

Clever Guts Diet Recipe Book 150 Delicious Recipes To Mend Your Gut And Boost Your Health And Wellbeing

In recent years, we've come to realise that a healthy gut is pivotal to a healthy metabolism, a healthy brain and a healthy immune system. The explosion of scientific research in this field - with CSIRO at the forefront - has also led to the discovery that feeding our gut bacteria with a particular type of fermentable fibre called resistant starch is a major piece in the gut health puzzle. Collectively, gut problems account for a disproportionate number of GP visits and hospitalisations. Rates of bowel cancer and other intestinal conditions such as inflammatory bowel disease and irritable bowel syndrome are on the rise. The good news is that simple lifestyle changes to ensure a healthy high-fibre diet with lots of resistant starch and tailored to your needs, coupled with regular exercise, can significantly reduce the risk of developing bowel cancer and other gut conditions. This book provides information on how the gut functions and what can go wrong, along with advice and lots of delicious recipes that are high in fibre and resistant starch. Written by a team of experienced CSIRO researchers, including nutritional scientists and dietitians, many of whom are internationally recognised authorities in nutrition and gut health, it contains simple, practical advice and a wide range of tasty, easy-to-make recipes designed to benefit the gut and overall health. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

The groundbreaking science behind the surprising source of good health Stanford University's Justin and Erica Sonnenburg are pioneers in the most exciting and potentially transformative field in the entire realm of human health and wellness, the study of the relationship between our bodies and the trillions of organisms representing thousands of species to which our bodies play host, the microbes that we collectively call the microbiota. The microbiota interacts with our bodies in a number of powerful ways; the Sonnenburgs argue that it determines in no small part whether we're sick or healthy, fit or obese, sunny or moody. The microbiota has always been with us, and in fact has coevolved with humans, entwining its functions with ours so deeply, the Sonnenburgs show us, humans are really composite organisms having both microbial and human parts. But now, they argue, because of changes to diet, antibiotic over-use, and over-sterilization, our gut microbiota is facing a "mass extinction event," which is causing our bodies to go haywire, and may be behind the mysterious spike in some of our most troubling modern afflictions, from food allergies to autism, cancer to depression. It doesn't have to be this way. The Good Gut offers a new plan for health that focuses on how to nourish your microbiota, including recipes and a menu plan. In this groundbreaking work, the Sonnenburgs show how we can keep our microbiota off the endangered species list and how we can strengthen the community that inhabits our gut and thereby improve our own health. The answer is unique for each of us, and it changes as you age. In this important and timely investigation, the Sonnenburgs look at safe alternatives to antibiotics; dietary and lifestyle choices to encourage microbial health; the management of the aging microbiota; and the nourishment of your own individual microbiome. Caring for our gut microbes may be the most important health choice we can make.

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****THE OFFICIAL BESTSELLER**** Television tie-in Eat Shop Save contains over 80 recipes to restore sanity to the challenges of family cooking. Focusing on the time-poor in particular, these delicious meals will put a smile on the fussiest of eaters and entice families with chapters such as: Quick After Work Suppers, Favourites with a Facelift and Something Sweet (but good for you). Food is just the beginning. Using smart shopping and meal planning as a basis, you'll find tips to get organised, save money and free up precious time. - Weekly meal planners in each chapter help you save money - Make your own quicker, healthier 'takeaways' - Hide vegetables for fussy eaters - Become a smart shopper - Upcycle leftover ingredients - Give classic dishes a facelift

"I haven't felt this good in years." Sophie, 29, former sufferer of IBS (irritable bowel syndrome) Your gut is astonishingly clever. It contains millions of neurons - as many as you would find in the brain of a cat - and is home to the microbiome, an army of microbes that influences your mood, weight and immune system. In this groundbreaking book, Dr Mosley takes us on a revelatory journey through the gut, showing how junk food and overuse of antibiotics have wiped out many "good" gut bacteria, leading to a modern plague of allergies, food intolerances and obesity. Setting the record straight on everything from prebiotics to probiotics, fermented foods to fasting, Dr Mosley provides scientifically proven ways to control your appetite and boost your mood. The Clever Guts Diet is packed with delicious, healing recipes, menu plans, checklists and tips - all the tools you need to transform your gut and change the way you eat forever.

Your gut is astonishingly clever. It contains millions of neurons - as many as you would find in the brain of a cat - and is home to the microbiome, trillions of microbes that influence your mood, your immune system, and even your appetite. In this groundbreaking book, Dr. Mosley takes us on a revelatory journey through the gut, showing how junk food and overuse of antibiotics have wiped out many good gut bacteria, leading to a modern plague of allergies, food intolerances, and obesity. Drawing from the latest cutting-edge research, Dr. Mosley provides scientifically proven ways to control your cravings, boost your mood, and lose weight by encouraging a more diverse microbiome and increasing the good bacteria that keep you healthy. Packed with delicious, healing recipes, meal plans, checklists, and tips, The Clever Guts Diet includes all the tools you need to transform your gut and your health, for life.

