PRESENTS

Cancer Fighting Recipes
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When fighting cancer, an integrative approach empowers each individual with the tools to fight not just the disease but manage the side effects that may result from treatment, through the services of medical oncology, naturopathic medicine, pain management, spiritual support and nutrition therapy. In fact, as many as 80 to 90 percent of cancer patients may suffer from malnutrition, Carolyn Lammersfeld, Vice President of Integrative Medicine at Cancer Center Treatment of America® (CTCA), points out.

From the first biblical accounts to the latest medical breakthroughs, we see signs that good nutrition can help fuel the body for healthy living. A healthy diet also supports the body while it fights cancer and recovers from treatment. Whether you are cooking for yourself or preparing a meal for a loved one, the right recipe can lift your spirits and fortify the body with key nutrients.

CTCA® is a national network of five hospitals in the United States with expertise in treating patients who are fighting cancer. We combine state-of-the-art technologies with an integrative approach to care to reduce side effects and maintain quality of life during cancer treatment. If you or someone you love has cancer, call 866-712-4673 or go to cancercenter.com/faith.
Breakfast Foods
Simple Veggie Omelet

This veggie delight is filled with protein, vitamins, minerals and fiber. It may help maintain muscle and is also heart healthy.

Directions:
1. Preheat large omelet skillet over medium heat. Mist pan with cooking spray
2. Add tomato with juices, green onion and spinach to pan
3. Stir and cook vegetables until soft and spinach is wilted
4. Remove from pan and reduce temperature to medium-low heat. Mist pan again with cooking spray
5. Whisk egg, egg white and milk in a small bowl. Pour into pan
6. While omelet cooks, lift edges and allow uncooked egg to flow underneath. Once egg is mostly cooked, flip
7. Place vegetables on top of egg and sprinkle with cheese
8. Turn off heat. Once cheese is melted, fold egg in half

INGREDIENTS

1 tomato, diced
1 green onion, sliced
1 c. baby spinach
1 egg
2 egg whites
1 tbsp. 1% milk
¼ c. shredded low fat cheddar cheese
Nonstick cooking spray
Overnight Raspberry Icebox Oatmeal

INGREDIENTS

‡

¼ c. uncooked old-fashioned rolled oats
¼ c. skim milk
¼ c. low-fat Greek yogurt
1 ½ tsp. chia seeds
2 tsp. honey (more or less to taste)
¼ to ½ c. fresh or frozen raspberries

Oatmeal is high in fiber, magnesium, phytochemicals, and provides some protein, while low in fat and sugar.

Directions:

1. In a half-pint (1 c.) jar or bowl, combine the oats, milk, yogurt, chia seeds and honey. If in a jar, put the lid on the jar and shake until well combined; if in a bowl, stir until well combined
2. Add the raspberries and stir until mixed
3. Return the lid to the jar or cover the bowl and refrigerate overnight or up to 2 days. Eat chilled

Tip: This recipe can be modified to incorporate any fruits to offer more of a variety.
Consider adding nut butter or flaxseed oil to get even more nutrients
Blueberry Crumb Bars

Blueberries are an excellent source of vitamins C and K, manganese, fiber and antioxidants. This recipe may also help support overall heart health.

Directions:
1. Preheat oven to 350 degrees
2. In a medium saucepan, combine the blueberries, sugar, water, lemon juice and cinnamon. Bring to a boil
3. Reduce the heat and simmer uncovered, about 8 minutes or until slightly thickened, stirring frequently. Remove from heat and set aside
4. In a large mixing bowl, stir together the flour, oats, brown sugar, cinnamon and baking soda
5. Stir in the melted butter until thoroughly combined
6. Set aside 1 c. of the oat mixture for topping. Press the remaining oat mixture into an ungreased 9-x-9-x-2-inch baking pan. Bake for 12 minutes
7. Carefully spread the filling on top of the baked crust. Then sprinkle with the reserved oat mixture, lightly pressing the oat mixture into the filling
8. Bake for another 20 to 25 minutes or until the topping is set
Berry Breakfast Smoothie

Blueberries are packed with antioxidants which may help with memory and raspberries contain ellagic acid, a compound that may help fight cancer. Berries help the digestive system and are a great source of fiber.

