

Super Smoothie #1- The Berry Best!

INGREDIENTS

- 1 medium-large banana, cut into a few pieces (if you have frozen pieces, even better!)
- 1 & ½ cups frozen berry medley (raspberries, blueberries, strawberries)
- 1 full cup fresh blueberries, washed well
- 1 cup (Greek style) plain non-fat yogurt
- ½ cup orange juice
- ½ cup pomegranate and/or acai juice (no sugar added)
- 1 cup unsweetened almond milk
- 1 TBSP raw honey OR organic agave syrup
- 2 TBSPs chia seeds
- 2 TBSPs camu-camu OR maca powder (if available)
- ½ tsp almond extract

PREPARATION

1. In a large blender, place the frozen berries, the honey and the 2 juices and pulse until smooth.
2. Add remaining fruit and the almond milk and puree until smooth. Serve immediately or refrigerate until ready to drink.

Super Smoothie #2- Tropical Flavors

INGREDIENTS

- 2 large bananas, cut into a few pieces (if you have frozen pieces, even better!)
- 1 & ½ cups frozen mango chunks
- 1 full cup fresh blueberries, washed well
- 1 cup (Greek style) plain non-fat yogurt
- ½ cup orange juice
- 1 cup acai juice (no sugar added)
- Juice of 1 lime
- 1 cup unsweetened coconut milk
- 1 TBSP raw honey OR organic agave syrup
- 1 TBSP + 1 TSP unsweetened coconut flakes
- 1TBSP maca powder (if available)
- 2 tsps flaxseeds
- ½ tsp vanilla extract

PREPARATION

1. In a large blender, place the frozen berries, the honey and the 2 juices and pulse until smooth.
2. Add remaining fruit and the almond milk and puree until smooth. Serve immediately or refrigerate until ready to drink.

Popped Quinoa and Amaranth (Kiwicha)

How to Pop Andean Cereals

*Two Andean grains, **quinoa** and **amaranth** (known as kiwicha in the Andes) have gained a world-wide following thanks to their great taste and highly nutritious properties. Both grains are an unusually complete source of protein compared to grains like wheat and rice, containing the essential amino acid **lysine**, as well as iron and other nutrients. There are many ways to enjoy these grains. Quinoa grains are larger than amaranth, whose tiny grains are almost as small as poppy seeds. Quinoa and amaranth can be cooked like rice, and enjoyed as a pilaf-like **salad**. Both have a slightly nutty flavor and a pleasingly chewy texture. Both quinoa and amaranth can be processed into "flour" which is used to make **breads and other baked goods**. In South America, one of the most common way to prepare these grains is to toast or "pop" them, which is quite simple to do. Popped amaranth and quinoa are common breakfast cereals (similar to rice krispies or corn puffs), and they are also used to prepare street food snacks that are something like seed and nut bars. It's quite entertaining to "pop" these grains in a skillet, and it gives them a nice toasted flavor. Amaranth exhibits especially impressive popping ability considering its tiny size - it pops opens and turns white like miniature popcorn. Served these popped grains as a snack, or add them to cookies or baked goods. Sprinkle them on top of breads or bagels, or shake them over a salad for a healthy crunch.*

INGREDIENTS

- 1/2 - 1 cup (pre-washed) quinoa or amaranth
- 1/2 teaspoon salt (optional)
- 1 teaspoon vegetable oil (optional)

PREPARATION

1. Quinoa is often pre-washed before packaging, which should be stated on the box. If not, rinse quinoa thoroughly and let dry).
2. Heat a large skillet over medium-high heat.
3. Add 1/2 teaspoon of the vegetable oil if desired (this will help the salt adhere to the grains later, if you are going to eat them like popcorn, but it's not necessary for popping them). Add about 1/4 cup of grain, just enough to cover the bottom of the pan with a single layer. Stir grains with a wooden spoon as they pop - you will hear a sound and the grains may jump out of the pan. Amaranth grains pop very dramatically and change from dark yellow to white, while quinoa grains have a more subtle pop and turn a toasted brown color.
4. Once the grains have mostly popped, remove them from the heat and transfer to a plate to cool. Watch quinoa especially closely and remove it from the heat when it is golden brown and toasted, before it starts to burn.

