FIVE ANTIINFLAMMATORY FOODS TO EAT EVERY DAY

CRUICFEROUSVEGGLES

NUTS

OEVEOL

BERRIES

GARLI

KatieGerber.com

CRUCIFEROUS EVEGGIES

Benefits

- Stimulates immunity
- Reduces inflammation
- Balances blood sugar
- Supports detoxification
- Reduces the risk of breast, colon, and lung cancer

Examples

Arugula, Bok Choy, Brocolli, Brussel Sprouts,
 Cauliflower, Cabbage, Collard Greens, Kale, Mustard
 Greens, Radish, Turnip, Watercress

- Mix them in with your current salad greens (best option for preserving the most nutrients)
- Make a simple saute with olive oil, salt, lemon juice
 - Roast them in the oven

Benefits

- High in healthy fats, low in carbohydrates
- High in antioxidants, protecting cells from damage
- Good soure of fiber, Vitamin E, magnesium, selenium
- May lower triglycerides and boost HDL cholesterol
- Reduces inflammation

Examples

Almonds, Pistachios, Brazil Nuts, Hazelnuts,
 Walnuts, Pecans, Peanuts

- Add them to your morning oatmeal or smoothie
- Toast them and toss them into a salad
- Eat them raw for a quick, healthy snack

Benefits

- Rich in Oleic fatty acid, which reduces inflammation
- Loaded with antioxidants
- May lower risk of stroke and heart disease
- Lowers blood pressure
- May help reduce risk of Type 2 diabetes

Examples

• It's worth investing in the highest quality olive oil you can afford. Buy unfiltered extra virgin. Store in dark, air tight containers, in a cool location.

- Use it to make your own salad dressing
- Drizzle it over steamed veggies
- Toss veggies in it before grilling or roasting

Benefits

- Lower in sugar than other fruits
- Packed with antioxidants to fight inflammation
- High in fiber, benefits digestive health
- May help keep memory sharp during aging
- Anti-cancer properties

Examples

Blueberries, Acai berries, Goji berries, Strawberries,
 Blackberries, Bilberries, Raspberries

- Add them to your oatmeal or smoothie
- Toss them into your salad
- Eat them alone as an easy, healthy snack

Benefits

- Stimulates immune system
- Packed with antioxidants to fight inflammation
- Low in calories and high in Vitamin C, B6 & manganese
- Reduces blood pressure
- Lowers cholesterol
- May reduce risk of Alzheimer's and dementia

Examples

 Raw is best, and crush or mince before eating to get the most health benefits

- Mix it into your homemade salad dressing
- Toss it into roasted veggies before serving
- Mix it into dips and spreads