**Directions:**
1. Combine all ingredients in a blender and mix until smooth
Gluten-Free Cranberry Pumpkin Seed Muffins

Pumpkin seeds provide protein, potassium, iron and are excellent sources of magnesium, zinc and copper.

Directions:
1. Preheat oven to 350 degrees
2. Combine dry ingredients and sift
3. Mix liquid ingredients thoroughly
4. Add dry ingredients to wet, using sifting technique
5. Stir until moist, but be careful not to over mix
6. Stir in dried cranberries
7. Fill muffin cups half-full
8. Bake for 15 minutes (or longer)—until toothpick comes out clean
Wild Mushroom Strudel

Mushrooms contain selenium, something not typically found in high amounts in fruits and vegetables, which plays a large role as an antioxidant and in proper immune functioning.

Directions:
1. Preheat oven to 350 degrees
2. In hot pan sauté onion until caramelized
3. Add mushrooms and white wine to pan
4. Season with salt and pepper
5. Cook until white wine evaporates. Allow mix to cool
6. Fold in cheese and garlic. Once cooled chop fine in food processor
7. Fill puff pastry sheet with stuffing by placing stuffing down on the lip closest to you
8. Tuck in sides and roll, brushing with butter on each roll
9. Bake for 15 minutes or until golden brown. Set aside to rest

INGREDIENTS

‡

1 pound yellow onions, julienned
6 ounces Shiitake mushrooms, stemmed
6 ounces Portabella mushrooms, stemmed
4 ounces roasted garlic
½ c. white wine
5 ounces Boursin cheese
1 tbsp. salt
1 tsp. white pepper
1 sheet puff pastry
1 pound clarified butter
Sweet Potato & Roasted Butternut Squash Bread

Sweet potatoes provide high levels of beta carotene (vitamin A) and B6 and are good sources of niacin and copper. Vitamin A is important for immune function and maintaining healthy cells.

**Directions:**
1. Preheat oven to 350 degrees
2. Butter and flour a 9x5x3-inch loaf pan or muffin tins
3. Combine flours, baking powder, baking soda, salt, cinnamon, nutmeg and allspice. Set aside. Whisk together butter, applesauce, sugar, vanilla extract, eggs and buttermilk, and mix into the dry ingredients
4. Add the sweet potatoes to the mixture
5. Bake for 40-45 minutes or until a toothpick comes out clean when inserted into the middle. If using muffin tins, bake for 20-25 minutes or until a toothpick comes out clean when inserted into the middle.
Cranberry Chutney

Cranberry sauces are a good source of fiber and vitamin C, and are high in antioxidants which all are important for maintaining healthy cells and overall health.

Directions:
1. In large, heavy pan, combine grape juice, sugar, cinnamon cumin, cloves and bay leaf
2. Bring to boil over medium-high heat
3. Add apple, onion, orange, cranberries and currants
4. Return to boil; reduce heat and simmer uncovered, stirring occasionally, for about 30 minutes, until cranberries are soft
5. Remove bay leaf. Spoon chutney into sterilized glass jars
6. Cover immediately with 2-part canning tops, cool and refrigerate. Or store in plastic container in refrigerator and use within 1-2 weeks.

