### **New you...New Chapter!**

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### Happy New Year!! HAPPY NEW YEAR

How were the holidays?
Any new holiday gifts you want to share?
Any fabulous holiday dishes?
What are you most proud of from 2023?
What do you want your next chapter to look like?

# New chapter?? Anything wrong with the last chapter?

- A toast to the OLD you/chapter: If you feel inspired to use the new year to help you reset or change habits: great. And yet: The old you has survived every terrible day, every hard thing, every awful circumstance, and every heartbreak you've ever felt. The old you is a fighter and that's worth celebrating.
- Emily McDowell

# What do you want to do in your new chapter to be active and cook?

- Time to pull out the Instant pot?
- Use that new air fryer?
- Start using the slow cooker?
- Focus on one pot meals?
- Eat more \_\_\_\_\_?
- Eat fewer \_\_\_\_?
- Try bowl meals?
- Try new foods/cuisines?
- New ways to find recipes?
- Focus on flexibility? strength? Steps?



# What lifestyle changes do you want to focus on in 2024?

Reflect and take action:

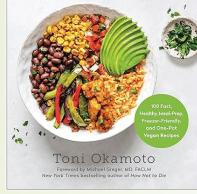
Name one nutrition-related change you want to work on:

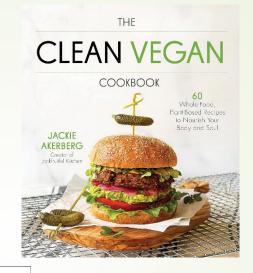
Name one activity-related change you want to work on:

What is your 'why'?

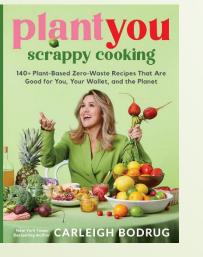
#### Fun books from 2023

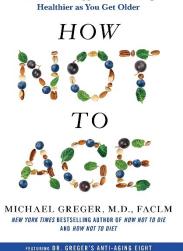
#### Plant-Based on a Budget **QUICK & EASY**

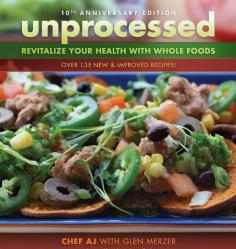




The Scientific Approach to Getting Healthier as You Get Older







Foreword by John McDougall MD

#### Want to prevent, manage or <u>reverse</u> chronic disease?

Research shows that the only way to reverse some diseases is with:

#### Whole food, plant-based diet

- =Green light: Unprocessed plant foods
- =Yellow light: Processed plant foods
- =Red light: Ultra processed plant foods, animal foods



#### The Benefits of a Plant-Based Diet (1)

#### Whole intact plant foods are:

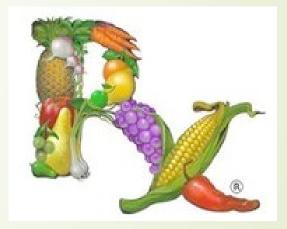
- Low in saturated fat
- Low in caloric density
- High in fiber
- Low in glycemic response
- High in phytonutrients that reduce risk of chronic disease.



#### The Benefits of a Plant-Based Diet (2)

Whole, intact plant foods associated with:

- Easier weight management
- Disease prevention
- Less inflammation
- Better mental clarity
- Lower cholesterol



Lighter environmental footprint

#### The Benefits of a Plant-Based Diet (3)

Reduced risk of:
 Obesity

- Heart Disease
- Diabetes
- High blood pressure
- Erectile dysfunction
- More:



Energy, good mood, happy animals



#### Plant-Based Diet Tips (Forks over Knives)

Load up: Fruits Veggies Starchy veggies Intact whole grains

Legumes

#### Avoid/Limit:

Bleached flours, white flour products Dairy products Eggs Meat, poultry and seafood Oils Refined sweets White rice

Enjoy in moderation:

