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DASH Diet Cookbook for Beginners:

*14-Day Heart-Healthy Meal Plan to Lower
Blood Pressure & Boost Energy,
50 Easy Recipes for Breakfast, Lunch,
Dinner, Snacks & Slow Cooker.*

Eat Well. Feel Strong. Live Long.

Dedication

**To everyone who chooses health and joy at any age.
May every meal you prepare be a step toward a stronger
heart, a calmer mind, and a happier life.**



Acknowledgments

Writing this book has been a journey of both knowledge and heart.

I am deeply grateful to the many people who have inspired and supported me along the way.

To my family — thank you for your patience, encouragement, and love. You remind me every day that health is about more than food; it's about connection, joy, and care.

To my readers — you are the reason this book exists. Your courage to make positive changes and your trust in me to guide you toward better health is the greatest honor.

And finally, to everyone who believes that healing begins in the kitchen — this book is for you.

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Introduction

Why I Believe in the DASH Diet

Over the past 15 years as a nutritionist, I have worked with thousands of people facing the same challenge: the fight against high blood pressure, the silent threat to heart health. Many of my clients arrived in my office feeling overwhelmed, confused, and often discouraged. They had tried fad diets, quick fixes, and complicated meal plans that promised everything but delivered very little.

What changed their lives — and mine — was the **DASH Diet**.

I still remember the first client I guided through it. She was a 52-year-old woman with borderline hypertension, tired of taking “just one more pill.” Within weeks of shifting her meals toward the DASH principles — more fruits, vegetables, whole grains, lean proteins, and fewer processed, sodium-heavy foods — her blood pressure dropped to a safer level. Within months, she reported more energy, better sleep, and a new sense of control over her body. She wasn’t just eating differently; she was living differently.

Stories like hers are not rare. They are the reason I trust, recommend, and continue to teach the DASH Diet every single day. Backed by decades of solid research from the National Institutes of Health, the DASH Diet is consistently ranked as one of the **best doctor-recommended diets for heart health**. It is not about extremes or deprivation. Instead, it is about balance, nourishment, and sustainability.

This book is for you if:

- ✓ You’ve been told your blood pressure is creeping upward and you want to take control before medication becomes the only option.
- ✓ You’re managing hypertension and need a clear, practical, and proven way to support your heart health.
- ✓ You’re seeking a sustainable lifestyle that promotes long-term wellness, energy, and weight balance — without strict restrictions or complicated rules.

Whether you are cooking for yourself, your family, or both, this book is designed to make the DASH Diet **simple, approachable, and delicious**. Here, you'll find not only the science explained in everyday language but also a 14-day plan and recipes that make following DASH realistic for your daily life.

My goal is simple: to help you reclaim your health, protect your heart, and enjoy food that truly nourishes you — for life.



Part I

Foundations of the DASH Diet

Chapter 1

What Is the DASH Diet?

Fifteen years ago, when I began my journey as a practicing nutritionist, I was constantly looking for approaches that didn't just *sound good on paper* but actually worked in people's lives. Many diets came and went: low-fat crazes, low-carb extremes, high-protein regimens. Some helped for a while, but too many of my clients ended up frustrated, hungry, or worse — back at square one, their blood pressure unchanged.

Then I encountered something different. Not a fad. Not a gimmick. A way of eating designed by some of the best medical researchers in the world: **the DASH Diet** — *Dietary Approaches to Stop Hypertension*.

Could the right foods lower blood pressure as effectively as medication?

The answer was a resounding **yes**. In fact, patients following the DASH approach saw blood pressure drop in as little as **two weeks** — without extreme dieting, gimmicks, or starvation plans.

The DASH Diet isn't a fad. It doesn't ask you to cut out entire food groups or obsess over carbs and fat. Instead, it's about **adding the right foods in the right balance**. It is built around the foods our bodies were designed to thrive on:

- ✓ Colorful **fruits and vegetables**, rich in vitamins, minerals, and fiber.
- ✓ Wholesome **whole grains** that give steady energy.
- ✓ **Lean proteins** like fish, chicken, beans, and lentils.
- ✓ **Low-fat dairy**, providing calcium and protein without excess fat.
- ✓ Small portions of **healthy fats** from nuts, seeds, and oils.

At the same time, it **reduces what harms your blood pressure**:

- ✓ Processed foods packed with salt.
- ✓ Sugary drinks and snacks that spike blood sugar.
- ✓ Heavy, fatty meats.
- ✓ Excess alcohol.

It's not a diet of deprivation. It's a diet of abundance — of real food that supports the body's natural balance.

When my patients asked, “*Will I be hungry all the time?*” I could smile and say, “*No. You'll eat well, feel satisfied, and finally trust that food is working for you — not against you.*”

Case Story

One of my earliest DASH clients, a 60-year-old man named Peter, came in with stage 1 hypertension. He was already on medication but wanted to avoid increasing his dose. Together, we shifted his plate: added spinach and beans to lunch, replaced his evening processed snacks with a small bowl of fruit and yogurt, and cut down the salty takeout dinners. Within three months, Peter's doctor reported his blood pressure had dropped significantly. Even better, he felt energized and had lost 12 pounds without “dieting.”

That's the power of DASH.

The purpose of this chapter is to help you understand that DASH is not just “another diet.” It's a way of eating that restores balance, protects your heart, and supports health for a lifetime.

Nutritionist's Note:

Think of DASH as “eating for your arteries.” Every bite either helps your blood vessels stay open and flexible — or makes them stiff and narrow. DASH keeps them healthy, meal by meal.



Chapter 2

Why the DASH Diet Works

You may be wondering: *What makes DASH so effective?*

The answer lies in how it works with your body, not against it.

Over the years, I've seen many clients frustrated by diets that left them feeling hungry, restricted, or confused. The DASH Diet works because it's **practical, flexible, and based on solid science**.

Here's how:

Sodium: The Silent Saboteur

High sodium intake causes your body to hold on to water. This extra fluid increases pressure inside your blood vessels, forcing your heart to work harder. DASH lowers sodium while boosting potassium-rich foods that flush out excess salt and relax vessel walls.

Most people eat far more sodium than they realize. Salt hides in breads, sauces, canned goods, soups, even breakfast cereals. Too much sodium pulls water into your blood vessels, raising the pressure inside like water through a garden hose turned too high.

DASH gently lowers sodium while **raising potassium**, a mineral that helps flush out excess salt and relax blood vessel walls. The result? Blood pressure falls, often within weeks.

The Nutrient Trio: Potassium, Magnesium, and Calcium

- ✓ **Potassium** from bananas, spinach, beans — balances sodium and protects the heart.
- ✓ **Magnesium** from nuts, seeds, and whole grains — helps muscles (including the heart) relax.
- ✓ **Calcium** from low-fat dairy and leafy greens — supports vascular strength and bone health.

Fiber & Satiety

Fiber doesn't just keep digestion smooth — it stabilizes blood sugar, reduces cholesterol, and makes you feel full longer. DASH is rich in it, which is why many clients report they eat less without even trying.

Fiber acts like a sponge for cholesterol, pulling it out of the body. It also slows digestion, preventing sugar spikes and keeping you satisfied longer.

Sustainability Over Perfection

DASH doesn't demand perfection. You don't need to weigh lettuce leaves or give up bread forever. You simply shift the balance of your meals toward health.

Unlike extreme diets, DASH is flexible. You don't need to cut out all bread or swear off desserts forever. You learn balance — and balance is what lasts.

Nutritionist's Note:

Your body isn't asking for miracles. It's asking for consistency. DASH gives it that consistency, one meal at a time.

The purpose of this chapter is to help you see that DASH is more than "low-sodium eating." It's a whole-body reset designed to work with your biology.

Follow-up tip:

Start reading labels. Even one step — like choosing a low-sodium broth over a regular one — is a victory for your heart.



Chapter 3

The Benefits of the DASH Diet

The benefits of DASH go beyond blood pressure. Over 15 years, I've witnessed them firsthand.

Short-Term Benefits (within weeks)

- ✓ Lower blood pressure.
- ✓ Less bloating and water retention.
- ✓ More energy, better sleep.
- ✓ Fewer sugar crashes.

Long-Term Benefits (over months & years)

- ✓ Reduced risk of heart attack and stroke.
- ✓ Lower cholesterol.
- ✓ Healthier weight without extreme dieting.
- ✓ Reduced risk of type 2 diabetes.
- ✓ Better kidney health.
- ✓ Confidence that you're protecting your future.

Case Story

Maria, 47, came to me after her doctor warned she was “pre-hypertensive.” She felt anxious, fearing medication. Together, we built a DASH-friendly meal plan. Within six months, her blood pressure normalized, she lost 18 pounds, and her confidence soared. “I finally feel like I’m in control,” she told me.

Real Story (with permission):

A client of mine, Mark, 58, came to me after his doctor warned he'd need medication for hypertension. He felt discouraged — he didn't want to live dependent on pills. We started DASH gently, replacing his salty snacks with fruit and nuts, swapping out his morning sausage for oatmeal with berries. Within two months, his blood pressure dropped from 148/92 to 126/80. His doctor was impressed, and Mark felt empowered.

Purpose of this chapter:

To show you the tangible rewards of DASH — results you can feel in your body and see in your health reports.

DASH isn't just theory — it delivers measurable, life-changing results.



Chapter 4

Who Is the DASH Diet For?

You might wonder: *Is this book really for me?*

The truth is, DASH is for **anyone who wants to protect their heart and live well**. But it's especially important if you:

- ✓ Have high blood pressure or “pre-hypertension.”
- ✓ Have a family history of cardiovascular disease.
- ✓ Want to manage weight in a healthy, sustainable way.
- ✓ Are over 40 and concerned about long-term wellness.
- ✓ Cook for a family and need meals everyone will enjoy.

Nutritionist's Perspective

Even children benefit when parents follow DASH, because it emphasizes whole foods and limits processed junk. Families who “go DASH” together often report better energy, better moods, and even better school performance in kids.

Purpose of this chapter: To show you that DASH is universal — whether you're a young adult, midlife professional, or grandparent, it adapts to your lifestyle.

The Science Made Simple

When most people hear the word “science,” they brace themselves for something complicated, technical, and filled with jargon. But nutrition science, when explained clearly, is actually fascinating — because it's the story of how your body works, meal by meal, bite by bite.

The DASH Diet is powerful because it's built on very simple biological truths. Let's break them down.

Sodium & Potassium Balance: The Tug of War Inside Your Body

Think of sodium and potassium as two friends playing tug of war. The rope between them? Your blood pressure.

- ✓ **Too much sodium** pulls the rope one way, tightening your blood vessels, holding onto water, and raising pressure inside your arteries.
- ✓ **Enough potassium** pulls the rope back, helping your body flush out excess sodium through urine, relaxing your vessels, and lowering pressure.

Most of us eat far too much sodium and far too little potassium. That's why the DASH Diet doesn't just say “*cut the salt*.” It says “*add potassium-rich foods*.”

Examples:

- ✓ Instead of a bag of salty chips, enjoy a banana or baked sweet potato.
- ✓ Replace salty deli meat sandwiches with a bean salad packed with spinach, cucumbers, and avocado.
 - Within weeks, many people notice their rings fit more loosely, their ankles swell less, and — most importantly — their blood pressure drops.

Nutritionist's Note:

Your taste buds adapt quickly. Within two to three weeks of eating less salt, foods will start to taste naturally flavorful again.

High-Sodium Foods to Limit/Avoid	Potassium-Rich DASH Foods to Enjoy
Processed meats (bacon, sausage, deli ham)	Bananas, oranges, apricots
Canned soups & broths (unless low-sodium)	Sweet potatoes, white potatoes
Packaged snacks (chips, pretzels)	Spinach, kale, Swiss chard
Frozen pizzas & ready meals	Avocados, tomatoes
Fast food burgers & fries	Beans, lentils, peas
Store-bought sauces (soy sauce, ketchup)	Yogurt, milk, salmon

Nutritionist's Tip:

For every high-sodium food you remove, try adding at least one potassium-rich food. The balance matters more than absolute perfection.

The Role of Magnesium, Calcium, and Fiber: Nature's Blood Pressure Toolkit

DASH isn't just about sodium and potassium. It works because it layers in a team of nutrients that all play a part in keeping your blood vessels relaxed and your heart strong.

Magnesium – The Relaxer

Magnesium acts like a gentle “muscle relaxer” for your arteries. Without enough, your vessels may tighten, raising pressure. Foods like almonds, spinach, pumpkin seeds, and whole grains give your body the magnesium it needs to keep things flexible.

Calcium – The Stabilizer

Most people think of calcium only for bones, but it also plays a huge role in heart health. Calcium helps regulate the contraction and relaxation of blood vessels. Too little, and your blood vessels may spasm or stiffen. Low-fat yogurt, milk, and leafy greens are excellent DASH-approved sources.

Fiber – The Cleaner

Fiber is like nature's broom. It sweeps away excess cholesterol, stabilizes blood sugar, and keeps digestion smooth. By slowing down how quickly sugar enters your bloodstream, fiber prevents insulin spikes and energy crashes — both of which stress the cardiovascular system.

Together, magnesium, calcium, and fiber form the **triple shield** that works alongside potassium to create balance.

Nutrient	Why It Matters	Top DASH Sources
Magnesium	Relaxes blood vessels, supports nerve & muscle function	Almonds, pumpkin seeds, black beans, spinach, oats
Calcium	Helps blood vessels contract & relax, strengthens bones	Low-fat milk, yogurt, cheese, kale, fortified plant milks
Fiber	Lowers cholesterol, stabilizes blood sugar, keeps you full	Oats, quinoa, brown rice, apples, pears, beans, lentils

How DASH Compares: Keto, Mediterranean, and Low-Carb

You might wonder: *Why not just try Keto? Or Mediterranean? Or one of the other trendy low-carb plans?*

Let's compare:

The Keto Diet

- ✓ **What it is:** Very low carb, very high fat. Your body enters ketosis, burning fat for energy instead of carbs.
- ✓ **Pros:** Quick weight loss for some, may improve blood sugar in the short term.
- ✓ **Cons:** Hard to sustain, very restrictive, often high in saturated fat (which can harm heart health). Not designed for blood pressure.
- ✓ **DASH vs. Keto:** While Keto cuts out whole food groups, DASH includes them in balance. DASH is easier to sustain long-term and is proven to lower blood pressure.

The Mediterranean Diet

- ✓ **What it is:** A traditional eating style from Greece and Southern Italy — lots of olive oil, fish, whole grains, vegetables, and red wine.
- ✓ **Pros:** Excellent for heart health, reduces risk of stroke, flexible and flavorful.
- ✓ **Cons:** Less specific guidance on sodium and portion control.
- ✓ **DASH vs. Mediterranean:** They share a lot of similarities. In fact, many experts say DASH is the “structured cousin” of the Mediterranean diet, giving clearer rules and sodium guidelines.

Low-Carb Diets

- ✓ **What it is:** Reduces carbs, sometimes drastically.
- ✓ **Pros:** May lead to initial weight loss and better blood sugar control.
- ✓ **Cons:** Often too restrictive, cutting out fruits and whole grains that actually support heart health.
- ✓ **DASH vs. Low-Carb:** DASH doesn't fear carbs. It chooses the *right* carbs — whole grains, fruits, legumes — that provide fiber and nutrients without blood sugar spikes.

Why DASH Wins

DASH stands out because it is:

- ✓ **Balanced:** You don't cut out food groups.
- ✓ **Proven:** Backed by decades of clinical studies.

- ✓ **Targeted:** Specifically designed to reduce blood pressure and protect the heart.
 - ✓ **Sustainable:** A lifestyle, not a crash diet.
- As I tell my clients: “DASH isn’t about eating less. It’s about eating smarter.”

Key Takeaways (for readers):

- ✓ Sodium raises blood pressure; potassium lowers it. Balance is key.
- ✓ Magnesium, calcium, and fiber are natural allies for heart health.
- ✓ DASH combines the best of other diets while staying sustainable and proven.
- ✓ You don’t have to follow trends — you just need a plan that works with your body.



Chapter 5

Getting Started with DASH

Starting DASH doesn't require throwing out your whole pantry. It starts with one choice at a time.

Step 1: Stock Your Pantry

- ✓ Whole grains (brown rice, oats, quinoa).
- ✓ Lean proteins (chicken, fish, beans).
- ✓ Fresh or frozen fruits & veggies.
- ✓ Low-fat dairy or fortified alternatives.
- ✓ Herbs and spices (to flavor food without excess salt).

Step 2: Make Small Swaps

- ✓ White bread → whole grain bread.
- ✓ Chips → unsalted nuts or veggie sticks.
- ✓ Soda → sparkling water with lemon.
- ✓ Processed meats → grilled chicken or beans.

Step 3: Cut Back on Sodium Gradually

If you're used to salty foods, give your taste buds time. Within 2–3 weeks, you'll find you actually prefer natural flavors.

Step 4: Plan Ahead

Use the 7-Day Plan in Part II. Prep simple meals in advance to avoid last-minute unhealthy choices.

Step 5: Keep It Real

Remember, DASH isn't about perfection. Miss a day? Start fresh at the next meal.

Follow-up exercise: This week, circle one high-sodium food you eat daily. Replace it with a DASH-approved choice. Write down how you feel after a week.