INGREDIENTS

‡

½ c. white grape juice
½ c. packed light brown sugar, or to taste
1 tsp. ground cinnamon
½ tsp. ground cumin
¼ tsp. ground cloves
1 bay leaf
1 medium sweet apple, peeled, cored and finely chopped
1 medium onion, finely chopped
1 medium naval orange, peeled and finely chopped
1 medium bag (12 ounces fresh or frozen cranberries)
½ c. dried currants

difficulty 6/10
preparation 15 min
cooking 45 min
people 10+
Cinnamon Wheat Pancakes with Berry Compote

Whole wheat, because it is a good source of fiber may satisfy appetite longer, making it a great option for anyone trying to watch or maintain their weight. Whole wheat is an excellent source of selenium and manganese and a good source of thiamin, niacin and magnesium. Whole grains contain more health promoting phytochemicals than refined grains.

Directions:
Compote:
1. Combine berries and apple juice in a small saucepan
2. Cook on low for 5 minutes
3. In a separate bowl, combine sugar and cornstarch, and add to the berry mixture
4. Gently stir the contents until it boils
5. Remove from the heat and let the compote cool slightly until it thickens

Pancakes:
1. Dissolve the baking soda and buttermilk in a small bowl; set aside
2. Combine flour, cinnamon and sugar in a large bowl
3. Blend buttermilk mixture, egg whites and vanilla into flour mixture
4. Spray griddle or pan with cooking spray
5. Ladle pancake mixture onto griddle or pan and cook until golden brown on both sides
6. Serve with berry compote
**Energy Bites**

Chia seeds are an excellent source for both fiber and Omega-3 fatty acids and contain iron, calcium and zinc. Chia seeds may help with weight maintenance and lowering of cholesterol, triglycerides and blood pressure, because of its nutritional content.

**Directions:**
1. Stir all ingredients in medium bowl until mixed thoroughly
2. Refrigerate for about one hour
3. Mold into 1-inch balls and keep in airtight container in refrigerator for about one week

**INGREDIENTS**

- 1 c. dry oatmeal
- ⅔ c. tasted coconut flakes
- ½ c. peanut butter or almond butter
- ½ c. wheat germ
- ½ c. mini chocolate chips or chopped raisins
- ⅓ c. honey or agave nectar
- 1 tbsp. chia seeds
- 1 tsp. vanilla extract
Main Dishes
Moroccan Shrimp

Shrimp is a source of omega-3 fatty acids, which may help with inflammation and heart health. It is also low in calories.

Directions:
1. Take tomatoes individually from can. Holding each over medium-deep skillet, crush tomatoes by hand, letting flesh squeeze through fingers into pan. Reserve ¼ c. liquid remaining in can.
2. Add onion, garlic, cumin, paprika and ginger to pan. Over medium-high heat, bring tomatoes to simmer, stirring to combine all ingredients.
3. Mix in cilantro, parsley, salt and generous pinch of pepper. Cover and simmer sauce over medium-low heat for about 15 minutes or until they are soft.
4. Add the shrimp and chickpeas, pushing into sauce. If sauce seems dry, pour ¼ c. of reserved canned tomato juice.
5. Cover and simmer gently about 8-10 minutes or until shrimp are an opaque white and chickpeas are heated through. Serve immediately.

INGREDIENTS

1 (28 ounces) can unsalted whole plum tomatoes (or fire roasted tomatoes)
1 medium onion, halved, cut lengthwise into half-inch crescents
2 garlic cloves, chopped
1 tsp. ground cumin
1 tsp. ground sweet paprika
½ tsp. ground ginger
⅛ c. cilantro, chopped
¼ tsp. salt
Ground black pepper to taste
20 pieces lg. shrimp (5 per person)
1 (15 ounces) can chickpeas, rinsed, drained

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**Tofu-Stuffed Shells**

Tofu-stuffed shells are a great alternative to traditional stuffed shells. Tofu, which is made from soybean curds, is naturally cholesterol free and is a good source of protein and iron, which makes it a good alternative to meat.