'The Fast Diet is ideal for those of us who can just about manage to be good, but lack the long distance rigour of saints.' - Allison Pearson 'I think I might just be part of a health revolution.' - Hugh Fearnley-Whittingstall FOLLOWING THE NO 1 BESTSELLING FAST DIET, this fabulous cook book offers 180 carefully crafted, nutritious, low-calorie recipes to enable you to incorporate the 5:2 weight-loss system into your daily life. Ranging from simple breakfasts to leisurely suppers, the recipes are all expertly balanced and calorie-counted by Spurs and Chelsea nutritionist Dr Sarah Schenker designed to fill you up and stave off hunger. There are also detailed menu plans and plenty of encouraging tips, including kitchen-cupboard essentials, the latest nutritional advice and a whole section of speedy meals for busy days. This book offers a groundbreaking companion guide to the Fast Diet. You will never have to worry about planning your fast days again.

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The New York Times bestselling author of *The FastDiet* teams up with a super-fit health journalist to dispel common exercise myths and present a revolutionary fitness program that will help readers lose weight and improve their health with high intensity training 10 minutes a day, three times a week.

'LIFE-CHANGING. THE MOST PRACTICAL GUT GUIDE.' Dr Rangan Chatterjee of BBC1's *Doctor in the House* *The Gut Makeover*: This is more than another fad diet. This is a lifestyle you'll want to adopt for life. Join the thousands of people who are transforming their bodies, minds and overall health with this groundbreaking gut diet for a healthier, happier and lighter you. Packed with over 100 delicious and nourishing recipes to make your gut-health transformation easy, delicious and fulfilling, *The Gut Makeover Recipe Book* also explains the revolutionary new science that reveals that the state of our gut is central to our weight and health - and will help you control your weight, improve your skin, sleep better, lift your spirits and strengthen your immune system for good. Weekly meal plans, dinner party inspiration and perfect, quick week-night recipe ideas include: - Peruvian ceviche - Courgette Bolognese - Seabass with Salsa Verde - Pil Pil Prawns with green leaves ... and many more. There's no calorie counting and you won't go hungry, so what are you waiting for? Join the Gut Makeover revolution today!

The indispensable companion to the #1 New York Times bestselling diet book *The FastDiet* became an instant international bestseller with a powerful, life-changing message: that it's possible to lose weight, reduce your risk of diabetes, cardiovascular disease, and cancer, all while eating what you normally eat five days a week. You simply cut your caloric intake two days a week—500 calories for women, 600 for men. But as author Dr. Michael Mosely said, "It's not really fasting. It's just a break from your normal routine." This fabulous new cookbook offers over 150 carefully crafted, nutritious, low-calorie recipes to enable you to incorporate the *FastDiet* into your daily life. Ranging from simple breakfasts to leisurely suppers, the recipes are all expertly balanced and calorie-counted by *FastDiet* co-author Mimi Spencer (a devotee of the diet herself!) and nutritionist Dr. Sarah Schenker. From soups to meat dishes to delicious fish-based meals, the recipes designed to fill you up and stave off hunger—even though none are over 500 calories. There are also detailed menu plans and plenty of encouraging tips, including kitchen-cupboard essentials, the latest nutritional advice and a whole section of speedy meals for busy days. With an introduction to the diet itself—detailing its many scientifically-backed health benefits and the transformative results it's already given to hundreds of thousands of readers—this book is an essential follow-up companion guide to *The FastDiet*. With *The FastDiet Cookbook* you will never have to worry about planning your Fast Days again!

The DEFINITIVE BOOK on the newest frontier in science, health and diet. Loaded with facts and examples but, above all a practical guide for anyone who wants to fine-tune their body by revolutionising the workings of their gut. Your guts have an astonishing degree of control over your mood, hunger and general health. *The Clever Guts Diet* is a book that celebrates this hugely under-rated organ and shows you what you need to do to keep it in prime condition. Bestselling author Dr Michael Mosley reveals the latest research into the workings of the microbiome - the kilogram of alien bacteria that live in your gut - and takes a look at exactly what happens inside your stomach and intestines as you go about your daily life. He demonstrates how your gut communicates with your body and mind, and explains why your biome affects your weight, your health and even your happiness. With his renowned aptitude for self-experimentation, Dr Mosley also delves into the science of his own digestive system; he trials a range of diets to ascertain their effects on body shape and blood sugar, and looks at the effects of prebiotics, probiotics and antibiotics. Filled with case studies and practical advice as well as delicious recipes for optimising your biome, *The*

