregano)

½ tsp. red pepper flakes (optional)
1 cup cherry tomatoes, halved
1 red bell pepper, cut into 1-inch pieces
1 red onion, cut into chunks
1 small zucchini, sliced into ½-inch rounds
8 wooden or metal skewers (if using wooden, soak in water for 30 minutes before grilling)
½ cup Greek yogurt (low-fat or non-fat)
1 tbsp. fresh lemon juice
½ tsp. ground black pepper
1 clove garlic, minced
1 tbsp. fresh dill or parsley, chopped

Instructions:

In a bowl, whisk together olive oil, lemon juice, lemon zest, garlic, black pepper, paprika, cumin, turmeric, parsley, oregano, and red pepper flakes (if using). Add the shrimp to the marinade and toss to coat evenly. Cover and let marinate for 10-15 minutes in the refrigerator. Cut the bell peppers, red onion, zucchini, and cherry tomatoes into

bite-sized pieces. Lightly brush the vegetables with a small amount of olive oil and sprinkle with black pepper and cumin for extra flavor. Thread the marinated shrimp, cherry tomatoes, zucchini slices, red onion chunks, and red bell pepper pieces onto the skewers, alternating between shrimp and vegetables. Preheat the grill or grill pan to medium-high heat (375-400°F). Lightly oil the grill grates to prevent sticking. Place the skewers on the grill and cook for 3-4 minutes per side, flipping once, until the shrimp are pink and opaque. In a small bowl, mix together Greek yogurt, lemon juice, black pepper, garlic, and fresh dill or parsley. Stir well and refrigerate until ready to serve. Remove the shrimp skewers from the grill and let rest for 2 minutes. Garnish with fresh parsley and a squeeze of lemon juice. Serve with the yogurt sauce on the side. Serve over a bed of quinoa, brown rice, or whole-wheat couscous for a balanced meal. Pair with a Mediterranean salad (cucumbers, tomatoes, and olives). Enjoy with a side of whole-grain pita bread and hummus.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	280 kcal	32 g	10 g	3 g	12 g	175 mg	150 mg	600 mg

Sardine and Tomato Salad

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 0 minutes

Ingredients

2 (3.75 oz) cans of sardines in water or extra-virgin olive oil, drained	¼ avocado, diced (optional)
2 cups cherry tomatoes, halved	2 tbsp. extra-virgin olive oil
1 small cucumber, diced	1 tbsp. fresh lemon juice
¼ red onion, thinly sliced	½ tsp. lemon zest
¼ cup fresh parsley, chopped	½ tsp. ground black pepper
1 tbsp. fresh basil, chopped (optional)	¼ tsp. ground turmeric
¼ cup olives, sliced (optional)	1 clove garlic, minced
	½ tsp. Dijon mustard (optional)

Instructions:

Drain the sardines and break them into bite-sized pieces. Slice the cherry tomatoes, cucumber, red onion, and olives as needed. Chop the parsley and basil (if using). In a small bowl, whisk together olive oil, lemon juice, lemon zest, black pepper, turmeric, garlic, and Dijon mustard (if using) until well combined. In a large salad bowl, combine cherry tomatoes, cucumber, red onion, parsley, basil, and olives. Add the sardines and gently toss everything together. Drizzle the dressing over the salad and mix gently to coat all ingredients. If using, top with avocado for extra heart-healthy fats. Serve over a bed of arugula or spinach for extra fiber. Pair with whole-grain crackers or toasted whole-wheat bread. Enjoy as a stuffing in a whole-grain pita or lettuce wrap.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	240 kcal	22 g	8 g	3 g	14 g	60 mg	180 mg	550 mg

Baked Halibut with Spinach and Garlic

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 15-18 minutes

Ingredients

4 (6 oz) halibut fillets (wild-caught if possible)	2 tbsp. fresh lemon juice
2 tbsp. extra-virgin olive oil	1 tsp. lemon zest

3 cloves garlic, minced
½ tsp. ground black pepper
½ tsp. paprika (optional)
½ tsp. ground turmeric
1 tsp. dried oregano or thyme
1 tbsp. fresh parsley, chopped (for garnish)

4 lemon slices (for serving)
6 cups fresh spinach, washed and dried
1 tbsp. extra-virgin olive oil
2 cloves garlic, minced
¼ tsp. ground black pepper
1 tbsp. fresh lemon juice

Instructions:

Preheat your oven to 400°F (200°C). Lightly grease a baking dish with 1 tsp of olive oil or line it with parchment paper. In a small bowl, whisk together olive oil, lemon juice, lemon zest, minced garlic, black pepper, paprika, turmeric, and oregano. Pat the halibut fillets dry with a paper towel. Place the fillets in the prepared baking dish and brush the marinade evenly over the top. Arrange lemon slices around and on top of the fish for extra flavor. Bake the halibut in the preheated oven for 15-18 minutes, or until the fish is opaque and flakes easily with a fork. The internal temperature should reach 145°F (63°C) when measured with a food thermometer. While the halibut is baking, heat 1 tbsp. of olive oil in a large skillet over medium heat. Add the minced garlic and sauté for 30 seconds until fragrant. Add the fresh spinach and cook, stirring frequently, for 2-3 minutes until wilted. Season with black pepper and lemon juice, then remove from heat. Divide the sautéed spinach among 4 plates. Place a baked halibut fillet on top of each bed of spinach. Garnish with fresh parsley and additional lemon slices. Serve with quinoa, brown rice, or roasted sweet potatoes for a fiber-rich meal. Pair with steamed asparagus, Brussels sprouts, or roasted cherry tomatoes for extra vitamins. Enjoy with a side of whole-grain bread and a light olive oil drizzle.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fats	Cholesterol	Sodium	Potassium
Amount	285 kcal	38 g	5 g	2 g	12 g	60 mg	80 mg	750 mg

Poultry and Meat Recipes

Grilled Lemon Herb Chicken

Yield: 4 servings, **Prep Time:** 10 minutes, **Marination Time:** 30 minutes (optional), **Cook Time:** 15 minutes

Ingredients

4 boneless, skinless chicken breasts (about 5-6 oz each)	½ tsp. ground black pepper
2 tbsp. extra-virgin olive oil	¼ tsp. salt (or salt substitute)
2 tbsp. freshly squeezed lemon juice	½ tsp. smoked paprika (optional)
1 tsp. lemon zest	¼ tsp. crushed red pepper flakes (optional)
2 cloves garlic, minced	2 tbsp. fresh parsley, chopped
1 tsp. dried oregano (or 1 tbsp. fresh oregano, chopped)	Lemon wedges for serving
1 tsp. dried thyme (or 1 tbsp. fresh thyme, chopped)	1 cup steamed vegetables (broccoli, carrots, or asparagus)
	½ cup cooked quinoa or brown rice

Instructions

In a small bowl, whisk together the extra-virgin olive oil, lemon juice, lemon zest, minced garlic, oregano, thyme, black pepper, salt, smoked paprika, and red pepper flakes (if using). This mixture enhances flavor without relying on excess sodium or unhealthy fats. Place the chicken breasts in a shallow dish or resealable bag. Pour the marinade over the chicken, ensuring even coverage. Cover and refrigerate for at least 30 minutes (or up to 2 hours) to allow flavors to penetrate. If short on time, even a 10-minute marination will add flavor. Preheat an outdoor grill to medium-high heat (about 375–400°F) or a stovetop grill pan over medium heat. Lightly brush the grill grates with a small amount of olive oil or use a nonstick spray to prevent sticking. Remove the chicken from the marinade, letting excess drip off. Grill for 6-8 minutes per side, or until the internal temperature reaches 165°F (75°C) when checked with a meat thermometer. Avoid overcooking to maintain juiciness. Transfer the grilled chicken to a plate and let it rest for 5 minutes before slicing. Garnish with freshly chopped parsley and serve with lemon wedges. Pair with steamed vegetables and a fiber-rich grain like quinoa or brown rice for a complete heart-healthy meal. For a complete heart-healthy meal, pair the Grilled Lemon Herb Chicken with: Steamed Vegetables – Such as broccoli, carrots, or asparagus for fiber and vitamins. Whole Grains – Brown rice, quinoa, or farro for complex carbohydrates and fiber. Side Salad – With leafy greens, cherry tomatoes, and a light vinaigrette for additional nutrients.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	260 kcal	35g	3g	10g	1.5g	1g	85mg	220mg	450mg

Balsamic Glazed Turkey Meatballs

Yield: 4 servings (16 meatballs, 4 per serving), **Prep Time:** 15 minutes, **Cook Time:** 20 minutes

Ingredients

1 lb lean ground turkey (93% lean, 7% fat)	½ tsp. dried oregano
¼ cup whole wheat breadcrumbs (or oat flour for gluten-free option)	½ tsp. dried basil
1 egg (or 1 flax egg for extra fiber: 1 tbsp. ground flaxseed + 2.5 tbsp. water)	½ tsp. smoked paprika
2 cloves garlic, minced	¼ tsp. ground black pepper
	¼ tsp. salt (or salt substitute)
	2 tbsp. finely chopped parsley

1 tbsp. extra-virgin olive oil (for browning, optional)
¼ cup balsamic vinegar
1 tbsp. honey or pure maple syrup
1 tsp. Dijon mustard

½ tsp. garlic powder
½ tsp. cornstarch (optional)
1 tbsp. water (if using cornstarch)

Instructions

In a large bowl, combine ground turkey, breadcrumbs (or oat flour), egg, minced garlic, oregano, basil, smoked paprika, black pepper, salt, and parsley. Gently mix until well combined, but do not overwork the mixture, as this can make the meatballs dense. Roll the mixture into 16 evenly sized meatballs, about 1-inch in diameter.

Cook the Meatballs. Option 1: Stovetop (Low-Fat Cooking Method). Heat a nonstick skillet over medium heat and lightly grease with 1 tbsp. olive oil (or use a nonstick cooking spray). Cook the meatballs for about 8-10 minutes, turning occasionally, until browned on all sides and the internal temperature reaches 165°F (75°C). Option 2: Baking (Healthier, Oil-Free Method). Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or a silicone baking mat. Place the meatballs on the sheet and bake for 15-18 minutes, or until the internal temperature reaches 165°F (75°C). While the meatballs cook, prepare the glaze: In a small saucepan over medium heat, combine balsamic vinegar, honey (or maple syrup), Dijon mustard, and garlic powder. simmer for 5-7 minutes, stirring occasionally, until slightly thickened. If using cornstarch, mix ½ tsp. cornstarch with 1 tbsp. water, then stir into the glaze and cook for another 1-2 minutes until thick. Once the meatballs are cooked, drizzle or toss them in the balsamic glaze. Garnish with chopped parsley and serve warm. For a complete heart-healthy meal, serve the

Balsamic Glazed Turkey Meatballs with:

Steamed Vegetables – Such as roasted Brussels sprouts, asparagus, or sautéed spinach.

Whole Grains – Brown rice, quinoa, or whole wheat couscous for fiber and sustained energy.

Side Salad – A mix of greens, cherry tomatoes, and a lemon vinaigrette.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	230 kcal	28g	12g	7g	1.5g	1g	70mg	220mg	400mg

Garlic and Herb Roasted Chicken Thighs (Skinless)

Yield: 4 servings (2 thighs per serving), **Prep Time:** 10 minutes, **Marination Time:** 30 minutes (optional), **Cook Time:** 25-30 minutes

Ingredients

8 boneless, skinless chicken thighs (about 1.5 lbs total)
1 tbsp. extra-virgin olive oil
3 cloves garlic, minced
1 tsp. lemon zest
2 tbsp. freshly squeezed lemon juice
1 tsp. dried oregano (or 1 tbsp. fresh oregano, chopped)
1 tsp. dried thyme (or 1 tbsp. fresh thyme, chopped)

½ tsp. smoked paprika
½ tsp. ground black pepper
¼ tsp. salt (or salt substitute)
½ tsp. crushed red pepper flakes (optional)
2 tbsp. fresh parsley, chopped
Lemon wedges for serving
1 cup steamed vegetables (broccoli, carrots, or Brussels sprouts)
½ cup cooked quinoa or brown rice

Instructions

In a small bowl, whisk together olive oil, minced garlic, lemon zest, lemon juice, oregano, thyme, smoked paprika, black pepper, salt, and red pepper flakes (if using). This mixture enhances flavor without relying on excess sodium or unhealthy fats. Place the skinless chicken thighs in a large bowl or resealable bag. Pour the marinade over the chicken, ensuring even coverage. Cover and refrigerate for at least 30 minutes (or up to 2 hours) to allow flavors to penetrate. If short on time, even 10 minutes of marination will add flavor. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper or a silicone baking mat to reduce the need for excess oil. Arrange the marinated chicken thighs in a single layer on the baking sheet. Roast in the preheated oven for 25-30 minutes, or until the internal temperature reaches 165°F (75°C) when checked with a meat thermometer. Halfway through cooking, baste

the chicken with any juices that have collected in the pan to keep it moist. Remove the chicken from the oven and let it rest for 5 minutes before serving to retain its juices. Garnish with freshly chopped parsley and serve with lemon wedges for a fresh citrus boost. Pair with steamed vegetables and a fiber-rich grain for a complete heart-healthy meal. For a complete heart-healthy meal, pair the Garlic and Herb Roasted Chicken Thighs with:

Steamed Vegetables – Such as roasted Brussels sprouts, asparagus, or sautéed spinach.

Whole Grains – Brown rice, quinoa, or whole wheat couscous for fiber and sustained energy.

Side Salad – A mix of greens, cherry tomatoes, and a lemon vinaigrette.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	250 kcal	35g	2g	10g	2g	1g	90mg	220mg	400mg

Mediterranean Grilled Turkey Burgers

Yield: 4 servings (4 burgers), **Prep Time:** 10 minutes, **Cook Time:** 12-15 minutes

Ingredients

1 lb lean ground turkey (93% lean, 7% fat)	1 tbsp. extra-virgin olive oil (for grilling)
¼ cup whole wheat breadcrumbs (or oat flour for gluten-free option)	½ cup nonfat Greek yogurt
1 egg (or 1 flax egg: 1 tbsp. ground flaxseed + 2.5 tbsp. water)	1 tsp. lemon juice
2 cloves garlic, minced	1 tsp. olive oil
½ tsp. ground cumin	½ tsp. garlic powder
½ tsp. dried oregano	1 tbsp. fresh dill or parsley, chopped
½ tsp. smoked paprika	¼ tsp. black pepper
¼ tsp. ground black pepper	4 whole wheat burger buns or lettuce wraps
¼ tsp. salt (or salt substitute)	4 slices tomato
2 tbsp. fresh parsley, chopped	4 slices red onion
	1 cup mixed greens (arugula, spinach, or romaine)

Instructions

In a large bowl, combine ground turkey, breadcrumbs, egg, minced garlic, cumin, oregano, smoked paprika, black pepper, salt, and parsley. Gently mix until well combined. Do not overwork the mixture, as this can make the burgers dense. Divide the mixture into 4 equal portions and shape them into patties, about ½ inch thick. Place patties on a plate and refrigerate for 10-15 minutes to help them firm up before grilling. Preheat an outdoor grill or stovetop grill pan to medium-high heat (about 375–400°F). Lightly brush the grill grates with a small amount of olive oil or use a nonstick spray to prevent sticking. Grill the patties for 5-6 minutes per side, flipping once, until the internal temperature reaches 165°F (75°C) when checked with a meat thermometer. Avoid pressing down on the patties while grilling to retain moisture. In a small bowl, whisk together Greek yogurt, lemon juice, olive oil, garlic powder, fresh dill, and black pepper. Keep chilled until ready to serve. Place a grilled turkey burger on a whole wheat bun or inside a lettuce wrap. Top with tomato slices, red onion, and mixed greens. Spread a tbsp. of yogurt sauce on the bun or burger for extra flavor. Serve with a side of steamed vegetables or a Mediterranean quinoa salad. For a complete heart-healthy meal, serve the Mediterranean Grilled Turkey Burgers with: Side Salad – Mixed greens with cherry tomatoes, cucumbers, and a lemon vinaigrette. Whole Grains – A side of quinoa, brown rice, or farro for added fiber. Roasted Vegetables – Such as zucchini, bell peppers, or asparagus.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	320 kcal	32g	28g	10g	2g	4g	80mg	300mg	420mg

Spiced Grilled Lamb Chops

Yield: 4 servings (2 lamb chops per serving), **Prep Time:** 10 minutes, **Marination Time:** 30 minutes (optional but recommended), **Cook Time:** 10-12 minutes

Ingredients

8 lean lamb loin chops (about 3-4 oz each, trimmed of excess fat)
1 tbsp. extra-virgin olive oil
1 tsp. ground cumin
1 tsp. ground coriander
½ tsp. smoked paprika
½ tsp. ground black pepper
¼ tsp. salt (or salt substitute)
½ tsp. ground turmeric (optional)
2 cloves garlic, minced