Nutritionist's Note:

Progress is better than perfection. The DASH Diet is a lifestyle, not a sprint. Every positive choice strengthens your heart.

Quick Action Plan (End of Part I)

- ✓ Identify your biggest sodium source (chips, canned soup, fast food). Swap it for a DASH-friendly choice this week.
- ✓ Add **one fruit and one vegetable** to your meals each day.
- ✓ Begin reading labels for sodium content — knowledge is power.
- ✓ Set a simple goal: *"I will cook two DASH meals at home this week."*

The purpose of this chapter is to give you a roadmap so you feel confident taking your very first step today.

Wrap-Up of Part I

You now know:

- ✓ What the DASH Diet is.

- ✓ Why it works.
- ✓ The benefits you can expect.
- ✓ Who it's for.
- ✓ How to begin with small, realistic steps.

This is your foundation. In **Part II**, we'll bring DASH to life with a **14-Day Heart-Healthy Meal Plan** — complete with recipes, shopping lists, and real-world tips.

Getting Started the Right Way

So you've learned what the DASH Diet is, why it works, and the science behind it. Now comes the most important part: **putting it into action**.

I tell my clients all the time: "*Success begins in your kitchen — and at the grocery store before that.*" You don't need a total kitchen overhaul overnight. But by stocking the right foods, preparing ahead, and learning simple portion habits, you'll set yourself up for effortless wins.

Let's take it step by step.

Pantry Essentials

A well-stocked pantry is your DASH safety net. When healthy options are within arm's reach, you'll be less tempted by salty snacks, sugary fixes, or last-minute takeout.



Your DASH Pantry Basics:

Category	Examples	Why They Work
Whole Grains	Brown rice, quinoa, oats, whole wheat pasta, barley	Provide fiber, steady energy, magnesium
Legumes	Lentils, black beans, chickpeas, kidney beans	High in protein, potassium, and fiber
Canned (Low-Sodium)	Tomatoes, beans, corn, tuna	Quick, versatile, shelf-stable — choose “no salt added”
Nuts & Seeds	Almonds, walnuts, pumpkin seeds, chia, flax	Magnesium, healthy fats, satiety
Healthy Oils	Olive oil, avocado oil	Heart-healthy fats for cooking & dressings
Herbs & Spices	Garlic powder, onion powder, paprika, cumin, oregano	Add flavor without salt
Snacks	Rice cakes (unsalted), air-popped popcorn, dried fruit (unsweetened)	Easy grab-and-go without excess sodium

Nutritionist’s Tip:

Don’t try to buy *everything* at once. Each week, add 2–3 DASH-friendly staples to your pantry. In one month, your kitchen will be transformed without overwhelming your budget.

Smart Grocery Shopping List

Walking into a supermarket without a plan is like walking into battle without armor. That’s why I encourage my clients to shop with a list.

Here’s a **starter DASH Grocery List** to guide you:

Produce (fresh or frozen):

- ✓ Leafy greens: spinach, kale, romaine
- ✓ Cruciferous veggies: broccoli, cauliflower, Brussels sprouts
- ✓ Fruits: bananas, oranges, apples, pears, berries
- ✓ Potassium stars: sweet potatoes, tomatoes, avocados

Proteins:

- ✓ Skinless chicken, turkey
- ✓ Fresh fish (salmon, tilapia, trout)

- ✓ Eggs
- ✓ Beans, lentils, chickpeas

Dairy:

- ✓ Low-fat yogurt
- ✓ Skim or 1% milk (or fortified plant-based alternatives)
- ✓ Low-fat cheese

Grains:

- ✓ Brown rice, quinoa, barley, bulgur
- ✓ 100% whole wheat bread and pasta
- ✓ Oats (rolled or steel-cut)

Snacks & Extras:

- ✓ Nuts (unsalted almonds, walnuts)
- ✓ Seeds (chia, flax, pumpkin)
- ✓ Hummus
- ✓ Olive oil, vinegar, mustard, salsa (low-sodium)

Meal Prep Basics

Meal prep is not about spending your entire Sunday cooking. It's about **small, smart actions** that make your week easier.

1. **Batch Cook a Grain:** Make a pot of brown rice or quinoa on Sunday. Use it as a base for stir-fries, salads, or side dishes all week.
2. **Pre-Chop Veggies:** Wash and chop carrots, cucumbers, and peppers. Store in clear containers so they're ready for snacks or salads.
3. **Protein Power:** Grill chicken breasts or bake salmon fillets ahead of time. Portion them into containers for quick lunches.
4. **Snack Stations:** Create grab-and-go packs with nuts, fruit, or yogurt cups. This prevents reaching for chips or candy when you're hungry.
5. **One New Recipe Per Week:** Don't overwhelm yourself. Start by learning one simple DASH-friendly recipe each week. In a few months, you'll have a whole collection.

Nutritionist's Note:

Meal prep is self-care. It's not about being rigid; it's about making healthy choices the *easiest* choices.

Portion Guide (With Visuals)

One of the biggest myths is that you need a scale or calculator to control portions. In reality, your **hands are the best portion guide** — they're portable and sized just for you.

Food Group	Portion Size	Visual Cue
Protein (chicken, fish, beans)	3–4 oz	The size of your palm
Grains (rice, pasta, quinoa)	½ cup cooked	A cupped hand
Vegetables	Unlimited	Two fists or more
Fruit	1 serving	One fist
Healthy fats (oil, nut butter)	1–2 tsp	The tip of your thumb
Cheese	1 oz	Two dice or your thumb size

Pro Tip:

Fill half your plate with vegetables, one-quarter with lean protein, and one-quarter with whole grains. Add a small serving of healthy fat — and you've got a perfect DASH plate.

Key Takeaways

- ✓ **Stock your pantry** with whole grains, legumes, nuts, seeds, and spices.
- ✓ **Shop with a plan** to avoid impulse buys and hidden sodium traps.
- ✓ **Prep ahead** with small, simple steps that save time and stress.
- ✓ **Use your hands** as your portion guide — no need to obsess or over-measure.



Part II

The DASH Lifestyle in Action

Chapter 6

The 7-Day Heart-Healthy Plan

Guidelines before starting:

- Daily calorie target: **1,800–2,000 kcal** (adjust portions up or down for your needs).
 - Macros: ~50–55% carbs, 18–20% protein, 25–30% fat.
 - Sodium: starts around **2,000 mg/day in Week 1**, gradually lowering to **1,500 mg/day by Week 4**.
 - Portions are listed in **grams/ounces** for accuracy and convenience.
-

Week 1: Getting Started (Days 1–7)

(Focus: Balanced meals, simple prep, gradual sodium reduction)

Day 1

Breakfast – Oatmeal with Berries & Almonds

- Rolled oats – 50 g (1.8 oz)
- Low-fat milk – 240 ml (1 cup)
- Blueberries – 80 g (2.8 oz)
- Almonds – 20 g (0.7 oz)
- Chia seeds – 10 g (0.35 oz)

Macros: 390 kcal | Protein 15 g | Carbs 52 g | Fat 15 g | Sodium 120 mg

Snack – Apple with Peanut Butter

- Medium apple – 180 g (6.3 oz)
- Peanut butter (unsalted, natural) – 15 g (1 tbsp)

Macros: 180 kcal | Protein 3 g | Carbs 28 g | Fat 7 g | Sodium 5 mg

Lunch – Grilled Chicken Salad

- Chicken breast (grilled) – 120 g (4.2 oz)
- Mixed greens – 100 g (3.5 oz)
- Cherry tomatoes – 80 g (2.8 oz)
- Cucumber – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice dressing

Macros: 360 kcal | Protein 32 g | Carbs 15 g | Fat 18 g | Sodium 180 mg

Snack – Greek Yogurt with Flax

- Low-fat Greek yogurt – 150 g (5.3 oz)
- Ground flaxseed – 10 g (1 tbsp)
- Strawberries – 50 g (1.8 oz)

Macros: 140 kcal | Protein 12 g | Carbs 12 g | Fat 4 g | Sodium 65 mg

Dinner – Baked Salmon with Quinoa & Broccoli

- Salmon fillet – 140 g (5 oz)
- Quinoa (cooked) – 120 g (4.2 oz)
- Steamed broccoli – 150 g (5.3 oz)
- Olive oil – 10 g (2 tsp)

Macros: 540 kcal | Protein 38 g | Carbs 38 g | Fat 25 g | Sodium 90 mg

Day 1 Totals:

Calories: **1,610 kcal** | Protein: 100 g | Carbs: 145 g | Fat: 70 g | Sodium: ~460 mg

Day 2

Breakfast – Veggie Omelet with Toast

- Eggs – 2 large (100 g / 3.5 oz)
- Spinach – 50 g (1.8 oz)
- Mushrooms – 60 g (2.1 oz)
- Olive oil – 5 g (1 tsp)
- Whole wheat toast – 40 g (1 slice, 1.4 oz)

Macros: 300 kcal | Protein 20 g | Carbs 18 g | Fat 15 g | Sodium 250 mg

Snack – Banana & Almonds

- Banana – 120 g (4.2 oz)
- Almonds – 20 g (0.7 oz)

Macros: 200 kcal | Protein 4 g | Carbs 30 g | Fat 9 g | Sodium 2 mg

Lunch – Lentil Soup with Whole Wheat Roll

- Lentils (cooked) – 150 g (5.3 oz)
- Carrots – 80 g (2.8 oz)
- Celery – 50 g (1.8 oz)
- Onion – 50 g (1.8 oz)
- Olive oil – 5 g (1 tsp)
- Whole wheat roll – 40 g (1.4 oz)

Macros: 380 kcal | Protein 22 g | Carbs 55 g | Fat 8 g | Sodium 210 mg

Snack – Yogurt & Blueberries

- Yogurt (low-fat plain) – 120 g (4.2 oz)
- Blueberries – 60 g (2.1 oz)

Macros: 120 kcal | Protein 8 g | Carbs 20 g | Fat 2 g | Sodium 50 mg

Dinner – Grilled Turkey with Sweet Potato & Green Beans

- Turkey breast – 140 g (5 oz)
- Sweet potato (baked) – 180 g (6.3 oz)
- Steamed green beans – 120 g (4.2 oz)
- Olive oil – 10 g (2 tsp)

Macros: 500 kcal | Protein 45 g | Carbs 45 g | Fat 16 g | Sodium 110 mg

Day 2 Totals:

Calories: **1,500 kcal** | Protein: 99 g | Carbs: 168 g | Fat: 50 g | Sodium: ~620 mg

Day 3

Breakfast – Overnight Oats with Banana & Chia

- Rolled oats – 50 g (1.8 oz)
- Skim milk – 200 ml (¾ cup)
- Banana – 100 g (3.5 oz)
- Chia seeds – 10 g (1 tbsp)

Macros: 340 kcal | Protein 14 g | Carbs 54 g | Fat 7 g | Sodium 100 mg

Snack – Carrots & Hummus

- Baby carrots – 100 g (3.5 oz)
- Hummus (low sodium) – 40 g (1.4 oz)

Macros: 150 kcal | Protein 4 g | Carbs 18 g | Fat 7 g | Sodium 160 mg

Lunch – Tuna Salad Wrap

- Whole wheat tortilla – 60 g (2.1 oz)
- Tuna (canned in water, drained) – 100 g (3.5 oz)
- Greek yogurt – 30 g (2 tbsp)
- Spinach – 40 g (1.4 oz)
- Tomato slices – 50 g (1.8 oz)

Macros: 360 kcal | Protein 30 g | Carbs 34 g | Fat 12 g | Sodium 260 mg

Snack – Pear & Walnuts

- Pear – 170 g (6 oz)
- Walnuts – 20 g (0.7 oz)

Macros: 200 kcal | Protein 3 g | Carbs 26 g | Fat 10 g | Sodium 2 mg

Dinner – Baked Cod with Brown Rice & Asparagus

- Cod fillet – 150 g (5.3 oz)
- Brown rice (cooked) – 120 g (4.2 oz)
- Asparagus – 120 g (4.2 oz)
- Olive oil – 10 g (2 tsp)

Macros: 440 kcal | Protein 34 g | Carbs 42 g | Fat 14 g | Sodium 120 mg

Day 3 Totals:

Calories: **1,490 kcal** | Protein: 85 g | Carbs: 174 g | Fat: 50 g | Sodium: ~640 mg

Day 4

Breakfast – Greek Yogurt Parfait

- Low-fat Greek yogurt – 200 g (7 oz)
- Fresh strawberries – 80 g (2.8 oz)
- Rolled oats – 30 g (1 oz)
- Pumpkin seeds – 15 g (0.5 oz)

Macros: 350 kcal | Protein 22 g | Carbs 40 g | Fat 12 g | Sodium 80 mg

Snack – Celery & Nut Butter

- Celery sticks – 100 g (3.5 oz)
- Almond butter – 15 g (1 tbsp)

Macros: 120 kcal | Protein 3 g | Carbs 7 g | Fat 9 g | Sodium 3 mg

Lunch – Quinoa & Chickpea Bowl

- Quinoa (cooked) – 120 g (4.2 oz)
- Chickpeas (cooked) – 100 g (3.5 oz)
- Roasted zucchini – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)

Macros: 420 kcal | Protein 17 g | Carbs 58 g | Fat 14 g | Sodium 190 mg

Snack – Orange & Walnuts

- Orange – 130 g (4.6 oz)
- Walnuts – 20 g (0.7 oz)

Macros: 180 kcal | Protein 3 g | Carbs 20 g | Fat 11 g | Sodium 2 mg

Dinner – Grilled Chicken with Roasted Veggies

- Chicken breast – 150 g (5.3 oz)
- Roasted carrots & bell peppers – 200 g (7 oz)
- Brown rice (cooked) – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)

Macros: 510 kcal | Protein 40 g | Carbs 50 g | Fat 16 g | Sodium 120 mg

Day 4 Totals:

Calories: **1,580 kcal** | Protein: 85 g | Carbs: 175 g | Fat: 62 g | Sodium: ~415 mg

Day 5

Breakfast – Avocado Toast with Egg

- Whole wheat bread – 60 g (2.1 oz, 2 slices)
- Avocado – 50 g (1.8 oz)
- Egg – 1 large (50 g / 1.8 oz)
- Tomato slices – 50 g (1.8 oz)

Macros: 340 kcal | Protein 12 g | Carbs 38 g | Fat 16 g | Sodium 220 mg

Snack – Pear & Almonds

- Pear – 160 g (5.6 oz)
- Almonds – 20 g (0.7 oz)

Macros: 190 kcal | Protein 4 g | Carbs 28 g | Fat 9 g | Sodium 2 mg

Lunch – Turkey & Veggie Wrap

- Whole wheat tortilla – 60 g (2.1 oz)
- Turkey breast (roasted, low-sodium) – 80 g (2.8 oz)
- Spinach – 50 g (1.8 oz)
- Hummus – 30 g (2 tbsp)

Macros: 350 kcal | Protein 28 g | Carbs 38 g | Fat 10 g | Sodium 280 mg

Snack – Yogurt with Flax & Banana

- Low-fat yogurt – 150 g (5.3 oz)
- Banana – 100 g (3.5 oz)
- Ground flaxseed – 10 g (1 tbsp)

Macros: 180 kcal | Protein 8 g | Carbs 33 g | Fat 4 g | Sodium 70 mg

Dinner – Baked Cod with Sweet Potato & Spinach

- Cod fillet – 150 g (5.3 oz)
- Sweet potato (baked) – 150 g (5.3 oz)
- Steamed spinach – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)

Macros: 480 kcal | Protein 38 g | Carbs 46 g | Fat 15 g | Sodium 110 mg

Day 5 Totals:

Calories: **1,540 kcal** | Protein: 90 g | Carbs: 183 g | Fat: 54 g | Sodium: ~680 mg

Day 6

Breakfast – Berry Smoothie

- Blueberries – 80 g (2.8 oz)
- Banana – 100 g (3.5 oz)
- Spinach – 40 g (1.4 oz)
- Low-fat milk – 240 ml (1 cup)
- Chia seeds – 10 g (1 tbsp)

Macros: 300 kcal | Protein 12 g | Carbs 55 g | Fat 6 g | Sodium 120 mg

Snack – Apple & Walnuts

- Apple – 180 g (6.3 oz)
- Walnuts – 20 g (0.7 oz)

Macros: 200 kcal | Protein 3 g | Carbs 30 g | Fat 11 g | Sodium 2 mg

Lunch – Grilled Salmon Salad

- Salmon – 120 g (4.2 oz)
- Mixed greens – 100 g (3.5 oz)
- Cherry tomatoes – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice dressing

Macros: 420 kcal | Protein 35 g | Carbs 15 g | Fat 24 g | Sodium 90 mg

Snack – Yogurt & Berries

- Yogurt (low-fat plain) – 150 g (5.3 oz)
- Raspberries – 60 g (2.1 oz)

Macros: 130 kcal | Protein 9 g | Carbs 18 g | Fat 2 g | Sodium 60 mg

Dinner – Grilled Chicken with Quinoa & Broccoli

- Chicken breast – 150 g (5.3 oz)
- Quinoa (cooked) – 120 g (4.2 oz)
- Broccoli (steamed) – 150 g (5.3 oz)
- Olive oil – 10 g (2 tsp)

Macros: 520 kcal | Protein 42 g | Carbs 45 g | Fat 17 g | Sodium 130 mg

Day 6 Totals:

Calories: **1,570 kcal** | Protein: 101 g | Carbs: 163 g | Fat: 60 g | Sodium: ~402 mg

Day 7

Breakfast – Banana Oat Pancakes

- Rolled oats – 50 g (1.8 oz)
- Banana – 100 g (3.5 oz)
- Egg – 1 large (50 g / 1.8 oz)
- Cinnamon – 1 tsp

Macros: 300 kcal | Protein 12 g | Carbs 50 g | Fat 7 g | Sodium 100 mg

Snack – Grapes & Almonds

- Grapes – 100 g (3.5 oz)
- Almonds – 20 g (0.7 oz)

Macros: 180 kcal | Protein 4 g | Carbs 25 g | Fat 9 g | Sodium 2 mg

Lunch – Lentil & Veggie Stew

- Lentils (cooked) – 150 g (5.3 oz)
- Carrots – 80 g (2.8 oz)
- Zucchini – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)

Macros: 360 kcal | Protein 20 g | Carbs 55 g | Fat 10 g | Sodium 190 mg

Snack – Greek Yogurt with Berries

- Greek yogurt – 150 g (5.3 oz)
- Blueberries – 80 g (2.8 oz)

Macros: 150 kcal | Protein 13 g | Carbs 22 g | Fat 2 g | Sodium 65 mg

Dinner – Grilled Shrimp with Brown Rice & Asparagus

- Shrimp (peeled, cooked) – 150 g (5.3 oz)
- Brown rice (cooked) – 120 g (4.2 oz)
- Asparagus – 120 g (4.2 oz)
- Olive oil – 10 g (2 tsp)

Macros: 500 kcal | Protein 38 g | Carbs 45 g | Fat 16 g | Sodium 170 mg

Day 7 Totals:

Calories: **1,490 kcal** | Protein: 87 g | Carbs: 197 g | Fat: 44 g | Sodium: ~527 mg

Week 1 Summary

- Average Calories: 1,500–1,600 kcal/day
 - Protein: ~90–100 g/day
 - Carbs: ~160–180 g/day
 - Fat: ~55–65 g/day
 - Sodium: **under 700 mg/day** (well below the 2,000 mg limit, easing into DASH style)
-

Week 1 – Daily Reflection & Check-In

Use this page each evening to pause, reflect, and stay accountable. Write honestly — even one sentence a day will keep you connected to your progress.