- Plant milks
- Tofu & tempeh
- Whole grain flours and breads
- Whole nuts, seeds, nut/seed butters

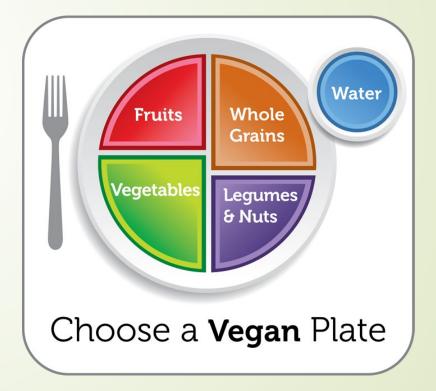
#### Considerations

- Vitamin B<sub>12</sub> supplementation for vegans:
  - Below 65: 2000 mcg/week
  - 65 and up: 1000 mcg/day
- Eat plenty of green leafy vegetables and legumes for calcium



#### **Meal Planning**

- Fruit and/or a vegetable with every meal
- A whole grain or starch with every meal
- A protein with every meal





### Plant-based breakfasts

- Oats + fruit + nuts/seeds:
  - Regular oats
  - Overnight oats
  - Baked oats
  - Savory oats
- Toast + fruit + protein:
  - Avocado toast
  - Sweet potato toast
  - Peanut butter toast
  - French toast

- Egg-type dishes
  - Scrambled tofu
  - Omelet (chickpea flour)
  - Breakfast hash (potatoes, veggies, tofu/veggie meat)
- Waffles/Pancakes/Crepes
- High fiber cereal + fruit
- Smoothies
  - Fruits + greens + beans
- Smoothie bowl
  - Less fluid than smoothie
  - Top with sliced fruit, nuts/seeds





### Plant-based lunch/dinners

- Beans + Veggies + Starch:
  - Chili
  - Burrito
  - Buddha Bowl
  - Savory oats
- Starch + veggie + protein:
  - Pasta with lentil sauce
  - Tacos
  - Veggie burger
  - Veggie Sandwich



- Tofu + veggies + starch
  - Stir fry
  - Omelet (chickpea flour)
  - Hash (potatoes, veggies, tofu/veggie meat)
- Soups/Stews



### Make SMART Goals

- Specific
- Measureable
- Achievable
- Realistic
- Time-bound



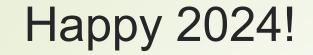
- If the ultimate goal (outcome) is to be more flexible, need to set daily goals to reach that
- IE. I will stretch for 10 minutes every day after my walk.
- Ultimate outcome: I will be able to touch my toes by the end of the year.
- Knowledge ≠ behavior change, so need to set small goals continually



- What topics do you want to learn about?
- What foods do you want to learn how to make?
- What do you need to be successful with your goals?
- What do you need to stay motivated?

#### Today's recipe: Black Eyed peas & Greens

- 1 Tbsp olive oil or avocado oil (if subbing water or broth for oil, start with twice this amount and add additional 1 Tbsp as needed to prevent sticking)
- 1 medium yellow or white onion, diced
- 1 medium red bell pepper, diced
- 3 cloves garlic, minced
- 1<sup>1</sup>/<sub>4</sub> cups dry black eyed peas (no need to soak // see notes if using canned)
- 3 <sup>1</sup>/<sub>2</sub> cups <u>vegetable broth</u> (DIY or we like Pacific brand)
- 2 bay leaves
- 2 tsp smoked paprika
- 1/4 tsp cayenne pepper (omit for less heat)
- 2 Tbsp coconut aminos (or sub tamari but reduce amount by half as its saltier)
- 1 tsp liquid smoke (adds a smoky "bacon" flavor)
- 1/2 tsp each sea salt and pepper (optional)
- 1 small bundle collard greens, bulky stems removed, leaves chopped into bite-sized pieces (~6 cups chopped // or sub other sturdy green such as kale)



## What will you be most proud of by the end of 2024?