1 tsp. lemon zest
2 tbsp. fresh lemon juice
2 tbsp. fresh parsley, chopped
2 tbsp. fresh mint or parsley, chopped
1 tsp. lemon zest
4 lemon wedges (for serving)
1 cup steamed vegetables (broccoli, green beans, or asparagus)
½ cup cooked quinoa or farro

Instructions

In a small bowl, mix olive oil, cumin, coriander, smoked paprika, black pepper, salt, turmeric (if using), minced garlic, lemon zest, and lemon juice. This blend enhances flavor while reducing the need for added sodium or unhealthy fats. Pat the lean lamb chops dry with paper towels. Place them in a shallow dish or resealable bag and coat with the spice marinade. Cover and refrigerate for at least 30 minutes (or up to 2 hours) for maximum flavor. Preheat an outdoor grill or stovetop grill pan to medium-high heat (about 400°F). Lightly brush the grill grates with a small amount of olive oil or use a nonstick spray. Remove lamb chops from the marinade, letting excess drip off. Grill for 4-5 minutes per side for medium-rare (135°F internal temp) or 5-6 minutes per side for medium (145°F internal temp). Avoid overcooking, as lamb can become dry. Transfer grilled lamb chops to a plate and let rest for 5 minutes to retain juices. Garnish with fresh parsley, mint, and lemon zest. Serve with lemon wedges and pair with steamed vegetables and whole grains for a complete heart-healthy meal. For a balanced, heart-healthy meal, pair the Spiced Grilled Lamb Chops with: Steamed Vegetables – Such as roasted Brussels sprouts, asparagus, or sautéed spinach. Whole Grains – Quinoa, farro, or brown rice for added fiber and sustained energy. Side Salad – Mixed greens, cherry tomatoes, and a light vinaigrette with lemon.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	280 kcal	32g	2g	14g	4g	1g	85mg	220mg	400mg

Barbecued Pork Tenderloin

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 15 minutes

Ingredients

1.5 pounds (approximately 680 grams) pork tenderloin, trimmed of visible fat
2 tbsp. extra-virgin olive oil
2 tbsp. fresh lemon juice
2 cloves garlic, minced

1 tsp. dried Italian herb seasoning (or a mix of dried basil, thyme, oregano, and rosemary)
1 tsp. Dijon mustard
1 tsp. honey
Freshly ground black pepper, to taste

Instructions

In a small bowl, whisk together the extra-virgin olive oil, fresh lemon juice, minced garlic, dried Italian herb seasoning, Dijon mustard, honey, and freshly ground black pepper until well combined. Place the trimmed pork tenderloin in a resealable plastic bag or shallow dish. Pour the marinade over the pork, ensuring it is evenly coated.

Seal the bag or cover the dish and refrigerate for at least 30 minutes to allow the flavors to infuse. Preheat your grill to medium-high heat (approximately 400°F or 200°C). Remove the pork tenderloin from the marinade and let any excess drip off. Place the pork on the preheated grill. Grill for about 15 minutes, turning every 4 minutes to ensure even cooking and to develop a nice crust. Use a meat thermometer to check for doneness; the internal temperature should reach 145°F (63°C) for medium-rare. Once cooked, remove the pork from the grill and place it on a cutting board. Cover loosely with aluminum foil and let it rest for 5 minutes. This allows the juices to redistribute, ensuring tender and juicy meat. After resting, slice the pork tenderloin into ½-inch thick medallions. Arrange on a serving platter. Pair this barbecued pork tenderloin with a side of steamed vegetables, such as broccoli or green beans, and a serving of quinoa or brown rice to create a balanced, heart-healthy meal. A fresh green salad with a light vinaigrette would also complement the dish well.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Sugars	Cholesterol	Sodium	Potassium
Amount	250 kcal	30 g	2 g	0 g	13 g	2.5 g	1 g	90 mg	150 mg	450 g

Herb-Marinated Grilled Chicken Breast

Yield: 4 servings, **Prep Time:** 15 minutes, **Marination Time:** 2-4 hours, **Cook Time:** 12-15 minutes

Ingredients

4 boneless, skinless chicken breast halves (about 1.5 pounds total)
¼ cup extra-virgin olive oil
6 cloves garlic, minced
1 tbsp. finely shredded lemon peel
2 tsp. fresh thyme, chopped

1 tsp. fresh rosemary, chopped
¼ tsp. crushed red pepper flakes
¼ tsp. salt
½ tsp. ground black pepper
Fresh parsley, chopped, for garnish
Lemon wedges, for serving

Instructions

In a small bowl, whisk together the olive oil, minced garlic, lemon peel, chopped thyme, chopped rosemary, crushed red pepper flakes, salt, and black pepper until well combined. Place the chicken breasts in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken, ensuring each piece is thoroughly coated. Seal the bag or cover the dish, and refrigerate for 2 to 4 hours to allow the flavors to meld. Preheat your grill to medium heat. Lightly oil the grill grates to prevent sticking. Remove the chicken from the marinade, allowing any excess to drip off. Discard the remaining marinade. Place the chicken breasts on the preheated grill. Cook for 6 to 7 minutes per side, or until the internal temperature reaches 165°F (74°C) and the juices run clear. Once cooked, transfer the chicken to a plate and let it rest for 5 minutes to retain its juices. Garnish with chopped fresh parsley and serve with lemon wedges on the side for an extra burst of flavor.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	188 kcal	26 g	1 g	0 g	8 g	1 g	66 mg	132 mg	244 mg

Turkey and Spinach Stuffed Peppers

Yield: 4 servings, **Prep Time:** 20 minutes, **Cook Time:** 45 minutes

Ingredients

4 large bell peppers (any color), halved lengthwise and seeded
1 tbsp. extra-virgin olive oil

1 medium yellow onion, finely chopped
3 cloves garlic, minced
1 pound lean ground turkey

1 tsp. dried Italian seasoning
½ tsp. ground black pepper
¼ tsp. crushed red pepper flakes (optional)
3 cups fresh baby spinach, chopped
1 cup cooked brown rice

1½ cups low-sodium marinara sauce
½ cup part-skim mozzarella cheese, shredded
2 tbsp. fresh basil or parsley, chopped, for garnish
Lemon wedges, for serving

Instructions

Preheat the oven to 375°F (190°C). Arrange the halved bell peppers in a baking dish, cut side up. Lightly coat them with a small amount of olive oil or cooking spray. Cover the dish with aluminum foil and bake for 15 minutes to soften the peppers. Remove from the oven and set aside. While the peppers are baking, heat the olive oil in a large skillet over medium heat. Add the chopped onion and cook until translucent, about 5 minutes. Add the minced garlic and cook for an additional minute. Incorporate the ground turkey into the skillet. Cook until browned and no longer pink, breaking it apart with a spoon as it cooks. Season the mixture with Italian seasoning, black pepper, and crushed red pepper flakes if using. Stir to combine. Add the chopped spinach to the skillet. Cook until wilted, approximately 2 minutes. Stir in the cooked brown rice and 1 cup of the marinara sauce. Mix thoroughly and let the mixture heat through. Remove from heat. Evenly distribute the turkey and spinach mixture into the pre-baked bell pepper halves. Top each stuffed pepper with a spoonful of the remaining marinara sauce. Cover the baking dish with aluminum foil and bake in the preheated oven for 25 minutes. Remove the foil, sprinkle the shredded mozzarella cheese over the peppers, and return to the oven. Bake uncovered for an additional 10 minutes, or until the cheese is melted and bubbly. Garnish the stuffed peppers with chopped fresh basil or parsley, if desired. Serve with lemon wedges on the side for a fresh, zesty flavor.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	350 kcal	30 g	30 g	6 g	12 g	3 g	80 mg	450 mg	950 mg

Lemon and Thyme Roasted Cornish Hens

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 45 minutes

Ingredients

2 Cornish hens (approximately 1.5 pounds each)
2 tbsp. extra-virgin olive oil
2 lemons: 1 thinly sliced, 1 halved
4 cloves garlic, minced
1 tbsp. fresh thyme leaves
1 tsp. fresh rosemary, finely chopped
½ tsp. freshly ground black pepper

¼ tsp. salt
1 medium onion, sliced
Fresh thyme sprigs for garnish (optional)
1 tsp. lemon zest
½ tsp. smoked paprika
Assorted root vegetables (e.g., carrots, parsnips, sweet potatoes), chopped

Instructions

Preheat the oven to 425°F (220°C). Rinse the Cornish hens under cold water and pat them dry with paper towels. In a small bowl, combine the minced garlic, fresh thyme leaves, chopped rosemary, black pepper, salt, and lemon zest (if using). Gently loosen the skin over the breast meat of each hen and rub half of the herb mixture under the skin of each bird. Rub any remaining mixture over the outside of the hens. Place a few lemon slices inside the cavity of each hen. Optionally, add a sprig of fresh thyme or rosemary inside each cavity for additional flavor. Tie the legs of each hen together with kitchen twine to ensure even cooking. In a roasting pan, arrange the sliced onion and any remaining lemon slices to create a bed for the hens. If using root vegetables, scatter them around the pan to roast alongside the hens. Place the prepared hens on top of the onion and lemon bed in the roasting pan. Drizzle the hens and vegetables with extra-virgin olive oil. Squeeze the juice from the halved lemon over the hens. Transfer the roasting pan to the preheated oven and roast for 45 minutes, or until the internal temperature of the hens reaches 165°F (74°C) when measured in the thickest part of the thigh. Remove the roasting pan from the oven and let the

hens rest for 10 minutes to allow the juices to redistribute. Carve the hens and serve with the roasted vegetables and onions. Garnish with fresh thyme sprigs, if desired.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	325 kcal	27.5 g	0 g	0 g	22.5 g	6.5 g	105 mg	35 mg	225 mg

Pork Tenderloin with Apple and Sage

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 30 minutes

Ingredients

1 pound pork tenderloin, trimmed of visible fat	½ tsp. dried rosemary
1 tbsp. extra-virgin olive oil	½ tsp. freshly ground black pepper
1 medium onion, thinly sliced	¼ tsp. salt
2 cloves garlic, minced	½ cup low-sodium chicken broth
2 medium tart apples (such as Granny Smith), cored and sliced into wedges	1 tbsp. Dijon mustard
1 tbsp. fresh sage, finely chopped (or 1 tsp. dried sage)	Juice of half a lemon
	1 tbsp. chopped fresh parsley for garnish
	1 tsp. lemon zest

Instructions

Preheat the oven to 375°F (190°C). Pat the pork tenderloin dry with paper towels. Season it evenly with the chopped sage, rosemary, black pepper, and salt. In an oven-safe skillet, heat the extra-virgin olive oil over medium-high heat. Once hot, add the seasoned pork tenderloin. Sear for about 2-3 minutes on each side until browned. Remove the pork from the skillet and set aside. In the same skillet, add the sliced onion and minced garlic. Sauté for 2-3 minutes until the onion becomes translucent. Add the apple wedges to the skillet. Cook for an additional 3-4 minutes until the apples start to soften. Pour in the low-sodium chicken broth, scraping up any browned bits from the bottom of the skillet to deglaze. Stir in the Dijon mustard and lemon juice until well combined. Return the seared pork tenderloin to the skillet, nestling it among the apple and onion mixture. Transfer the skillet to the preheated oven. Roast for 15-20 minutes, or until the internal temperature of the pork reaches 145°F (63°C). Once done, remove the skillet from the oven. Transfer the pork to a cutting board and let it rest for 5 minutes before slicing. Slice the pork tenderloin into medallions. Serve topped with the sautéed apples and onions. Garnish with chopped fresh parsley and lemon zest, if desired.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	250 kcal	25 g	20 g	3 g	8 g	2 g	75 mg	300 mg	600 mg

Beef and Broccoli Stir-Fry with Brown Rice

Yield: 4 servings, **Prep Time:** 15 minutes, **Marinating time:** 10 minutes, **Cook Time:** 20 minutes

Ingredients

1 cup uncooked brown rice	1 tbsp. dry sherry or red wine (optional)
1 pound lean beef sirloin or flank steak, thinly sliced across the grain	1 tsp. cornstarch
2 tbsp. low-sodium soy sauce	1 tbsp. extra-virgin olive oil
	3 cloves garlic, minced

1 tbsp. fresh ginger, grated
4 cups broccoli florets
1 red bell pepper, thinly sliced (optional)
½cup low-sodium beef broth

2 green onions, sliced
1 tbsp. hoisin sauce (optional)
¼ tsp. crushed red pepper flakes (optional)
1 tsp. sesame seeds (optional)

Instructions

Rinse the brown rice under cold water. In a medium saucepan, combine the rice with 2 cups of water. Bring to a boil, then reduce heat to low, cover, and simmer for about 30-35 minutes, or until the rice is tender and the water is absorbed. Fluff with a fork and keep warm. In a medium bowl, combine the sliced beef with 1 tablespoon of the low-sodium soy sauce, the dry sherry (if using), and cornstarch. Mix well to coat the beef evenly. Set aside to marinate for about 10 minutes. In a small bowl, whisk together the remaining 1 tablespoon of soy sauce, low-sodium beef broth, hoisin sauce (if using), and crushed red pepper flakes (if using). Set aside. Heat a large non-stick skillet or wok over medium-high heat. Add ½tablespoon of the extra-virgin olive oil. Once hot, add the marinated beef in a single layer. Stir-fry for about 2-3 minutes until the beef is browned but not fully cooked. Remove the beef from the skillet and set aside. In the same skillet, add the remaining ½tablespoon of olive oil. Add the minced garlic and grated ginger; stir-fry for about 30 seconds until fragrant. Add the broccoli florets and red bell pepper slices (if using). Stir-fry for about 3-4 minutes until the vegetables are tender-crisp. Return the beef to the skillet with the vegetables. Pour in the stir-fry sauce. Stir well to combine all ingredients. Cook for an additional 2-3 minutes until the beef is cooked through and the sauce has thickened slightly. Stir in the sliced green onions. Remove from heat. Divide the cooked brown rice among four plates. Top each with the beef and broccoli stir-fry. Garnish with sesame seeds, if desired.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	400 kcal	30 g	45 g	6 g	10 g	2.5 g	60 mg	450 mg	800 mg

Slow Cooker Beef and Vegetable Stew

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 6-8 hours (slow cooker)

Ingredients

1 ½ lbs lean beef stew meat (trimmed of visible fat)
1 tbsp. extra-virgin olive oil
1 medium onion, diced
3 cloves garlic, minced
3 medium carrots, sliced
2 medium celery stalks, sliced
2 medium potatoes (Yukon Gold or sweet potatoes), diced
1 cup green beans, cut into 1-inch pieces
1 can (14.5 oz) no-salt-added diced tomatoes
4 cups low-sodium beef broth
1 tsp. smoked paprika

1 tsp. dried thyme
1 tsp. dried oregano
½ tsp. ground black pepper
¼ tsp. salt (or salt substitute)
1 tbsp. tomato paste
1 tsp. Worcestershire sauce (low sodium)
1 bay leaf
½ tsp. red pepper flakes (for slight heat)
1 cup baby spinach or kale (stirred in at the end for added fiber and nutrients)
½ cup cooked barley or quinoa (for extra fiber and whole grains)

Instructions

Heat olive oil in a large pan over medium heat. Add beef stew meat and sear for 2-3 minutes per side, until browned. Transfer the beef to the slow cooker. Dice the onion, carrots, celery, potatoes, and green beans. Mince the garlic. Add all the vegetables to the slow cooker. Pour in low-sodium beef broth and diced tomatoes. Stir in tomato paste, Worcestershire sauce, smoked paprika, thyme, oregano, black pepper, and salt. Add the bay leaf. Cover and cook on LOW for 7-8 hours or HIGH for 4-5 hours, until the beef is tender. Stir occasionally if possible. If using, stir in spinach or kale during the last 10 minutes of cooking. Remove the bay leaf before serving. Serve warm with a sprinkle of fresh parsley and a side of whole grains, if desired. For a complete heart-healthy meal, serve the Slow Cooker Beef and Vegetable Stew with: Whole Grain Bread – A slice of whole wheat bread or a side of brown rice.