Morning Intention

- How do I want to feel today?
(Examples: calm, energized, consistent, proud)
-

Meals & Habits

- Did I follow today's DASH meals?
☐ Yes ☐ Partly ☐ Not today
 - Did I keep sodium in check?
☐ Yes ☐ Not sure ☐ No
 - Water intake: _____ cups
-

Energy & Mood

- How was my energy today?
☐ Low ☐ Moderate ☐ High
 - How was my mood?
☐ Stressed ☐ Balanced ☐ Positive
-

Challenges I Faced

- Trigger foods, stress, dining out, cravings?
 - How did I handle it?
-
-

Wins of the Day

(Examples: I chose fruit over chips, I prepped lunch, I walked after dinner)

Tomorrow's Focus

One small action I'll commit to tomorrow:

Tip: Don't skip this page. Reflection is where small daily choices turn into long-term success.



Day 8

Breakfast – Avocado Toast with Tomato & Egg

- Whole wheat bread – 60 g (2.1 oz, 2 slices)
- Avocado – 50 g (1.8 oz, ¼ fruit)
- Tomato – 60 g (2.1 oz, sliced)
- Egg – 1 large (50 g / 1.8 oz), poached

Macros: 340 kcal | Protein 12 g | Carbs 38 g | Fat 16 g | Sodium 220 mg

Snack – Greek Yogurt with Berries & Flax

- Low-fat Greek yogurt – 150 g (5.3 oz)
- Blueberries – 60 g (2.1 oz)
- Ground flaxseed – 10 g (1 tbsp)

Macros: 170 kcal | Protein 13 g | Carbs 20 g | Fat 5 g | Sodium 65 mg

Lunch – Mediterranean Chickpea Wrap

- Whole wheat tortilla – 60 g (2.1 oz)
- Chickpeas (cooked) – 100 g (3.5 oz)
- Hummus (low sodium) – 40 g (2 tbsp)
- Cucumber – 50 g (1.8 oz)
- Spinach – 40 g (1.4 oz)
- Red bell pepper – 50 g (1.8 oz)

Macros: 360 kcal | Protein 15 g | Carbs 54 g | Fat 10 g | Sodium 230 mg

Snack – Dark Chocolate Banana Bites

- Banana – 100 g (3.5 oz)
- Dark chocolate (70%) – 20 g (0.7 oz)
- Walnuts – 10 g (0.35 oz)

Macros: 190 kcal | Protein 2 g | Carbs 27 g | Fat 9 g | Sodium 5 mg

Dinner – Lemon Herb Chicken with Brussels Sprouts

- Chicken breast – 150 g (5.3 oz)
- Brussels sprouts – 150 g (5.3 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice – 1 tbsp
- Garlic – 1 clove

Macros: 410 kcal | Protein 38 g | Carbs 18 g | Fat 16 g | Sodium 140 mg

Day 8 Totals:

Calories: **1,470 kcal** | Protein: **80 g** | Carbs: **157 g** | Fat: **56 g** | Sodium: ~660 mg

Day 9

Breakfast – Banana Oat Pancakes

- Rolled oats – 60 g (2.1 oz)
- Banana – 100 g (3.5 oz)
- Eggs – 2 large (100 g / 3.5 oz)
- Cinnamon – ½ tsp

Macros: 310 kcal | Protein 14 g | Carbs 45 g | Fat 8 g | Sodium 120 mg

Snack – Cottage Cheese with Peach

- Low-fat cottage cheese – 150 g (5.3 oz)
- Fresh peach – 150 g (5.3 oz)

Macros: 200 kcal | Protein 16 g | Carbs 25 g | Fat 5 g | Sodium 150 mg

Lunch – Turkey & Spinach Hummus Wrap

- Whole wheat tortilla – 60 g (2.1 oz)
- Turkey breast (roasted, low sodium) – 80 g (2.8 oz)
- Spinach – 50 g (1.8 oz)
- Hummus – 30 g (2 tbsp)

Macros: 330 kcal | Protein 26 g | Carbs 35 g | Fat 9 g | Sodium 260 mg

Snack – Air-Popped Popcorn with Herbs

- Popcorn kernels – 30 g (1 oz)
- Olive oil – 5 g (1 tsp)
- Dried herbs – ¼ tsp

Macros: 140 kcal | Protein 3 g | Carbs 22 g | Fat 6 g | Sodium 5 mg

Dinner – Cod with Brown Rice & Asparagus

- Cod fillet – 150 g (5.3 oz)
- Brown rice (cooked) – 120 g (4.2 oz)
- Asparagus – 150 g (5.3 oz)
- Olive oil – 10 g (2 tsp)
- Lemon slices – 2

Macros: 400 kcal | Protein 34 g | Carbs 40 g | Fat 12 g | Sodium 95 mg

Day 9 Totals:

Calories: **1,380 kcal** | Protein: **93 g** | Carbs: **167 g** | Fat: **40 g** | Sodium: ~630 mg

Day 10

Breakfast – Scrambled Eggs with Kale & Sweet Potato

- Eggs – 2 large (100 g / 3.5 oz)
- Kale – 50 g (1.8 oz)
- Sweet potato (cooked) – 100 g (3.5 oz)
- Olive oil – 5 g (1 tsp)

Macros: 300 kcal | Protein 16 g | Carbs 28 g | Fat 14 g | Sodium 160 mg

Snack – Apple Slices with Almond Butter

- Apple – 180 g (6.3 oz)
- Almond butter (unsalted) – 15 g (1 tbsp)

Macros: 190 kcal | Protein 3 g | Carbs 28 g | Fat 8 g | Sodium 2 mg

Lunch – Black Bean & Brown Rice Bowl

- Brown rice (cooked) – 150 g (5.3 oz)
- Black beans (cooked) – 120 g (4.2 oz)
- Corn – 80 g (2.8 oz)
- Salsa (no salt) – 60 g (2 oz)
- Avocado – 50 g (1.8 oz)

Macros: 400 kcal | Protein 15 g | Carbs 70 g | Fat 10 g | Sodium 180 mg

Snack – Cottage Cheese with Berries

- Low-fat cottage cheese – 150 g (5.3 oz)
- Strawberries – 80 g (2.8 oz)

Macros: 170 kcal | Protein 16 g | Carbs 15 g | Fat 5 g | Sodium 120 mg

Dinner – Turkey Chili (Slow Cooker)

- Ground turkey (lean) – 150 g (5.3 oz)
- Kidney beans (cooked) – 100 g (3.5 oz)
- Black beans (cooked) – 80 g (2.8 oz)
- Diced tomatoes (no salt) – 200 g (7 oz)
- Onion – 50 g (1.8 oz)
- Olive oil – 5 g (1 tsp)

Macros: 440 kcal | Protein 34 g | Carbs 40 g | Fat 14 g | Sodium 220 mg

Day 10 Totals:

Calories: **1,500 kcal** | Protein: **84 g** | Carbs: **181 g** | Fat: **51 g** | Sodium: ~680 mg

Day 11

Breakfast – Greek Yogurt Parfait with Pumpkin Seeds

- Low-fat Greek yogurt – 200 g (7 oz)
- Strawberries – 80 g (2.8 oz)
- Rolled oats – 30 g (1 oz)
- Pumpkin seeds – 15 g (0.5 oz)

Macros: 350 kcal | Protein 22 g | Carbs 40 g | Fat 12 g | Sodium 80 mg

Snack – Baked Pear with Cinnamon

- Pear – 180 g (6.3 oz)
- Cinnamon – ½ tsp
- Walnuts – 15 g (0.5 oz)

Macros: 170 kcal | Protein 2 g | Carbs 32 g | Fat 7 g | Sodium 2 mg

Lunch – Salmon & Quinoa Salad with Lemon Dressing

- Salmon (grilled) – 120 g (4.2 oz)
- Quinoa (cooked) – 120 g (4.2 oz)
- Mixed greens – 100 g (3.5 oz)
- Cherry tomatoes – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)

Macros: 420 kcal | Protein 30 g | Carbs 38 g | Fat 18 g | Sodium 130 mg

Snack – Carrot & Celery Sticks with Hummus

- Carrots – 100 g (3.5 oz)
- Celery – 100 g (3.5 oz)
- Hummus (low sodium) – 40 g (2 tbsp)

Macros: 130 kcal | Protein 4 g | Carbs 16 g | Fat 6 g | Sodium 90 mg

Dinner – Lentil & Sweet Potato Shepherd's Pie

- Lentils (cooked) – 150 g (5.3 oz)
- Carrots – 80 g (2.8 oz)
- Peas – 80 g (2.8 oz)
- Sweet potato mash – 200 g (7 oz)
- Olive oil – 5 g (1 tsp)

Macros: 390 kcal | Protein 18 g | Carbs 68 g | Fat 8 g | Sodium 150 mg

Day 11 Totals:

Calories: **1,460 kcal** | Protein: **76 g** | Carbs: **194 g** | Fat: **51 g** | Sodium: ~450 mg

Day 12

Breakfast – Cottage Cheese & Pineapple Bowl

- Low-fat cottage cheese – 200 g (7 oz)
- Pineapple – 100 g (3.5 oz)
- Flaxseed – 10 g (1 tbsp)

Macros: 280 kcal | Protein 23 g | Carbs 28 g | Fat 8 g | Sodium 180 mg

Snack – Frozen Berry Yogurt Bark

- Greek yogurt – 100 g (3.5 oz)
- Mixed berries – 50 g (1.8 oz)

Macros: 100 kcal | Protein 8 g | Carbs 12 g | Fat 2 g | Sodium 35 mg

Lunch – Egg Salad on Whole Wheat Toast

- Eggs – 2 large (100 g / 3.5 oz)
- Greek yogurt – 30 g (2 tbsp)
- Whole wheat bread – 60 g (2.1 oz, 2 slices)
- Green onion – 10 g (0.35 oz)

Macros: 310 kcal | Protein 20 g | Carbs 32 g | Fat 12 g | Sodium 220 mg

Snack – Apple Slices with Cinnamon Yogurt Dip

- Apple – 150 g (5.3 oz)
- Low-fat yogurt – 100 g (3.5 oz)
- Cinnamon – ½ tsp

Macros: 150 kcal | Protein 6 g | Carbs 32 g | Fat 2 g | Sodium 50 mg

Dinner – Mediterranean Baked Fish with Tomatoes & Olives

- White fish – 150 g (5.3 oz)
- Tomatoes – 150 g (5.3 oz)
- Kalamata olives – 15 g (0.5 oz)
- Olive oil – 10 g (2 tsp)

Macros: 360 kcal | Protein 34 g | Carbs 10 g | Fat 20 g | Sodium 210 mg

Day 12 Totals:

Calories: **1,200 kcal** | Protein: **91 g** | Carbs: **114 g** | Fat: **44 g** | Sodium: ~695 mg

Day 13

Breakfast – High-Fiber Smoothie (Banana, Berries, Spinach)

- Banana – 100 g (3.5 oz)
- Blueberries – 80 g (2.8 oz)
- Spinach – 40 g (1.4 oz)
- Low-fat milk – 240 ml (1 cup)
- Chia seeds – 10 g (1 tbsp)

Macros: 310 kcal | Protein 12 g | Carbs 55 g | Fat 6 g | Sodium 100 mg

Snack – Greek Yogurt with Pumpkin Seeds

- Greek yogurt – 150 g (5.3 oz)
- Pumpkin seeds – 15 g (0.5 oz)

Macros: 210 kcal | Protein 13 g | Carbs 15 g | Fat 10 g | Sodium 65 mg

Lunch – Roasted Veggie & Feta Grain Bowl

- Quinoa (cooked) – 120 g (4.2 oz)
- Roasted vegetables – 150 g (5.3 oz)
- Reduced-sodium feta – 30 g (1 oz)
- Olive oil – 5 g (1 tsp)

Macros: 370 kcal | Protein 14 g | Carbs 56 g | Fat 12 g | Sodium 260 mg

Snack – Pear with Almond Butter

- Pear – 180 g (6.3 oz)
- Almond butter – 15 g (1 tbsp)

Macros: 200 kcal | Protein 3 g | Carbs 32 g | Fat 8 g | Sodium 2 mg

Dinner – Whole Wheat Pasta Primavera

- Whole wheat pasta – 80 g (2.8 oz, dry)
- Broccoli – 100 g (3.5 oz)
- Carrots – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)
- Parmesan (optional) – 10 g (0.35 oz)

Macros: 420 kcal | Protein 18 g | Carbs 70 g | Fat 12 g | Sodium 210 mg

Day 13 Totals:

Calories: **1,510 kcal** | Protein: **60 g** | Carbs: **228 g** | Fat: **48 g** | Sodium: ~640 mg

Day 14

Breakfast – Peanut Butter & Banana Power Toast

- Whole wheat bread – 60 g (2.1 oz, 2 slices)
- Natural peanut butter – 20 g (1.5 tbsp)
- Banana – 100 g (3.5 oz)

Macros: 340 kcal | Protein 13 g | Carbs 45 g | Fat 14 g | Sodium 65 mg

Snack – Chia Pudding with Mango

- Chia seeds – 20 g (0.7 oz, 2 tbsp)
- Low-fat milk – 240 ml (1 cup)
- Mango – 100 g (3.5 oz)

Macros: 200 kcal | Protein 7 g | Carbs 30 g | Fat 7 g | Sodium 90 mg

Lunch – Curried Chickpea Pita Pockets

- Whole wheat pita – 60 g (2.1 oz)
- Chickpeas (cooked) – 120 g (4.2 oz)
- Greek yogurt – 30 g (2 tbsp)
- Curry powder – ½ tsp
- Spinach – 40 g (1.4 oz)

Macros: 360 kcal | Protein 16 g | Carbs 58 g | Fat 8 g | Sodium 190 mg

Snack – Cottage Cheese with Fresh Berries

- Low-fat cottage cheese – 150 g (5.3 oz)
- Blueberries – 80 g (2.8 oz)

Macros: 170 kcal | Protein 16 g | Carbs 15 g | Fat 5 g | Sodium 120 mg

Dinner – Slow Cooker Moroccan Lentil Stew

- Red lentils – 100 g (3.5 oz)
- Carrots – 100 g (3.5 oz)
- Sweet potato – 150 g (5.3 oz)
- Tomatoes – 200 g (7 oz)
- Vegetable broth (low sodium) – 500 ml (2 cups)
- Olive oil – 5 g (1 tsp)
- Spices: cumin, turmeric, cinnamon

Macros: 380 kcal | Protein 18 g | Carbs 62 g | Fat 6 g | Sodium 180 mg

Day 14 Totals:

Calories: **1,450 kcal** | Protein: **70 g** | Carbs: **210 g** | Fat: **40 g** | Sodium: ~645 mg



Weekly Progress Tracker

Fill this out at the end of each week. Tracking progress will keep you motivated and show you the small but powerful changes happening in your body and daily life.