Continue to pop the grains in batches. Toss popped grain with salt and serve.

Crispy Kale Chips

Try this superfood snack for a surprisingly tasty treat! Change up the spices if you'd like; chili powder & cumin work well, or some Mrs. Dash table blend.

INGREDIENTS

- 3 cups loosely packed kale, washed, **thoroughly dried** and torn into chip-sized pieces (remove any thick, firm stem pieces)
- ¼ cup olive oil
- 2TBSPs finely grated parmesan cheese, for sprinkling
- ¼ tsp sea salt, for sprinkling
- about 1 tsp fresh lemon juice

PREPARATION

1. Pre-heat oven to 350 °
2. Place the dried kale into a large bowl and toss with olive oil (so the leaves are **barely** coated) and cheese. **Mix well**, so that the cheese doesn't clump together.
3. Spread the leaves out across 1 or 2 sheet pans **so they aren't stacked up on each other** – leave a bit of space. Sprinkle lightly and evenly with the salt.
4. Bake in the oven until crispy but still green, about 15 minutes. Remove from the oven, place in paper towel-lined bowl and toss with the fresh lemon juice.

Cacao 4-Seed Superfood Bites

Makes 20

INGREDIENTS

- ¼ cup sesame seeds
- ¼ cup chia seeds
- ¼ cup flax seeds
- ¼ cup sunflower seeds, shelled
- ¼ cup almond meal
- ½ cup dates, pitted
- ½ cup peanut butter, smooth
- ¼ cup cacao powder
- 2 tablespoons lucuma powder
- ¼ cup agave nectar
- Pinch of salt

DIRECTIONS

1. Toast sesame, chia, flax and sunflower seeds until just browned, then place in a medium bowl and mix to combine. Set aside.
2. Place almond meal, dates, peanut butter, cacao powder, lucuma powder, agave nectar and salt in a food processor. Process mixture until well combined and dates are broken down into pieces.
3. Transfer date mixture to the bowl with the mixed seeds. Using your hands, knead the seeds into the date mixture to form a “dough.”
4. Divide mixture into 20 portions and roll into 1 ½” balls.
5. Store in an airtight container at room temperature for up to 1 week or in the refrigerator for 1 month. Enjoy!

Edamame Hummus

A New Superfood!

INGREDIENTS

- ☯ 1 cup frozen edamame - defrosted
- ☯ 1 cup chickpeas (canned, well-rinsed - or - soaked and cooked from dried)
- ☯ ¼ cup water
- ☯ ¼ cup Tahini
- ☯ ¼ cup PLUS 1 TBSP lemon juice
- ☯ 2 cloves garlic, minced
- ☯ 2 pinches of sea salt
- ☯ 2 tsps ground fennel
- ☯ 1 tsp ground cumin
- ☯ ¼ tsp red chili flakes - **optional**
- ☯ 3-5 TBSPs good quality extra virgin olive oil

PREPARATION

1. Pour all ingredients into food processor (or blend with immersion blender in high sided bowl) and puree until smooth.
2. Season to taste with kosher salt and a bit of white pepper, then drizzle with add extra virgin olive oil before server.

ALMOND-CHERRY LOW-FAT GRANOLA

My version of this recipe from the "Great Grains" cookbook may be low in fat, but it's most definitely high in flavor! Feel free to substitute the dried fruits: dried figs, dates, cherries and raisins are other great choices. Serve over yogurt or ice-cream or with cereal or just snack and enjoy!