Side Salad – Mixed greens with a light vinaigrette dressing. Whole Grains – A small serving of barley or quinoa for extra fiber.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	310 kcal	32g	30g	8g	2g	5g	65mg	280mg	750mg

Herb-Crusted Roast Beef

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 1 hour 15 minutes (plus 10 minutes resting time)

Ingredients

2 ½ lbs top round or eye of round roast (lean cut, trimmed of excess fat)
1 tbsp. extra-virgin olive oil
3 cloves garlic, minced
1 tbsp. fresh rosemary, finely chopped (or 1 tsp. dried)
1 tbsp. fresh thyme, finely chopped (or 1 tsp. dried)
1 tsp. dried oregano
½ tsp. ground black pepper

¼ tsp. salt (or salt substitute)
½ tsp. smoked paprika (optional)
1 tsp. Dijon mustard (low sodium)
½ tsp. lemon zest (optional)
1 medium onion, sliced
2 medium carrots, chopped
2 stalks celery, chopped
1 cup low-sodium beef broth
½ cup water

Instructions

In a small bowl, mix olive oil, minced garlic, rosemary, thyme, oregano, black pepper, salt, smoked paprika, Dijon mustard, and lemon zest. Stir until a paste-like mixture forms. Pat the beef roast dry with a paper towel. Rub the herb mixture evenly over the surface of the roast, pressing gently so it adheres. Preheat the oven to 375°F (190°C). If using the optional vegetables for roasting, arrange onion, carrots, and celery in a roasting pan. Pour low-sodium beef broth and water into the pan to keep the roast moist. Place the roast on a wire rack in the roasting pan (or directly on top of the vegetables if using). Insert a meat thermometer into the thickest part of the roast. Roast for 60-75 minutes or until the internal temperature reaches: 125°F (52°C) for rare; 135°F (57°C) for medium-rare; 145°F (63°C) for medium (recommended for heart health). Remove the roast from the oven and tent loosely with foil. Let it rest for 10 minutes to allow juices to redistribute. Slice thinly against the grain for tender, juicy portions. Serve with steamed vegetables and whole grains for a heart-healthy meal. Garnish with fresh parsley or additional herbs. For a complete heart-healthy meal, pair the Herb-Crusted Roast Beef with: Steamed Vegetables – Such as roasted Brussels sprouts, green beans or asparagus. Whole Grains – Brown rice, quinoa or whole wheat couscous for fiber and sustained energy. Side Salad – Mixed greens with cherry tomatoes, cucumber, and a lemon vinaigrette.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	240 kcal	40g	3g	8g	2g	1g	80mg	220mg	550mg

Lemon Garlic Grilled Pork Tenderloin

Yield: 4 servings, **Prep Time:** 10 minutes, **Marination Time:** 30 minutes (optional), **Cook Time:** 20-25 minute

Ingredients

1 pork tenderloin (about 1 to 1.25 lbs, trimmed of visible fat)
1 ½ tbsp. extra-virgin olive oil

3 cloves garlic, minced
2 tbsp. fresh lemon juice
1 tsp. lemon zest

1 tsp. dried oregano (or 1 tbsp. fresh oregano, chopped)
 1 tsp. dried thyme (or 1 tbsp. fresh thyme, chopped)
 ½ tsp. ground black pepper
 ¼ tsp. salt (or salt substitute)
 ½ tsp. smoked paprika (optional)

½ tsp. crushed red pepper flakes (optional)
 1 tbsp. fresh parsley, chopped
 Lemon wedges (for serving)
 1 cup steamed vegetables (broccoli, carrots, or asparagus)
 ½ cup cooked quinoa or brown rice (for added fiber)

Instructions

In a small bowl, whisk together olive oil, minced garlic, lemon juice, lemon zest, oregano, thyme, black pepper, salt, smoked paprika (if using), and red pepper flakes (if using). Place the pork tenderloin in a shallow dish or resealable bag. Pour the marinade over the pork, ensuring even coverage. Cover and refrigerate for at least 30 minutes (or up to 2 hours for maximum flavor). Preheat an outdoor grill or stovetop grill pan to medium-high heat (about 375–400°F). Lightly brush the grill grates with a small amount of olive oil or use a nonstick spray to prevent sticking. Remove the pork from the marinade, letting excess drip off. Place the pork on the grill and cook for 10-12 minutes per side, flipping once. The internal temperature should reach 145°F (63°C) for a tender, juicy texture. Avoid overcooking to prevent the pork from drying out. Transfer the grilled pork to a plate and let it rest for 5 minutes before slicing. Garnish with fresh parsley and serve with lemon wedges. Pair with steamed vegetables and a fiber-rich grain for a complete heart-healthy meal. For a complete heart-healthy meal, serve the Lemon Garlic Grilled Pork Tenderloin with: Steamed Vegetables – Such as roasted Brussels sprouts, asparagus, or sautéed spinach. Whole Grains – Brown rice, quinoa, or whole wheat couscous for fiber and sustained energy. Side Salad – Mixed greens with cherry tomatoes and a light vinaigrette.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	220 kcal	30g	2g	10g	2g	0.5g	75mg	210mg	480mg

Honey Mustard Baked Chicken Breast

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 25-30 minutes

Ingredients

4 boneless, skinless chicken breasts (about 5-6 oz each)
 1 tbsp. extra-virgin olive oil
 ½ tsp. ground black pepper
 ¼ tsp. salt (or salt substitute)
 ½ tsp. paprika (optional)
 ½ tsp. garlic powder
 2 tbsp. Dijon mustard

1 tbsp. whole grain mustard
 2 tbsp. raw honey
 1 tsp. lemon juice
 ½ tsp. apple cider vinegar (optional)
 1 clove garlic, minced
 1 tbsp. fresh parsley, chopped
 1 tsp. lemon zest
 Lemon wedges for serving

Instructions

Preheat the oven to 375°F (190°C). Lightly grease a baking dish with a small amount of olive oil or cooking spray. Pat the chicken breasts dry with a paper towel. Rub each breast with olive oil, then season with black pepper, salt, paprika, and garlic powder. In a small bowl, whisk together Dijon mustard, whole grain mustard, honey, lemon juice, apple cider vinegar, and minced garlic. Reserve 1 tbsp. of the sauce for brushing at the end. Place the chicken breasts in the prepared baking dish. Pour the honey mustard sauce evenly over each piece. Cover with foil and bake for 20 minutes. Remove the foil and brush the chicken with the reserved 1 tbsp. of sauce. Bake uncovered for 5-10 more minutes, or until the internal temperature reaches 165°F (75°C). Let the chicken rest for 5 minutes before slicing. Garnish with fresh parsley and lemon zest. Serve warm with steamed vegetables and whole grains for a balanced, heart-healthy meal. For a complete heart-healthy meal, serve the Honey Mustard Baked Chicken Breast with: Steamed Vegetables – Such as roasted Brussels sprouts, asparagus, or sautéed spinach. Whole Grains – Brown rice, quinoa, or whole wheat couscous for fiber and sustained energy. Side Salad – Mixed greens with a light vinaigrette dressing.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	260 kcal	34g	10g	8g	1.5g	0.5g	80mg	240mg	450mg

Healthy Turkey Chili

Yield: 6 servings, **Prep Time:** 15 minutes, **Cook Time:** 40 minutes

Ingredients

1 tbsp. extra-virgin olive oil	2 tbsp. tomato paste
1 medium onion, diced	1 tsp. smoked paprika
3 cloves garlic, minced	1 tsp. ground cumin
1 lb lean ground turkey (93% lean, 7% fat)	1 tsp. chili powder
1 medium red bell pepper, diced	½ tsp. dried oregano
1 medium green bell pepper, diced	½ tsp. ground black pepper
1 medium carrot, diced	¼ tsp. salt (or salt substitute)
1 medium zucchini, diced (optional)	½ tsp. red pepper flakes (optional)
1 can (15 oz) low-sodium black beans, drained and rinsed	½ avocado, diced
1 can (15 oz) low-sodium kidney beans, drained and rinsed	1 tbsp. plain nonfat Greek yogurt (instead of sour cream)
1 can (28 oz) no-salt-added diced tomatoes	1 tbsp. fresh cilantro, chopped
2 cups low-sodium vegetable broth (or low-sodium chicken broth)	1 tsp. lime juice

Instructions

Heat olive oil in a large Dutch oven or deep pot over medium heat. Add onion, garlic, bell peppers, and carrot, and cook for 3-4 minutes, stirring occasionally, until softened. Add lean ground turkey to the pot and cook for 5 minutes, breaking it apart with a spoon, until no longer pink. Drain any excess fat, if necessary. Stir in cumin, chili powder, smoked paprika, oregano, black pepper, and salt. Add tomato paste and mix well to coat the turkey. Pour in diced tomatoes, vegetable broth, black beans, and kidney beans. Bring to a gentle boil, then reduce heat to low and simmer uncovered for 30 minutes, stirring occasionally. If desired, add red pepper flakes for extra heat. Adjust seasonings as needed. Ladle the chili into bowls and top with avocado, Greek yogurt, cilantro, and a squeeze of lime juice for extra flavor. For a complete heart-healthy meal, pair this Healthy Turkey Chili with: Side Salad – A simple mixed greens salad with a lemon vinaigrette. Whole Grain Bread – A slice of whole wheat or sprouted grain bread. Brown Rice or Quinoa – To boost fiber and keep you full longer.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	320 kcal	30g	35g	8g	1.5g	10g	55mg	260mg	800mg

Garlic and Rosemary Roasted Chicken with Vegetables

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 35 minutes

Ingredients

4 boneless, skinless chicken breasts (about 5 oz each)	1 tbsp. fresh rosemary, finely chopped
2 tbsp. extra virgin olive oil	1 tsp. dried oregano
3 cloves garlic, minced	½ tsp. ground black pepper

¼ tsp. red pepper flakes
1 tbsp. fresh lemon juice
2 medium carrots, sliced
1 small zucchini, sliced
1 red bell pepper, chopped
1 cup Brussels sprouts, halved (optional)

1 tbsp. extra virgin olive oil
½ tsp. dried thyme
½ tsp. garlic powder
¼ tsp. ground black pepper
½ tsp. lemon zest (optional)

Instructions

Preheat oven to 400°F (200°C). Line a large baking sheet with parchment paper. In a small bowl, mix olive oil, garlic, rosemary, oregano, black pepper, and red pepper flakes (if using). Rub the mixture evenly over each chicken breast. Drizzle with lemon juice, cover, and let marinate while preparing the vegetables. In a large bowl, toss the carrots, zucchini, bell pepper, and Brussels sprouts with olive oil, thyme, garlic powder, black pepper, and lemon zest (if using). Spread the vegetables evenly on one side of the lined baking sheet. Place the chicken breasts on the other side of the baking sheet. Roast for 30-35 minutes, or until the chicken reaches an internal temperature of 165°F (75°C) and the vegetables are tender. For extra crispiness, broil for 2-3 minutes at the end of roasting. Remove from the oven and let the chicken rest for 5 minutes before slicing. Serve with a fresh squeeze of lemon juice over the chicken and vegetables. Pair with quinoa or brown rice for added fiber and protein. Serve with a side of leafy greens (like arugula or spinach) dressed with olive oil and balsamic vinegar. Enjoy with a low-sodium tzatziki or hummus for an extra Mediterranean touch.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	290 kcal	34 g	14 g	4 g	11 g	1.8 g	85 mg	120mg (naturally low due to no added salt)	680 mg

Snack and Appetizer Recipes

Avocado Toast with Whole-Grain Bread

Yield: 2 servings, **Prep Time:** 10 minutes, **Cook Time:** None

Ingredients:

2 slices whole-grain or sprouted grain bread	½ cup cherry tomatoes, halved
1 medium ripe avocado (about 150g)	1 tbsp. chia seeds or ground flaxseeds
1 tsp. fresh lemon juice	1 tbsp. hemp
¼ tsp. garlic powder (optional)	2 tbsp. microgreens or arugula
⅛ tsp. black pepper (or to taste)	1 tbsp. toasted pumpkin seeds
¼ tsp. red pepper flakes (optional)	1 tbsp. extra-virgin olive oil

Instructions:

Slice the ripe avocado in half, remove the pit, and scoop the flesh into a bowl. Mash the avocado with a fork until smooth (or leave it slightly chunky, depending on preference). Stir in the lemon juice, garlic powder (if using), and black pepper. Toast the whole-grain bread until golden brown and crisp. Using a toaster or oven (set at 375°F for 5 minutes) helps retain the nutrients without needing additional oils. Spread the mashed avocado mixture evenly over each slice of toasted bread. Add optional toppings such as cherry tomatoes, microgreens, chia seeds, or hemp seeds for extra flavor and nutritional benefits. Lightly sprinkle red pepper flakes and a small drizzle of extra-virgin olive oil for additional healthy fats (optional). Serve immediately and enjoy! Pair with a cup of green tea or fresh citrus water for an antioxidant boost. Serve alongside a small bowl of mixed berries for added fiber and heart-protective polyphenols. Enjoy with a side of steamed vegetables or a handful of walnuts to enhance omega-3 intake.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Total Fa	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	275 kcal	7g	32g	15g	2g	9g	0mg	100mg (varies based on bread)	500mg

Mediterranean Stuffed Mushrooms with Quinoa and Tomatoes

Yield: 4 servings (2 stuffed mushrooms per serving), **Prep Time:** 15 minutes, **Cook Time:** 25 minutes

Ingredients

8 large cremini or baby portobello mushrooms, stems removed and finely chopped	1 tbsp. unsalted walnuts, finely chopped (optional)
1 tsp. extra virgin olive oil	½ tsp. dried oregano
½ cup cooked quinoa	¼ tsp. ground black pepper
¼ cup cherry tomatoes, finely diced	⅛ tsp. red pepper flakes (optional)
2 tbsp. finely chopped red onion	1 tsp. fresh lemon juice
1 clove garlic, minced	1 tbsp. crumbled feta cheese (optional)
¼ cup finely chopped spinach or kale	1 tsp. extra virgin olive oil
	1 tbsp. fresh parsley, chopped

Instructions

Preheat the oven to 375°F (190°C). Clean the mushrooms with a damp paper towel to remove dirt. Carefully remove the stems, finely chop them, and set aside. Lightly brush the mushroom caps with 1 tsp. of olive oil and arrange

them on a parchment-lined baking sheet. In a small pan over medium heat, add 1 tsp. of olive oil and sauté the chopped mushroom stems, red onion, and garlic for 3-4 minutes until softened. Stir in the cherry tomatoes, spinach (or kale), oregano, black pepper, and red pepper flakes (if using), cooking for another 2 minutes. Remove from heat and mix in the cooked quinoa, walnuts (if using), lemon juice, and feta (if using). Stir well to combine. Evenly distribute the filling into each mushroom cap, pressing gently. Bake for 15-18 minutes, or until the mushrooms are tender and the filling is slightly golden. Sprinkle with fresh parsley before serving. Serve with a side of hummus and whole-wheat pita bread for a Mediterranean-inspired meal. Pair with a cucumber and olive salad dressed with lemon and olive oil. Enjoy as an appetizer or side with grilled fish or skinless chicken breast.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrate	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	125 kcal	5g	14g	3g	5g	0.8g	2mg (if using feta, otherwise 0mg)	110mg (lower if feta is omitted or reduced-sodium feta)	310mg

Avocado and Mango Shrimp Ceviche

Yield: 4 servings, **Prep Time:** 20 minutes, **Marinating Time:** 30 minutes

Ingredients:

8 oz cooked shrimp, peeled, deveined, and chopped into bite-sized pieces
 ½ cup fresh mango, diced
 ½ medium avocado, diced
 ¼ cup red bell pepper, finely
 ¼ cup red onion, finely diced
 1 small jalapeño, finely minced (optional)

½ cup fresh lime juice (about 4 limes)
 2 tbsp. fresh orange juice
 1 tbsp. extra virgin olive oil
 1 tbsp. chopped fresh cilantro
 ½ tsp. ground black pepper
 ¼ tsp. ground cumin (optional)

Instructions:

If using raw shrimp, bring a pot of water to a gentle simmer (not boiling) and cook shrimp for 2-3 minutes until pink and opaque. Immediately transfer the shrimp to a bowl of ice water to stop the cooking process. Drain, chop into bite-sized pieces, and place in a medium glass or ceramic bowl. Pour the lime juice and orange juice over the shrimp, ensuring they are fully coated. Cover and let it marinate in the refrigerator for at least 30 minutes, allowing the citrus to further "cook" and flavor the shrimp. While the shrimp marinates, dice the mango, avocado, red bell pepper, red onion, and jalapeño (if using). In a separate small bowl, whisk together the olive oil, black pepper, and cumin (if using). After marinating, drain excess citrus juice from the shrimp (if desired, leave a small amount for extra flavor). Gently fold in the mango, avocado, red bell pepper, red onion, jalapeño, cilantro, and olive oil mixture. Stir gently to combine without mashing the avocado. Serve immediately or refrigerate for an additional 10-15 minutes for flavors to meld. Enjoy chilled with whole-grain crackers, lettuce cups, or as a light appetizer. Serve with whole-grain tortilla chips for a fiber boost. Enjoy in romaine or butter lettuce cups for a low-carb option. Pair with brown rice or quinoa for a more filling heart-healthy meal. Garnish with additional fresh cilantro and lime wedges.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	170 kcal	15 g	12 g	3g	8 g	1 g	90 mg	150 mg (low compared to traditional ceviche recipes)	420 mg