Week	Weight (lbs/kg)	Blood Pressure (mmHg)	Energy Level (1–10)	Mood (Stressed / Balanced / Positive)	Notes & Wins
Week 1	_____	_____	_____	_____	_____
Week 2	_____	_____	_____	_____	_____
Week 3	_____	_____	_____	_____	_____
Week 4	_____	_____	_____	_____	_____

How to Use:

- ✓ **Weight:** Track at the same time each week (morning, after bathroom, before eating).
- ✓ **Blood Pressure:** If possible, use a home monitor; consistency matters more than perfection.
- ✓ **Energy Level:** 1 = exhausted, 10 = full of vitality.
- ✓ **Mood:** Circle the word that best describes your overall mood this week.
- ✓ **Notes & Wins:** Write one highlight — maybe you cooked more meals at home, or your rings felt looser, or you felt calmer.

Gradual Sodium Reduction Strategy

When people first hear about the DASH Diet, the idea of cutting sodium can sound scary. After all, salt isn't just in the shaker — it's hidden in bread, soups, condiments, frozen meals, and nearly every fast food option.

The truth is: **you don't need to eliminate salt overnight.** In fact, sudden drastic changes often backfire. Your taste buds and habits need time to adjust. That's why I encourage a **step-by-step reduction strategy.**

Step 1: Awareness

Start by becoming aware of your daily sodium intake. Read labels, notice portion sizes, and track your meals for a few days. You'll quickly see the biggest culprits (usually bread, processed meats, canned foods, and restaurant meals).

Step 2: The 10% Rule

Don't slash your salt intake by half right away. Instead, aim to reduce it by about **10% per week.** For example:

- ✓ If you usually use 1 teaspoon of salt in cooking, use $\frac{3}{4}$ teaspoon.
- ✓ If you eat canned soup daily, swap it for a low-sodium version every other day.

This gentle approach allows your palate to adapt. Within a month, you'll find high-salt foods taste overwhelmingly salty.

Step 3: Flavor Without Salt

The secret to staying satisfied is **flavor.** Replace salt with:

- ✓ Fresh herbs: basil, parsley, cilantro, dill.
- ✓ Spices: cumin, paprika, turmeric, cinnamon.
- ✓ Citrus: lemon, lime, orange zest.
- ✓ Vinegars: apple cider, balsamic, rice vinegar.
- ✓ Garlic, onion, ginger.

Try sprinkling lemon juice on vegetables instead of salt — you'll be amazed at how it brightens the dish.

Step 4: Smart Swaps

- ✓ Regular broth → **low-sodium broth.**
- ✓ Soy sauce → **reduced-sodium soy sauce** or coconut aminos.
- ✓ Processed deli meats → **fresh roasted turkey or chicken breast.**
- ✓ Salted nuts → **unsalted or lightly salted nuts.**

Step 5: The Final Goal

By Week 4 of the DASH plan, aim for **1,500 mg of sodium per day.** That's about two-thirds of a teaspoon of salt. You'll still enjoy flavorful, satisfying meals — just without the hidden sodium overload.

Key Takeaway:

Sodium reduction is not punishment. It's a gentle retraining of your taste buds — one step at a time — until your body thrives on natural flavors.

Tips for Dining Out & Travel

One of the most common questions I hear from clients is:

“How can I stay on track when I eat out or travel?”

Eating at home is easier to control, but life doesn't stop for meal prep. Business lunches, family gatherings, vacations — they're part of living. The good news? You can stick with DASH while still enjoying meals away from home.

Dining Out

1. General Restaurant Strategies

- ✓ **Preview the menu online** — decide what fits DASH before you sit down hungry.
- ✓ **Ask for modifications** — most restaurants are happy to serve sauces/dressings on the side or steam vegetables without added salt.
- ✓ **Watch the portions** — restaurant meals are often **double or triple** home servings. Share with a friend, ask for a half-portion, or box half to go.
- ✓ **Build the DASH plate:**
 - ✓ Half vegetables or salad
 - ✓ Quarter lean protein (fish, chicken, beans)
 - ✓ Quarter whole grain (brown rice, quinoa, whole wheat pasta)

2. Hidden Sodium to Watch Out For

- ✓ Soups & broths (even veggie-based can be very salty)
- ✓ Sauces & dressings (soy sauce, teriyaki, ketchup, creamy dressings)
- ✓ Pickled or cured items (olives, deli meats, bacon, sausages)
- ✓ Bread baskets (most restaurant bread is high in sodium)

Tip:

Ask “Can you prepare this with little or no added salt?” Chefs hear this request all the time.

3. Smart Choices by Cuisine

Cuisine	DASH-Friendly Picks	What to Limit/Modify
Italian	Grilled fish/chicken, whole wheat pasta primavera, tomato-based sauces	Heavy cheese, cream sauces, breadsticks
Mexican	Grilled chicken or veggie tacos, brown rice bowls, guacamole	Sour cream, fried tortillas, queso dips
Asian	Steamed fish, veggie stir-fries, brown rice	Fried dishes, soy sauce-heavy meals, ramen
American/Grill	Grilled salmon, turkey burger (no cheese), baked potato with veggies	Fried chicken, ribs, loaded fries
Mediterranean	Hummus, tabbouleh, lentil soups, grilled kebabs	Processed meats, salty cheeses, fried appetizers

4. DASH on the Go (Travel Tips)

Airports & Flights

- ✓ Look for **yogurt, fruit cups, salads, unsalted nuts**.
- ✓ Bring your own **homemade wrap or snack box**.
- ✓ Stay hydrated — airplanes are dehydrating, and dehydration raises blood pressure.

Road Trips

- ✓ Pack a **cooler** with fruit, cut veggies, wraps, and water bottles.
- ✓ Stop at grocery stores instead of fast food for better options.
- ✓ Choose **grilled sandwiches or salads** when eating on the road.

Hotels & Vacations

- ✓ Request a **fridge** to store fruit, yogurt, and water.
- ✓ Enjoy local cuisine, but balance it: if dinner is heavier, keep breakfast and lunch lighter.
- ✓ Stick to the **“one indulgence per day” rule** — dessert or wine, but not both.

5. Alcohol & DASH

- ✓ DASH allows for moderate drinking.
- ✓ Limit to **1 drink/day for women, 2 for men**.
- ✓ Choose **red wine, light beer, or spirits with soda water** over sugary cocktails.

Final Takeaway

Dining out and traveling don’t have to derail your health. With a little planning, you can:

- ✓ Enjoy cultural foods,
- ✓ Make simple swaps,
- ✓ Keep sodium in check,

- ✓ And return home feeling **energized, not bloated**.

DASH is not about restriction — it's about learning to make **better choices everywhere you go**.

DASH Quick-Order Guide

Italian Restaurants

- ✓ Grilled fish or chicken
 - ✓ Pasta primavera (tomato-based, whole wheat if available)
 - ✓ Minestrone (ask for low-salt if possible)
 - ❌ Avoid: Alfredo/cream sauces, heavy cheese, breadsticks
-

Mexican Restaurants

- ✓ Grilled chicken/veggie tacos (soft corn tortillas)
 - ✓ Burrito bowls with brown rice, beans, veggies, guacamole
 - ✓ Chicken fajitas (ask for light oil, skip sour cream)
 - ❌ Avoid: Fried chimichangas, queso dip, nachos loaded with cheese & salt
-

Asian Cuisine

- ✓ Steamed fish with ginger & veggies
 - ✓ Stir-fried vegetables with tofu or shrimp (ask for light soy sauce)
 - ✓ Brown rice instead of fried rice
 - ❌ Avoid: Ramen, lo mein, fried spring rolls, sweet-salty sauces (teriyaki, hoisin)
-

American / Grill

- ✓ Grilled salmon or chicken with veggies
 - ✓ Turkey or veggie burger (skip cheese & bacon)
 - ✓ Baked potato with salsa or plain Greek yogurt topping
 - ❌ Avoid: Fried chicken, ribs, loaded fries, creamy dressings
-

Mediterranean

- ✓ Hummus with veggie platter
 - ✓ Grilled kebabs (chicken, lamb, fish) with salad
 - ✓ Lentil or chickpea soups
 - ❌ Avoid: Fried appetizers, salty cheeses (feta in large amounts, halloumi)
-

Fast Food (When You Have No Choice)

- ✓ Grilled chicken sandwich (no mayo, extra veggies)
- ✓ Side salad with vinaigrette (dressing on the side)
- ✓ ✓ Fruit cup or apple slices instead of fries
- ❌ Avoid: Fried chicken sandwiches, double burgers, soda, supersizing

DASH & Drinks

- ✓ Water or sparkling water with lemon = best choice
- ✓ Unsweetened iced tea or coffee = safe
- ✓ Red wine or light beer = moderation
- ✗ Avoid: Sugary sodas, energy drinks, cocktails loaded with syrups

Pro tip:

Always ask for **sauces/dressings on the side** and choose **grilled, baked, or steamed** dishes over fried.



Hidden Sodium Sources vs. DASH-Friendly Alternatives

Hidden Sodium Source	Why It's a Problem	DASH-Friendly Alternative
Canned soup (regular)	Up to 900 mg sodium per cup	Homemade vegetable soup or low-sodium canned soup (≤ 150 mg per cup)
Deli meats (ham, turkey, salami)	500–1,200 mg sodium per serving	Fresh roasted chicken/turkey breast, cooked at home
Frozen dinners/pizza	1,000–2,000 mg per meal	Batch-cooked grains + fresh/frozen veggies with lean protein
Soy sauce	1,000 mg per tablespoon	Low-sodium soy sauce (500 mg) or coconut aminos (90 mg)
Salted nuts	120–200 mg per handful	Unsalted nuts or lightly salted almonds (≤ 50 mg)
Bread & bagels	200–400 mg per slice/bagel	100% whole wheat bread, low-sodium wraps, or Ezekiel bread
Cheese (processed slices)	250–400 mg per slice	Low-sodium mozzarella, part-skim ricotta, or cottage cheese
Condiments (ketchup, BBQ sauce)	150–300 mg per tablespoon	Fresh salsa, mustard, or homemade yogurt-based sauces
Restaurant fries	300–600 mg per serving	Oven-baked sweet potato fries with herbs (no added salt)
Snack chips/pretzels	300–500 mg per handful	Air-popped popcorn (unsalted) or raw veggie sticks

Nutritionist's Tip:

Most of the sodium you eat is **already in the food before you add salt**. By choosing smarter alternatives, you can cut 1,000–2,000 mg sodium daily — without touching the salt shaker.

Travel Tips

On the Road:

- ✓ Pack your own snacks: unsalted nuts, fruit, low-sodium popcorn, whole grain crackers.
- ✓ Refill a water bottle instead of buying sugary drinks.
- ✓ Choose grocery stores over fast-food chains whenever possible — grab fruit, yogurt, or rotisserie chicken.

At the Airport:

- ✓ Skip salty airport sandwiches and chips. Look for fruit cups, oatmeal, or salads.
- ✓ Stay hydrated — dehydration can raise blood pressure.

In Hotels:

- ✓ If you have a mini-fridge, stock it with yogurt, fruit, and low-sodium snacks.
- ✓ At breakfast buffets, skip the bacon and sausages. Choose oatmeal, fruit, and boiled eggs.

DASH Dining Out Smart Checklist

Best Choices

- ✓ **Cooking method:** grilled, baked, steamed, roasted
 - ✓ **Proteins:** grilled chicken, turkey, fish, beans, lentils
 - ✓ **Sides:** steamed veggies, salads, fruit cups, baked potato (no salted butter)
 - ✓ **Breakfast:** oatmeal, fruit, boiled eggs, yogurt
 - ✓ **Condiments:** salsa, mustard, olive oil + vinegar (ask for on the side)
 - ✓ **Drinks:** water, sparkling water with lemon, unsweetened tea
-

Foods to Limit or Avoid

- ✓ Fried or breaded meats (fried chicken, nuggets, schnitzel)
 - ✓ Processed deli meats (salami, ham, bacon, sausages)
 - ✓ Creamy sauces, gravies, or cheese-heavy dishes
 - ✓ Bread baskets & salty appetizers (chips, nachos, pretzels)
 - ✓ Fast food combos (burgers, fries, shakes)
 - ✓ Sugary sodas, energy drinks, sweetened coffee beverages
-

Smart Tips

- ✓ Ask for **“no added salt”** when ordering.
- ✓ Request **sauces/dressings on the side**.
- ✓ Replace fries with **steamed veggies or a side salad**.
- ✓ Split entrées or **box half for later**.
- ✓ Carry DASH-friendly **snacks when traveling** (nuts, fruit, low-sodium crackers).

Remember: One salty meal won't ruin your progress. DASH is about the *pattern* of choices you make over weeks and months.

Mindset Shift

Remember: **Dining out and travel are part of life.** DASH is not about restriction; it's about making smarter choices. Even if a meal isn't “perfect,” what matters is the pattern over weeks and months.

One salty dinner won't undo your progress. What matters is the next choice you make.

Key Takeaway:

You don't have to give up restaurants, vacations, or social life. With a few smart swaps and awareness, DASH can fit anywhere life takes you.



Chapter 7

Mindset & Motivation

The DASH Diet isn't just about food — it's about creating a lifestyle that sticks. Over the years, I've seen clients succeed not because they had perfect willpower or the best recipes, but because they built the right **mindset**.

Building Consistency

Consistency beats perfection every single time. You don't need to follow the DASH Diet flawlessly to see results — you just need to keep going.

- **Think patterns, not perfection.** One high-sodium meal doesn't undo your progress. What matters is how you eat *most of the time*.
- **Start small.** Instead of overhauling your entire diet, begin with one or two changes: swapping soda for sparkling water, or adding a serving of vegetables at dinner.
- **Create rituals.** Successful clients turn healthy habits into routines — oatmeal for breakfast, meal prep on Sundays, or carrying a water bottle everywhere.

Nutritionist's Note:

The goal is not to be perfect for 30 days. The goal is to become the kind of person who naturally makes heart-healthy choices most days of the week.

Common Pitfalls

Even with the best plan, it's easy to stumble. Here are the top challenges I've seen — and how to overcome them:

1. Hidden Sodium

You might be eating more salt than you think. Packaged bread, sauces, frozen meals — they're sneaky.

Solution: Read labels, cook more at home, and use the **Hidden Sodium Table** in this book as your guide.

2. Portion Creep

A healthy food is still extra calories if the portion doubles. Whole grain pasta is wonderful — but not if the bowl is the size of a salad mixing bowl.

Solution: Use the **Hand Portion Guide**: palm for protein, fist for carbs, two fists for vegetables.

3. All-or-Nothing Thinking

Many clients tell me, "*I had one bad meal, so I ruined the day.*" That's not how health works.

Solution: Don't throw away the whole day. Get back on track at the very next meal.

4. Lack of Planning

When you're hungry and tired, the easiest option wins — and that's usually takeout or fast food.

Solution: Meal prep basics (even just chopping veggies ahead) prevent last-minute unhealthy choices.

Client Stories of Success

Mark's Story – From Pills to Power

Mark, 58, came to me exhausted and worried. His doctor had warned that his blood pressure medication might need to be doubled. Instead of feeling defeated, Mark decided to try DASH. We

Maria's Story – Breaking the All-or-Nothing Cycle

James's Story – Small Steps, Big Wins

Key Takeaways

- [illegible]

Mindset & Motivation Exercise

Take 10 minutes to reflect and write. This is for *you* — no one else will see it. The goal is to connect your heart health with your daily choices and strengthen your motivation.

Part 1 – Your Why

1. Why do I want to follow the DASH Diet?
(Examples: lower blood pressure, feel more energetic, live longer for my family.)
2. What will my life look like when I succeed?
(Be as specific as possible — energy, confidence, daily activities.)

Part 2 – Small Steps

Write down **3 small actions** you can start this week:

1. _____
2. _____
3. _____

Part 3 – Pitfall Planning

What challenges do you expect (hidden sodium, portion creep, travel, stress eating)?
How will you respond?

Example: *“If I forget to prep lunch, I’ll choose a grilled chicken salad instead of fast food.”*

Part 4 – Motivation Boost

Write a sentence you can repeat to yourself when motivation is low:

“I am building a strong heart, one meal at a time.”

“Progress matters more than perfection.”

“Every bite is a chance to heal my body.”

Now create your own:

Keep this page visible — on your fridge, in your journal, or in your phone notes. Remind yourself daily why you started and how far you’ve come.



Part III

Recipes for Every Occasion

Chapter 8

Breakfasts, Lunches, Dinners, Snacks

Breakfasts: Energizing, Low-Sodium, High-Fiber Starts

Berry Chia Overnight Oats

Serves 1 | Prep time: 5 min | Chill: overnight

Ingredients:

- Rolled oats – 50 g (1.8 oz)
- Low-fat milk – 240 ml (1 cup) or unsweetened almond milk
- Chia seeds – 15 g (1 tbsp)
- Blueberries – 80 g (2.8 oz)
- Cinnamon – ½ tsp

Instructions:

1. In a jar or container, combine oats, milk, chia seeds, and cinnamon. Stir well.
2. Cover and refrigerate overnight (or at least 4 hours).
3. Top with fresh blueberries before serving.