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Clever Guts Diet will change how you see your body forever. INCLUDES: How different diets affect your gut bacteria, your weight and your blood sugar levels. The definitive low-down on phytonutrients and why they are key to a happy gut. Why different people react differently to the same foods. Why red wine and sauerkraut can be good for you. Why it's better to have inefficient gut bacteria. Recipes and meal plans to suit YOUR microbiome devised by UK nutritionist Tanya Borowski. 'I am one of the few people to have seen their own guts in action, and I can honestly say it was one of the most remarkable and informative experiences of my scientific career. In this book I'll tell you how your gut makes you who you are, and what you can do about it.' - Dr Michael Mosley

Australian and New Zealand edition The highly anticipated companion to the No.1 bestseller The Fast 800 150 delicious new recipes to help you combine rapid weight loss and intermittent fasting for long term good health Foreword by Dr Michael Mosley This companion cookbook to the international bestseller The Fast 800 by Dr Michael Mosley is filled with delicious, easy, low carb recipes and essential weekly meal planners, all carefully formulated by Dr Clare Bailey and Justine Pattison to help you lose weight, improve mood and reduce blood pressure, inflammation and blood sugars. Studies show that 800 calories is the magic number when it comes to successful dieting. It's high enough to be manageable, but low enough to speed weight loss and trigger a range of positive metabolic changes. In The Fast 800, Dr Michael Mosley brought together all the latest science, including Time Restricted Eating, to create an easy-to-follow programme, and this collection of all-new recipes, all photographed in full colour, will help you achieve all your goals. Every recipe is also calorie coded and noted with nutrition metrics to help you on your path to long term health. 'This diet changed my life' Denise Bach, aged 51

Beat bloat and discomfort with the scientifically proven, easy-to-follow, low-FODMAP plan. There are a lot of myths about beating stomach bloat and getting a flat tummy, but the FODMAP approach has been scientifically proven to work for both. FODMAPs are sugars found in certain foods that can be hard to digest, and can cause discomfort, gas, and IBS (irritable bowel syndrome) symptoms. Some of the most nutritious foods around are high in these sugars, frustrating people who eat well but still have tummy issues. Apples, garlic, onions, beans, dairy, bread, and cereals are on that list. It may sound complicated or far-fetched but the many converts who have tried the science-supported diet swear by it. In addition to useful everyday advice, the book includes: The differences and similarities between this diet and a gluten-free diet 7-day sample menu plan with recipes Simple and easy recipes for the basic items you need to adapt to fit into the low-FODMAP diet, including staples like salad dressing, marinade, and dips Clear explanations for the science behind the low-FODMAP diet and why it works

The way autoimmune disease is viewed and treated is undergoing a major change as an estimated 50 million Americans (and growing) suffer from these conditions. For many patients, the key to true wellness is in holistic treatment, although they might not know how to begin their journey to total recovery. The Autoimmune Wellness Handbook, from Mickey Trescott and Angie Alt of Autoimmune-Paleo.com, is a comprehensive guide to living healthfully with autoimmune disease. While conventional medicine is limited to medication or even surgical fixes, Trescott and Alt introduce a complementary solution that focuses on seven key steps to recovery: inform, collaborate, nourish, rest, breathe, move, and connect. Each step demystifies the process to reclaim total mind and body health. With five autoimmune conditions between them, Trescott and Alt have achieved astounding results using the premises laid out in the book. The Autoimmune Wellness Handbook goes well beyond nutrition and provides the missing link so that you can get back to living a vibrant, healthy life.

Slow food for a fast world—discover the joys of fermentation. Ferment for Good is a guide to discovering the joys of fermentation in its myriad variations - framed through the eyes of Sharon Flynn, who was hooked early in her 20s and has since made it her life's work to learn and

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share all there is to know about this most ancient of practices. Ferment for Good includes a how-to guide to the basics (why do it; what you need; and what you'll get), alongside sections on wild fermented vegetables (including sauerkraut, kimchi, brine); drinks (including water kefir, kombucha and apple cider); milk and dairy (including yogurt and milk kefir), grains (simple sourdough, dosa and injera); and Japanese traditions (including miso & tamari, soy sauce, sake kasu and pickled ginger). Sharon then shares recipes and advice for incorporating these foods into every meal. These include nine variations on kraut and how to eat it (mixed through mashed potatoes, tossed through scrambled eggs, accompanying pork chops or on the side of a soft fish taco). And let's not forget about kimchi. The book contains six variations, plus a handful of recipes that incorporate it (from kimchi gyoza to Korean pancakes to kimchi fried rice). Ferment for Good is a beautiful, personal collection to introduce you into the fermentation world - complete with photographs of selected dishes and Manga-style cartoons that channel the author's connection to Japan and offer graphic, often entertaining short tales of her adventures in fermenting.