Edamame with Sea Salt and Lemon

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** 5 minutes

Ingredients:

16 ounces (450 grams) frozen edamame in pods
1 tbsp. extra-virgin olive oil (optional)
1 medium lemon, zested and juiced
½ tsp. coarse sea salt (adjust to taste)
1 tsp. sesame seeds (optional)

Instructions:

Bring a large pot of water to a boil. Add the frozen edamame pods to the boiling water. Cook for 4-5 minutes until the edamame are tender and easily release from the pod. Drain the edamame in a colander. Transfer the drained edamame to a large mixing bowl. If using, drizzle the extra-virgin olive oil over the warm edamame and toss to coat evenly. Add the lemon zest and freshly squeezed lemon juice to the bowl. Sprinkle with coarse sea salt and sesame seeds, if desired. Toss all ingredients together until the edamame are well-coated. Transfer the seasoned edamame to a serving dish. Serve warm or at room temperature. This edamame dish makes for a heart-healthy snack or appetizer. It pairs well with a variety of meals, such as grilled fish or a fresh green salad. For a more substantial serving, consider adding shelled edamame to a mixed vegetable stir-fry or a whole-grain salad.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	150 kcal	12 g	13 g	5 g	6 g	1 g	3.5 g	1.5 g	0 mg	300 mg	450 mg

Greek Yogurt and Berries

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** None

Ingredients:

1 cup non-fat or low-fat plain Greek yogurt
½ cup fresh blueberries
½ cup fresh strawberries, sliced
¼ cup fresh raspberries
2 tbsp. unsalted raw walnuts or almonds, chopped
1 tbsp. ground flaxseeds or chia seeds
1 tsp pure honey or maple syrup (optional)
¼ tsp ground cinnamon (optional)
½ tsp pure vanilla extract (optional)

Instructions:

Wash and dry the blueberries, strawberries, and raspberries thoroughly. Slice the strawberries into thin pieces. In a medium-sized bowl, add Greek yogurt as the base. Layer the berries evenly over the yogurt. Sprinkle with chopped walnuts or almonds, ground flaxseeds or chia seeds, and cinnamon for added nutritional benefits. Drizzle honey or maple syrup (if using) for a hint of natural sweetness. Add vanilla extract for a subtle flavor boost. Gently mix or leave layered for an aesthetic presentation. Enjoy as a breakfast bowl, midday snack, or dessert alternative. Serve alongside a cup of green tea for extra antioxidants. Add a few dark chocolate shavings (70% cocoa or higher) for an indulgent, heart-healthy treat.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	15g	25g	5g	0.5g	6g	5mg	50mg	400mg

Roasted Chickpeas

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 30–40 minutes

Ingredients:

1 can (15 oz) low-sodium chickpeas (garbanzo beans), drained and rinsed
1 tbsp. extra-virgin olive oil (or avocado oil)
½ tsp garlic powder
½ tsp paprika (or smoked paprika for a deeper flavor)
¼ tsp ground cumin
⅛ tsp black pepper
⅛ tsp turmeric powder

¼ tsp red pepper flakes (optional)

Lemon Herb: Add 1 tsp lemon zest and ½ tsp dried oregano

Cinnamon Maple: Substitute garlic and paprika for ½ tsp cinnamon and 1 tsp pure maple syrup

Spicy Chili Lime: Add ¼ tsp chili powder and a squeeze of fresh lime juice after roasting

Instructions:

Drain and rinse the canned chickpeas under cold water to remove excess sodium. Pat dry thoroughly using a clean kitchen towel or paper towel. This step is crucial to ensure crispiness during roasting. In a mixing bowl, toss the chickpeas with olive oil until evenly coated. Add garlic powder, paprika, cumin, black pepper, turmeric, and red pepper flakes (if using). Stir well to distribute the seasoning. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper. Spread the chickpeas in a single layer on the baking sheet, ensuring they are not overlapping. Roast for 30–40 minutes, shaking the pan every 10–15 minutes for even cooking. Chickpeas are done when they turn golden brown and crispy. Remove from the oven and let the chickpeas cool for 10 minutes—this enhances the crunchiness. Enjoy as a standalone crunchy snack. Sprinkle over salads, soups, or grain bowls for added texture and protein. Pair with hummus or guacamole for a fiber-packed dip. Store in an airtight container at room temperature for up to 3 days

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Total Fa	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	120 kcal	5g	15g	4g	0.5g	4g	0mg	70mg (varies by chickpeas used)	180mg

Baked Kale Chips with Nutritional Yeast

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 15 minutes

Ingredients:

1 large bunch of curly kale (approximately 8 ounces or 225 grams)
1 tbsp. extra-virgin olive oil
3 tbsp. nutritional yeast

¼ tsp. garlic powder (optional)

¼ tsp. smoked paprika (optional)

A pinch of sea salt (optional)

Instructions:

Preheat your oven to 300°F (150°C). Rinse the kale thoroughly under cold water to remove any dirt. Dry the kale completely using a salad spinner or by patting it with a clean kitchen towel. Removing all moisture is crucial for achieving crispy chips. Remove the tough stems and tear the kale leaves into uniform, bite-sized pieces. Place the kale pieces in a large mixing bowl. Drizzle the extra-virgin olive oil over the kale. Sprinkle the nutritional yeast, garlic powder, smoked paprika, and a small pinch of sea salt over the kale. Using your hands, gently massage the oil and seasonings into the kale leaves, ensuring each piece is evenly coated. This massaging process helps to soften the kale and enhances the absorption of flavors. Line a large baking sheet with parchment paper for easy cleanup. Spread the seasoned kale pieces in a single layer on the baking sheet, ensuring they do not overlap. Overcrowding can lead to uneven baking and soggy chips. Place the baking sheet in the preheated oven. Bake for 10 minutes, then rotate the baking sheet to ensure even cooking. Continue baking for an additional 5-10 minutes, checking frequently

to prevent burning. The chips are done when they are crisp to the touch and slightly golden but not browned. Remove the baking sheet from the oven and allow the kale chips to cool on the sheet for a few minutes. This cooling time helps them crisp up further. Once cooled, transfer the chips to a serving bowl and enjoy immediately.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	70 kcal	3 g	5 g	2 g	4 g	0.5 g	2.8 g	0.7 g	0 mg	50 mg	150 mg

Spicy Roasted Pumpkin Seeds

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 20 minutes

Ingredients:

1 cup raw pumpkin seeds (pepitas), rinsed and dried	¼ tsp. cayenne pepper (adjust to taste)
1 tbsp. extra-virgin olive oil	¼ tsp. garlic powder
1 tsp. smoked paprika	¼ tsp. ground black pepper
½ tsp. ground cumin	⅛ tsp. sea salt (optional)

Instructions:

Preheat your oven to 350°F (175°C). If using seeds from a fresh pumpkin, separate them from the pulp. Place the seeds in a bowl of water; the seeds will float, making it easier to remove any remaining pulp. Rinse the seeds thoroughly under cold water to remove any residual pumpkin flesh. Spread the cleaned seeds on a clean kitchen towel or paper towels and pat them dry. In a medium-sized mixing bowl, combine the dried pumpkin seeds with extra-virgin olive oil, smoked paprika, ground cumin, cayenne pepper, garlic powder, ground black pepper, and sea salt (if using). Toss until all seeds are evenly coated with the oil and spices. Line a rimmed baking sheet with parchment paper for easy cleanup. Spread the seasoned pumpkin seeds in a single layer on the prepared baking sheet, ensuring they are evenly spaced for uniform roasting. Place the baking sheet in the preheated oven. Roast the seeds for 10 minutes. After 10 minutes, remove the baking sheet from the oven and stir the seeds to promote even browning. Return the baking sheet to the oven and continue roasting for an additional 10 minutes, or until the seeds are golden brown and fragrant. Keep a close eye during the last few minutes to prevent burning, as oven temperatures can vary. Once roasted, remove the baking sheet from the oven. Allow the pumpkin seeds to cool on the baking sheet for about 5 minutes. Transfer the cooled seeds to a serving bowl.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat	Cholesterol	Sodium	Potassium
Amount	130 kcal	5 g	4 g	2 g	11 g	1.5 g	6 g	3.5 g	0 mg	50 mg	200 mg

Caprese Skewers with Balsamic Glaze

Yield: 4 servings (approximately 8 skewers), **Prep Time:** 15 minutes, **Cook Time:** None

Ingredients:

16 cherry or grape tomatoes	2 tbsp. balsamic vinegar
8 fresh basil leaves	1 tsp. extra-virgin olive oil
8 mini mozzarella balls (ciliegine), preferably part-skim	Freshly ground black pepper, to taste
	8 wooden skewers or toothpicks

Instructions:

In a small saucepan, bring the balsamic vinegar to a boil over medium heat. Reduce the heat and let it simmer until the vinegar reduces by half, becoming a thicker glaze. This should take about 5-7 minutes. Remove from heat and

let it cool. On each skewer, thread one tomato, followed by a basil leaf (folded if large), then a mozzarella ball, another basil leaf, and finish with another tomato. Repeat this process for all skewers. Arrange the assembled skewers on a serving platter. Drizzle the cooled balsamic glaze over the skewers. Lightly brush or drizzle the extra-virgin olive oil over the skewers. Sprinkle freshly ground black pepper to taste. **Use of Part-Skim Mozzarella:** Opting for part-skim mozzarella reduces saturated fat intake, aligning with heart-healthy dietary recommendations. **Moderation of Sodium:** This recipe avoids added salt, relying on the natural flavors of the fresh ingredients and the balsamic glaze to provide taste, thereby keeping sodium levels low. **Inclusion of Fresh Produce:** Tomatoes and basil are rich in antioxidants and vitamins that support cardiovascular health. Serve these Caprese skewers as a refreshing appetizer at gatherings or as a light snack. They pair well with whole-grain crackers or a side of mixed greens for a more substantial offering.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	80 kcal	4 g	4 g	1 g	5 g	2 g	10 mg	50 mg	150 mg

Cucumber Rounds with Hummus and Red Pepper

Yield: 4 servings (approximately 16 pieces), **Prep Time:** 10 minutes, **Cook Time:** None

Ingredients:

1 large cucumber	Fresh parsley or cilantro, finely chopped (optional)
½ cup hummus (store-bought or homemade)	Freshly ground black pepper (optional)
½ red bell pepper, finely diced	

Instructions:

Wash the cucumber thoroughly under cold water. Slice the cucumber into rounds approximately ¼-inch thick. For a decorative touch, you can partially peel the cucumber in stripes before slicing. Arrange the cucumber slices on a serving platter in a single layer. Using a small spoon or piping bag, place about 1 tsp. of hummus onto each cucumber slice, spreading it slightly to cover the surface. Sprinkle the finely diced red bell pepper evenly over the hummus-topped cucumber slices. If desired, garnish each piece with a sprinkle of chopped fresh parsley or cilantro. Add a light dusting of freshly ground black pepper to enhance flavor. Serve immediately, or refrigerate for up to 30 minutes before serving to allow the flavors to meld.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	60 kcal	2 g	6 g	2 g	3 g	0.5 g	0 mg	120 mg	180 mg

Hummus and Veggie Sticks

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** None

Ingredients:

1 can (15 oz) low-sodium chickpeas, drained and rinsed	¼ tsp. ground cumin
2 tbsp. tahini (sesame paste)	¼ tsp. paprika (optional)
1 tbsp. extra-virgin olive oil	½ tsp. black pepper
2 tbsp. fresh lemon juice	2 tbsp. cold water (adjust for desired consistency)
1 small garlic clove, minced	¼ tsp. red pepper flakes (optional)
	1 medium cucumber, sliced into sticks

1 carrot, peeled and cut into sticks
1 bell pepper (red, yellow, or orange), sliced into strips
½ cup cherry tomatoes, halved

1 celery stalk, cut into sticks
½ tsp. ground flaxseeds or chia seeds
1 tbsp. chopped fresh parsley
1 tbsp. toasted pumpkin seeds

Instructions:

In a food processor or blender, combine chickpeas, tahini, olive oil, lemon juice, garlic, cumin, paprika (if using), black pepper, and cold water. Blend until smooth, scraping down the sides as needed. If the mixture is too thick, add 1 more tbsp. of water at a time until the desired consistency is reached. Taste and adjust seasoning. Add a sprinkle of red pepper flakes for a hint of spice if desired. Wash and cut the vegetables into sticks or bite-sized pieces for easy dipping. Transfer the hummus to a serving bowl and drizzle with a little olive oil for extra flavor. Sprinkle with ground flaxseeds, chia seeds, or fresh parsley for added nutrition. Arrange the veggie sticks around the hummus and serve immediately. Enjoy as a snack, appetizer, or light lunch. Serve with whole-grain pita chips or seed crackers for extra fiber and crunch. Pair with a glass of green tea or lemon-infused water for a refreshing, antioxidant-rich boost.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	6g	18g	8g	1g	5g	0mg	90mg (varies based on chickpeas)	320mg

Oatmeal Energy Bites

Yield: 12 bites (6 servings, 2 bites per serving), **Prep Time:** 10 minutes, **Setting Time:** 20 minutes (chilling), **Cook Time:** None

Ingredients:

1 cup old-fashioned rolled oats
¼ cup natural almond butter or peanut butter (unsweetened, unsalted)
¼ cup ground flaxseeds
¼ cup chia seeds
½ cup raw honey or pure maple syrup

½ tsp. ground cinnamon
1 tsp. pure vanilla extract
2 tbsp. dark chocolate chips (70% cocoa or higher)
2 tbsp. unsalted chopped walnuts
2 tbsp. dried cranberries or raisins

Instructions:

In a large mixing bowl, combine rolled oats, ground flaxseeds, chia seeds, and cinnamon. Add almond butter, honey, and vanilla extract, stirring well until fully combined. If using optional add-ins (dark chocolate chips, walnuts, or dried cranberries), fold them into the mixture. Using clean hands or a small cookie scoop, form the mixture into 1-inch balls and place them on a parchment-lined plate or tray. Refrigerate the bites for 20–30 minutes to firm up. This helps them hold their shape and enhances texture. Enjoy immediately, or store in an airtight container in the refrigerator for up to 1 week. For longer storage, freeze for up to 3 months and thaw before eating. Pair with a cup of green tea for an antioxidant-rich snack. Enjoy as a pre- or post-workout bite for sustained energy. Serve with Greek yogurt for extra protein and gut health benefits.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	5g	20g	8g	1g	4g	0mg	10mg	150mg

Dark Chocolate Almonds

Yield: 6 servings (about ¼ cup per serving), **Prep Time:** 5 minutes, **Cook/Setting Time:** 30 minutes (cooling time)

Ingredients:

1 cup raw, unsalted almonds	1 tsp. cacao nibs (optional)
3 oz dark chocolate (70% cocoa or higher)	1 tsp. chia seeds (optional)
½ tsp. pure vanilla extract (optional)	⅛ tsp. sea salt (optional)
¼ tsp. ground cinnamon (optional)	

Instructions:

Break the dark chocolate into small pieces and place them in a heatproof bowl. Melt using a double boiler method (place the bowl over a pot of simmering water, ensuring the bottom of the bowl doesn't touch the water). Stir until smooth. Alternative method: Microwave in 30-second intervals, stirring between each, until fully melted. Once the chocolate is fully melted, remove from heat and stir in the vanilla extract and cinnamon (if using). Add the almonds to the melted chocolate and stir until they are fully coated. Using a fork or spoon, transfer the chocolate-coated almonds onto a parchment-lined baking sheet in a single layer. Sprinkle with cacao nibs, chia seeds, and sea salt (if using) for extra heart-healthy nutrients. Let the almonds set at room temperature for 30 minutes or place in the refrigerator for 15 minutes until the chocolate hardens. Once set, break apart any clusters and store in an airtight container at room temperature for up to 1 week, or refrigerate for up to 2 weeks. Enjoy as a snack on the go or as a healthy dessert alternative. Pair with a cup of green tea or black coffee for a heart-healthy treat. Add to oatmeal, yogurt, or smoothie bowls for an extra crunch and flavor boost.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	5g	10g	13g	3g	4g	0mg	5mg (without sea salt)	180mg

Roasted Cauliflower and Walnut Dip

Yield: 8 servings, **Prep Time:** 15 minutes, **Cook Time:** 35 minutes

Ingredients:

1 medium head of cauliflower, cut into florets (approximately 4 cups)	1 tsp. ground cumin
1 cup walnuts	½ tsp. smoked paprika
1 tbsp. extra-virgin olive oil	½ tsp. salt
4 cloves garlic, unpeeled	¼ tsp. freshly ground black pepper
Juice of 1 lemon (about 2 tablespoons)	¼ cup water, plus more as needed
2 tbsp. tahini	Fresh parsley or cilantro for garnish (optional)

Instructions:

Set your oven to 400°F (200°C). Place the walnuts in a bowl and cover them with hot water. Let them soak for about 10 minutes to soften, which aids in achieving a smoother dip texture. On a baking sheet, toss the cauliflower florets with the olive oil, ensuring they are evenly coated. Place the unpeeled garlic cloves on the same baking sheet. Roast in the preheated oven for 25-30 minutes, or until the cauliflower is tender and lightly browned. Roasting enhances the natural sweetness of the cauliflower and garlic, adding depth to the dip's flavor. After soaking, drain the walnuts and set them aside. Once the roasted garlic is cool enough to handle, squeeze the cloves out of their skins. In a food processor, combine the roasted cauliflower, roasted garlic, drained walnuts, lemon juice, tahini, cumin, smoked paprika, salt, and black pepper. Add ¼ cup of water to the mixture. Process until smooth, scraping down the sides as needed. If the dip is too thick, add more water, a tablespoon at a time, until the desired consistency is reached.