**Directions:**
1. Preheat oven to 350 degrees. Cook pasta shells as directed on package, drain and let cool
2. Prepare filling by mixing all remaining ingredients together in a large bowl. Place mixture into shells
3. Line bottom of an 11x7-inch baking pan with half of spaghetti sauce
4. Place stuffed shells in pan and cover with remaining spaghetti sauce
5. Bake for 30 minutes. Sprinkle with Parmesan cheese and serve

**Tip:** Prepare one day in advance to enhance flavor

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**INGREDIENTS**

- 10 jumbo pasta shells
- 8-12 ounces tofu, silken
- ¾ c. Parmesan cheese
- ½ c. Mozzarella cheese
- ¼ c. medium onion, finely chopped
- 4 scallions, finely chopped
- ¼ c. oregano
- ¼ c. basil leaves (optional)
- 2 cloves garlic
- salt & pepper to taste
- 1 large egg, lightly beaten
- 1 (24 ounces) jar spaghetti sauce

**difficulty** 6/10  
**preparation** 15 min  
**cooking** 30 min  
**people** 4-5
**Slow-Cooker Cilantro Lime Chicken Tacos**

Standard tacos can be full of fat and calories. By swapping a few ingredients such as beef for chicken, and lettuce shells for hard corn shells (or vice versa – hard corn shells for lettuce), tacos can easily fit into most diets. Chicken tacos are also high in protein, making them a great addition to a menu.

**Directions:**
1. Place the salsa, taco seasoning, lime juice and cilantro into a slow-cooker, and stir to combine
2. Add the chicken breasts, and stir to coat with the salsa mixture
3. Cover the cooker, set to high, and cook until the chicken is very tender, about 4 hours. If desired, set cooker to low and cook 6 to 8 hours
4. Shred chicken with two forks
5. Fill lettuce leaf shell with mixture, add shredded cheese, chopped tomatoes or other toppings as desired, and serve
Grilled Fish with Tropical Relish

Fish can add anti-inflammatory omega-3 fatty acids for immune and heart health. The mango in the relish adds fiber, potassium and Vitamins A & C which also can help maintain a healthy immune system.

**Directions:**
1. Rinse the fish fillets under cold running water and pat them dry
2. Brush the fillets with olive oil and season with salt and pepper
3. Preheat grill or broiler
4. Meanwhile, prepare the relish by stirring together the mango, onions, peppers, basil, capers, balsamic vinegar and salsa in a bowl
5. Grill the fish on high heat or broil, about 2-3 minutes per side or until desired doneness
6. Spoon the relish over the fish
Pan Seared Salmon with Orange Fennel Salsa

Salmon contains plenty of nutrients including omega-3 fatty acids, vitamin D, and many B vitamins, including B6 and B12. Vitamin B12 keeps the nerves and red blood cells healthy and is often a common deficiency in people over 50 years of age.

**Directions:**
1. In a mixing bowl, mix all seven ingredients for salsa. Can prep salsa a couple hours before hand
2. Brush salmon filets with olive oil
3. Season fish with salt and pepper
4. In a hot pan sauté salmon seasoned side down until golden brown
5. Remove from pan and finish in 350 degree oven until firm to the touch

**INGREDIENTS**

†

**For the salsa:**
- 1 fennel bulb sliced thin
- 1 orange cut into sections
- 4 green olives, pitted and sliced
- 1 red pepper sliced thin
- 1 tbsp. drained bottled small capers
- 1 tbsp. olive oil
- 1 tsp. orange juice

**For the salmon:**
- 2 tbsp. olive oil
- 2 salmon filets, 6 ounce portions
- 1 tbsp. kosher salt
- 2 tsp. white pepper

difficulty: 4/10
preparation: 15 min
cooking: 30 min
people: 2
Baked Lemon Fish

Fish contains healthy oils, called omega-3 fatty acids, which may reduce the risk of heart disease, and help with arthritis. Omega-3s can also help with weight and muscle loss in people with cancer.