The companion cookbook to the international No. 1 bestselling Clever Guts Diet Australian and New Zealand edition 150 delicious recipes to help you nourish your body from the inside out Your gut is key to your physical and mental wellbeing – home to your microbiome, an army of microbes that influences your weight, mood and immune system. In this companion book to Dr Michael Mosley's bestselling Clever Guts Diet, Dr Clare Bailey and food and nutrition consultant Joy Skipper offer the definitive toolkit for bringing your gut back to optimum health. With 150 delicious recipes, ranging from healing broths and fermented foods to enzyme-stimulating salads and meals rich in pre- and probiotics, this book shows you how to put into practice Dr Mosley's revolutionary two-phase gut repair programme and then to incorporate the core principles into your daily life. This book is for everyone - for anyone looking to undo the damage done by processed foods and antibiotics, to IBS and food intolerance sufferers, and anyone wanting to cut sugar cravings, boost their mood and immune system, and even lose weight naturally. The Clever Guts Diet Recipe Book is packed with nutritional information, meal planners and all the advice you need to mend your gut and boost your health and wellbeing. 'The life-changing new plan that'll make you healthier, happier and slimmer' Daily Mail

"Now readers can implement a diet plan and understand why it's going to work." —Dr. Barry Marshall, winner of the Nobel Prize for Medicine
"Follow this advice for better gut health." —Dr Valter Longo, Director of the University of Southern California Longevity Institute The highly anticipated and essential cookbook companion to The Clever Gut Diet by the #1 New York Times bestselling author of the FastDiet series, featuring over 150 recipes to help you reap the benefits of a healthy gut, one delicious meal at a time. In The Clever Gut Diet, you learned the crucial role your gut plays in your overall wellbeing and in maintaining a healthy weight. Improving your gut health will help you control your cravings, boost your mood, ease intestinal distress, and lose weight. Now, in this eagerly awaited cookbook, you can take this groundbreaking program into your kitchen and enjoy the benefits of a gut-healthy diet at every meal. These delicious recipes for breakfasts, lunches, dinners, snacks, and mouthwatering desserts are proven to help revolutionize your body from the inside out, by increasing the "good" gut bacteria that keep you lean and healthy, while staving off the "bad" gut bacteria that contribute to weight gain and disease. Complete with shopping lists, meal plans, and helpful tips and tricks, this recipe collection will help you transform your gut and your health, one delectable bite at a time.

*** LEON was founded on the principle of nourishing the soul with food that nourishes the body - making us happy as a result. In the latest book in the bestselling LEON Happy series, the LEON team have created more than 100 recipes on eating for a happy, healthy gut and a boosted immune system. This is not about eating a restrictive diet or depriving yourself of delicious food, but

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instead incorporating gut-friendly ingredients into your daily diet with recipes loaded with fibre, live microbes, omega-3 and the colours of the rainbow - but less sugar. In addition to recipes, LEON Happy Guts offers the latest advice on improving your gut health, including why we should all use extra virgin olive oil in abundance and how wine and cheese might actually be good for you.

The Clever Guts Diet is not a weight loss diet, although it may well help you lose weight. Its main purpose is to get you eating foods that are not only extremely nutritious but which also sustain and reinforce the army of bacteria that live in your gastrointestinal system, or gut. Apart from being healthy generally, the recipes in this book contain ingredients that are targeted specifically at your gut bacteria and will maintain them, actively foster their growth and, in the process, keep you free of a range of diseases.

'I read this eagerly because I am desperate for tips on how to sleep better. It is based around the revolutionary idea that when it comes to sleep what matters is not the hours you spend in bed but the quality of the sleep you are getting - your sleep efficiency. This book was full of surprises!' -- Jeremy Vine
Groundbreaking sleep science from the bestselling author of The 5:2 Fast Diet and The Fast 800A good night's sleep is essential for a healthy brain and body. So why do so many of us struggle to sleep well? In Fast Asleep, Dr Michael Mosley explains what happens when we sleep, what triggers common sleep problems and why standard advice rarely works. Prone to insomnia, he has taken part in numerous sleep experiments and tested every remedy going. The result is a radical, four-week programme, based on the latest science, designed to help you re-establish a healthy sleep pattern in record time. With plenty of surprising recommendations - including tips for teenagers, people working night shifts and those prone to jet lag - plus recipes which will boost your deep sleep by improving your gut microbiome, Fast Asleep provides the tools you need to sleep better, reduce stress and feel happier.

****AS SEEN ON CHANNEL 4**** 130 brand-new recipes to cook up at home, any day of the week... Following their bestselling Fast 800 Recipe Book, Dr Clare Bailey and Justine Pattison return with a fabulous new cookbook, featuring super-simple recipes to enable you to eat well with minimum prep time on your fasting days. All of the dishes in this book are based on the Mediterranean style of eating now proven to revolutionise your health, and many can be thrown together from freezer or store-cupboard staples. There are numerous vegetarian options, plus simple ways to expand meals for non-fast days or when you are eating with friends or family. With everything from salads and wraps to winter stews and curries, The Fast 800 Easy will help you rustle up delicious, nutritious meals in minutes - food that tastes so good you won't feel the low calorie count. 'One word - brilliant! I lost 28lb in 9-10 weeks and 7 inches off my waist. Also dropped 2 clothes sizes. Love this programme!' - Anne
INCLUDES 8 WEEKS OF CALORIE-COUNTED MEAL PLANS