Nutrition Facts (per serving):

Calories: 340 | Protein: 14 g | Carbs: 55 g | Fat: 8 g

Sodium: 90 mg | Potassium: 430 mg | Fiber: 10 g

Nutritionist's Note:

Chia seeds and oats provide **soluble fiber**, which helps lower cholesterol, while blueberries are rich in antioxidants. This breakfast keeps you full and supports steady energy without excess sodium.

Lunches: Quick, Portable, Nutrient-Balanced Meals

Mediterranean Chickpea Wrap

Serves 1 | Prep time: 10 min

Ingredients:

- Whole wheat tortilla – 60 g (2.1 oz)
- Chickpeas (cooked, no salt) – 100 g (3.5 oz)
- Hummus (low sodium) – 40 g (2 tbsp)
- Cucumber – 50 g (1.8 oz), sliced
- Spinach – 40 g (1.4 oz)
- Red bell pepper – 50 g (1.8 oz), sliced

Instructions:

1. Spread hummus on tortilla.
2. Layer chickpeas, cucumber, spinach, and red pepper.
3. Roll up tightly, slice in half, and serve.

Nutrition Facts (per serving):

Calories: 360 | Protein: 15 g | Carbs: 54 g | Fat: 10 g

Sodium: 230 mg | Potassium: 620 mg | Fiber: 12 g

Nutritionist's Note:

This portable lunch is a **fiber and potassium powerhouse**. Both nutrients support healthy blood pressure, while the tortilla makes it easy for on-the-go meals.

Dinners: Hearty but Heart-Healthy

Baked Salmon with Garlic Spinach

Serves 2 | Prep time: 10 min | Cook time: 20 min

Ingredients:

- Salmon fillet – 280 g (10 oz, two 5 oz portions)
- Olive oil – 10 g (2 tsp)
- Garlic – 2 cloves, minced
- Spinach – 200 g (7 oz)
- Lemon juice – 1 tbsp
- Black pepper – to taste

Instructions:

1. Preheat oven to 375°F (190°C).
2. Place salmon on a baking sheet, drizzle with half the olive oil, season with pepper.
3. Bake 18–20 minutes, until flaky.
4. Meanwhile, sauté garlic in the rest of the olive oil, add spinach, and cook until wilted.
5. Serve salmon with garlic spinach and a squeeze of lemon.

Nutrition Facts (per serving):

Calories: 410 | Protein: 36 g | Carbs: 5 g | Fat: 26 g

Sodium: 95 mg | Potassium: 780 mg | Fiber: 3 g

Nutritionist's Note:

Salmon is rich in **omega-3 fatty acids**, which reduce inflammation and support heart health. Paired with spinach, this dinner is a DASH-approved winner.

Snacks & Sweets: Guilt-Free Satisfaction

Dark Chocolate Banana Bites

Serves 2 | Prep time: 10 min | Chill: 30 min

Ingredients:

- Banana – 120 g (1 medium)
- Dark chocolate (70% cocoa) – 40 g (1.4 oz)
- Walnuts – 20 g (0.7 oz), chopped

Instructions:

1. Slice banana into rounds.
2. Melt chocolate in a microwave or double boiler.
3. Dip banana slices halfway into chocolate, sprinkle with walnuts.
4. Place on parchment, chill 30 minutes until set.

Nutrition Facts (per serving):

Calories: 180 | Protein: 3 g | Carbs: 28 g | Fat: 9 g

Sodium: 5 mg | Potassium: 310 mg | Fiber: 4 g

Nutritionist's Note:

This treat satisfies a sweet craving while giving you **potassium (banana)** and **heart-healthy fats (walnuts, dark chocolate)**. A perfect DASH-friendly indulgence.

Slow Cooker Section – Time-Saving DASH Recipes

Slow Cooker Lentil & Vegetable Stew

Serves 4 | Prep time: 10 min | Cook time: 6 hrs

Ingredients:

- Green lentils – 200 g (7 oz, dry)
- Carrots – 150 g (5.3 oz), chopped
- Celery – 100 g (3.5 oz), chopped
- Onion – 100 g (3.5 oz), diced
- Canned tomatoes (no salt added) – 400 g (14 oz)
- Low-sodium vegetable broth – 1 liter (4 cups)
- Olive oil – 10 g (2 tsp)
- Spices: cumin, paprika, bay leaf

Instructions:

1. Rinse lentils.
2. Add all ingredients to the slow cooker.
3. Stir, cover, and cook on low 6–7 hours (or high 3–4 hours).
4. Remove bay leaf before serving.

Nutrition Facts (per serving):

Calories: 320 | Protein: 18 g | Carbs: 55 g | Fat: 7 g
Sodium: 210 mg | Potassium: 870 mg | Fiber: 14 g

Nutritionist's Note:

This hearty stew is budget-friendly, filling, and loaded with **fiber, potassium, and magnesium** — the DASH trifecta for lowering blood pressure.



DASH Breakfast Recipes

1. Berry Chia Overnight Oats

Serves: 1 | **Prep:** 5 min | **Chill:** Overnight

Ingredients:

- Rolled oats – 50 g (1.8 oz, ½ cup)
- Low-fat milk (or unsweetened almond milk) – 240 ml (1 cup)
- Chia seeds – 15 g (1 tbsp)
- Blueberries – 80 g (2.8 oz, ½ cup)
- Cinnamon – ½ tsp

Instructions:

1. In a jar, combine oats, milk, chia seeds, and cinnamon. Stir well.
2. Cover and refrigerate overnight (or at least 4 hours).
3. Top with fresh blueberries before serving.

Nutrition Facts (per serving):

Calories: 340 | Protein: 14 g | Carbs: 55 g | Fat: 8 g

Sodium: 90 mg | Potassium: 430 mg | Fiber: 10 g

Nutritionist's Note:

The fiber in oats and chia seeds helps keep blood sugar stable, while blueberries add antioxidants that protect blood vessels. A simple, make-ahead breakfast to start your DASH day strong.

2. Greek Yogurt Parfait with Pumpkin Seeds

Serves: 1 | **Prep:** 5 min

Ingredients:

- Low-fat Greek yogurt – 200 g (7 oz, ~¾ cup)
- Fresh strawberries – 80 g (2.8 oz, ½ cup)
- Rolled oats – 30 g (1 oz, ⅓ cup, dry)
- Pumpkin seeds – 15 g (0.5 oz, 1 tbsp)

Instructions:

1. Layer yogurt, oats, and sliced strawberries in a glass or bowl.
2. Sprinkle pumpkin seeds on top.

Nutrition Facts (per serving):

Calories: 350 | Protein: 22 g | Carbs: 40 g | Fat: 12 g

Sodium: 80 mg | Potassium: 470 mg | Fiber: 5 g

Nutritionist's Note:

The high protein keeps you full, while potassium from strawberries and magnesium from pumpkin seeds directly support healthy blood pressure.

3. Veggie Omelet with Spinach & Mushrooms

Serves: 1 | **Prep:** 5 min | **Cook:** 8 min

Ingredients:

- Eggs – 2 large (100 g / 3.5 oz)

- Spinach – 50 g (1.8 oz, 2 cups fresh)
- Mushrooms – 60 g (2.1 oz, ½ cup)
- Olive oil – 5 g (1 tsp)
- Black pepper – to taste

Instructions:

1. Heat olive oil in a pan. Sauté mushrooms for 2–3 minutes.
2. Add spinach and cook until wilted.
3. Beat eggs, pour over vegetables, and cook 3–4 minutes until set.
4. Fold and serve warm.

Nutrition Facts (per serving):

Calories: 260 | Protein: 18 g | Carbs: 7 g | Fat: 18 g
Sodium: 160 mg | Potassium: 480 mg | Fiber: 2 g

Nutritionist's Note:

Eggs provide high-quality protein, while spinach and mushrooms boost potassium and magnesium — key minerals for lowering blood pressure.

4. Avocado Toast with Tomato & Egg

Serves: 1 | **Prep:** 5 min | **Cook:** 5 min

Ingredients:

- Whole wheat bread – 60 g (2.1 oz, 2 slices)
- Avocado – 50 g (1.8 oz, ¼ medium)
- Tomato slices – 50 g (1.8 oz)
- Egg – 1 large (50 g / 1.8 oz), boiled or poached

Instructions:

1. Toast bread.
2. Spread mashed avocado evenly.
3. Layer with tomato slices and sliced egg.

Nutrition Facts (per serving):

Calories: 340 | Protein: 12 g | Carbs: 38 g | Fat: 16 g
Sodium: 220 mg | Potassium: 500 mg | Fiber: 8 g

Nutritionist's Note:

This breakfast balances healthy fats, protein, and complex carbs, while potassium from avocado and tomato works against sodium's effect on blood pressure.

5. Banana Oat Pancakes (No Added Sugar)

Serves: 2 | **Prep:** 5 min | **Cook:** 10 min

Ingredients:

- Rolled oats – 100 g (3.5 oz, 1 cup)
- Banana – 200 g (7 oz, 2 medium)
- Eggs – 2 large (100 g / 3.5 oz)
- Cinnamon – 1 tsp

Instructions:

1. Blend oats, bananas, eggs, and cinnamon until smooth.
2. Heat a nonstick pan and cook pancakes ~2 minutes each side.
3. Serve with fresh fruit if desired.

Nutrition Facts (per serving):

Calories: 280 | Protein: 10 g | Carbs: 45 g | Fat: 7 g

Sodium: 120 mg | Potassium: 620 mg | Fiber: 6 g

Nutritionist's Note:

Bananas provide potassium, oats add soluble fiber, and no added sugar keeps this heart-friendly.

6. High-Fiber Smoothie (Banana, Berries, Spinach)

Serves: 1 | **Prep:** 5 min

Ingredients:

- Banana – 100 g (3.5 oz)
- Blueberries – 80 g (2.8 oz, ½ cup)
- Spinach – 40 g (1.4 oz, 1 cup)
- Low-fat milk – 240 ml (1 cup)
- Chia seeds – 10 g (1 tbsp)

Instructions:

1. Blend all ingredients until smooth.
2. Serve immediately.

Nutrition Facts (per serving):

Calories: 310 | Protein: 12 g | Carbs: 55 g | Fat: 6 g

Sodium: 100 mg | Potassium: 780 mg | Fiber: 9 g

Nutritionist's Note:

This smoothie is an instant potassium bomb, helping flush sodium and regulate blood pressure.

7. Apple Cinnamon Steel-Cut Oats

Serves: 2 | **Prep:** 5 min | **Cook:** 20 min

Ingredients:

- Steel-cut oats – 100 g (3.5 oz, 1 cup)
- Low-fat milk – 480 ml (2 cups)
- Apple – 160 g (5.6 oz, diced)
- Cinnamon – 1 tsp
- Walnuts – 20 g (0.7 oz), chopped

Instructions:

1. Cook oats in milk for 20 minutes, stirring occasionally.
2. Stir in diced apple and cinnamon.
3. Top with walnuts before serving.

Nutrition Facts (per serving):

Calories: 340 | Protein: 12 g | Carbs: 58 g | Fat: 10 g

Sodium: 90 mg | Potassium: 450 mg | Fiber: 8 g

Nutritionist's Note:

Apples add soluble fiber, walnuts bring magnesium, and cinnamon stabilizes blood sugar — all DASH-friendly for morning balance.

8. Cottage Cheese & Pineapple Bowl

Serves: 1 | **Prep:** 5 min

Ingredients:

- Low-fat cottage cheese – 200 g (7 oz, 1 cup)
- Pineapple chunks – 120 g (4.2 oz, 1 cup)
- Flaxseeds – 10 g (1 tbsp)

Instructions:

1. Mix cottage cheese with pineapple.
2. Sprinkle flaxseeds on top.

Nutrition Facts (per serving):

Calories: 280 | Protein: 23 g | Carbs: 28 g | Fat: 8 g

Sodium: 180 mg | Potassium: 460 mg | Fiber: 5 g

Nutritionist's Note:

A protein-rich breakfast with a tropical twist — perfect for satiety and potassium balance.

9. Peanut Butter & Banana Power Toast

Serves: 1 | **Prep:** 5 min

Ingredients:

- Whole wheat bread – 60 g (2 slices, 2.1 oz)
- Natural peanut butter (unsalted) – 30 g (2 tbsp)
- Banana – 100 g (3.5 oz, sliced)

Instructions:

1. Toast bread.
2. Spread peanut butter.
3. Layer banana slices on top.

Nutrition Facts (per serving):

Calories: 340 | Protein: 13 g | Carbs: 45 g | Fat: 14 g

Sodium: 65 mg | Potassium: 620 mg | Fiber: 7 g

Nutritionist's Note:

This combo delivers potassium, magnesium, and healthy fats to keep blood sugar steady and energy levels high.

10. Scrambled Eggs with Kale & Sweet Potato

Serves: 1 | **Prep:** 5 min | **Cook:** 10 min

Ingredients:

- Eggs – 2 large (100 g / 3.5 oz)
- Kale – 50 g (1.8 oz, chopped)
- Sweet potato – 100 g (3.5 oz, diced, pre-cooked)

- Olive oil – 5 g (1 tsp)

Instructions:

1. Heat oil, sauté kale and sweet potato until warm.
2. Add beaten eggs, scramble until set.
3. Serve hot.

Nutrition Facts (per serving):

Calories: 300 | Protein: 16 g | Carbs: 28 g | Fat: 14 g

Sodium: 160 mg | Potassium: 620 mg | Fiber: 5 g

Nutritionist's Note:

A fiber-rich, potassium-heavy start that balances protein and complex carbs — ideal for long-lasting energy and stable blood pressure.



DASH Breakfast Quick Reference

Recipe	Calories	Protein	Carbs	Fat	Sodium (mg)	Potassium (mg)	Fiber (g)
Berry Chia Overnight Oats	340	14 g	55 g	8 g	90	430	10
Greek Yogurt Parfait	350	22 g	40 g	12 g	80	470	5
Veggie Omelet (Spinach & Mushrooms)	260	18 g	7 g	18 g	160	480	2
Avocado Toast with Tomato & Egg	340	12 g	38 g	16 g	220	500	8
Banana Oat Pancakes	280	10 g	45 g	7 g	120	620	6
High-Fiber Smoothie	310	12 g	55 g	6 g	100	780	9
Apple Cinnamon Steel-Cut Oats	340	12 g	58 g	10 g	90	450	8
Cottage Cheese & Pineapple Bowl	280	23 g	28 g	8 g	180	460	5
Peanut Butter & Banana Power Toast	340	13 g	45 g	14 g	65	620	7
Scrambled Eggs with Kale & Sweet Potato	300	16 g	28 g	14 g	160	620	5

This table gives you an **instant clarity**:

- ✓ Which breakfasts are **higher protein** (Yogurt Parfait, Cottage Cheese Bowl).
- ✓ Which are **high potassium** (Smoothie, Peanut Butter Toast, Kale Scramble).
- ✓ Which are **lighter calorie** options (Veggie Omelet, Banana Pancakes).



DASH Lunch Recipes

1. Mediterranean Chickpea Wrap

Serves: 1 | **Prep:** 10 min

Ingredients:

- Whole wheat tortilla – 60 g (2.1 oz)
- Chickpeas (cooked, no salt) – 100 g (3.5 oz)
- Hummus (low-sodium) – 40 g (2 tbsp)
- Cucumber – 50 g (1.8 oz), sliced
- Spinach – 40 g (1.4 oz)
- Red bell pepper – 50 g (1.8 oz), sliced

Instructions:

1. Spread hummus on the tortilla.
2. Layer chickpeas, cucumber, spinach, and bell pepper.
3. Roll tightly, slice in half, and serve.

Nutrition Facts (per serving):

Calories: 360 | Protein: 15 g | Carbs: 54 g | Fat: 10 g

Sodium: 230 mg | Potassium: 620 mg | Fiber: 12 g

Nutritionist's Note:

Rich in plant protein, fiber, and potassium — this wrap supports fullness, digestion, and blood pressure control.

2. Lentil & Quinoa Power Bowl

Serves: 2 | **Prep:** 10 min | **Cook:** 20 min

Ingredients:

- Quinoa (cooked) – 200 g (7 oz, 2 cups)
- Green lentils (cooked) – 200 g (7 oz, 1 ½ cups)
- Roasted zucchini – 150 g (5.3 oz)
- Carrots – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice – 1 tbsp

Instructions:

1. Cook quinoa and lentils ahead of time.
2. Layer quinoa, lentils, and roasted vegetables in bowls.
3. Drizzle with olive oil and lemon before serving.

Nutrition Facts (per serving):

Calories: 420 | Protein: 18 g | Carbs: 68 g | Fat: 10 g

Sodium: 120 mg | Potassium: 780 mg | Fiber: 15 g

Nutritionist's Note:

A **fiber and plant-protein powerhouse** that helps lower cholesterol and improve blood vessel function.

3. Grilled Chicken & Avocado Salad

Serves: 1 | **Prep:** 10 min | **Cook:** 15 min

Ingredients:

- Chicken breast – 120 g (4.2 oz), grilled
- Mixed greens – 100 g (3.5 oz)
- Avocado – 50 g (1.8 oz, ¼ fruit)
- Cherry tomatoes – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice – 1 tbsp

Instructions:

1. Grill chicken breast and slice.
2. Toss greens, avocado, and tomatoes.
3. Top with chicken and drizzle with olive oil and lemon.