**Directions:**
1. Preheat oven to 350 degrees
2. Thaw frozen fish, place in single layer in a baking dish
3. Mix butter, milk, lemon juice, lemon rind and lemon pepper; pour over fish
4. Sprinkle with dried parsley
5. Bake uncovered for about 20 minutes

**Ingredients:**
- 12 ounces frozen cod (orange roughy, tilapia or whitefish can be substituted)
- 2 tsp. butter or no trans-fat margarine
- ¼ c. skim milk
- 4 tsp. grated lemon
- 1 tsp. grated lemon rind
- ½ tsp. lemon pepper
- 2 tsp. dried parsley
Oven Roasted Turkey Breast

With plenty of protein, turkey is low in fat and calories when compared to other meats, if eaten without the skin.

Directions:
1. Chop herbs together and reserve
2. Combine garlic, herbs, salt and pepper mix and oil to make a marinade
3. Rub marinade onto turkey breast and place skin side up in a shallow roasting pan
4. Insert a meat thermometer into the deepest part of the turkey breast
5. Place into a preheated 350 degrees oven and cook until the skin is golden brown and slightly crisp.
   The turkey is done when the internal temperature reaches 165 degrees on the meat thermometer
6. Once the turkey is done cooking, remove from the oven and let sit for at least 15 minutes before carving

INGREDIENTS

- ¼ tsp. fresh Italian parsley, chopped
- ¼ tsp. fresh thyme, chopped
- ¼ tsp. fresh oregano, chopped
- ¼ tsp. fresh chives, chopped
- ½ tsp. fresh tarragon, chopped
- ¼ tsp. fresh basil, chopped
- 1 tsp. fresh garlic, peeled and minced
- 1 tbsp. extra virgin olive oil
- ¼ tsp. salt and pepper, mixed
- 2 lb. natural, boneless turkey breast (with skin on)
INGREDIENTS

‡

2 c. quinoa, rinsed and drained
⅛ tsp. dried sage
⅛ tsp. ground thyme
⅛ tsp. ground marjoram
⅛ tsp. ground nutmeg
⅛ tsp. dried, crushed rosemary
¼ tsp. salt and pepper, mixed
4 c. vegetable stock
¼ c. extra virgin olive oil
1 tsp. fresh garlic, peeled and minced
⅓ c. white onion, diced
¼ c. carrots, chopped
¼ c. celery, chopped
½ c. white mushrooms, diced
½ c. eggplant, diced
additional ¼ tsp. salt and pepper, mixed
¼ c. fresh Italian parsley, chopped

Quinoa with Mushrooms & Eggplant Stuffing

I would highlight the quinoa as a gluten free source of whole grains, which provide fiber, B vitamins, magnesium and some protein.

Directions:
1. Pour quinoa into a pot; add seasoning and stock. Bring to a boil, then cover and reduce heat to a simmer
2. Allow quinoa to absorb liquid, about 15 to 20 minutes. Remove from heat and let stand 5 minutes, then fluff with a fork
3. In a large sauté pan, heat oil and sauté onion, garlic, carrots, celery, eggplant and mushrooms
4. Continue cooking until vegetables become tender. Season vegetables with salt and pepper to taste and remove from heat
5. Perform steps 1 and 2 so that both dishes finish at about the same time. Once both steps are done, place in a large bowl and fold together. Check for seasoning, and adjust if necessary. If dishes are created separately, fold together in a baking dish and place in preheated oven to bring stuffing back to a warm temperature
6. Place in serving bowl and garnish
**Beef Stir-Fry Fajitas**

This meal is only 300 calories and is a great source of protein. The green pepper, orange juice and onion add plenty of vitamins.

**Directions:**
1. Combine orange juice, vinegar, garlic, cumin, salt and pepper in a small bowl. Place beef and ½ of marinade in plastic bag and refrigerate for 6-8 hours.
2. Place bell pepper, onion and remaining marinade in separate bag. Allow to marinate while meat marinates.
3. Remove vegetables from marinade and place in a nonstick skillet over medium heat. Stir-fry about three minutes, or until crisp.
4. Remove vegetables from skillet and add meat to skillet. Stir fry for 1-2 minutes.
5. Return vegetables to skillet and toss to combine.
6. Once cooked, turn heat off and place mixture on tortillas and add cheese.