Packed with easy-to-follow advice, the latest science and accessible and nourishing recipes and meal plans, nutritionist Jeannette Hyde's radical new approach will help you: · Lose weight with a tried and tested four week plan · Transform the look of your skin and hair · Address any long-standing digestive problems including bloating and IBS · Strengthen your immune system ·

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Experience fewer mood swings and less anxiety · Sleep better · Eat for a healthy mind and body with over 50 delicious recipes
The Gut Makeover is based on revolutionary new science that reveals that the state of our gut is central to our weight and health. Learn how to rebuild your microbiome – the bacteria living in the human gut – which is the key to every single aspect of our health. The great news is there is a lot you can do to cultivate a healthy gut. The Gut Makeover is the only book you'll need for a whole health overhaul – to control your weight, improve your skin, lift your spirits and strengthen your immune system for good. This is more than another fad diet. This is a lifestyle you'll want to adopt for life.

A practical resource for restoring the microbial balance in our guts and rebooting overall health, featuring a simple 6-day, 2-phase detox cleanse and over 50 delicious Paleo-meets-Mediterranean recipes. The key to great digestive health lies in rewilding the gut and keeping the diverse microbes that inhabit it happy and thriving. In Wild Mediterranean Stella Metsovas breaks down the complex science behind digestive health and shares a deceptively simple and down-to-earth plan for ending the digestive issues that can have far-reaching effects on our everyday lives. Using foods you already know, trust, and love—delicious Mediterranean cuisine—it's easy to reintroduce essential microbes to your system and cultivate a healthy microbiome to banish bloating, discomfort, and irregularity forever. At the heart of Wild Mediterranean are Stella's unique village-to-table recipes, all based on the historically prebiotic-rich cuisines favored by the world's healthiest populations and her own family heritage. Packed with pre-tox and detox protocols for preparing the gut to heal, key lifestyle practices to support overall wellness, and the scientific evidence to back it all up, Wild Mediterranean is a practical resource for restoring the microbial balance in your gut and realizing your best digestive health.

Delicious recipes and the ultimate wellbeing plan for a healthy gut in 6 weeks. 'A better gut means better health. It really is that simple. And it works at every level of the body, as friendly microbes affect not only the digestion of our food but also brain health, mood, emotions, energy levels, ageing, weight loss and so much more. Understanding this can give us the blueprint for a longer, happier, healthier life.' Liz Earle, MBE is one of the world's most respected and trusted authorities on wellbeing. Following on from her popular 6-week guide Skin, Liz now reveals a brand-new plan to detox, cleanse and nourish the digestive system to improve your inner health and outer beauty. Packed with the latest science and beautifully illustrated throughout, The Good Gut Guide provides practical advice on pre- and probiotics, fermented foods and how best to address your individual needs and goals - whether these be specific to life stage, a long-standing health issue or weight loss. An expert in feel-good food and eating well to look your best, Liz also shares 80 nutritious recipes - including many suitable for vegetarians - to help you achieve wellbeing from within.

'I love working with Naomi. She is a force of nature and her brilliant books have the power to change lives.' Hugh Fearnley-Whittingstall Bestselling author of River Cottage Gluten Free, Naomi Devlin's second book, Food for a Happy Gut, is full of recipes that will calm your digestion, soothe your gut and delight your tastebuds. Giulia Enders' Gut, Michael Mosley's The Clever Guts Diet and the work of Tim Spector among others has helped us realise how vital gut health is to our body, brain and mental health.

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But a gut-friendly diet need not mean the elimination of favourite foods or hard-to-follow diets. Nutritionist and River Cottage teacher, Naomi Devlin will show you how to keep your gut happy. Move over clean food, this book will take you back to local produce, good home cooking and a wonderfully diverse range of ingredients. Naomi will help you turn your gut into a hub of microbial diversity with lots of plant food, a wide range of meats and fats, plenty of raw cheese, slow-cooking, fermented foods and of course prebiotic and probiotic foods. First calm your gut. If your gut is sensitive, the first section is full of low FODMAP ingredients, seafood, broths and probiotics to soothe your digestion. Then nourish your gut with beneficial foods full of fibre, pre- and probiotics. And finally there are herbs, pickles and teas full of healing properties to stimulate and regulate digestion when you need a little extra help. Neither strict plan or dogma, Naomi's recipes are based on plain good sense and proper science. Food for a Happy Gut is full of delicious, healthy recipes and advice and will feed both your tastebuds and your microbes, leaving you content both inside and out. Chapter breakdown: CALM: Breakfasts Soups Salads & Vegetables Meals Treats NOURISH: Breakfasts Soups Salads & Vegetables Meals Treats HEAL: Pickled & Preserved Sprinkled Dressed Drinks & Tonics Balance your body's pH and unlock optimum health with delicious meals Why eat according to pH? The Alkaline Diet helps create more alkaline environments in our bodies, which can combat diet-related diseases. The Essential Alkaline Diet Cookbook makes cooking balanced, nourishing meals easier than ever. The Essential Alkaline Diet Cookbook offers: 150 satisfying recipes that will naturally bring your system back to balance 30-day meal plans for supporting your immune system, thyroid, or kidneys A handy list of the alkaline or acidic values of nearly 200 foods With ailment-specific recipes and plans to ensure success, The Essential Alkaline Diet Cookbook makes the benefits of an alkaline diet easier than ever to enjoy."