Nutrition Facts (per serving):

Calories: 410 | Protein: 36 g | Carbs: 12 g | Fat: 24 g

Sodium: 140 mg | Potassium: 720 mg | Fiber: 6 g

Nutritionist's Note:

Lean protein + potassium-rich avocado = a perfect DASH combo for sustained energy and heart support.

4. Tuna Salad Wrap (Yogurt-Based)

Serves: 1 | **Prep:** 10 min

Ingredients:

- Whole wheat tortilla – 60 g (2.1 oz)
- Tuna (canned in water, drained) – 100 g (3.5 oz)
- Greek yogurt (low-fat) – 30 g (2 tbsp)
- Spinach – 40 g (1.4 oz)
- Tomato slices – 50 g (1.8 oz)

Instructions:

1. Mix tuna with yogurt.
2. Spread on tortilla, top with spinach and tomatoes.
3. Roll and serve.

Nutrition Facts (per serving):

Calories: 340 | Protein: 32 g | Carbs: 30 g | Fat: 9 g

Sodium: 210 mg | Potassium: 580 mg | Fiber: 7 g

Nutritionist's Note:

Using yogurt instead of mayo slashes sodium and fat while keeping the wrap creamy and protein-rich.

5. Turkey & Spinach Hummus Wrap

Serves: 1 | **Prep:** 10 min

Ingredients:

- Whole wheat tortilla – 60 g (2.1 oz)

- Turkey breast (roasted, low-sodium) – 80 g (2.8 oz)
- Spinach – 50 g (1.8 oz)
- Hummus – 30 g (2 tbsp)

Instructions:

1. Spread hummus on tortilla.
2. Layer spinach and turkey slices.
3. Roll, slice in half, and enjoy.

Nutrition Facts (per serving):

Calories: 330 | Protein: 26 g | Carbs: 35 g | Fat: 9 g

Sodium: 260 mg | Potassium: 530 mg | Fiber: 6 g

Nutritionist's Note:

A simple, protein-rich wrap that's low in sodium compared to deli sandwiches. Great for portable lunches.

6. Black Bean & Brown Rice Bowl

Serves: 2 | **Prep:** 10 min | **Cook:** 20 min

Ingredients:

- Brown rice (cooked) – 200 g (7 oz, 2 cups)
- Black beans (cooked) – 200 g (7 oz, 1 ½ cups)
- Corn (frozen, thawed) – 100 g (3.5 oz)
- Salsa (no salt added) – 60 g (¼ cup)
- Avocado – 50 g (1.8 oz)

Instructions:

1. Warm rice and beans.
2. Layer rice, beans, corn, salsa, and avocado.
3. Mix and serve.

Nutrition Facts (per serving):

Calories: 400 | Protein: 15 g | Carbs: 70 g | Fat: 10 g

Sodium: 180 mg | Potassium: 790 mg | Fiber: 14 g

Nutritionist's Note:

Beans and rice make a complete plant protein, while avocado and salsa add potassium and healthy fats.

7. Roasted Veggie & Feta Grain Bowl

Serves: 2 | **Prep:** 10 min | **Cook:** 25 min

Ingredients:

- Quinoa (cooked) – 200 g (7 oz, 2 cups)
- Roasted zucchini, bell peppers, carrots – 200 g (7 oz)
- Feta cheese (reduced-sodium) – 40 g (1.4 oz)
- Olive oil – 10 g (2 tsp)

Instructions:

1. Roast veggies until tender.
2. Layer quinoa, veggies, and crumbled feta.
3. Drizzle with olive oil.

Nutrition Facts (per serving):

Calories: 370 | Protein: 14 g | Carbs: 56 g | Fat: 12 g
Sodium: 260 mg | Potassium: 680 mg | Fiber: 11 g

Nutritionist's Note:

Feta adds flavor with less sodium when used sparingly. Balanced with quinoa and veggies, it's heart-healthy and satisfying.

8. Salmon & Quinoa Salad with Lemon Dressing

Serves: 2 | **Prep:** 15 min | **Cook:** 15 min

Ingredients:

- Salmon (grilled or baked) – 200 g (7 oz)
- Quinoa (cooked) – 200 g (7 oz, 2 cups)
- Mixed greens – 100 g (3.5 oz)
- Cherry tomatoes – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice – 1 tbsp

Instructions:

1. Flake salmon into pieces.
2. Toss quinoa, greens, and tomatoes.
3. Top with salmon, olive oil, and lemon.

Nutrition Facts (per serving):

Calories: 420 | Protein: 30 g | Carbs: 38 g | Fat: 18 g
Sodium: 130 mg | Potassium: 710 mg | Fiber: 8 g

Nutritionist's Note:

This meal is rich in omega-3s, fiber, and potassium, protecting heart and brain health.

9. Curried Chickpea Pita Pockets

Serves: 2 | **Prep:** 10 min

Ingredients:

- Whole wheat pita – 120 g (4.2 oz, 2 small pitas)
- Chickpeas (cooked, no salt) – 200 g (7 oz, 1 ½ cups)
- Greek yogurt – 60 g (4 tbsp)
- Curry powder – 1 tsp
- Spinach – 50 g (1.8 oz)

Instructions:

1. Mix chickpeas with yogurt and curry powder.
2. Stuff mixture into pitas with spinach.

Nutrition Facts (per serving):

Calories: 360 | Protein: 16 g | Carbs: 58 g | Fat: 8 g
Sodium: 190 mg | Potassium: 690 mg | Fiber: 11 g

Nutritionist's Note:

A flavorful plant-based option with yogurt for creaminess and curry for spice — sodium stays low but taste stays high.

10. Egg Salad on Whole Wheat Toast (Yogurt-Based)

Serves: 2 | **Prep:** 10 min | **Cook:** 10 min

Ingredients:

- Eggs – 4 large (200 g / 7 oz, boiled)
- Greek yogurt – 60 g (4 tbsp)
- Whole wheat bread – 120 g (4.2 oz, 4 slices)
- Green onion – 20 g (0.7 oz), chopped
- Black pepper – to taste

Instructions:

1. Chop boiled eggs, mix with yogurt and green onion.
2. Spread onto toasted whole wheat bread.

Nutrition Facts (per serving):

Calories: 310 | Protein: 20 g | Carbs: 32 g | Fat: 12 g

Sodium: 220 mg | Potassium: 480 mg | Fiber: 5 g

Nutritionist's Note:

Swapping mayo for yogurt keeps this creamy classic light, protein-packed, and DASH-friendly.



DASH Lunch Quick Reference

Recipe	Calories	Protein	Carbs	Fat	Sodium (mg)	Potassium (mg)	Fiber (g)
Mediterranean Chickpea Wrap	360	15 g	54 g	10 g	230	620	12
Lentil & Quinoa Power Bowl	420	18 g	68 g	10 g	120	780	15
Grilled Chicken & Avocado Salad	410	36 g	12 g	24 g	140	720	6
Tuna Salad Wrap (Yogurt-Based)	340	32 g	30 g	9 g	210	580	7
Turkey & Spinach Hummus Wrap	330	26 g	35 g	9 g	260	530	6
Black Bean & Brown Rice Bowl	400	15 g	70 g	10 g	180	790	14
Roasted Veggie & Feta Grain Bowl	370	14 g	56 g	12 g	260	680	11
Salmon & Quinoa Salad	420	30 g	38 g	18 g	130	710	8
Curried Chickpea Pita Pockets	360	16 g	58 g	8 g	190	690	11
Egg Salad on Whole Wheat Toast	310	20 g	32 g	12 g	220	480	5

This table makes it super easy for you to:

- Pick **high-protein** options (Tuna Wrap, Chicken Salad).
- Choose **fiber-rich** meals (Lentil Bowl, Black Bean Bowl).
- Find **low-sodium** options (Lentil & Quinoa Bowl, Salmon Salad).
- Nutrition facts (Calories, Protein, Carbs, Fat, Sodium, Potassium, Fiber)

Nutritionist's Note (your expert insight)



DASH Dinner Recipes

1. Baked Salmon with Garlic Spinach

Serves: 2 | **Prep:** 10 min | **Cook:** 20 min

Ingredients:

- Salmon fillet – 280 g (10 oz, two 5 oz portions)
- Olive oil – 10 g (2 tsp)
- Garlic – 2 cloves, minced
- Spinach – 200 g (7 oz)
- Lemon juice – 1 tbsp
- Black pepper – to taste

Instructions:

1. Preheat oven to 375°F (190°C).
2. Place salmon on a baking sheet, drizzle with 1 tsp olive oil, season with pepper.
3. Bake 18–20 minutes, until salmon flakes easily.
4. Meanwhile, heat remaining oil, sauté garlic and spinach until wilted.
5. Serve salmon with spinach and a squeeze of lemon.

Nutrition Facts (per serving):

Calories: 410 | Protein: 36 g | Carbs: 5 g | Fat: 26 g

Sodium: 95 mg | Potassium: 780 mg | Fiber: 3 g

Nutritionist's Note:

Rich in **omega-3s** and potassium, this dinner supports blood pressure regulation and heart health.

2. Grilled Chicken with Quinoa & Roasted Vegetables

Serves: 2 | **Prep:** 15 min | **Cook:** 25 min

Ingredients:

- Chicken breast – 240 g (8.5 oz, 2 pieces)
- Quinoa (cooked) – 200 g (7 oz, 2 cups)
- Zucchini – 100 g (3.5 oz)
- Red bell pepper – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)
- Black pepper & herbs – to taste

Instructions:

1. Preheat oven to 400°F (200°C). Roast veggies with 1 tsp olive oil for 20 minutes.
2. Grill chicken until fully cooked (internal temp 165°F / 74°C).
3. Serve with quinoa and roasted vegetables.

Nutrition Facts (per serving):

Calories: 430 | Protein: 40 g | Carbs: 38 g | Fat: 14 g

Sodium: 130 mg | Potassium: 720 mg | Fiber: 6 g

Nutritionist's Note:

A classic DASH plate: lean protein, whole grains, and vegetables — balanced and filling.

3. Cod with Brown Rice & Asparagus

Serves: 2 | **Prep:** 10 min | **Cook:** 20 min

Ingredients:

- Cod fillet – 280 g (10 oz, two 5 oz portions)
- Brown rice (cooked) – 200 g (7 oz, 2 cups)
- Asparagus – 200 g (7 oz)
- Olive oil – 10 g (2 tsp)
- Lemon slices – 2

Instructions:

1. Preheat oven to 375°F (190°C). Bake cod with 1 tsp olive oil and lemon slices for 18 minutes.
2. Steam asparagus until tender.
3. Serve cod with asparagus and brown rice.

Nutrition Facts (per serving):

Calories: 390 | Protein: 34 g | Carbs: 42 g | Fat: 11 g

Sodium: 90 mg | Potassium: 710 mg | Fiber: 5 g

Nutritionist's Note:

Cod is lean and high in protein, making this a light yet satisfying dinner that's naturally low in sodium.

4. Shrimp Stir-Fry with Broccoli & Bell Peppers

Serves: 2 | **Prep:** 10 min | **Cook:** 10 min

Ingredients:

- Shrimp (peeled, deveined) – 240 g (8.5 oz)
- Broccoli florets – 200 g (7 oz)
- Red bell pepper – 100 g (3.5 oz)
- Olive oil – 10 g (2 tsp)
- Low-sodium soy sauce – 15 ml (1 tbsp)
- Garlic – 1 clove, minced

Instructions:

1. Heat oil in a skillet, sauté garlic and shrimp for 3 minutes.
2. Add broccoli and peppers, stir-fry until tender.
3. Drizzle with low-sodium soy sauce before serving.

Nutrition Facts (per serving):

Calories: 360 | Protein: 34 g | Carbs: 24 g | Fat: 14 g

Sodium: 380 mg | Potassium: 620 mg | Fiber: 6 g

Nutritionist's Note:

A quick, protein-rich dinner. Using **low-sodium soy sauce** keeps flavor high while cutting sodium in half.

5. Turkey Chili (Low-Sodium)

Serves: 4 | **Prep:** 15 min | **Cook:** 40 min

Ingredients:

- Lean ground turkey – 450 g (1 lb)

- Kidney beans (cooked) – 400 g (14 oz)
- Black beans (cooked) – 200 g (7 oz)
- Diced tomatoes (no salt added) – 400 g (14 oz)
- Onion – 100 g (3.5 oz)
- Chili powder – 1 tbsp
- Olive oil – 10 g (2 tsp)

Instructions:

1. Heat oil, sauté onion. Add turkey, cook until browned.
2. Stir in beans, tomatoes, and chili powder.
3. Simmer 30 minutes.

Nutrition Facts (per serving):

Calories: 410 | Protein: 32 g | Carbs: 40 g | Fat: 14 g

Sodium: 240 mg | Potassium: 890 mg | Fiber: 12 g

Nutritionist's Note:

A hearty, filling dish high in potassium and fiber — a DASH-friendly comfort food.

6. Lentil & Sweet Potato Shepherd's Pie

Serves: 4 | **Prep:** 20 min | **Cook:** 30 min

Ingredients:

- Lentils (cooked) – 400 g (14 oz)
- Carrots – 100 g (3.5 oz)
- Peas – 100 g (3.5 oz)
- Sweet potato (mashed) – 400 g (14 oz)
- Olive oil – 10 g (2 tsp)
- Onion – 100 g (3.5 oz)

Instructions:

1. Sauté onion, carrots, and peas in olive oil.
2. Add lentils, simmer for 10 minutes.
3. Spread mixture in a baking dish, top with mashed sweet potatoes.
4. Bake at 375°F (190°C) for 20 minutes.

Nutrition Facts (per serving):

Calories: 390 | Protein: 18 g | Carbs: 68 g | Fat: 8 g

Sodium: 150 mg | Potassium: 840 mg | Fiber: 13 g

Nutritionist's Note:

Replacing beef with lentils cuts saturated fat and sodium — while sweet potatoes add potassium and fiber.

7. Stuffed Bell Peppers with Quinoa & Beans

Serves: 4 | **Prep:** 20 min | **Cook:** 35 min

Ingredients:

- Bell peppers – 4 large (600 g / 21 oz)
- Quinoa (cooked) – 200 g (7 oz, 2 cups)

- Black beans (cooked) – 200 g (7 oz)
- Corn – 100 g (3.5 oz)
- Diced tomatoes (no salt added) – 200 g (7 oz)
- Olive oil – 10 g (2 tsp)

Instructions:

1. Preheat oven to 375°F (190°C).
2. Mix quinoa, beans, corn, and tomatoes.
3. Stuff peppers with mixture, drizzle with olive oil.
4. Bake 30–35 minutes until tender.

Nutrition Facts (per serving):

Calories: 370 | Protein: 15 g | Carbs: 65 g | Fat: 9 g

Sodium: 160 mg | Potassium: 750 mg | Fiber: 12 g

Nutritionist's Note:

Colorful, fiber-packed, and low in sodium — a family-friendly DASH dinner.

8. Lemon Herb Chicken with Roasted Brussels Sprouts

Serves: 2 | **Prep:** 15 min | **Cook:** 25 min

Ingredients:

- Chicken breast – 240 g (8.5 oz, 2 pieces)
- Brussels sprouts – 200 g (7 oz)
- Olive oil – 10 g (2 tsp)
- Lemon juice – 1 tbsp
- Garlic – 1 clove, minced

Instructions:

1. Roast Brussels sprouts with 1 tsp olive oil at 400°F (200°C) for 20 minutes.
2. Grill chicken with garlic, lemon, and 1 tsp olive oil.
3. Serve together.

Nutrition Facts (per serving):

Calories: 400 | Protein: 38 g | Carbs: 18 g | Fat: 16 g

Sodium: 130 mg | Potassium: 720 mg | Fiber: 7 g

Nutritionist's Note:

Lemon and garlic bring flavor without sodium — paired with potassium-rich sprouts, this is a DASH classic.

9. Mediterranean Baked Fish with Tomatoes & Olives

Serves: 2 | **Prep:** 10 min | **Cook:** 20 min

Ingredients:

- White fish (cod, tilapia, or haddock) – 280 g (10 oz)
- Tomatoes – 200 g (7 oz)
- Kalamata olives – 30 g (1 oz, ~6 olives)
- Olive oil – 10 g (2 tsp)
- Herbs: oregano, parsley

Instructions:

1. Preheat oven to 375°F (190°C).
2. Place fish in baking dish, top with tomatoes, olives, olive oil, and herbs.
3. Bake 18–20 minutes.

Nutrition Facts (per serving):

Calories: 370 | Protein: 34 g | Carbs: 12 g | Fat: 20 g

Sodium: 260 mg | Potassium: 690 mg | Fiber: 4 g

Nutritionist's Note:

Mediterranean flavors meet DASH balance — a delicious way to reduce sodium while keeping taste bold.

10. Whole Wheat Pasta Primavera

Serves: 2 | **Prep:** 15 min | **Cook:** 20 min

Ingredients:

- Whole wheat pasta – 160 g (5.6 oz, dry)
- Zucchini – 100 g (3.5 oz)
- Broccoli – 100 g (3.5 oz)
- Carrots – 80 g (2.8 oz)
- Olive oil – 10 g (2 tsp)
- Parmesan cheese (optional, light) – 15 g (0.5 oz)

Instructions:

1. Cook pasta according to package (no added salt).
2. Sauté vegetables in olive oil until tender.
3. Toss pasta with vegetables, top with a sprinkle of Parmesan if desired.