**INGREDIENTS**

- ¾ c. orange juice
- ¾ c. white vinegar
- 1 ½ tbsp. ground cumin
- 3 tbsp. chopped garlic
- salt, to taste
- Pepper, to taste
- 1 lb. beef top round, fat trimmed and cut into thin strips
- 1 medium green bell pepper, cut into thin strips
- 1 medium onion, cut into thin strips
- 8 whole-wheat tortillas
- 1 c. low fat shredded cheese
- 1 c. salsa

**difficulty** 6/10  
**preparation** 11 min  
**cooking** 20 min  
**people** 2
Side Dishes
INGREDIENTS

‡

4-6 c. kale, loosely packed, sliced leaves of Italian black (Lacinato, “dinosaur”), midribs removed
juice of 1 lemon
3-4 tbsp. extra virgin olive oil
2 cloves garlic, mashed
salt and pepper, to taste
hot red pepper flakes, to taste
⅔ c. grated Pecorino Toscano cheese or other flavorful grated cheese such as Asiago or Parmesan
½ c. freshly made bread crumbs from lightly toasted bread (optional)
dried cranberries

Tuscan Kale Salad

Kale is a low calorie, low fat food that contains numerous vitamins and minerals and is also high in fiber which helps the digestive system.

Directions:
1. Whisk together lemon juice, olive oil, garlic, salt, pepper and a generous pinch (or more to taste) of hot red pepper flakes
2. Pour over kale in serving bowl and toss well
3. Add 2/3 of the cheese and toss again
4. Let kale sit for at least 5 minutes
5. Add bread crumbs, toss again and top with remaining cheese
### Baked Chickpea Bites

Also known as Garbanzo beans, chickpeas are a good source of protein, making it a great option for vegetarians. A cup full of chickpeas provides more than 70% of daily folate, which is important for cellular health.

#### Directions:
1. Preheat oven to 350 degrees
2. Mix olive oil, cayenne pepper, oregano and basil in a small bowl
3. Add chickpeas and toss until coated
4. Place mixture in a single layer baking sheet
5. Bake in the oven for approximately 45 minutes
6. Stir mixture periodically until chickpeas have a light crisp on the outside
Curry Potatoes, Onion & Chickpeas

As the chickpeas offer a great source of protein and fiber, curry potatoes provide plenty of phytochemicals that may protect against cancer.

Directions:
1. In a small pan, heat oil, then add onions, garlic and potatoes
2. Stir and cook for 10 minutes
3. Add spices and stir
4. Add chickpeas and diced tomatoes
5. Cook another 5 minutes and season to taste with salt and pepper
6. Remove from heat
7. Place on a serving dish and garnish with chopped parsley
Lemon-Thyme Vinaigrette Dressing

This dressing goes with pasta salad.

**Directions:**
1. Pulse fresh lemon juice, Dijon mustard, chopped garlic and 2 diced shallots in a blender
2. Place the blender on low speed and slowly add olive oil until well combined
3. Finish with fresh thyme, lemon zest, salt and pepper
Butternut Squash & Sweet Potato Soup

INGREDIENTS

¼ tsp. sea salt (fine)
1 tbsp. extra virgin olive oil
1 c. Woodstock Farms organic pumpkin seeds
additional ½ tbsp. extra virgin olive oil
1 tsp. fresh garlic, peeled and minced
½ c. white onion, diced
¼ c. celery, chopped
¼ c. carrots, chopped
1 lb. butternut squash, cubed
1 lb. sweet potatoes, diced
2 qt. vegetable stock
½ tsp. ground cinnamon
½ tsp. ground nutmeg
¼ tsp. salt and pepper, mixed

Packed with beta carotene, which can be converted to vitamin A, this soup may support the immune system, eyesight, skin, and bone health.