Your gut is key to your physical and mental wellbeing - home to your microbiome, an army of microbes that influences your weight, mood and immune system. In this companion book to Dr Michael Mosley's bestselling Clever Guts Diet, Dr Clare Bailey, GP and wife of Dr Mosley, offers the definitive toolkit for bringing your gut back to optimum health. With 150 delicious recipes, ranging from healing broths and fermented foods to enzyme-stimulating salads and meals rich in pre- and probiotics, this book shows you how to put into practice Dr Mosley's revolutionary two-phase gut repair programme and then to incorporate the core principles into your daily life. Whether you are an IBS sufferer, have a food intolerance, or are simply looking to undo the damage done by processed foods and antibiotics, The Clever Guts Diet Recipe Book is packed with nutritional information, meal planners and all the advice you need to mend your gut and boost your health and wellbeing. Synopsis coming soon.....

The companion cookbook to the No.1 bestselling Clever Guts Diet Your gut is key to your physical and mental wellbeing - home to your microbiome, an army of microbes that influences your weight, mood and immune system. In this companion book to Dr Michael Mosley's bestselling Clever Guts Diet, Dr Clare Bailey, GP and wife of Dr Mosley, offers the definitive toolkit for bringing your gut back to optimum health. With 150 delicious recipes, ranging from healing broths and fermented foods to enzyme-stimulating salads and meals rich in pre- and probiotics, this book shows you how to put into practice Dr Mosley's revolutionary two-phase gut repair programme and then to incorporate the core principles into your daily life. Whether you are an IBS sufferer, have a food intolerance, or are simply looking to undo the damage done by processed foods and antibiotics, The Clever Guts Diet Recipe Book is packed with nutritional information, meal planners and all the advice you need to mend your gut and boost your health and wellbeing.

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The Clever Gut Diet Cookbook 150 Delicious Recipes to Help You Nourish Your Body from the Inside Out Simon and Schuster
Daniel Davey is the man who fuels many of Ireland's elite athletes. A performance nutritionist for Leinster Rugby and Dublin senior footballers, he has seen first-hand how consistently eating good food can lead to trophies, personal bests and incredible physiques. The good news is that it's not just in elite sport that you can raise your game through diet. Here, Daniel translates the science of nutrition into easy-to-follow information and simple, delicious recipes that will help you align your food choices with your nutrition and energy requirements. In this book, you can choose from lower carbohydrate, lower calorie recipes for rest and recovery days and higher carbohydrate, higher calorie recipes to energise and fuel your body on exercise days. Whether you want to reduce body fat, increase muscle mass or simply eat food that makes you feel healthy, energetic, strong and confident, the recipes and information in this cookbook will ensure you are primed to reach your personal best. 'Daniel opened my eyes to the importance of nutrition to my performance. My diet and work with Daniel were integral to my return from long-term injury. His passion for food and gaining an edge is infectious and it has driven us all to be better athletes.' Bernard Brogan, Dublin Senior Footballer 'Daniel not only gave me an insight into what was needed in terms of nutrition for performance but explained it simply and backed it up with incredible detail and science. By far the best performance nutritionist I've ever worked with!' Seán O'Brien, Irish International Rugby Player 'I always looked for an edge when it came to my preparation for performance, and nutrition became a core element of this later in my career and this was mainly due to the support, education and guidance of Daniel Davey. Daniel has been key to helping me form the habits I need for peak performance.' Paul Flynn, Dublin Senior Footballer

175 gluten-free recipes for fast, delicious meals the whole family will love using the latest must-have kitchen appliance—the air fryer! It's no secret why the air fryer is the hottest new kitchen appliance—it offers a quick and healthy cooking option for busy families, and its convection power makes it easy to cook a wide range of foods from steak to tofu, bacon to vegetables, and even desserts. And as the "I Love My Air Fryer" Gluten-Free Recipe Book demonstrates, it's even perfect for those following a gluten-free diet! Featuring 175 gluten-free recipes—with photographs included throughout—this cookbook is a must-have for air fryer fans with celiac disease, gluten intolerance, wheat allergies, or those who simply enjoy a gluten-free diet to improve their overall health! Learn how to make satisfying, whole-food dishes for every meal from breakfast to dinner, appetizers, to side dishes and desserts—plus great snacks. Discover how easy and delicious it is to follow a gluten-free diet thanks to an air fryer with "I Love My Air Fryer" Gluten-Free Recipe Book!