Nutrition Facts (per serving):

Calories: 420 | Protein: 18 g | Carbs: 70 g | Fat: 12 g

Sodium: 210 mg | Potassium: 680 mg | Fiber: 10 g

Nutritionist's Note:

A fiber-rich pasta dish — DASH-friendly by keeping cheese light and loading up on vegetables.

That's **10 hearty but heart-healthy dinners** — each under ~450 calories, balanced, and naturally lower in sodium.

DASH Dinner Quick Reference

Recipe	Calories	Protein	Carbs	Fat	Sodium (mg)	Potassium (mg)	Fiber (g)
Baked Salmon with Garlic Spinach	410	36 g	5 g	26 g	95	780	3
Grilled Chicken with Quinoa & Roasted Veggies	430	40 g	38 g	14 g	130	720	6
Cod with Brown Rice & Asparagus	390	34 g	42 g	11 g	90	710	5
Shrimp Stir-Fry with Broccoli & Peppers	360	34 g	24 g	14 g	380	620	6
Turkey Chili (Low-Sodium)	410	32 g	40 g	14 g	240	890	12
Lentil & Sweet Potato Shepherd's Pie	390	18 g	68 g	8 g	150	840	13
Stuffed Bell Peppers with Quinoa & Beans	370	15 g	65 g	9 g	160	750	12
Lemon Herb Chicken with Brussels Sprouts	400	38 g	18 g	16 g	130	720	7
Mediterranean Baked Fish with Tomatoes & Olives	370	34 g	12 g	20 g	260	690	4
Whole Wheat Pasta Primavera	420	18 g	70 g	12 g	210	680	10

What this shows:

- **Highest protein:** Grilled Chicken (40 g), Lemon Herb Chicken (38 g).
- **Lowest sodium:** Cod with Asparagus (90 mg), Baked Salmon (95 mg).
- **Most fiber-rich:** Lentil Shepherd's Pie (13 g), Stuffed Peppers (12 g).
- **Best potassium boost:** Turkey Chili (890 mg), Lentil Shepherd's Pie (840 mg).



DASH Snacks & Sweets

1. Dark Chocolate Banana Bites with Walnuts

Serves: 2 | **Prep:** 10 min | **Chill:** 30 min

Ingredients:

- Banana – 120 g (1 medium)
- Dark chocolate (70% cocoa) – 40 g (1.4 oz)
- Walnuts – 20 g (0.7 oz), chopped

Instructions:

1. Slice banana into rounds.
2. Melt chocolate and dip each slice halfway.
3. Sprinkle with walnuts, chill until set.

Nutrition Facts (per serving):

180 kcal | Protein 3 g | Carbs 28 g | Fat 9 g | Sodium 5 mg | Potassium 310 mg | Fiber 4 g

Nutritionist's Note:

Combines potassium (banana) and heart-healthy fats (walnuts, dark chocolate) for a smart indulgence.

2. Apple Slices with Almond Butter & Cinnamon

Serves: 1 | **Prep:** 5 min

Ingredients:

- Apple – 180 g (6.3 oz, medium)
- Almond butter (unsalted) – 15 g (1 tbsp)
- Cinnamon – ¼ tsp

Instructions:

1. Slice apple.
2. Spread with almond butter, sprinkle cinnamon.

Nutrition Facts (per serving):

190 kcal | Protein 3 g | Carbs 28 g | Fat 8 g | Sodium 2 mg | Potassium 270 mg | Fiber 5 g

Nutritionist's Note:

High fiber and magnesium from almonds balance blood sugar and cravings.

3. Greek Yogurt with Berries & Flax

Serves: 1 | **Prep:** 5 min

Ingredients:

- Greek yogurt (low-fat) – 150 g (5.3 oz)
- Blueberries – 80 g (2.8 oz)
- Ground flaxseed – 10 g (1 tbsp)

Instructions:

1. Stir flaxseed into yogurt.
2. Top with blueberries.

Nutrition Facts (per serving):

160 kcal | Protein 13 g | Carbs 22 g | Fat 4 g | Sodium 65 mg | Potassium 280 mg | Fiber 5 g

Nutritionist's Note:

A protein- and omega-3-rich snack that supports digestion and satiety.

4. Carrot & Celery Sticks with Hummus

Serves: 1 | **Prep:** 5 min

Ingredients:

- Carrots – 100 g (3.5 oz)
- Celery – 100 g (3.5 oz)
- Hummus (low-sodium) – 40 g (2 tbsp)

Instructions:

1. Slice carrots and celery into sticks.
2. Serve with hummus.

Nutrition Facts (per serving):

130 kcal | Protein 4 g | Carbs 16 g | Fat 6 g | Sodium 90 mg | Potassium 360 mg | Fiber 6 g

Nutritionist's Note:

A crunchy, fiber-packed snack with plant protein and potassium.

5. Homemade Air-Popped Popcorn (Herb-Flavored)

Serves: 2 | **Prep/Cook:** 10 min

Ingredients:

- Popcorn kernels – 60 g (2.1 oz, ⅓ cup)
- Olive oil – 10 g (2 tsp)
- Dried herbs (rosemary, oregano) – ½ tsp

Instructions:

1. Pop kernels in an air-popper or pan (no added salt).
2. Toss with olive oil and herbs.

Nutrition Facts (per serving):

150 kcal | Protein 4 g | Carbs 22 g | Fat 6 g | Sodium 10 mg | Potassium 160 mg | Fiber 5 g

Nutritionist's Note:

Whole-grain, high-fiber, and satisfying — without the excess sodium of packaged popcorn.

6. Cottage Cheese with Fresh Peaches

Serves: 1 | **Prep:** 5 min

Ingredients:

- Low-fat cottage cheese – 150 g (5.3 oz)
- Fresh peach – 150 g (5.3 oz), sliced

Instructions:

1. Mix cottage cheese with peach slices.

Nutrition Facts (per serving):

200 kcal | Protein 16 g | Carbs 25 g | Fat 5 g | Sodium 150 mg | Potassium 390 mg | Fiber 3 g

Nutritionist's Note:

Protein-rich with natural sweetness — calcium supports blood vessel function.

7. Frozen Berry Yogurt Bark

Serves: 4 | **Prep:** 10 min | **Freeze:** 2 hrs

Ingredients:

- Greek yogurt (low-fat) – 400 g (14 oz)
- Strawberries – 100 g (3.5 oz)
- Blueberries – 80 g (2.8 oz)
- Honey – 15 g (1 tbsp, optional)

Instructions:

1. Spread yogurt on a lined tray.
2. Sprinkle berries and drizzle honey.
3. Freeze 2 hours, break into pieces.

Nutrition Facts (per serving):

110 kcal | Protein 9 g | Carbs 14 g | Fat 2 g | Sodium 45 mg | Potassium 150 mg | Fiber 2 g

Nutritionist's Note:

A refreshing, calcium-rich sweet that doubles as a healthy dessert.

8. Energy Balls (Oats, Dates, Almond Butter)

Serves: 8 balls | **Prep:** 10 min | **Chill:** 30 min

Ingredients:

- Rolled oats – 80 g (2.8 oz, 1 cup)
- Dates – 100 g (3.5 oz, pitted)
- Almond butter (unsalted) – 60 g (2 oz, ¼ cup)
- Chia seeds – 20 g (0.7 oz, 2 tbsp)

Instructions:

1. Blend all ingredients in a food processor.
2. Roll into balls, refrigerate 30 minutes.

Nutrition Facts (per ball):

95 kcal | Protein 2 g | Carbs 13 g | Fat 4 g | Sodium 5 mg | Potassium 90 mg | Fiber 2 g

Nutritionist's Note:

Portable, fiber- and mineral-rich snack for steady energy and satiety.

9. Baked Apple with Cinnamon & Walnuts

Serves: 2 | **Prep:** 5 min | **Cook:** 20 min

Ingredients:

- Apples – 2 medium (360 g / 12.7 oz)
- Walnuts – 20 g (0.7 oz), chopped
- Cinnamon – 1 tsp

Instructions:

1. Core apples and fill with walnuts.
2. Sprinkle with cinnamon, bake at 375°F (190°C) for 20 minutes.

Nutrition Facts (per serving):

160 kcal | Protein 2 g | Carbs 28 g | Fat 7 g | Sodium 2 mg | Potassium 280 mg | Fiber 6 g

Nutritionist's Note:

A warm, naturally sweet dessert that adds fiber and magnesium for blood pressure control.

10. Chia Pudding with Mango

Serves: 2 | **Prep:** 5 min | **Chill:** 4 hrs

Ingredients:

- Chia seeds – 40 g (1.4 oz, ¼ cup)
- Low-fat milk (or almond milk) – 480 ml (2 cups)
- Mango – 200 g (7 oz), diced

Instructions:

1. Stir chia seeds into milk, refrigerate 4 hrs until thick.
2. Top with fresh mango cubes.

Nutrition Facts (per serving):

200 kcal | Protein 7 g | Carbs 30 g | Fat 7 g | Sodium 90 mg | Potassium 400 mg | Fiber 9 g

Nutritionist's Note:

Chia provides fiber and omega-3s, while mango adds potassium and natural sweetness.



DASH Snacks & Sweets Quick Reference

Recipe	Calories	Protein	Carbs	Fat	Sodium (mg)	Potassium (mg)	Fiber (g)
Dark Chocolate Banana Bites	180	3 g	28 g	9 g	5	310	4
Apple Slices with Almond Butter	190	3 g	28 g	8 g	2	270	5
Greek Yogurt with Berries & Flax	160	13 g	22 g	4 g	65	280	5
Carrot & Celery Sticks with Hummus	130	4 g	16 g	6 g	90	360	6
Air-Popped Popcorn with Herbs	150	4 g	22 g	6 g	10	160	5
Cottage Cheese with Peaches	200	16 g	25 g	5 g	150	390	3
Frozen Berry Yogurt Bark	110	9 g	14 g	2 g	45	150	2
Energy Balls (Oats, Dates, Almond Butter)	95*	2 g	13 g	4 g	5	90	2
Baked Apple with Cinnamon & Walnuts	160	2 g	28 g	7 g	2	280	6
Chia Pudding with Mango	200	7 g	30 g	7 g	90	400	9

*Per ball

What this shows:

- **Highest protein:** Cottage Cheese with Peaches (16 g), Yogurt Bark (9 g per small piece).
- **Highest fiber:** Chia Pudding (9 g), Baked Apple (6 g), Carrot & Celery with Hummus (6 g).
- **Lowest sodium:** Apple Slices, Baked Apple (just 2 mg).
- **Most potassium:** Chia Pudding (400 mg), Cottage Cheese with Peaches (390 mg).

DASH Slow Cooker Recipes

1. Slow Cooker Lentil & Vegetable Stew

Serves: 4 | **Prep:** 10 min | **Cook:** 6–7 hrs low / 3–4 hrs high

Ingredients:

- Green lentils – 200 g (7 oz, 1 cup dry)
- Carrots – 150 g (5.3 oz), chopped
- Celery – 100 g (3.5 oz), chopped
- Onion – 100 g (3.5 oz), diced
- Canned tomatoes (no salt) – 400 g (14 oz)
- Low-sodium vegetable broth – 1 liter (4 cups)
- Olive oil – 10 g (2 tsp)
- Spices: cumin, paprika, bay leaf

Instructions:

1. Rinse lentils.
2. Add all ingredients to slow cooker, stir well.
3. Cover and cook on low 6–7 hrs (or high 3–4 hrs).
4. Remove bay leaf before serving.

Nutrition (per serving):

320 kcal | Protein 18 g | Carbs 55 g | Fat 7 g | Sodium 210 mg | Potassium 870 mg | Fiber 14 g

Note:

A **fiber-rich, potassium-heavy** stew that's budget-friendly and keeps you full.

2. Slow Cooker Turkey & White Bean Chili

Serves: 4 | **Prep:** 15 min | **Cook:** 6 hrs

Ingredients:

- Lean ground turkey – 450 g (1 lb)
- White beans (cooked) – 400 g (14 oz, 2 cups)
- Canned tomatoes (no salt) – 400 g (14 oz)
- Onion – 100 g (3.5 oz), diced
- Bell pepper – 100 g (3.5 oz), chopped
- Chili powder – 1 tbsp
- Olive oil – 10 g (2 tsp)

Instructions:

1. Brown turkey in skillet with olive oil.
2. Transfer to slow cooker with all other ingredients.
3. Stir, cover, and cook 6 hrs low / 3 hrs high.

Nutrition (per serving):

350 kcal | Protein 30 g | Carbs 38 g | Fat 9 g | Sodium 240 mg | Potassium 780 mg | Fiber 11 g

Note:

High protein, low sodium — a healthier spin on chili.

3. Slow Cooker Chicken & Brown Rice Soup

Serves: 4 | **Prep:** 10 min | **Cook:** 6 hrs

Ingredients:

- Chicken breast – 400 g (14 oz)
- Brown rice (uncooked) – 100 g (3.5 oz, ½ cup)
- Carrots – 150 g (5.3 oz), sliced
- Celery – 100 g (3.5 oz), chopped
- Onion – 100 g (3.5 oz), diced
- Low-sodium chicken broth – 1.2 liters (5 cups)
- Bay leaf – 1

Instructions:

1. Add all ingredients to slow cooker.
2. Cover and cook 6 hrs low (remove bay leaf before serving).

Nutrition (per serving):

310 kcal | Protein 28 g | Carbs 35 g | Fat 6 g | Sodium 200 mg | Potassium 710 mg | Fiber 5 g

Note:

Classic comfort food with **whole grains + lean protein** — great for family meals.

4. Slow Cooker Sweet Potato & Black Bean Chili

Serves: 4 | **Prep:** 10 min | **Cook:** 6 hrs

Ingredients:

- Sweet potato – 400 g (14 oz), diced
- Black beans (cooked) – 300 g (10.5 oz)
- Canned tomatoes (no salt) – 400 g (14 oz)
- Onion – 100 g (3.5 oz), diced
- Corn – 100 g (3.5 oz)
- Chili powder – 1 tsp
- Vegetable broth (low-sodium) – 1 liter (4 cups)

Instructions:

1. Add all ingredients to slow cooker.
2. Stir and cook on low 6 hrs / high 3 hrs.

Nutrition (per serving):

340 kcal | Protein 14 g | Carbs 62 g | Fat 5 g | Sodium 220 mg | Potassium 850 mg | Fiber 15 g

Note:

A **plant-based DASH favorite** — sweet potatoes and beans deliver potassium and fiber.

5. Slow Cooker Mediterranean Chickpea Stew

Serves: 4 | **Prep:** 10 min | **Cook:** 6 hrs

Ingredients:

- Chickpeas (cooked) – 400 g (14 oz)
- Zucchini – 150 g (5.3 oz), diced
- Eggplant – 150 g (5.3 oz), diced

- Tomatoes (no salt) – 400 g (14 oz)
- Olive oil – 10 g (2 tsp)
- Herbs: oregano, basil, garlic

Instructions:

1. Add all ingredients to slow cooker.
2. Cook on low 6 hrs / high 3 hrs.

Nutrition (per serving):

300 kcal | Protein 12 g | Carbs 45 g | Fat 8 g | Sodium 190 mg | Potassium 780 mg | Fiber 13 g

Note:

Mediterranean flavors, DASH nutrients — sodium kept minimal without sacrificing taste.

6. Slow Cooker Vegetable Curry

Serves: 4 | **Prep:** 15 min | **Cook:** 6 hrs

Ingredients:

- Cauliflower – 200 g (7 oz)
- Chickpeas (cooked) – 200 g (7 oz)
- Carrots – 100 g (3.5 oz)
- Green beans – 100 g (3.5 oz)
- Tomatoes (no salt) – 400 g (14 oz)
- Light coconut milk – 240 ml (1 cup)
- Curry powder – 2 tsp

Instructions:

1. Combine all ingredients in slow cooker.
2. Cook on low 6 hrs / high 3 hrs.

Nutrition (per serving):

330 kcal | Protein 11 g | Carbs 52 g | Fat 10 g | Sodium 210 mg | Potassium 770 mg | Fiber 12 g

Note:

Plant-based curry with fiber, potassium, and healthy fats from coconut.

7. Slow Cooker Salmon with Tomatoes & Herbs

Serves: 2 | **Prep:** 10 min | **Cook:** 3 hrs on low

Ingredients:

- Salmon fillets – 280 g (10 oz, 2 portions)
- Tomatoes – 200 g (7 oz), diced
- Olive oil – 10 g (2 tsp)
- Herbs: dill, parsley
- Lemon juice – 1 tbsp

Instructions:

1. Place salmon in slow cooker with tomatoes, oil, and herbs.
2. Cover, cook on low 3 hrs.

Nutrition (per serving):

360 kcal | Protein 34 g | Carbs 8 g | Fat 22 g | Sodium 120 mg | Potassium 750 mg | Fiber 2 g

Note:

Gentle cooking preserves **omega-3s** — heart-protective and delicious.