Directions:

1. Preheat oven to 300 degrees
2. Toss seeds in a bowl with one tbsp. of olive oil and salt
3. Lay in a single layer on a sheet pan and place in oven, stirring occasionally. Bake until golden brown, about 45 minutes. Reserve for garnish
4. Heat ½ tbsp. of olive oil in pot; add squash, sweet potatoes, carrots, celery, onions and garlic. Sauté about 5 minutes, until slightly browned and aromatic
5. Deglaze the pot with stock; add spices and bring to a simmer, then cover. Continue to cook about 40 minutes, until vegetables are tender and ready to puree. Taste and season again, if necessary
6. Pour soup into a blender, no more than halfway full. Cover and hold lid down
7. Pulse in blender a few times before leaving on to blend
8. Puree in batches until smooth. Check for seasoning and adjust, if necessary
9. Serve hot and garnish with toasted pumpkin seeds
Quick Black Bean Soup

Not only does black bean soup offer a great variety to any diet, but it also contains high levels of iron, fiber, protein, folic acid, potassium and magnesium. The fiber from beans may help lower cholesterol.

Directions:
1. Place beans and liquid in a medium saucepan
2. Partially mash beans with potato masher
3. Place over high heat, stir in salsa, chili powder and broth
4. Bring to boil
5. Ladle soup into bowls; top with cheese, sour cream, onions and cilantro
Snacks
**Red Lentil Spread**

**Ingredients**

- 3 c. vegetable broth
- 2 c. red lentil
- 1 medium onion, peeled and chopped (yields ½ c.)
- 1 tsp. chopped garlic
- 1 tsp. ground coriander
- 2 tbsp. sour cream
- 1 tbsp. lime juice
- 2 tbsp. finely chopped fresh cilantro
- ½ tsp. salt
- ⅛ tsp. pepper

Lentils contain soluble fiber, which may help lower cholesterol and manage blood-sugar. With almost no fat, lentils also provide B Vitamins, and protein.

**Directions:**

1. In a medium saucepan, add the broth, lentils, onion, garlic and coriander and bring to a boil. Reduce to a low simmer and cook for 25 minutes, or until the lentils are tender.
2. Remove the lentils from the heat, strain and then chill in the refrigerator.
3. Once the lentils are cooled, place them in a blender and blend. Then add the sour cream, lime juice, cilantro, salt, pepper, and blend until well combined, scraping down the sides of the blender, as needed.

**Tip:** This spread works great on baked tortilla chips or whole-grain crackers. Try this recipe with other lentils, too! Pay attention to cook time because some lentils require longer cooking times than others.
Kale Chips

Kale is an excellent source of fiber, folate, many carotenoids and flavonoids, which all may protect against many types of cancer.

Directions:
1. Preheat oven to 250 degrees
2. Line a non-insulated cookie sheet with parchment paper
3. With a knife, carefully remove the leaves from the thick stems and tear into bite size pieces
4. Wash and thoroughly dry kale
5. Lay kale out on a baking sheet
6. Drizzle kale with olive oil and sprinkle with sea salt and pepper
7. Bake until the edges are brown but not burnt 10-15 minutes
8. Sprinkle with sea salt and pepper
Gluten-Free Black Bean Brownies

Black beans provide fiber, potassium, folate and vitamin B6. These may help lower cholesterol, which may reduce risk of heart disease.

**Directions:**
1. Preheat oven to 350 degrees
2. Combine all ingredients except chips in a good food processor, and blend until completely smooth
3. Stir in the chips
4. Pour into a greased 8×8 pan
5. Cook the black bean brownies 15-18 minutes
6. Let cool at least 10 minutes before trying to cut. Makes 9-12 brownies

**Tip:** Swap milk chocolate chips for dark chocolate and receive an extra health boost. Dark chocolate has antioxidants and helps bone, dental, cardiovascular and brain health.
Beverages
Super Green Smoothie

Super Green smoothies are packed with antioxidants, which may protect against many types of cancer.