Taste the dip and adjust seasoning as necessary, adding more lemon juice or spices to suit your preference. Transfer the dip to a serving bowl. Garnish with chopped fresh parsley or cilantro if desired. This dip pairs well with whole-grain crackers, fresh vegetable sticks, or as a spread on whole-grain bread.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	120 kcal	3 g	7 g	2 g	10 g	1 g	0 mg	150 mg	200 g

Whole-Wheat Crackers with Tuna and Avocado

Yield: 2 servings, **Prep Time:** 10 minutes, **Cook Time:** None

Ingredients:

1 can (5 oz) low-sodium tuna in water, drained	¼ tsp. paprika
½ medium ripe avocado, mashed	12 whole-wheat crackers
1 tbsp. fresh lemon juice	½ cup cherry tomatoes, halved
½ tsp. extra-virgin olive oil	1 tbsp. chopped fresh parsley or cilantro
¼ tsp. garlic powder	½ tbsp. chia seeds or ground flaxseeds
⅛ tsp. black pepper	1 tbsp. toasted pumpkin seeds

Instructions:

In a medium bowl, mash the avocado until smooth. Add the drained tuna, lemon juice, olive oil, garlic powder, black pepper, and paprika. Mix well until the ingredients are evenly combined. Lay the whole-wheat crackers on a serving plate. Spoon a small amount of the tuna-avocado mixture onto each cracker. Top with cherry tomato halves, chopped parsley or cilantro, and a sprinkle of chia seeds or flaxseeds. Garnish with pumpkin seeds for an extra crunch. Serve immediately as a nutritious snack or light meal. Pair with a side of mixed greens or a cucumber salad. Serve with a glass of lemon-infused water for a refreshing boost. Enjoy as a pre- or post-workout snack.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	240 kcal	18g	22g	10g	1.5g	5g	20mg	150mg (varies by tuna and crackers used)	400mg

Spinach and Feta Stuffed Mushrooms

Yield: 4 servings (2 stuffed mushrooms per serving), **Prep Time:** 10 minutes, **Cook Time:** 20 minutes

Ingredients:

8 large cremini or baby portobello mushrooms, cleaned and stems removed	¼ tsp. black pepper
1 cup fresh spinach, finely chopped	¼ tsp. dried oregano
¼ cup crumbled feta cheese	1 tbsp. chopped fresh parsley
1 tbsp. extra-virgin olive oil	1 tbsp. ground flaxseeds
1 tbsp. whole-wheat breadcrumbs	1 tbsp. chopped walnuts
1 small garlic clove, minced	½ tsp. red pepper flakes

Instructions:

Preheat the oven to 375°F (190°C). Lightly brush the mushroom caps with olive oil and place them on a parchment-lined baking sheet. Finely chop the mushroom stems and set aside for the filling. Heat 1 tsp. olive oil in a pan over medium heat. Add garlic, chopped mushroom stems, and spinach, sautéing for 2-3 minutes until softened. Remove from heat and stir in feta cheese, breadcrumbs, black pepper, and oregano. Mix well to combine. Spoon the filling

evenly into each mushroom cap. If using, sprinkle with ground flaxseeds or chopped walnuts for added nutrition. Bake for 15-20 minutes, until mushrooms are tender and the tops are slightly golden. Remove from the oven and let cool for 2 minutes. Garnish with fresh parsley and red pepper flakes (if using). Serve warm as a healthy appetizer or side dish with whole-grain quinoa or brown rice. Serve alongside a simple mixed greens salad with lemon dressing. Pair with a cup of green tea or infused water for extra heart-healthy antioxidants.

Nutritional Information (Per Serving – 2 Stuffed Mushrooms):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	130 kcal	6g	9g	8g	2g	3g	5mg	120mg	300mg

Apple Slices with Peanut Butter and Cinnamon

Yield: 2 servings, **Prep Time:** 5 minutes, **Cook Time:** None

Ingredients:

1 medium apple (Gala, Fuji, Honeycrisp, or Granny Smith), cored and sliced
2 tbsp. natural peanut butter
¼ tsp. ground cinnamon

1 tsp. ground flaxseeds or chia seeds
1 tbsp. chopped walnuts or almonds
½ tsp. pure honey or maple syrup

Instructions:

Wash the apple thoroughly and slice it into thin wedges. Arrange the apple slices on a serving plate. Spread a small amount of peanut butter over each apple slice, or serve it in a small dish for dipping. Lightly sprinkle ground cinnamon over the peanut butter-coated apple slices. If using, add ground flaxseeds or chia seeds, chopped walnuts or almonds, and a drizzle of honey or maple syrup. Serve immediately as a nutritious snack or light dessert. Pair with a cup of green tea or almond milk for a well-rounded, heart-healthy treat. Enjoy as a pre- or post-workout snack for sustained energy. Serve alongside Greek yogurt for an extra boost of protein and probiotics.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fat	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	190 kcal	5g	23g	9g	1g	5g	0mg	20mg	250mg

Dessert and Sweet Treat Recipes

Dark Chocolate Avocado Mousse

Yield: 4 servings, **Prep Time:** 10 minutes, **Chill Time:** 30 minutes

Ingredients:

2 ripe avocados (medium-sized, peeled and pitted)
¼ cup (25g) unsweetened cocoa powder
¼ cup (60ml) unsweetened almond milk (or oat milk)
2 tbsp. (30ml) honey or pure maple syrup (or 3 pitted Medjool dates, blended for a natural sweetener)
1 tsp. pure vanilla extract
¼ tsp. cinnamon
1 oz (30g) dark chocolate (70% cocoa or higher), melted

1 tbsp. ground flaxseeds
¼ tsp. sea salt
½ tsp. instant espresso powder (enhances chocolate depth without added sugar)
For Garnishing
Fresh berries (strawberries, blueberries, or raspberries)
Chopped unsalted almonds or walnuts
Dark chocolate shavings

Instructions:

In a food processor or blender, combine avocados, cocoa powder, almond milk, honey (or sweetener), vanilla extract, and cinnamon. Blend until smooth and creamy, scraping down the sides as needed. Melt the dark chocolate using a double boiler or microwave in 20-second intervals, stirring in between. Once melted, pour it into the avocado mixture and blend again until fully incorporated. If using, add ground flaxseeds, a pinch of sea salt, or espresso powder for extra nutrition and depth of flavor. Blend again. If too thick, add an extra tbsp. of almond milk until the desired consistency is reached. Taste and adjust sweetness by adding an extra tsp. of honey or maple syrup if needed. Transfer the mousse to serving bowls or glasses. Cover and refrigerate for at least 30 minutes to enhance flavor and texture. Garnish with fresh berries, chopped nuts, or dark chocolate shavings. Serve chilled for a luxurious and heart-healthy dessert. As a Parfait – Layer with Greek yogurt and granola for a fiber- and protein-packed dessert. As a Dip – Use as a fruit dip for strawberries, bananas, or apple slices. As a Cake Frosting – Spread on top of whole grain muffins or banana bread for a healthy twist.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	190 kcal	3g	20g	10g (from natural sweeteners)	12g (mostly unsaturated fats)	2.5g	5g	0mg	20mg (very low)	500mg

Cinnamon Baked Pears with Walnuts

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 25 minutes

Ingredients

2 ripe but firm pears (such as Bosc or Anjou, halved and cored)
¼ cup chopped walnuts
1 tbsp. honey or pure maple syrup
½ tsp. ground cinnamon
1 tsp. vanilla extract

½ cup unsweetened apple juice or water
1 tbsp. ground flaxseeds
1 tbsp. raisins or dried cranberries
1 tbsp. unsweetened shredded coconut
Pinch of ground nutmeg

Instructions

Preheat your oven to 350°F (175°C). Lightly grease a baking dish with a few drops of olive oil or line with parchment paper for a non-stick, heart-healthy approach. Wash and dry the pears. Cut them in half lengthwise and

use a spoon or melon baller to gently remove the core, leaving a small cavity. In a small bowl, mix chopped walnuts, cinnamon, vanilla extract, honey (or maple syrup), and optional add-ins like flaxseeds or raisins. Stir well to create a slightly sticky mixture. Place the pear halves in the prepared baking dish, cut side up. Spoon equal amounts of the walnut mixture into each pear cavity. Pour unsweetened apple juice (or water) into the baking dish to keep the pears moist and prevent burning. Cover loosely with foil and bake for 20 minutes. Remove foil and bake for an additional 5 minutes until pears are tender and slightly caramelized. Let the pears cool for a few minutes before serving. Optionally, top with a dollop of unsweetened Greek yogurt or a sprinkle of extra walnuts for a creamy and crunchy contrast. As a Standalone Dessert – Enjoy warm with a cup of herbal tea. With Yogurt – Pair with plain Greek yogurt for added protein and creaminess. With Oatmeal – Chop and mix into oatmeal or overnight oats.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	150 kcal	2g	25g	15g (from natural sources)	7g (mostly unsaturated fats)	0.5g	4g	0mg	2mg	180mg

Oatmeal Banana Cookies

Yield: 12 cookies (6 servings, 2 cookies per serving), **Prep Time:** 10 minutes, **Cook Time:** 15 minutes

Ingredients

2 ripe bananas (mashed)	½ tsp. baking powder
1 ½ cups rolled oats (old-fashioned, whole grain)	2 tbsp. ground flaxseeds
½ tsp. cinnamon	¼ cup chopped walnuts or almonds
1 tsp. pure vanilla extract	¼ cup raisins or dark chocolate chips (70% cocoa or higher)
1 tbsp. honey or maple syrup (optional)	1 tbsp. unsweetened shredded coconut
¼ cup unsweetened applesauce	

Instructions

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease with a few drops of olive oil. In a medium bowl, mash the bananas with a fork until smooth. Stir in oats, cinnamon, vanilla extract, honey (if using), applesauce, and baking powder until well combined. If using, fold in flaxseeds, chopped nuts, raisins, chocolate chips, or coconut. Scoop 1 heaping tbsp. of dough per cookie and place it on the prepared baking sheet. Gently flatten each cookie with the back of a spoon (they won't spread much while baking). Bake for 12-15 minutes, until the cookies are lightly golden brown on the edges. Remove from oven and let them cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely. These cookies are best enjoyed fresh but can be stored in an airtight container for up to 3 days or frozen for later use. With Greek Yogurt – Pair with plain Greek yogurt for added protein and creaminess. As a Breakfast Cookie – Enjoy with a cup of herbal tea or heart-healthy almond milk. As a Snack – Spread almond butter or peanut butter on top for extra healthy fats.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	120 kcal	3g	25g	7g (natural sweeteners)	2g (mostly unsaturated fats)	0.3g	3g	0mg	5mg	200mg

Grilled Peaches with Honey and Greek Yogurt

Yield: 4 servings, **Prep Time:** 10 minutes, **Cook Time:** 8 minutes

Ingredients

4 medium ripe peaches, halved and pitted	½ tsp. ground cinnamon
1 tsp. extra-virgin olive oil	¼ cup chopped walnuts (optional)
1 cup non-fat Greek yogurt	Fresh mint leaves for garnish (optional)
2 tbsp. honey	

Instructions

Preheat your grill to medium heat. Ensure the grates are clean to prevent sticking. Brush the cut sides of the peach halves lightly with extra-virgin olive oil. This prevents sticking and adds beneficial monounsaturated fats. Place the peaches on the grill, cut side down. Grill for about 3-4 minutes until grill marks appear and the peaches begin to caramelize. Flip the peaches and grill the skin side for an additional 2-3 minutes until the peaches are tender but not mushy. In a small bowl, combine the non-fat Greek yogurt with 1 tablespoon of honey and the ground cinnamon. Mix until well blended. Place two grilled peach halves on each plate. Spoon a quarter of the yogurt mixture over the peaches. Drizzle each serving with the remaining honey. Sprinkle with chopped walnuts for added crunch and heart-healthy omega-3 fatty acids, if using. Garnish with fresh mint leaves for a refreshing touch, if desired. This dessert pairs wonderfully with a cup of herbal tea or a glass of infused water. For added fiber, consider serving alongside a small portion of whole-grain granola.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	150 kcal	6 g	28 g	3 g	2 g	0 g	0 mg	20 mg	350 mg

Chilled Mango Sorbet with Lime Zest

Yield: 4 servings **Prep Time:** 10 minutes, **Freezing Time:** 2-3 hours (optional, for a firmer texture)

Ingredients

4 cups (about 20 ounces or 560 grams) frozen mango chunks	2-4 tbsp. water or unsweetened coconut water (optional)
Juice of 1 large lime (approximately 2 tbsp.)	1 tsp. freshly grated ginger
Zest of 1 large lime	A pinch of cayenne pepper or chili powder
2 tbsp. pure maple syrup or honey (optional)	Fresh mint leaves for garnish

Instructions

If using fresh mangoes, peel and dice them into small chunks. Arrange the pieces in a single layer on a baking sheet lined with parchment paper and freeze for at least 4 hours or until solid. Using frozen mango eliminates the need for additional sweeteners and provides a creamy texture. In a high-speed blender or food processor, combine the frozen mango chunks, lime juice, lime zest, and maple syrup or honey (if using). If incorporating optional ingredients like grated ginger or cayenne pepper, add them to the blender. Begin blending on low speed, gradually increasing to high. If the mixture is too thick, add water or coconut water, one tablespoon at a time, to facilitate smooth blending. Use a tamper or pause to scrape down the sides as needed. Continue blending until the mixture is smooth and creamy, with no visible chunks. This process should take about 2-3 minutes, depending on your blender's power. For a soft-serve consistency, serve the sorbet immediately by scooping it into bowls. For a firmer texture, transfer the sorbet to an airtight container and freeze for 2-3 hours. Before serving, let it sit at room temperature for a few minutes to soften slightly. Scoop the sorbet into serving bowls. Garnish with fresh mint leaves or an extra sprinkle of lime zest, if desired. Pair the sorbet with a handful of fresh berries or a fruit salad for added fiber and nutrients. Serve alongside a small piece of dark chocolate to complement the fruity flavors. For a tropical twist, sprinkle unsweetened shredded coconut over the top.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	120 kcal	1 g	31 g	3 g	0.5 g	0 g	0 mg	3 mg	320 mg

Baked Apples with Cinnamon and Raisins

Yield: 4 serving, **Prep Time:** 15 minutes, **Cook Time:** 30-40 minutes

Ingredients:

4 medium apples (such as Granny Smith or Braeburn)	3 tbsp. unsweetened apple juice, orange juice, or water
40 grams (1½ ounces) sultanas (golden raisins)	Chopped walnuts or pecans
3 tsp. soft light brown sugar	A drizzle of pure maple syrup or honey
1 tsp. ground mixed spice (or ground cinnamon)	Low-fat natural yogurt or low-fat custard

Instructions

Preheat your oven to 200°C (180°C fan) or gas mark 6. Using a sharp knife, score around the circumference of each apple to prevent the skin from splitting during baking. Remove the core from each apple, keeping them whole, and stand them upright in an ovenproof dish. In a small bowl, mix the sultanas, 2 teaspoons of the brown sugar, and the ground mixed spice or cinnamon. Spoon the sultana mixture into the center of each apple, dividing it evenly and pressing it down into the cores. Combine the apple juice (or chosen liquid) with the remaining 1 teaspoon of brown sugar, stirring to dissolve the sugar. Drizzle this mixture over the top of the stuffed apples. Place the dish in the preheated oven and bake for 30–40 minutes, depending on the size and type of apples, until they are cooked and tender. Serve the baked apples immediately, optionally accompanied by low-fat natural yogurt or low-fat custard. Pair the baked apples with a dollop of low-fat natural yogurt or low-fat custard to add creaminess and additional protein. Sprinkle chopped nuts over the top before serving for added crunch and heart-healthy fats.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	150 kcal	1 g	38 g	5 g	0.5 g	0 g	0 mg	5 mg	270 mg