INGREDIENTS:

- 2 cups regular or quick cooking oats
- 1/3 cup sunflower seeds - unsalted raw
- 1/3 cup slivered almonds
- 2 TBSPs wheat germ
- ½ tsp cardamom
- ½ tsp ground cloves
- ½ tsp fresh nutmeg
- ¼ cup sunflower OR safflower oil
- ¼ cup honey (OR agave sweetener)
- ¼ cup tart (100%) cherry juice or cider (can sub apple cider if you can't find cherry --- OR pomegranate juice)
- 1 tsp almond extract
- 1 cup chopped dried cherries
- ½ cup dried cranberries

PREPARATION

1. Pre-Heat oven to 310° F and **lightly coat** 9 x 13 sheet pan with sunflower (OR canola or grapeseed) oil.
2. In a large bowl, combine the oats, sunflower seeds, almonds, spices & wheat germ.
3. In a small bowl, whisk together **thoroughly** the oil, honey, cherry (OR cider or pomegranate) juice and almond extract. Pour this mixture over the dry ingredients and mix together well.
4. Spread onto the prepared pan and bake for 30 minutes, stirring (re-distributing outer edges to middle and vice versa) every 10 minutes. DO NOT ADD the cherries and cranberries until after the 2nd stir - they should only be in the oven for the last 10 minutes.
5. Check at 30 minutes; be sure that the granola is dry, even slightly crispy - NOT MOIST. If it is not, return to oven in increments of 4 minutes until it is.
6. Remove and serve or COOL completely before storing in an airtight container.

Super Food Snack Mix

INGREDIENTS

1 CUP EACH OF THE FOLLOWING

- DRIED GOJI BERRIES
- DRIED MULBERRY BERRIES
- DRIED GOLDEN BERRIES
- CRAISINS
- DRIED BLUEBERRIES
- TOASTED (DRY ROASTED) UNSALTED HAZELNUT PIECES
- TOASTED (DRY ROASTED) UNSALTED ALMONDS
- UNSALTED PEPITAS (PUMPKIN SEEDS) -OR - SUNFLOWER SEEDS, RAW OR TOASTED
- CACAO NIBS - OR - DARK CHOCOLATE (60% OR MORE) CHIPS

PREPARATION

1. TOSS INGREDIENTS TOGETHER THOROUGHLY IN A LARGE BOWL AND PACKAGE UP INTO STURDY ZIPLOC SNACK BAGS - OR STORE IN A TIGHTLY SEALED TUPPERWARE TYPE CONTAINER .
2. ENJOY AS A SNACK OR TOSS A HANDFUL ON SALADS OR IN YOUR CEREAL; MIX ABOUT ¼ CUP IN WITH YOUR STEEL CUT OATS FOR A TRULY SUPER FOOD BREAKFAST!

Super Pasta w/Aromatics

*The buckwheat pasta, garlic, onions and scallions in this recipe are all powerful superfoods, as are the fresh tomatoes and spinach!
Best of all, this pasta tastes really good!*

INGREDIENTS

- 1 1lb. pkg of buckwheat pasta, cooked as per package directions for “al dente”
- about 1/3 cup pure olive oil
- 6-8 cloves of garlic, minced
- 1 medium sized onion, chopped (small dice)
- ½ cup scallions, finely snipped with scissors
- 2 cups loose baby spinach
- 1 dry pint grape or cherry tomatoes, washed and dried
- 3 TBSPs grated parmesan or asiago cheese
- 1 tsp oregano (dried)
- ½ tsp thyme (dried)
- pinch or 2 of fine sea salt
- pinch or two of white ground pepper
- a squirt or two of fresh lemon juice

PREPARATION

1. Get water boiling for the noodles.
2. Sauté onions in about a tablespoon of olive oil over medium/high heat until soft, THEN add garlic and sauté a minute or two until soft (PLEASE – be careful not to burn the garlic!), THEN add the tomatoes and the dried herbs and sauté until the tomatoes start to pop a bit, adding a little more olive oil if needed.
3. Add the spinach and sauté for just a minute until it wilts a bit. Remove pan from heat and set aside until pasta is ready. Cook pasta.
4. When pasta is just about “al dente” (still a bit firm), put pan with veggies back on medium heat and add the pasta along with about ¼ cup of the pasta water and a TBSP or 2 of the olive oil. Cook for 3-4 minutes in the veggies and liquid. Season with salt and pepper to taste and toss in the lemon juice and the grated cheese.