Directions:
1. Combine all ingredients in a blender and mix until smooth
The Islander

This extravagant smoothie contains high amounts of vitamin C, an antioxidant, which may also help maintain a healthy immune system and protect against infection.

Directions:
1. Combine all ingredients in a blender and mix until smooth
Strawberry Blast

The strawberries (and orange juice) add vitamin C while also providing fiber and many phytochemicals, which may protect against some types of cancer and satisfy hunger without adding a lot of calories.

Directions:
1. Combine all ingredients in a blender and mix until smooth

INGREDIENTS

‡
2 scoops soy protein powder
1 c. frozen strawberries
½ c. orange juice concentrate
¼ tsp. almond extract
ice as desired

difficulty
1/10
preparation
5 min
cooking
-
people
1
INGREDIENTS

‡

- 4 c. of water
- 3 green tea bags
- 2 tbsp. honey or agave nectar
- 5 tbsp. fresh lemon juice
- ¼ c. ginger, peeled and chopped

Iced Ginger Green Tea

Green tea contains polyphenols, including Epigallopcatechin gallate (EGCG), a strong antioxidant, which is being studied as a cancer preventative agent. The caffeine in green tea may help with physical performance.

Directions:
1. Heat 3 c. water, honey and ginger in a saucepan until it comes to a boil
2. Reduce heat and simmer for 5-10 minutes
3. Add green tea bags and allow to steep for 20-30 minutes (do not go over an hour)
4. Strain tea mixture into a pitcher
5. Add lemon juice and remaining 1 c. of water
6. Chill and serve over ice
Berry Slush

Cranberries are a good source of Vitamin C, fiber and phytochemicals with antioxidant activity. The cranberry juice in this smoothie may help alleviate pain from urinary tract infections in some women. In addition to the cranberries, the mixed berries add phytochemicals with antioxidant activity, which help protect cells from damage.

**Directions:**
1. Combine all ingredients in a blender and mix until smooth
INGREDIENTS

2 scoops soy protein powder
¾ c. canned pumpkin
¼ tsp. cinnamon
¼ tsp. nutmeg or allspice
¾ c. frozen apple juice concentrate

Fall Delight

Pumpkin is an excellent source of Vitamin A and a good source of Vitamin C and fiber. It is also a good source of carotenoids, which are important for immune, cellular, and eye health.

Directions:
1. Combine all ingredients in a blender and mix until smooth
Choco-Mondo

This high-protein shake may help with weight and muscle maintenance. The yogurt provides good bacteria to maintain a healthy digestive tract, while also providing calcium and Vitamin D for bone health.

Directions:
1. Combine all ingredients in a blender and mix until smooth

Tip: Swap dark chocolate for milk chocolate and receive an extra health boost. Dark chocolate has antioxidants and helps bone, dental, cardiovascular and brain health.

INGREDIENTS

‡

2 scoops soy protein powder
8 ounces plain yogurt
½ c. skim milk
¼ c. chocolate syrup

Tip: Swap dark chocolate for milk chocolate and receive an extra health boost. Dark chocolate has antioxidants and helps bone, dental, cardiovascular and brain health.
Citrus Shake

This shake provides protein, vitamin C, potassium and dietary fiber.

**Directions:**
1. Combine all ingredients in a blender and mix until smooth.

**INGREDIENTS**
- ½ c. frozen strawberries
- ½ c. fresh kiwi
- ½ c. orange juice concentrate
CTCA® is a national network of five hospitals in the United States with expertise in treating patients who are fighting cancer. We combine state-of-the-art technologies with an integrative approach to care to reduce side effects and maintain quality of life during cancer treatment. If you or someone you love has cancer, call 866-712-4673 or go to cancercenter.com/faith.