Dark Chocolate Dipped Strawberries

Yield: 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 15-20 minutes

Ingredients:

16 medium fresh strawberries (approximately 1 pound), washed and thoroughly dried	¼ cup finely chopped nuts (such as almonds, walnuts, or pistachios)
1 cup (about 6 ounces) dark chocolate chips or chopped dark chocolate (70% cocoa content or higher)	2 tbsp. unsweetened shredded coconut
1 tsp. extra-virgin coconut oil (optional)	1 tsp. finely grated orange or lemon zest
	A sprinkle of ground cinnamon or cayenne pepper for a subtle kick

Instructions

Ensure the strawberries are completely dry after washing, as any moisture can cause the chocolate to seize or not adhere properly. Double Boiler Method: Fill a saucepan with about an inch of water and bring it to a gentle simmer. Place a heatproof bowl over the saucepan, ensuring it doesn't touch the water. Add the dark chocolate and coconut oil (if using) to the bowl. Stir occasionally until the chocolate is fully melted and smooth. Microwave Method: Combine the dark chocolate and coconut oil (if using) in a microwave-safe bowl. Heat in 20–30 second intervals, stirring between each, until the chocolate is melted and smooth. Be cautious not to overheat to prevent burning. Line a baking sheet with parchment paper. Holding a strawberry by its stem or leaves, dip it into the melted chocolate, covering about ¾ of the berry. Allow any excess chocolate to drip back into the bowl. If using optional toppings, immediately sprinkle or roll the dipped strawberry in the desired topping before the chocolate sets. Place the coated strawberry onto the prepared baking sheet. Repeat with the remaining strawberries. Allow the chocolate-covered strawberries to sit at room temperature until the chocolate firms up, approximately 15–20 minutes. For a quicker set, place the baking sheet in the refrigerator for about 10–15 minutes.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	180 kcal	2 g	24 g	5 g	10 g	6 g	0 mg	0 mg	350 mg

Valencia Orange Vanilla Frozen Yogurt

Yield: 4 servings, **Prep Time:** 10 minutes, **Freezing Time:** 4 to 6 hours

Ingredients

1 cup fat-free plain Greek yogurt	1 tsp. stevia sweetener (or 2 stevia packets)
1 small banana, sliced	5 drops vanilla crème-flavored liquid stevia sweetener
2 small oranges, juiced (about ½ cup)	5 drops Valencia orange-flavored liquid stevia sweetener
1 tbsp. fresh lemon juice	
1 tsp. grated orange zest	
⅛ tsp. ground nutmeg	

Instructions

In a blender or food processor, combine the Greek yogurt, sliced banana, orange juice, lemon juice, 1 teaspoon of orange zest, and 1/8 teaspoon of ground nutmeg. Blend until the mixture is smooth, scraping down the sides as needed. Add the stevia sweetener, vanilla crème-flavored liquid stevia, and Valencia orange-flavored liquid stevia to the mixture. Blend for an additional 30 seconds to ensure all ingredients are well incorporated. Pour the mixture into an electric ice cream maker and freeze according to the manufacturer's instructions. If an ice cream maker is not available, transfer the mixture to a 1-quart freezer-safe bowl. Cover and freeze for 4 to 6 hours, stirring every hour to break up ice crystals and ensure a creamy texture. Once the frozen yogurt has reached the desired consistency, scoop it into serving bowls. Optionally, garnish with additional orange zest or a light sprinkle of ground nutmeg.

Nutritional Information (Per Serving - 2 Cookies)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Sugars	Cholesterol	Sodium
Amount	80 kcal	7 g	14 g	2 g	0.5 g	0 g	10 g	3 mg	21 mg

Berry Chia Pudding Parfait

Yield: 4 servings, **Prep Time:** 10 minutes, **Chilling Time:** 4 hours (or overnight)

Ingredients:

¼ cup chia seeds	½ cup fresh blueberries
1 cup unsweetened almond milk (or low-fat milk)	½ cup fresh raspberries
1 tsp. vanilla extract	1 tsp. fresh lemon juice (optional)
1 tsp. honey or pure maple syrup (optional)	2 tbsp. chopped walnuts or almonds
½ tsp. ground cinnamon (optional)	1 tbsp. unsweetened shredded coconut (optional)
½ cup fresh strawberries, chopped	

Instructions

In a medium bowl or jar, whisk together chia seeds, almond milk, vanilla extract, honey (if using), and cinnamon. Stir well, ensuring the chia seeds are evenly distributed. Cover and refrigerate for at least 4 hours or overnight, stirring once after 30 minutes to prevent clumping. In a small bowl, mix strawberries, blueberries, raspberries, and lemon juice (if using). Let sit for 5 minutes to allow the flavors to meld. In 4 small glasses or jars, layer chia pudding, berry mixture, and nuts. Repeat the layers until the glass is full, finishing with berries and a sprinkle of walnuts (or almonds) and shredded coconut (if using) on top. Serve immediately or store in the refrigerator for up to 2 days for a quick, heart-healthy breakfast or dessert. Serve with a drizzle of almond butter for extra creaminess and

protein. Pair with a side of whole-grain toast for a balanced breakfast. Enjoy as a post-workout snack for an energy boost.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	180 kcal	5 g	22 g	8 g	9 g	1 g	0mg	50 mg	280 mg

Almond and Apricot Biscotti

Yield: 24 biscotti, **Prep Time:** 20 minutes, **Cook Time:** 45 minutes

Ingredients

1 cup whole-wheat flour	
1 cup all-purpose flour	2 tbsp. dark honey
½ cup packed light brown sugar	½ tsp. almond extract
1 tsp. baking powder	⅔ cup chopped dried apricots
2 large eggs	¼ cup coarsely chopped almonds
2 tbsp. 1% low-fat milk	1 tsp. orange zest
2 tbsp. canola oil	¼ tsp. ground cinnamon

Instructions

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease it. In a large bowl, whisk together the whole-wheat flour, all-purpose flour, brown sugar, baking powder, and optional cinnamon until well combined. In a separate medium bowl, whisk together the eggs, low-fat milk, canola oil, honey, almond extract, and optional orange zest until thoroughly mixed. Pour the wet ingredients into the dry ingredients. Stir with a wooden spoon until the mixture begins to come together. Add the chopped dried apricots and almonds. With floured hands, knead the dough gently until well blended. The dough may be slightly sticky; if necessary, lightly dust your hands with flour to manage it. Transfer the dough onto a lightly floured surface. Divide it in half and shape each portion into a log approximately 12 inches long, 3 inches wide, and 1 inch high. Place the logs on the prepared baking sheet, spacing them at least 2 inches apart. Bake in the preheated oven for 25 to 30 minutes, or until the logs are lightly browned and firm to the touch. Remove from the oven and allow them to cool on the baking sheet for about 10 minutes. Reduce the oven temperature to 325°F (160°C). Transfer the slightly cooled logs to a cutting board. Using a serrated knife, cut each log diagonally into ½-inch-thick slices. Place the slices cut-side down back onto the baking sheet. Bake for 10 minutes, then flip the slices over and bake for an additional 10 minutes, or until crisp and golden. Remove from the oven and transfer the biscotti to a wire rack to cool completely. Enjoy these biscotti with a cup of green tea or black coffee for a heart-healthy snack. Pair them with a serving of low-fat yogurt or fresh fruit to complement the flavors and add nutritional value.

Nutritional Information (Per Serving - 2 Cookies)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	75 kcal	2 g	12 g	6 g	1 g	2 g	0 g	15 mg	17 mg	80 mg

Frozen Banana Ice Cream

Yield: 4 servings, **Prep Time:** 10 minutes, **Freezing Time:** 2-4 hours

Ingredients:

4 large ripe bananas, peeled, sliced, and frozen	1 tbsp. unsweetened cocoa powder
¼ cup unsweetened almond milk (or any heart-healthy milk alternative)	1 tbsp. natural peanut or almond butter
1 tsp. pure vanilla extract	1 tbsp. ground flaxseeds or chia seeds
½ tsp. ground cinnamon	¼ cup fresh or frozen berries

Instructions:

Peel and slice the bananas into ½-inch pieces. Place them in a sealed container or zip-lock bag and freeze for at least 2-4 hours or overnight for best results. Add the frozen banana slices to a high-speed blender or food processor. Pour in ¼ cup of unsweetened almond milk to help with blending. Blend on low speed at first, then gradually increase to high. If using add-ins like vanilla, cinnamon, cocoa powder, nut butter, or seeds, add them at this stage and blend again until fully incorporated. Blend until the mixture reaches a smooth, creamy consistency. If needed, add a small amount of extra almond milk (one tsp. at a time) to help achieve the desired texture. For a soft-serve texture, serve immediately. For a firmer consistency, transfer the ice cream into a freezer-safe container and freeze for 30 minutes to 1 hour before scooping. Scoop into bowls and top with heart-healthy toppings such as chopped nuts, fresh berries, or a sprinkle of cacao nibs. Serve with fresh berries for an extra boost of antioxidants. Sprinkle with crushed walnuts for additional heart-healthy omega-3s. Drizzle with a tsp. of honey or maple syrup (optional). Pair with a cup of herbal tea or green tea.

Nutritional Information (Per Serving):

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	110 kcal	1.5g	27g	0.5g	0g	3.5 g	0mg	2mg	420mg

Whole Wheat Blueberry Muffins

Yield: Servings: 12 muffins, **Prep Time:** 10 minutes, **Cook Time:** 18-22 minutes

Ingredients

1 ¾ cups whole wheat flour	¼ cup honey or pure maple syrup
1 tsp. baking powder	1 tsp. pure vanilla extract
½ tsp. baking soda	½ cup unsweetened almond milk (or low-fat dairy milk)
½ tsp. cinnamon (optional)	1 cup fresh or frozen blueberries
¼ tsp. salt (optional)	1 tbsp. ground flaxseeds or chia seeds
2 large eggs (or flax eggs)	¼ cup chopped walnuts or almonds (optional)
½ cup unsweetened applesauce	

Instructions

Preheat the oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners or lightly grease with a small amount of avocado or olive oil. In a large bowl, whisk together whole wheat flour, baking powder, baking soda, cinnamon, and salt. If using ground flaxseeds or chia seeds, mix them in at this stage. In a separate bowl, whisk together eggs, applesauce, honey (or maple syrup), vanilla extract, and almond milk until smooth. Slowly add the wet ingredients into the dry ingredients, stirring gently until just combined. Do not overmix to keep muffins light and fluffy. Gently fold in the blueberries and optional nuts using a spatula. Divide the batter evenly among the 12 muffin cups, filling each about ¾ full. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean. Let muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool completely. Enjoy with a cup of green tea.

Nutritional Information (Per Muffin):

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	140 kcal	3.5g	25g	3.5g	0.5 g	3 g	30mg	90 mg	115 mg

Almond Butter Energy Balls

Yield: 12 energy balls (6 servings, 2 balls per serving), **Prep Time:** 10 minutes, **Chill Time:** 30 minutes

Ingredients

1 cup rolled oats	2 tbsp. honey or pure maple syrup
½ cup almond butter	1 tbsp. ground flaxseeds

1 tbsp. chia seeds
1 tsp. vanilla extract
½ tsp. cinnamon
2 tbsp. chopped walnuts or almonds

2 tbsp. dark chocolate chips (70% cocoa or higher)
2 tbsp. unsweetened shredded coconut
1 tbsp. unsweetened cocoa powder

Instructions

In a large mixing bowl, combine oats, almond butter, honey (or maple syrup), flaxseeds, chia seeds, vanilla extract, and cinnamon. If using, stir in nuts, chocolate chips, coconut, or cocoa powder. Stir with a spoon or use your hands to mix until all ingredients stick together. If the mixture feels too dry, add 1 tsp. almond milk at a time until the right consistency is achieved. If too sticky, add 1 tbsp. more oats. Take 1 tbsp. of mixture at a time and roll into bite-sized balls. Place on a parchment-lined plate or tray. Refrigerate for at least 30 minutes before eating. This helps the balls firm up and enhances flavor. Store in an airtight container in the fridge for up to 1 week or freeze for up to 2 months. As a Pre-Workout Snack – Provides sustained energy. With Herbal Tea or Coffee – A great afternoon pick-me-up. As a Topping – Crumble over Greek yogurt or oatmeal for added texture.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	5g	18g	6g (from natural sources)	10g (mostly unsaturated fats)	1g	3g	0mg	15mg	150mg

Homemade Granola Bars

Yield: 12 bars (12 servings), **Prep Time:** 10 minutes, **Cook Time:** 20 minutes

Ingredients

2 cups rolled oats
½ cup unsalted almonds
¼ cup walnuts
¼ cup ground flaxseeds
¼ cup unsweetened shredded coconut
1 tsp. cinnamon
¼ tsp. sea salt

½ cup natural almond butter or peanut butter
¼ cup honey or pure maple syrup
1 tsp. pure vanilla extract
¼ cup dark chocolate chips (70% cocoa or higher)
¼ cup dried cranberries or raisins
1 tbsp. chia seeds

Instructions

Preheat your oven to 325°F (160°C). Line a 9x9-inch baking pan with parchment paper for easy removal. Spread oats, almonds, and walnuts on a baking sheet. Bake for 8-10 minutes, stirring halfway, until golden and fragrant. Remove from oven and let cool slightly. In a small saucepan over low heat, warm almond butter, honey, and vanilla extract. Stir continuously until smooth and well combined. In a large mixing bowl, combine toasted oats, nuts, flaxseeds, coconut, cinnamon, and salt. Pour the warm almond butter mixture over and mix until everything is evenly coated. If using chocolate chips or dried fruit, fold them in after the mixture has cooled slightly. Transfer the mixture to the prepared baking pan. Use a spatula or the back of a spoon to firmly press the mixture into an even layer. Chill in the refrigerator for 30 minutes (for no-bake option) or bake at 325°F (160°C) for 15 minutes for a firmer texture. Once set, lift the granola block out using the parchment paper. Slice into 12 bars using a sharp knife. As a Grab-and-Go Snack – Perfect for a healthy mid-day energy boost. With Greek Yogurt – Serve with plain Greek yogurt for added protein. As a Breakfast Bar – Pair with a cup of herbal tea or almond milk.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	5g	20g	7g (from natural sources)	9g (mostly unsaturated fats)	1g	4g	0mg	5mg	150mg

Dark Chocolate-Covered Almonds

Yield: 8 servings (¼ cup per serving), **Prep Time:** 5 minutes, **Cook Time:** 5 minutes, **Chill Time:** 30 minutes

Ingredients

1 cup raw almonds (unsalted) ½ tsp. sea salt
4 oz (½ cup) dark chocolate (70% cocoa or higher) 1 tbsp. ground flaxseeds
1 tsp. coconut oil (optional) 1 tbsp. unsweetened shredded coconut
½ tsp. cinnamon

Instructions

Place the dark chocolate (broken into pieces) and coconut oil (if using) in a heatproof bowl. Melt using a double boiler or microwave in 20-second intervals, stirring in between until smooth. Add the raw almonds to the melted chocolate and stir until they are evenly coated. If using, mix in cinnamon, ground flaxseeds, or shredded coconut. Line a baking sheet with parchment paper. Use a fork to remove each almond individually or spread them out in clusters. If desired, lightly sprinkle with sea salt for flavor contrast. Refrigerate for 30 minutes or until chocolate hardens. Once set, transfer to an airtight container and store in a cool place for up to 2 weeks. As a Healthy Snack – A heart-friendly alternative to candy. With Berries – Pair with strawberries or raspberries for extra antioxidants. As a Yogurt Topping – Sprinkle over Greek yogurt for crunch and protein. These Dark Chocolate-Covered

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	180 kcal	4g	10g	5g	14g (mostly unsaturated fats)	3g	3g	0mg	5mg	200mg

Apple Cinnamon Baked Chips

Yield: 4 servings, **Prep Time:** 5 minutes, **Cook Time:** 1.5 - 2 hours

Ingredients

2 large apples (Honeycrisp, Fuji, or Granny Smith) 1 tsp. lemon juice
½ tsp. ground cinnamon ½ tsp. vanilla extract
½ tsp. ground nutmeg

Instructions

Preheat your oven to 225°F (110°C). Line a baking sheet with parchment paper to prevent sticking. Wash the apples and leave the skin on for extra fiber. Using a sharp knife or mandoline slicer, cut apples into very thin (⅛ inch or thinner) slices. Remove seeds from the slices. Arrange the apple slices in a single layer on the prepared baking sheet. Sprinkle evenly with cinnamon (and nutmeg, if using). Drizzle with lemon juice to help prevent browning (optional). Place the tray in the oven and bake for 1.5 to 2 hours, flipping halfway through. Check for crispness after 90 minutes; thinner slices will crisp up faster. Once crisp, turn off the oven and let the chips cool inside for extra crunch. Store cooled apple chips in an airtight container for up to 1 week. As a Snack – Enjoy plain or dipped in Greek yogurt. As a Topping – Sprinkle over oatmeal or salads. With Nut Butter – Spread almond or peanut butter for added protein.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	90 kcal	0.5g	24g	18g (natural from apples)	0.2g	0g	4g	0mg	1mg	180mg

Avocado Brownies

Yield: Servings: 12 brownies, **Prep Time:** 10 minutes, **Cook Time:** 20-25 minutes

Ingredients

½ cup whole wheat flour (or oat flour for a gluten-free option)

½ cup unsweetened cocoa powder

½ tsp. baking soda

¼ tsp. salt (optional)

1 ripe avocado, mashed

¼ cup honey or pure maple syrup

¼ cup unsweetened applesauce

1 tsp. pure vanilla extract

1 large egg

¼ cup unsweetened almond milk (or any heart-healthy milk alternative)

¼ cup dark chocolate chips (70% cocoa or higher)

1 tbsp. ground flaxseeds or chia seeds

¼ cup chopped walnuts or almonds (optional)

Instructions

Preheat oven to 350°F (175°C). Line an 8x8-inch baking pan with parchment paper or lightly grease with avocado oil. In a medium bowl, whisk together whole wheat flour, cocoa powder, baking soda, and salt. In a large bowl, mash the avocado until smooth. Stir in honey (or maple syrup), applesauce, vanilla extract, egg, and almond milk. Mix until well combined. Gradually add the dry ingredients to the wet mixture. Stir gently until just combined (do not overmix to keep brownies moist). If using dark chocolate chips, nuts, or seeds, fold them in at this stage. Pour the batter into the prepared baking pan, spreading evenly. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Let brownies cool in the pan for 10 minutes, then transfer to a wire rack. Slice into 12 squares and enjoy! Sprinkle with cacao nibs or extra dark chocolate chips for an extra boost of antioxidants. Serve with a side of fresh berries for natural sweetness and heart benefits. Pair with a cup of green tea for an extra heart-healthy kick.