Chapati

Chapatis (Indian flatbread) are the perfect accompaniment to most Indian dishes. Chapatis are not difficult to make but the old saying "Practice makes perfect" was probably written for them. This recipe is a "superfood" version of this Indian staple, incorporating a Peruvian 7-flour blend, chopped onions and garlic for a healthy boost. Makes about 12.

INGREDIENTS

- 1 ½ cups Wheat Flour (Gehun Ka Atta)
- ½ cup Peruvian 7-flour blend (can sub spelt or amaranth flour)
- 3 cloves garlic, very finely chopped
- 1 small onion –or 2 or 3 shallots – finely chopped
- 2-3 pinches sea salt
- Water as per requirement

How to make chapati:

1. Knead soft dough with above ingredients.
2. Leave it for at least 30 minutes.
3. Break off to a table tennis - ball sized (even smaller) bit of dough.
4. Roll with help of dry flour to a thin round.
5. Roll as thin as possible.
6. Heat griddle and place the rolled out dough on it.
7. When dry on one side, turn it.
8. When brown spots appear on second side, turn again.
9. Use a kitchen towel and lightly press the phulka, rotating at same time, it will puff.
10. Make as crisp as desired and serve hot

VARIATION: Use just a bit of sunflower or safflower oil to cook

OATMEAL SOFTIES

Add in raisins and/or chocolate chips and/or toasted almonds or walnuts and/or cranberries...etc for a really special cookie! When making your additions, though, BE CAREFUL not to put too much into the batter or the cookie will not hold together! Another fun option is to make the cookies plain, then dip them into melting chocolate and then into crushed almond or walnut bits!
Makes about 2 dozen.

INGREDIENTS

- ☆ ½ cup coconut oil
 - ☆ ½ cup canola oil
 - ☆ ¾ cup sugar (I like to use the all natural Florida Crystals)
 - ☆ ¾ cup **packed** brown sugar
 - ☆ 1 TBSP honey OR organic agave syrup
 - ☆ 2 eggs
 - ☆ 1 tsp & ½ almond extract
 - ☆ 1 cup amaranth or spelt flour
 - ☆ ¼ cup oat (or brown rice) flour
 - ☆ ¾ cup all purpose flour
 - ☆ 1 tsp baking soda
 - ☆ 1 tsp salt
 - ☆ 1 tsp cinnamon
 - ☆ ½ tsp nutmeg
 - ☆ 3 cups quick cooking oats
- ADD-INS** – (suggest about **1 cup total add-ins** for this recipe)
- ☆ ½ cup raisins (or fresh cranberries – washed, dried and cut in half)
 - ☆ ½ cup dark chocolate chips
 - ☆ a little less than ½ cup chopped almonds, walnuts OR pecans

PREPARATION

1. Preheat oven to 375° and lightly grease cookie sheets with canola oil (or spray) - **OR** - line with parchment paper instead of using oil (BEST OPTION!)
2. In a medium/large bowl, cream together butter, (white) sugar and brown sugar
3. Beat in eggs **1 at a time** - then stir in the almond extract.
4. Combine flours, baking soda, salt and spices in a medium bowl and THEN stir into the creamed mixture using a wooden spoon or rubber spatula. Mix in the oats and, finally, the add-ins. Cover & chill for at least 1 hour.
5. Roll the dough into walnut sized balls and place 2 inches apart on cookie sheet. Flatten each one slightly with a fork. **REDUCE OVEN TO 350 °** and bake for **8-10** minutes (‘til cookies are a **little** brown on the bottom). **Let cookies set** for a minute before transferring to a rack to cool.