With more than two hundred straightforward, nutrient-dense, and appealing recipes, The Heal Your Gut Cookbook was created by GAPS Diet experts Hilary Boynton and Mary G. Brackett to help heal your gut and to manage the illnesses that stem from it. Developed by pioneering British MD Dr. Natasha Campbell-McBride, who provides the book's Foreword, Gut and Psychology Syndrome (GAPS) refers to disorders, including ADD/ADHD, autism, addictions, depression, and obsessive-compulsive disorder, stemming from or exacerbated by leaky gut and dysbiosis. GAPS also refers to chronic gut-related physical conditions, including celiac disease, rheumatoid arthritis, diabetes type one, and Crohn's disease, as well as asthma, eczema, allergies, thyroid disorders, and more. An evolution of the Specific Carbohydrate Diet, the GAPS Diet will appeal to followers of the Paleo Diet, who are still struggling for optimum health, as well as anyone interested in the health benefits of fermentation or the Weston A. Price approach to nutrition. In The Heal Your Gut Cookbook, readers will learn about the key cooking techniques and ingredients that form the backbone of the GAPS Diet: working with stocks and broths, soaking nuts and seeds, using coconut, and culturing raw dairy. The authors offer encouraging, real-life perspectives on the life-changing improvements to the health of their families by following this challenging, but powerful, diet. The GAPS Diet is designed to restore the balance between beneficial and pathogenic

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intestinal bacteria and seal the gut through the elimination of grains, processed foods, and refined sugars and the carefully sequenced reintroduction of nutrient-dense foods, including bone broths, raw cultured dairy, certain fermented vegetables, organic pastured eggs, organ meats, and more. The Heal Your Gut Cookbook is a must-have if you are following the GAPS Diet, considering the GAPS Diet, or simply looking to improve your digestive health and—by extension—your physical and mental well-being.

Combat diabetes with this essential companion to New York Times bestselling Dr. Michael Mosley's groundbreaking The 8-Week Blood Sugar Diet, featuring over a hundred delicious and healthy recipes. The 8-Week Blood Sugar Diet revealed new, staggering scientific studies on diabetes and demonstrated a revolutionary 8-week plan, including an 800-calorie daily diet, to reverse the disease's effects. Now continue battling diabetes with these simple and delectable recipes that can lower your blood sugar level and help you shed unwanted pounds. Also discover updated nutritional advice, tips for home cooks of every skill level, and detailed menu plans. It's never too late to fight off diabetes, and with the recipes in The 8-Week Blood Sugar Diet Cookbook, it's possible to ensure more long-term health benefits in an easy and effective manner!

Lose up to twenty pounds in four weeks! Discover the next major "health revolution" (The New York Times) with this cutting-edge new program that will help you lose weight, beat disease, and live longer with intermittent fasting—from the #1 New York Times bestselling author of The FastDiet. Millions of people worldwide have lost weight and reversed disease using Dr. Mosley's The FastDiet, which revealed the incredible power of intermittent fasting. Clinical studies show that fasting not only helps you lose weight fast, but also improves blood sugar levels and heart health, boosts brain health and function, and is even proven to reduce the risk of cancer recurrence. Drawing on the latest research and his personal experience gaining and then losing fourteen pounds, "the world's top gut health guru" (Dr. Barry Marshall, winner of the Nobel Prize for Medicine) returns with an even more effective—yet easier to follow—diet plan designed to reap maximum fasting benefits. The Fast800 Diet pinpoints the ideal fasting calorie count for health and weight loss: 800. Built around a more manageable 800-calorie fasting day—whether that's 800 calories every day until you achieve your goals, or 800 calories twice a week—Dr. Mosley's powerful three-phase program is designed to supercharge weight loss and fast-track a healthier life. Phase 1: A powerful jumpstart designed to accelerate weight loss. Phase 2: Fast twice a week to sheds pounds without slowing your metabolism. Phase 3: Discover how to keep the weight off—without calorie counting. Complete with over fifty-five delicious recipes, four weeks of meal plans, and inspiring success stories, The Fast800 Diet is a simple and life-changing program that gets you real world results.

Achieve perfect gut health and optimise your wellbeing with this revolutionary 30-day healing programme. It is now widely recognised that gut health is critical to our overall health and that many major health concerns can be linked to an irritated or unhealthy gut. In fact, an unhealthy gut contributes to a wide range of chronic health disorders such as autoimmune conditions, Crohn's syndrome, irritable bowel, allergies, arthritis, chronic fatigue syndrome, depression and mood swings. What's worse, gut health issues affect a huge proportion of people and are often on-going and difficult to resolve. But it does not have to be this way. In this revolutionary 30-day programme, Christine Bailey shows you how, instead of treating the symptoms as they arise, you can tackle the root causes with five simple steps: Remove, Replace, Repopulate, Repair and Rebalance. This programme will help you to remove the underlying factors wreaking damage to your gut, restore digestive health, quench inflammation, heal the gut for good – and achieve true, long-lasting health.