Nutritional Information (Per Brownie):

Nutrient	Calories	Protein	Carbohydrates	Fats	Saturated Fat	Fiber	Cholesterol	Sodium	Potassium
Amount	130 kcal	3g	17g	6g	1 g	3 g	15 mg	40 mg	180 mg

Beverage Recipes

Berry Bliss Antioxidant Smoothie

Yield: 2 Servings (Approx. 16 oz total), **Prep Time:** 5 minutes, **Cook/Setting Time:** None

Ingredients

1 cup mixed berries (strawberries, blueberries, raspberries, or blackberries)	½ tsp. pure vanilla extract
½ banana, sliced	3-4 ice cubes
1 cup unsweetened almond milk	½ cup Greek yogurt (unsweetened, low-fat)
1 tbsp. chia seeds or flaxseeds	1 tsp. raw honey or maple syrup – optional
½ tsp. cinnamon	1 tbsp. oats

Instructions

Wash berries thoroughly under running water to remove any residue or pesticides. Slice the banana for easier blending. Measure out all ingredients to ensure proper proportions. In a high-speed blender, add mixed berries, banana, almond milk, chia seeds (or flaxseeds), cinnamon, and vanilla extract. If using oats or Greek yogurt, add them at this stage. Blend on high for 30-45 seconds until the mixture is completely smooth and creamy. If the smoothie is too thick, add a splash of additional almond milk and blend again. Pour into a glass or smoothie bowl. Garnish with a few whole berries, a sprinkle of chia seeds, or a dusting of cinnamon if desired. Serve immediately for maximum nutrient retention. As a smoothie bowl: Top with fresh berries, sliced almonds, and a sprinkle of flaxseeds. As a pre-workout drink: Provides sustained energy from natural carbs and healthy fats.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	140 kcal	3.5g	27g	6g	12g	3g	0g	0mg	60mg	380mg

Green Heart Booster Juice

Yield: 2 Servings, **Prep Time:** 10 minutes, **Cook/Setting Time:** None

Ingredients

1 medium cucumber, chopped	½ cup filtered water
2 celery stalks, chopped	1 tbsp. chia seeds
1 green apple, cored and chopped	½ tsp. turmeric powder
1 cup fresh spinach	¼ tsp. black pepper
½ lemon, juiced	3-4 ice cube
1-inch piece fresh ginger root, peeled	

Instructions

Wash all produce thoroughly under running water to remove any dirt or pesticides. Chop the cucumber, celery, apple, and ginger into smaller pieces for easy blending or juicing. If using a juicer, there's no need to peel the apple or cucumber. If blending, consider peeling for a smoother texture. Add cucumber, celery, green apple, spinach, ginger, and lemon to the juicer. Process all ingredients and collect the juice in a glass. Stir in the filtered water to adjust consistency. Place all chopped ingredients into a high-speed blender. Add ½ cup water and blend until completely smooth. Strain through a fine-mesh strainer or nut milk bag if a thinner juice is desired, or drink as is for full fiber benefits. Stir in turmeric, black pepper, and chia seeds if using. Let it sit for a few minutes for the chia seeds to absorb liquid. Add ice cubes if desired and mix well. Pour into a glass and serve immediately for maximum

nutrient retention. Serve chilled with ice for a refreshing drink. Pair with a handful of raw nuts (like almonds or walnuts) for a complete heart-healthy snack. Best consumed fresh to retain nutrients, but can be stored in an airtight glass jar in the fridge for up to 24 hours.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	65 kcal	1.8g	15g	4g	9g	0.5g	0g	0mg	35mg	450mg

Beetroot Power Juice

Yield: 2 Servings, **Prep Time:** 10 minutes, **Cook/Setting Time:** None

Ingredients

1 medium beetroot, peeled and chopped	½ cup filtered water
1 apple, cored and chopped	½ tsp. turmeric powder
2 medium carrots, peeled and chopped	¼ tsp. black pepper
½ lemon, juiced	½ tsp. chia seeds
1-inch piece fresh ginger, peeled	2-3 ice cubes

Instructions

Wash all produce thoroughly under running water to remove dirt and pesticides. Peel the beetroot, carrots, and ginger to enhance smoothness and remove any bitterness. Chop the beetroot, apple, carrots, and ginger into small chunks for easier blending or juicing. Add beetroot, apple, carrots, and ginger to the juicer. Collect the juice and stir in lemon juice and filtered water to balance flavors. Using a Blender (for Fiber Retention). Add beetroot, apple, carrots, ginger, and water to a high-speed blender. Blend on high until smooth (about 45 seconds). Strain through a fine-mesh sieve or nut milk bag for a smoother juice (optional). Stir in lemon juice for added freshness. Stir in turmeric, black pepper, or chia seeds if using. Let sit for a few minutes to allow the chia seeds to expand. Pour over ice if desired and serve immediately. Drink fresh for maximum nutrient absorption. Pair with a handful of almonds or walnuts for a complete heart-healthy snack. Store in an airtight glass jar in the fridge for up to 24 hours. Shake well before consuming.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	95 kcal	2g	22g	5g	12g	0.5g	0g	0mg	55mg	500mg

Turmeric Latte

Yield: 1 Servings, **Prep Time:** 5 minutes, **Cook Time:** 5 minutes

Ingredients

1 cup (240 ml) unsweetened almond milk	A pinch of freshly ground black pepper
1 tsp. ground turmeric	1 tsp. pure maple syrup or honey (optional, for added sweetness)
½ tsp. grated fresh ginger	½ tsp. vanilla extract (optional)
¼ tsp. ground cinnamon	
⅛ tsp. ground cardamom (optional)	

Instructions

Wash and prepare produce (if using spinach or kale). Peel and pit the avocado for a smooth texture. Slice the banana for an easier blending. In a blender, add avocado, banana, almond milk, flaxseeds (or chia seeds), cinnamon, and vanilla extract. If using spinach, Greek yogurt, or oats, add them now. Blend on high for 30-45 seconds until smooth and creamy. Add ice cubes and blend again until frothy. Pour into a glass or smoothie bowl. Garnish with a sprinkle

of flaxseeds, a few banana slices, or a dusting of cinnamon. Serve immediately for maximum nutrient retention. As a smoothie bowl: Top with sliced bananas, chia seeds, and crushed walnuts. As a pre-workout drink: Provides sustained energy from healthy fats and fiber.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	180 kcal	4g	20g	6g	9g	9g	1g	0mg	50mg	450mg

Omega-3 Avocado Smoothie

Yield: 2 Servings, **Prep Time:** 5 minutes, **Cook/Setting Time:** None

Ingredients

½ medium avocado, peeled and pitted	3-4 ice cubes
1 banana, sliced	½ cup spinach or kale
1 cup unsweetened almond milk	1 tsp. raw honey or maple syrup
1 tbsp. ground flaxseeds or chia seeds	1 tbsp. oats
½ tsp. cinnamon	1 tbsp. Greek yogurt (unsweetened, low-fat)
½ tsp. pure vanilla extract	

Instructions

Wash and prepare produce (if using spinach or kale). Peel and pit the avocado for a smooth texture. Slice the banana for an easier blending. In a blender, add avocado, banana, almond milk, flaxseeds (or chia seeds), cinnamon, and vanilla extract. If using spinach, Greek yogurt, or oats, add them now. Blend on high for 30-45 seconds until smooth and creamy. Add ice cubes and blend again until frothy. Pour into a glass or smoothie bowl. Garnish with a sprinkle of flaxseeds, a few banana slices, or a dusting of cinnamon. Serve immediately for maximum nutrient retention. As a smoothie bowl: Top with sliced bananas, chia seeds, and crushed walnuts. As a pre-workout drink: Provides sustained energy from healthy fats and fiber.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	180 kcal	4g	20g	6g	9g	9g	1g	0mg	50mg	450mg

Avocado and Strawberry Smoothie

Yield: 1 Serving, **Prep Time:** 5 minutes

Ingredients

1 cup (150 g) fresh or frozen strawberries	½ cup (120 ml) plain low-fat Greek yogurt
½ ripe avocado	1 tbsp. chia seeds (optional)
½ cup (120 ml) unsweetened almond milk (or any preferred plant-based milk)	1 tsp. honey or maple syrup (optional)
	A few ice cubes (optional)

Instructions

If using fresh strawberries, hull them; if using frozen, ensure they are unsweetened. Scoop the flesh from the avocado. Place the strawberries, avocado, almond milk, Greek yogurt, and chia seeds (if using) into a high-speed blender. Add honey or maple syrup if a sweeter taste is desired. For a chilled smoothie, include a few ice cubes. Start blending on low speed, gradually increasing to high until the mixture is smooth and creamy. This should take about 1-2 minutes. Pour the smoothie into a glass and enjoy promptly to benefit from its fresh nutrients.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	300 kcal	10 g	30 g	18 g	9 g	17 g	2.5 g	5 mg	100 mg	800 mg

Ginger-Turmeric-Carrot Shots

Yield: 4 Servings (approximately 2 ounces per serving), **Prep Time:** 15 minutes

Ingredients

1 pound (approximately 450 grams) carrots, very coarsely chopped
1 (2-inch) piece fresh turmeric, peeled and coarsely chopped

1 (2-inch) piece fresh ginger, peeled and coarsely chopped
¾ cup (180 ml) unsweetened coconut water, divided
Pinch of salt (optional)

Instructions

Wash and coarsely chop the carrots. Peel and coarsely chop the fresh turmeric and ginger. In a high-speed blender, combine the chopped carrots, turmeric, ginger, and ½ cup (120 ml) of the coconut water. Blend on high speed until the mixture is completely smooth, which should take about 2 minutes. Place a fine-mesh strainer over a clean jar or container. Pour the blended mixture through the strainer, pressing lightly with a rubber spatula to extract as much juice as possible. Discard the remaining solids.

Stir in the remaining ¼ cup (60 ml) of coconut water into the strained juice. Add a pinch of salt if desired, to enhance the flavor.

Pour the juice into small serving glasses, approximately 2 ounces per serving. Enjoy immediately, or refrigerate in an airtight container for up to one week.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	59 kcal	1 g	14 g	7 g	3 g	0 g	0 g	0 mg	127 mg	471 mg

Green Tea with Grapefruit and Rosemary

Yield: 1 Serving, **Prep Time:** 5 minutes, **Steeping Time:** 5 minutes

Ingredients

1 cup (240 ml) water
1 tsp. loose-leaf green tea or 1 green tea bag
1 slice of fresh grapefruit (approximately ¼-inch thick)

1 small sprig of fresh rosemary
Honey or agave syrup to taste (optional)

Instructions

Bring the water to a boil, then let it cool slightly to about 175°F (80°C) to prevent bitterness in the green tea. Place the green tea leaves or tea bag into a teapot. Add the grapefruit slice and rosemary sprig to the teapot with the tea. Pour the hot water over the tea, grapefruit, and rosemary. Cover and let it steep for 5 minutes. After steeping, strain the tea into a cup, removing the tea leaves, grapefruit, and rosemary. If desired, sweeten with a small amount of honey or agave syrup.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	5 kcal (without sweetener)	0 g	1 g	0 g	0 g	0 g	0 g	0 mg	0 mg	20 mg

Cinnamon Green Tea

Yield: 1 Serving, **Prep Time:** 5 minutes, **Steeping Time:** 5 minutes

Ingredients

1 cup (240 ml) water
 1 green tea bag or 1 tsp. loose green tea leaves
 1 cinnamon stick or ½ tsp. ground cinnamon
 1 teaspoon honey or maple syrup for sweetness (optional)
 a slice of lemon for added flavor (optional)

Instructions

Bring the water to a boil. If using a cinnamon stick, add it to the boiling water and let it simmer for about 3 minutes to extract the flavor. If using ground cinnamon, proceed to the next step. Pour the hot water (with the cinnamon stick or ground cinnamon) over the green tea bag or leaves in a cup. Let it steep for 3–5 minutes, depending on your desired strength. After steeping, remove the tea bag and cinnamon stick (if used). Stir in honey or maple syrup if you prefer a sweeter tea. Adding a slice of lemon can enhance the flavor and provide additional health benefits.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	0 kcal (without sweetener)	0 g	0 g	0 g	0 g	0 g	0 g	0 mg	0 mg	0 g

Citrus Detox Juice

Yield: 2 Servings, **Prep Time:** 10 minutes, **Cook/Setting Time:** None

Ingredients

1 orange, peeled and segmented
 1 grapefruit, peeled and segmented
 ½ lemon, juiced
 ½-inch piece fresh ginger, peeled
 ½-inch piece fresh turmeric or ½ tsp. turmeric powder
 1 cup cold filtered water
 2-3 ice cubes (optional)
 1 tsp. raw honey (optional)
 ¼ tsp. black pepper
 2-3 fresh mint leaves

Instructions:

Peel and segment the citrus fruits (orange, grapefruit, and lemon). Remove seeds if necessary. Peel and chop ginger and turmeric into small pieces for easy blending or juicing. Using a Juicer: Add orange, grapefruit, lemon, ginger, and turmeric to the juicer. Collect the juice and stir in cold water to adjust the flavor and consistency. Using a Blender (*for Fiber Retention*): Add orange, grapefruit, lemon juice, ginger, turmeric, and water to a blender. Blend on high for 30-45 seconds until smooth. Strain through a fine-mesh sieve or nut milk bag if a thinner juice is preferred. Stir in honey, black pepper, or mint leaves if using. Pour over ice cubes for a refreshing and chilled experience. Serve immediately for maximum nutrient retention. Drink fresh for maximum vitamin absorption. Pair with a handful of nuts (almonds or walnuts) for a balanced heart-healthy snack. Store in an airtight glass jar in the fridge for up to 24 hours. Shake before consuming.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	70 kcal	1g	17g	3g	12g	0g	0g	0mg	5mg	320mg

Fresh Mint Tea

Yield: 2 Servings, **Prep Time:** 5 minutes, **Steeping Time:** 5 minutes

Ingredients

2 cups (480 ml) filtered water
15 fresh mint leaves (peppermint or spearmint)
1–2 tsp. honey or maple syrup for sweetness (optional)
2 lemon slices or a squeeze of fresh lemon juice for added flavor (optional)