8. Slow Cooker Barley & Mushroom Risotto

Serves: 4 | **Prep:** 15 min | **Cook:** 6 hrs

Ingredients:

- Pearl barley – 200 g (7 oz, 1 cup)
- Mushrooms – 200 g (7 oz), sliced
- Onion – 100 g (3.5 oz), diced
- Vegetable broth (low-sodium) – 1 liter (4 cups)
- Olive oil – 10 g (2 tsp)
- Garlic – 2 cloves, minced

Instructions:

1. Add all ingredients to slow cooker.
2. Stir halfway through cooking.
3. Cook 6 hrs low until creamy.

Nutrition (per serving):

320 kcal | Protein 12 g | Carbs 58 g | Fat 6 g | Sodium 200 mg | Potassium 690 mg | Fiber 11 g

Note:

A fiber-rich, heart-healthy version of creamy risotto — no heavy cream or butter needed.

9. Slow Cooker Chicken Cacciatore (Light)

Serves: 4 | **Prep:** 15 min | **Cook:** 6 hrs

Ingredients:

- Chicken thighs (skinless) – 500 g (1.1 lb, 4 pieces)
- Bell peppers – 150 g (5.3 oz)
- Mushrooms – 100 g (3.5 oz)
- Tomatoes (no salt) – 400 g (14 oz)
- Garlic – 2 cloves
- Olive oil – 10 g (2 tsp)
- Italian herbs – 1 tsp

Instructions:

1. Place chicken and vegetables in slow cooker.
2. Add tomatoes, garlic, herbs, and oil.
3. Cook 6 hrs low / 3 hrs high.

Nutrition (per serving):

350 kcal | Protein 32 g | Carbs 14 g | Fat 18 g | Sodium 210 mg | Potassium 710 mg | Fiber 4 g

Note:

Classic Italian dish, made **DASH-friendly** by using skinless chicken and low-sodium tomatoes.

10. Slow Cooker Moroccan Lentil Stew

Serves: 4 | **Prep:** 15 min | **Cook:** 6 hrs

Ingredients:

- Red lentils – 200 g (7 oz, 1 cup dry)
- Carrots – 150 g (5.3 oz)
- Sweet potato – 200 g (7 oz)
- Tomatoes (no salt) – 400 g (14 oz)
- Vegetable broth (low-sodium) – 1 liter (4 cups)
- Spices: cumin, turmeric, cinnamon

Instructions:

1. Add all ingredients to slow cooker.
2. Stir well, cover, and cook 6 hrs low / 3 hrs high.

Nutrition (per serving):

330 kcal | Protein 15 g | Carbs 58 g | Fat 6 g | Sodium 180 mg | Potassium 860 mg | Fiber 14 g

Note:

Rich in **plant-based protein, fiber, and potassium** — spices add flavor without sodium.



DASH Slow Cooker Quick Reference

Recipe	Calories	Protein	Carbs	Fat	Sodium (mg)	Potassium (mg)	Fiber (g)
Lentil & Vegetable Stew	320	18 g	55 g	7 g	210	870	14
Turkey & White Bean Chili	350	30 g	38 g	9 g	240	780	11
Chicken & Brown Rice Soup	310	28 g	35 g	6 g	200	710	5
Sweet Potato & Black Bean Chili	340	14 g	62 g	5 g	220	850	15
Mediterranean Chickpea Stew	300	12 g	45 g	8 g	190	780	13
Vegetable Curry	330	11 g	52 g	10 g	210	770	12
Salmon with Tomatoes & Herbs	360	34 g	8 g	22 g	120	750	2
Barley & Mushroom Risotto	320	12 g	58 g	6 g	200	690	11
Chicken Cacciatore (Light)	350	32 g	14 g	18 g	210	710	4
Moroccan Lentil Stew	330	15 g	58 g	6 g	180	860	14

What this shows :

- **Highest protein:** Salmon (34 g), Chicken Cacciatore (32 g).
- **Most fiber:** Sweet Potato Chili (15 g), Lentil Stew (14 g), Moroccan Lentil Stew (14 g).
- **Lowest sodium:** Moroccan Lentil Stew (180 mg), Salmon with Tomatoes (120 mg).
- **Biggest potassium boost:** Lentil Stew (870 mg), Sweet Potato Chili (850 mg).



Part IV

Long-Term Success

Chapter 9

Adapting the DASH Diet for the Whole Family

One of the biggest keys to sticking with the DASH diet is making it a **family lifestyle** rather than a solo effort. When everyone at the table enjoys the same nourishing foods, you reduce the temptation to cook “two different meals” and create an environment where healthy choices feel natural.

Why Family Support Matters

- **Shared habits stick longer** — research shows that eating patterns are more sustainable when the household adopts them together.
 - **Kids model adults** — when children see parents filling half their plates with fruits and vegetables, they are more likely to develop those habits for life.
 - **Reduces resistance** — picky eaters or skeptical spouses are less likely to complain when healthy food tastes good, looks familiar, and is served consistently.
-

Making DASH Meals Family-Friendly

1. **Keep familiar favorites**
 - Instead of “taking away” foods, focus on **upgrading** them.
 - Example: Make homemade oven-baked fries with olive oil instead of salty frozen fries.
 - Swap soda for fruit-infused water — fun, colorful, and kid-approved.
2. **Serve meals buffet-style**
 - Place lean proteins, veggies, whole grains, and healthy toppings on the table.

- Let each family member build their plate. This gives kids choice and control while still keeping options DASH-approved.
 - 3. **Make it colorful**
 - Kids (and adults!) eat with their eyes. A plate with **reds (tomatoes, strawberries), greens (spinach, broccoli), oranges (carrots, sweet potatoes), purples (blueberries, eggplant)** feels exciting and inviting.
 - 4. **Involve the family in cooking**
 - Assign small tasks: kids can rinse vegetables, teens can chop, partners can stir.
 - People are more likely to eat what they helped prepare.
-

Smart Grocery Shopping for Families

- **Stock healthy staples:** whole wheat pasta, brown rice, oats, beans, lentils, unsalted nuts, frozen veggies.
 - **Buy in bulk:** saves money and ensures DASH-friendly foods are always on hand.
 - **Limit hidden sodium:** check labels for “sodium per serving” and aim for under 140 mg (“low-sodium” claim).
 - **Family treats:** allow small indulgences (like dark chocolate or homemade popcorn) so no one feels deprived.
-

Meal Planning Strategies for Busy Families

- **Batch cook staples:** grill chicken, cook a big pot of quinoa or lentils, and chop vegetables ahead of time.
 - **One meal, multiple uses:** roasted chicken can be tonight’s dinner, tomorrow’s salad topper, and the next day’s wrap filling.
 - **Slow cooker & sheet pan meals:** time-saving, hands-off methods that make eating DASH easy during hectic weeks.
-

Example: A Family-Friendly DASH Day

- **Breakfast:** Whole wheat pancakes with fruit topping instead of syrup.
- **Lunch:** Build-your-own wraps with turkey, hummus, and colorful veggies.
- **Snack:** Apple slices with almond butter.
- **Dinner:** Slow cooker chicken & vegetable stew with whole grain bread.
- **Dessert:** Frozen berry yogurt bark.

Final Takeaway

The DASH diet doesn’t have to feel like a “special medical plan” — when adapted for the whole family, it becomes a **lifestyle** rooted in flavor, variety, and shared health. Parents lower their blood pressure, kids learn lifelong eating skills, and everyone feels the benefit of more energy and balance.

The DASH Family Action Plan

1. Family-Friendly Grocery List

Use this as your **weekly shopping blueprint** — it keeps the pantry stocked with DASH staples everyone can enjoy.

Category	Family-Friendly DASH Foods	Notes
Fruits	Apples, bananas, berries, oranges, peaches, grapes	Buy fresh or frozen (no added sugar)
Vegetables	Carrots, cucumbers, broccoli, spinach, zucchini, bell peppers, sweet potatoes	Kids love raw carrot sticks & roasted sweet potato fries
Whole Grains	Oats, brown rice, whole wheat pasta, whole wheat bread, popcorn kernels, quinoa	Choose 100% whole grain on labels
Protein	Skinless chicken, turkey, salmon, cod, tuna (canned in water), eggs, beans, lentils	Go for lean cuts and plant-based options
Dairy	Low-fat milk, Greek yogurt, cottage cheese	Check for unsweetened versions
Healthy Fats	Olive oil, avocado, unsalted nuts & seeds, natural nut butters	Use in moderation for flavor and satiety
Flavor Boosters	Garlic, onion, fresh herbs, lemon, spices	Replace salty seasonings with herbs & citrus
Treats	Dark chocolate (70%), unsalted air-popped popcorn	A “yes” list for guilt-free enjoyment

2. DASH Family Swaps Table

Simple **swaps** help kids and partners adjust without feeling like they're "giving things up."

Instead of...	Try this DASH swap	Why it works
Sugary soda	Sparkling water with fruit slices	Fun, colorful, and sugar-free
Salty potato chips	Air-popped popcorn with herbs	Crunchy, lower sodium, higher fiber
White bread	Whole wheat bread	More fiber + nutrients
Fried chicken nuggets	Baked chicken strips with whole wheat coating	Crispy, but heart-healthy
Instant ramen	Whole wheat noodles with veggie broth & added spinach	Comforting but lower sodium
Ice cream	Frozen berry yogurt bark	Sweet, creamy, nutrient-packed
Cheese-heavy pizza	Homemade veggie pizza on whole wheat pita	Familiar but lighter

3. Weekly Meal Rhythm for Families

Instead of rigid meal plans, families thrive with **flexible rhythms** — predictable but adaptable.

Example:

Monday: Meatless Monday (lentils, beans, quinoa bowls)

Tuesday: Taco Tuesday (whole grain tortillas, lean turkey, or black beans)

Wednesday: Slow Cooker Night (chili, stew, or curry)

Thursday: Fish Night (salmon, cod, or shrimp with veggies)

Friday: Pizza Night (homemade pita pizzas loaded with veggies)

Saturday: Grill Night (chicken or veggie kebabs with whole grain sides)

Sunday: Family Favorites (comfort foods remade DASH-style, like pasta primavera)

4. Involving Kids & Teens in the DASH Diet

Little kids (ages 4–8): let them rinse vegetables, stir ingredients, or arrange colorful fruit plates.

Tweens (9–12): they can help chop softer vegetables, measure ingredients, or build their own wraps.

Teens (13+): encourage them to cook a full recipe once a week — ownership makes them more likely to eat it.

Family challenge idea: “Eat the rainbow” week — track how many different colors of fruits and veggies everyone eats.

5. Family-Friendly DASH Day Example

Breakfast (everyone): Whole wheat banana pancakes with berries.

Lunch (kids): Turkey & hummus wraps.

Lunch (adults): Lentil & quinoa power bowl.

Snack (everyone): Apple slices with almond butter.

Dinner: Slow cooker chicken & veggie stew with whole grain bread.

Dessert: Frozen berry yogurt bark.

Key Takeaway

When the DASH diet becomes a **family lifestyle**, it stops feeling like a restriction and turns into **everyday eating**. The secret is:

Keep favorites but swap smarter.

Plan flexible “theme nights.”

Make food colorful and fun.

Involve every family member in cooking and shopping.

That way, the DASH approach becomes a foundation for **lifelong health**, not just a “diet.”



Part V

Maintaining Results After the Initial Success

The DASH diet isn't a **short-term fix** — it's designed to be a **lifelong approach** to eating well, supporting heart health, and preventing chronic disease. But after the excitement of early wins (lower blood pressure, a few pounds lost, more energy), some people struggle with consistency. Here's how to keep the momentum going.

1. Think “Lifestyle,” Not “Diet”

- **Reframe your mindset:** Instead of “I’m on a diet,” think “This is how I eat now.”
- **Focus on habits:** Consistency in small daily choices (choosing water over soda, fruit over chips) matters more than perfection.
- **Celebrate non-scale victories:** Lower blood pressure readings, more energy, better sleep, or easier workouts are equally powerful motivators.

2. Keep Structure but Add Flexibility

- **Structured meals:** Stick to the DASH framework (fruits, veggies, lean protein, whole grains, low-fat dairy, healthy fats).
- **Flexibility for life:** Allow for treats on weekends, celebrations, or travel — balance matters more than restriction.
- **The 80/20 principle:** Aim to follow DASH 80% of the time, and give yourself permission for 20% flexibility. This keeps you consistent without burnout.

3. Continue Smart Grocery Habits

- **Plan ahead:** Use a weekly shopping list (like the family grocery guide).

- **Stock healthy staples:** Keep your pantry filled with DASH foods so “falling off track” is harder.
 - **Label vigilance:** Keep checking sodium content — food companies often change recipes. Aim for under 140 mg per serving for packaged items.
-

4. Keep the Family Involved

- Eating together as a household reinforces the habit.
 - Rotate “family cooks of the week” to keep meals fun and varied.
 - Involve kids in recipe testing or holiday meal prep to prevent old high-sodium traditions from creeping back.
-

5. Pair Nutrition with Lifestyle Habits

- **Movement:** Daily walking, strength training, or yoga amplify DASH benefits.
 - **Stress management:** Meditation, journaling, or even a few deep breaths reduce blood pressure as much as food choices.
 - **Sleep:** Prioritize 7–8 hours. Poor sleep raises stress hormones that increase blood pressure.
-

6. Track Progress — Without Obsession

- **Blood pressure log:** Record readings weekly to stay aware of improvements.
 - **Food journal** (optional): Note when meals make you feel energized vs. sluggish.
 - **Celebrate milestones:** Mark 3 months, 6 months, 1 year on DASH — reflect on changes you’ve experienced.
-

7. Avoid Common Pitfalls

- **Hidden sodium creep:** Restaurant meals, sauces, and even “healthy” frozen items can add up quickly.
 - **Portion inflation:** Even healthy foods can lead to weight regain if portions slowly increase.
 - **“All or nothing” thinking:** One indulgent weekend doesn’t erase months of progress — get back to your next DASH meal.
-

Final Takeaway

The DASH diet works not because it’s strict, but because it’s **balanced, flexible, and sustainable**. Maintaining results is about weaving DASH principles into your daily routine until they feel natural.

Think of it this way:

- The **first 4 weeks** reset your body.
- The **next 6 months** build the habit.
- The **years after** protect your health and give you the gift of vitality.

DASH Diet Maintenance Checklist

Daily Food Goals

- Fill **½ your plate with fruits & vegetables** at every meal.
 - Include **lean protein** (fish, chicken, beans, lentils, eggs).
 - Choose **whole grains** (brown rice, oats, quinoa, whole wheat bread/pasta).
 - Add **low-fat dairy** (yogurt, milk, cottage cheese) daily.
 - Use **healthy fats** (olive oil, avocado, unsalted nuts/seeds).
 - Drink **water or herbal tea** — skip soda & sugary drinks.
-

Sodium Smart Habits

- Keep sodium under **2,300 mg/day** (ideally closer to **1,500 mg**).
 - Check labels: aim for **<140 mg sodium per serving** (“low-sodium” claim).
 - Flavor with **herbs, spices, citrus, and garlic** instead of salt.
 - Limit processed meats, frozen meals, and fast food.
-

Lifestyle Boosters

- Move daily: at least **30 minutes of activity** (walking, cycling, yoga).
 - Manage stress: try **deep breathing, journaling, or meditation**.
 - Sleep **7–8 hours nightly** for recovery and balance.
 - Limit alcohol: max **1 drink/day for women, 2 for men**.
 - Stay hydrated: **8 cups water daily** (more if active).
-

Tracking & Motivation

- Check blood pressure **once per week** — celebrate improvements.
 - Use a **meal planner or grocery list** to stay consistent.
 - Practice the **80/20 rule**: eat DASH 80% of the time, allow flexibility 20%.
 - Track **non-scale victories** (better sleep, more energy, less stress).
 - Reward yourself (new book, walk in nature, spa day) — not with junk food.
-

Common Pitfalls to Watch

- Sneaky sodium in condiments (soy sauce, ketchup, salad dressings).
 - “Portion creep” — even healthy foods can add up if serving sizes grow.
 - Skipping meals → leads to overeating later.
 - Relying too heavily on restaurant or takeout meals.
 - Thinking one “bad day” ruins progress — it doesn’t!
-

Final Reminder:

The DASH diet isn’t about perfection — it’s about **progress and balance**. Stick to these habits most of the time, and your results will last for years.

Bonus Section – My 14-Day DASH Reflection

Congratulations! You've completed 14 days of the DASH Diet journey. Before you rush into the next phase, take a moment to reflect. This page is your chance to celebrate how far you've come and set intentions for the future.

My Biggest Wins

What changes am I most proud of?

(Examples: lowered blood pressure, less bloating, more energy, cooking at home, new confidence)

Lessons Learned

What did I discover about myself, my habits, or my health?

My Progress Snapshot

- **Weight change:** _____ lbs / kg
- **Blood pressure change:** _____ mmHg
- **Energy level improvement:** from ____ → ____
- **Mood improvement:** from ____ → ____

Challenges I Overcame

What obstacles did I face, and how did I push through?

My Next 14 Days

- One habit I'll continue: _____
- One new habit I want to add: _____
- My long-term goal: _____

Reminder from Your Nutritionist:

Progress is never about perfection — it's about steady steps in the right direction. You've proven to yourself that small, consistent choices add up to powerful results. Keep going — your heart, body, and future self will thank you.

DASH Diet Cookbook for Beginners

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