If you're ready to boost your gut health, improve your digestion and lose weight, then this easy-to-follow recipe book is the ideal place to begin. This beginners guide takes a comprehensive approach, providing you with the essential information you need to improve your gut

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health and digestion to boost your health and immunity. You can discover what triggers your digestive problems, learn what you can and can't eat, and improve your digestive health with top tips and plenty of delicious gut-friendly recipes! Contains delicious recipes like Butternut Squash & Chicken Casserole, Sweet Potato Fries, Rosemary Chicken & Sauerkraut Salad, Szechuan King Prawn Skewers, Chocolate Bean Brownies, Baked Peach Melba and Mango Lassi! Boost your gut health! Improve your digestion and well-being! Learn what you can eat and why! Learn what you can eat and why! Discover your triggers and overcome digestive problems! PLUS over 80 gut-friendly recipes!

Trust your gut--and heal it. Discover how you can eat your way to gastrointestinal relief. The 4-Week Gut Health Plan is your guide to using food to help improve your gut health and ease the symptoms of a variety of gut dysfunctions, including gastritis, small intestinal bacterial overgrowth (SIBO), and gastroesophageal reflux disease (GERD). Restore balance for a happy and healthy gut. Start things off right with a detailed meal plan packed with 28 days worth of gut health boosting foods, shopping lists, and prep tips. Then customize your diet with 75 tasty and simple-to-make recipes--plus a heaping helping of handy food guides when you feel like going off-recipe. The 4-Week Gut Health Plan includes: A complete 4-week plan--Take the guesswork out of gut health with a full meal plan that helps rejuvenate the microorganisms living inside you. Easy recipes, familiar ingredients--Keep things simple with 75 recipes that anyone can make and feature ingredients available at your local grocery store. Foods for better gut health--Learn to manage your own meals using helpful tables that let you know which foods to eat, which to skip, and why. Make sure your gut reaction is relief with the help of The 4-Week Gut Health Plan.

This 12-week journal is the essential companion to Dr Michael Mosley's bestselling The Fast 800 - an ideal aid for those wanting to fit the programme into busy lives. Perfectly sized so you can keep it to hand but with plenty of space to write in, this planner enables you to: plan your meals, record your calories and, factor in upcoming events, set yourself goals and reflect on the outcomes, track your activity levels, monitor your mood, eating and sleeping habits. With 15 delicious new recipes, and packed full of motivational tips and weekly reminders, this book will keep you organised and energised on your path to better health.

Discover the groundbreaking method to defeat diabetes without drugs using the step-by-step diet plans and recipes from #1 New York Times bestselling author Dr. Michael Mosley. The 8-Week Blood Sugar Diet is a radical new approach to the biggest health epidemic threatening us today... Our modern diet, high in low-quality carbohydrates, is damaging our bodies—producing a constant overload of sugar in our bloodstream that clogs up our arteries and piles hidden fat into our internal organs. The result has been a doubling in the number of type 2 diabetics, as well as a surge in those with a potentially hazardous condition—prediabetes. It is now known that even moderately elevated blood sugar levels can trigger heart disease, stroke, dementia, and cancer. But scientists have recently demonstrated that you can prevent and even reverse type 2 diabetes with a simple change in diet and lifestyle. Drawing on the work of Dr. Roy Taylor—one of the UK's foremost diabetes experts—and his own experience as a one-time diabetic, Dr. Michael Mosley presents a groundbreaking, science-based, 8-week plan for diabetics who want to reverse their condition (and then stay off medication). He also offers a more flexible regime for people interested in the extensive health benefits to be gained from lowering their blood sugar levels and shedding dangerous fat. As Dr. Mosley says, it is never too late to act.

The Australian classic bestseller on a happy, healthy gut, by the country's top experts. A healthy body needs a healthy gut. More and more researchers are finding out how complex and important the gut is to our mood, wellness and longevity. So many problems can be traced to the gut - from obesity and allergies to cramping and chronic malaise. Taking care of your gut by understanding what it consists of, how it works and what to feed it is the first step towards good health. In this revised classic, medical researchers at the Gut Foundation provide all

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the basics on gut health and disorders, as well as the most recent data on things such as microbiomes and radical treatments. Highly respected nutritionist Dr Rosemary Stanton shows us that good eating doesn't mean boring food and difficult recipes, but can actually lead to fresh, simple, tasty meals, and - most importantly - a calm, regular and healthy gut. With around 150 recipes, The Good Gut Cookbook delivers clear, concise advice, backed by the authority of Australia's top gut specialists and most trusted nutritionist.

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