Instructions

In a kettle or saucepan, bring the filtered water to a rolling boil. Gently roll the mint leaves between your fingers to bruise them slightly, which helps release their essential oils. Place the bruised leaves into a teapot or directly into two serving mugs. Pour the boiling water over the mint leaves. Cover the teapot or mugs and let the mint steep for 5 minutes. This allows the flavors and beneficial compounds to infuse into the water. After steeping, remove the mint leaves using a strainer or by carefully removing them with a spoon. If desired, stir in honey or maple syrup for sweetness and add lemon slices or a squeeze of lemon juice for a citrusy note. Serve the tea hot, or let it cool and pour over ice for a refreshing iced mint tea.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Sugars	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	10 kcal (without sweetener)	0 g	0 g	0 g	0 g	0 g	0 g	0 mg	0 mg	0 g

Cucumber Mint Cooler

Yield: 2 Servings, **Prep Time:** 5 minutes, **Cook/Setting Time:** None

Ingredients

1 medium cucumber, sliced
5–6 fresh mint leaves
½ lemon, juiced
2 cups cold filtered water
4–5 ice cubes
½ tsp. grated fresh ginger
½ tsp. raw honey or maple syrup
¼ tsp. chia seeds

Instructions

Wash and slice the cucumber into thin rounds. Juice the lemon and set it aside. Gently crush the mint leaves with your fingers to release their natural oils. In a large pitcher, combine cucumber slices, mint leaves, and lemon juice. Add cold filtered water and stir well. If using, mix in grated ginger, raw honey, or chia seeds. Add ice cubes for an extra refreshing touch. Let the mixture infuse for at least 5 minutes for enhanced flavor. Serve in a glass with additional cucumber slices or mint leaves as garnish. Enjoy chilled on a hot day for ultimate hydration. Pair with a handful of raw nuts (almonds or walnuts) for a balanced, heart-healthy snack. Store in the fridge for up to 24 hours, but best consumed fresh.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	10 kcal	0.5g	3g	1g	1g	0g	0g	0mg	5mg	150mg

Hibiscus Iced Tea

Yield: 4 Servings, **Prep Time:** 5 minutes, **Cook/Steeping Time:** 10 minutes, **Chilling Time:** 30 minutes

Ingredients

4 cups filtered water	1 tsp. raw honey or maple syrup (optional)
2 tbsp. dried hibiscus flowers (or 2 hibiscus tea bags)	¼ tsp. ginger powder or ½-inch fresh ginger, grated
½ lemon, juiced	4-5 fresh mint leaves
½ tsp. cinnamon	2-3 ice cubes per serving

Instructions:

In a medium saucepan, bring 4 cups of filtered water to a gentle boil. Remove from heat and add hibiscus flowers (or hibiscus tea bags). Stir in cinnamon and ginger if using. Cover and let steep for 10 minutes to allow antioxidants and nutrients to infuse fully. Strain out hibiscus flowers and ginger (if using fresh) using a fine-mesh strainer. Stir in lemon juice and raw honey (if using) while the tea is still warm. Allow the tea to cool to room temperature, then refrigerate for at least 30 minutes. Fill a glass with ice cubes and pour chilled hibiscus tea over the top. Garnish with fresh mint leaves and an extra slice of lemon if desired. Serve immediately and enjoy! Enjoy chilled or warm for different flavors. Pair with a handful of raw almonds or walnuts for a balanced heart-healthy snack. Store in the fridge for up to 48 hours, stirring before serving.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	10 kcal	0g	3g	0.5g	1g	0g	0g	0mg	5mg	50mg

Watermelon Basil Refresher

Yield: 2 Servings, **Prep Time:** 5 minutes, **Cook/Setting Time:** None

Ingredients

2 cups fresh watermelon, cubed and seedless	½-inch piece fresh ginger, grated
½ cup cold filtered water	½ tsp. chia seeds
5-6 fresh basil leaves	1 tsp. raw honey or maple syrup (optional)
½ lime, juiced	A pinch of pink Himalayan salt
2-3 ice cubes	

Instructions

Chop the watermelon into small cubes and remove seeds if necessary. Wash and gently crush the basil leaves with your fingers to release natural oils. Juice the lime and set it aside. In a blender, combine watermelon, filtered water, basil leaves, and lime juice. If using, add grated ginger, chia seeds, or honey for extra flavor and health benefits. Blend on high for 30-45 seconds until smooth. If you prefer a smoother drink, strain the mixture using a fine-mesh sieve. Otherwise, pour it directly into a glass to retain fiber. Add ice cubes for extra refreshment. Stir well and garnish with a basil leaf or lime wedge before serving. Enjoy chilled as a refreshing summer drink. Pair with a handful of raw almonds or walnuts for a balanced heart-healthy snack. Store in the fridge for up to 24 hours, stirring before serving.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	45 kcal	1g	11g	1.5g	9g	0g	0g	0mg	2mg	200mg

Ginger Turmeric Lemonade

Yield: 4 Servings, **Prep Time:** 5 minutes, **Cook/Steeping Time:** 10 minutes, **Cooling Time:** 10 minutes

Ingredients

4 cups filtered water	½ tsp. cinnamon
1 tbsp. fresh turmeric root, grated (or 1 tsp. turmeric powder)	1 tbsp. raw honey or maple syrup (optional)
1 tbsp. fresh ginger root, grated	¼ tsp. black pepper
2 lemons, juiced	2-3 fresh mint leaves
	4-5 ice cubes

Instructions:

In a saucepan, bring 4 cups of filtered water to a gentle boil. Add grated turmeric and ginger, then reduce heat to low. Let simmer for 5-7 minutes to extract maximum heart-healthy compounds. Strain the liquid into a pitcher using a fine-mesh sieve. Stir in lemon juice, cinnamon, and black pepper while still warm. Add honey or maple syrup (if using) and mix until fully dissolved. Allow the mixture to cool for 10 minutes, then refrigerate if desired. Pour over ice cubes for a chilled version. Garnish with fresh mint leaves for extra flavor. Enjoy warm as a soothing detox tea. Serve chilled with ice for a refreshing summer drink. Pair with a handful of raw almonds or walnuts for a balanced heart-healthy snack. Store in the fridge for up to 48 hours, shaking before serving.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	15 kcal	0.5g	4g	1g	2g	0g	0g	0mg	5mg	75mg

Berry-Infused Sparkling Water

Yield: 2 Servings, **Prep Time:** 5 minutes, **Setting Time:** 15 minutes

Ingredients

1 cup mixed fresh berries (blueberries, raspberries, and strawberries)	4-5 ice cubes
2 cups sparkling water (unsweetened)	½ tsp. grated fresh ginger
½ lemon or lime, thinly sliced	1 tsp. chia seeds
4-5 fresh mint leaves	½ tsp. raw honey or maple syrup (optional)

Instructions

Wash the berries thoroughly under running water. Slice the lemon or lime thinly. Gently crush the berries with a spoon or muddler to release their natural juices. In a large glass or pitcher, combine crushed berries, lemon slices, and mint leaves. If using, add grated ginger, chia seeds, or honey for additional benefits. Pour in sparkling water and gently stir. Let the mixture infuse for 10-15 minutes in the fridge for enhanced flavor. Fill a glass with ice cubes and pour the infused sparkling water over them. Garnish with a few whole berries or a mint sprig and enjoy! Enjoy chilled as a refreshing summer drink. Pair with a light heart-healthy snack, such as raw almonds or a fruit salad. Store in the fridge for up to 24 hours, stirring before serving.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Sugars	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	10 kcal	0.5g	2g	1g	1g	0g	0g	0mg	5mg	50mg

Sparkling Pomegranate and Mint Spritzer

Yield: 4 Servings, **Prep Time:** 5 minutes

Ingredients

1 cup 100% pure pomegranate juice
2 cups sparkling water (unsweetened, unflavored)
½ cup fresh mint leaves
½ cup fresh pomegranate arils
Juice of 1 fresh lime (about 2 tbsp.)
1 tsp. honey or pure maple syrup (optional)
Ice cubes (for serving)
½ tsp. grated fresh ginger
A few lime slices

Instructions

In a large pitcher or mixing bowl, combine pomegranate juice, lime juice, and honey (if using). Stir well until honey is dissolved. Add fresh mint leaves and pomegranate arils to the pitcher. Lightly muddle the mint using the back of a spoon to release its natural oils. Pour in sparkling water, stirring gently to combine. Fill glasses with ice cubes, then pour the spritzer over the ice.

Garnish with lime slices and extra mint leaves. Serve immediately for maximum freshness and fizz. Serve in champagne flutes or festive glasses for an elegant touch. Pair with a heart-healthy appetizer like hummus and whole-wheat pita. Enjoy as a non-alcoholic cocktail alternative at holiday parties.

Nutritional Information (Per Serving)

Nutrient	Calories	Protein	Carbohydrates	Fiber	Fat	Saturated Fat	Cholesterol	Sodium	Potassium
Amount	35 kcal	0.5 g	9 g	1 g	0 g	0 g	0mg	5 mg (naturally low in sodium)	160 mg

Lifestyle Tips for Long-Term Wellness

The Importance of Regular Exercise

Achieving and maintaining long-term wellness requires adopting healthy habits that support both physical and mental well-being. A balanced approach to health includes regular exercise, effective stress management, mindful eating, proper management of cholesterol and blood pressure. These factors play a crucial role in ensuring a healthy and fulfilling life.

Physical activity is essential for overall health and longevity. Engaging in regular exercise helps maintain a healthy weight, strengthens the heart and muscles and improves mental well-being. The American Heart Association recommends at least 150 minutes of moderate-intensity aerobic activity or 75 minutes of vigorous-intensity aerobic activity per week. Activities such as walking, jogging, cycling, swimming, and strength training can reduce the risk of chronic diseases like diabetes, heart disease and obesity. Exercise also promotes better sleep and enhances mood by releasing endorphins, which help alleviate stress and anxiety.

Stress Management and Heart Health

Chronic stress negatively impacts heart health and overall wellness. Stress triggers the release of hormones like cortisol and adrenaline, which can elevate blood pressure and increase the risk of cardiovascular disease. Effective stress management techniques, such as meditation, deep breathing exercises, yoga, and mindfulness, can help reduce stress levels and promote relaxation. Engaging in hobbies, spending time with loved ones, and maintaining a positive mindset are also beneficial for stress reduction. Developing resilience and healthy coping mechanisms can significantly improve emotional well-being and reduce the risk of stress-related health complications.

Developing Healthy Eating Habits for Life

A nutritious diet is fundamental to long-term wellness. Healthy eating habits include consuming a variety of whole foods such as fruits, vegetables, whole grains, lean proteins and healthy fats. Reducing the intake of processed foods, added sugars, and excessive salt can help prevent chronic conditions like obesity, hypertension and diabetes. Meal planning, mindful eating, and portion control are effective strategies for maintaining a balanced diet. Hydration is equally important; drinking plenty of water supports digestion, metabolism and overall health. Making sustainable dietary choices ensures lifelong benefits and a reduced risk of nutrition-related illnesses.

Managing Cholesterol and Blood Pressure Naturally

High cholesterol and elevated blood pressure are major risk factors for heart disease. Managing these factors naturally involves lifestyle modifications such as a heart-healthy diet, regular exercise and stress management. Incorporating fiber-rich foods, such as oats, beans, and nuts, helps lower bad cholesterol levels. Foods high in omega-3 fatty acids, such as salmon and flaxseeds, support heart health. Reducing sodium intake and increasing potassium-rich foods like bananas, spinach, and sweet potatoes can help regulate blood pressure. Additionally, limiting alcohol consumption and quitting smoking further contribute to maintaining healthy cholesterol and blood pressure levels.

Long-term wellness is achievable through consistent healthy habits and lifestyle choices.

Prioritizing regular exercise, managing stress effectively, adopting a nutritious diet, and taking proactive steps to maintain cholesterol and blood pressure naturally are key factors in sustaining overall health. By incorporating these lifestyle tips, individuals can enjoy a longer, healthier and more fulfilling life.

Resources and References for Heart-Healthy Eating

Additional Reading on Heart Health

Understanding heart health is crucial for maintaining a balanced and nutritious lifestyle. There are numerous books, research articles, and online resources available that provide insights into cardiovascular well-being. Some recommended readings include:

"The Complete Guide to Heart Health" by The American Heart Association – This book provides comprehensive information on preventing and managing heart disease through diet and lifestyle changes.

Harvard Health Publications and Mayo Clinic Articles – Online platforms like Harvard Health and the Mayo Clinic provide up-to-date research and expert advice on heart-healthy living.

The Centers for Disease Control and Prevention (CDC) and World Health Organization (WHO) Websites – These websites offer scientific reports and guidelines on heart health and disease prevention.

Meal Planning and Tracking Tools

Proper meal planning and tracking are essential for maintaining a heart-healthy diet. The following tools can help individuals organize their meals, track their nutrition and maintain a balanced diet:

MyPlate by USDA – A free resource that helps with portion control and balanced meal planning.

Eat This Much – A meal planning tool that suggests recipes based on personal dietary needs and goals.

Mealtime – An intuitive app that allows users to plan meals and generate grocery lists automatically.

The American Heart Association Meal Plans – Offers customized meal plans focusing on heart-healthy ingredients and cooking techniques.

Excel Meal Planning Templates – For those who prefer manual tracking, Excel sheets can be useful for planning meals and grocery shopping.

Recommended Apps for Healthy Eating

Technology has made it easier than ever to stay on track with a heart-healthy diet. Here are some highly recommended apps for monitoring food intake and making healthier choices:

MyFitnessPal – Tracks daily food intake and macronutrient distribution.

Lifesum – Offers personalized nutrition plans tailored to heart health.

Yuka – Scans food products and provides health ratings based on nutritional content.

Noom – Focuses on behavior change and sustainable healthy eating habits.

Chronometer – Provides detailed nutrient tracking, making it useful for those monitoring heart-specific dietary needs.

Overeducate – Analyzes food labels and suggests healthier alternatives.

Conversion Charts and Measurement Guides

Accurate measurement is essential when following a heart-healthy diet. The following resources can help with ingredient conversions and portion control:

USDA Standard Measurement Guidelines – Provides tables for converting weight, volume and serving sizes.

Kitchen Conversion Charts (Printable) – Available on websites like All Recipes and Food Network, these charts help convert grams to cups, tsp.s to milliliters and more.

Heart-Healthy Portion Control Guide by AHA – Offers visual comparisons for serving sizes (e.g., a serving of meat should be the size of a deck of cards).

Common Cooking Measurement Guide – Helps in converting tsp. to tbsp., ounces to grams, and Fahrenheit to Celsius for recipe adjustments.

Having the right resources and references is vital for maintaining a heart-healthy lifestyle. By utilizing additional reading materials, meal planning tools, nutrition apps and measurement guides, individuals can make informed decisions about their diet and overall well-being. These resources not only aid in preventing heart disease but also promote long-term health and sustainability in daily nutrition choices.

Final Words: Embracing a Heart-Healthy Lifestyle

Encouragement and Motivation for a Healthier Lifestyle

Adopting a heart-healthy lifestyle is not just about changing your diet or exercising more- it is a lifelong commitment to your well-being. Every small step you take towards better health brings you closer to a more vibrant and fulfilling life. The journey to a healthier heart may seem challenging at first, but with consistency and determination, it becomes a rewarding way of life. Remember, you are not alone in this endeavor. Support from family, friends and healthcare professionals can make all the difference. Believe in yourself, stay positive, and embrace this journey with an open heart and a strong mind.

Next Steps in Your Heart-Healthy Journey

The next steps in your journey should be intentional and goal oriented. Begin by setting achievable health goals, such as incorporating more fruits and vegetables into your diet, drinking more water or limiting processed foods. Track your progress with a journal or an app to stay motivated. Regular health check-ups are essential to monitor cholesterol levels, blood pressure and other vital indicators of heart health. Additionally, educate yourself about nutrition, portion control and stress management. Every choice you make- whether big or small—plays a role in shaping a healthier future for your heart.

Physical Activity and a Positive Attitude

Physical activity is a cornerstone of heart health. Engaging in regular exercise strengthens the heart, improves circulation and helps manage weight. Aim for at least 30 minutes of moderate exercise most days of the week, whether it is brisk walking, cycling, swimming or dancing. Find an activity that you enjoy making exercise a sustainable habit rather than a chore. Along with physical activity, maintaining a positive attitude is equally important. A positive mindset can reduce stress, enhance motivation and improve overall well-being. Practice gratitude, surround yourself with uplifting people, and celebrate your progress—no matter how small. Embracing a heart-healthy lifestyle is a continuous journey filled with learning, growth and self-care. With encouragement, careful planning, regular physical activity, and a positive mindset, you can take control of your health and enjoy a longer, healthier life. Stay committed, be kind to yourself, and keep moving forward—your heart will thank you for it!