Rainbow Smoothie*
Makes 2 servings (1 serving = 8–10 ounces)

- ½ cup (cold) green tea
- 1 cup hemp or almond milk (unsweetened)
- 1–2 tablespoons chia seeds, whole or ground
- ¼ teaspoon cinnamon
- ⅛ teaspoon ginger (dried) or ½ teaspoon fresh ginger, minced
- 1 tablespoon fresh lemon juice
- 1 teaspoon maple syrup or 1 teaspoon stevia
- ½ cup (no sugar added) frozen blueberries
- ½ cup (no sugar added) frozen strawberries
- ½ cup (no sugar added) frozen mangoes
- 1 cup packed baby spinach

*Add ¼ to ½ cup ice to increase thickness if desired

Directions

1. Add prepared green tea, hemp or almond milk to blender. Then add the rest of the ingredients in the order listed ending with baby spinach. Blend at very low speed until ingredients are mixed then gradually increase speed to high and blend well for 1 minute. Serve immediately.

(If unable to serve immediately, please omit chia or other seeds as gelling will occur and it will be less palatable.)

Options: Add 1–2 scoops protein powder, 1–2 tablespoons nut butters or ground flax or hemp seeds or a combination of these options to add quality protein, healthy fats and fiber to this smoothie. If using fresh fruit be sure to add ½–1 cup ice to mixture to desired thickness.
Sweet Potato Hummus
Makes 8 servings

- 1 large sweet potato (12–14 ounces), cooked & mashed
- 1 can (15 ounces) chick peas, drained, rinsed
- ¼ cup tahini
- ¼ cup fresh lemon juice
- 3 tablespoons extra-virgin olive oil
- 1 small clove garlic, halved
- 1½ teaspoon fine sea salt
- 1 teaspoon ground cumin
- ½ teaspoon cinnamon (optional)

Directions
1. Combine all ingredients in a food processor, and purée until smooth.
Shredded Carrot and Beet Salad
Makes 4 servings

- 2 tablespoons freshly squeezed orange juice
- 2 teaspoons freshly squeezed lemon juice
- 2 teaspoons extra-virgin olive oil
- ½ teaspoon minced fresh ginger
- ¼ teaspoon sea salt
- 1 cup peeled and shredded carrot
- 1 cup peeled and shredded red beet
- 2 tablespoons chopped fresh mint

Directions

1. Whisk the orange juice, lemon juice, olive oil, ginger, and salt together until thoroughly combined. Put the carrots in a mixing bowl, drizzle with half of the dressing, and toss until evenly coated. Place the carrots on one side of a shallow serving bowl. Put the beets in the mixing bowl, drizzle with the remaining dressing, and toss until evenly coated. Place the beets in the serving bowl next to the carrots for a beautiful contrast of red and orange. Top with the chopped mint before serving.

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Greek Lentil Stew
Makes 4 servings

- 1 tablespoon extra virgin olive oil
- 1 small **red onion**, chopped
- 1 medium **yellow sweet pepper**, chopped
- 2 cloves **garlic**, finely chopped
- 1 cup **lentils**
- 2 teaspoons dried **oregano**
- 1 teaspoon ground **cinnamon**
- 2½ cups low sodium vegetable broth, divided
- 1 medium **zucchini squash**, chopped
- 1 medium **yellow squash**, chopped
- 1 tablespoon **tomato paste**
- ½ cup unsweetened **pomegranate juice**
- ¼ teaspoon sea salt
- ¼ teaspoon black pepper

**Directions**

1. In small Dutch oven, heat oil over medium-high heat. Add onion and bell pepper, and sauté for 1 minute. Cover pot tightly and cook over medium heat for 4 minutes. Add garlic and cook for 1 minute longer. Stir in lentils, oregano and cinnamon, and cook until seasoning is fragrant, 30 seconds. Add 2 cups of broth. Bring to a boil, reduce heat and cover. Simmer lentils for 25 minutes. Add zucchini and yellow squash, tomato paste, pomegranate juice, remaining broth, sea salt and pepper. Simmer for 15 minutes, or until lentils are done to your taste. Let stew sit, uncovered, for 15 minutes. Serve warm or at room temperature, divided among soup bowls.
Layered Triple Green Frittata

Makes 6 servings

- 6 organic eggs beaten
- 2 tablespoons organic plain Greek yogurt or water
- 2 teaspoons chopped fresh thyme
- ¼ teaspoon freshly ground black pepper
- ⅛ teaspoon freshly grated nutmeg
- Sea salt
- 2 tablespoons extra-virgin olive oil
- 2 cups thinly sliced leeks, white and green parts
- 4 cups stemmed and chopped Swiss chard, kale or spinach in bite-size pieces
- 1 cup cherry tomatoes, halved
- 2 tablespoons freshly grated organic Parmesan cheese (optional)

Directions

1. Position one oven rack about 6 inches below the broiler and another rack in the center of the oven. Preheat the oven to 375° F.

2. Put the eggs, yogurt, thyme, pepper, nutmeg, and ½ teaspoon of salt in a bowl and whisk until the eggs are frothy and only very small lumps of yogurt remain.

3. Heat the olive oil in an ovenproof skillet over medium heat. Add the leeks and a pinch of salt and sauté until just golden, about 6 minutes. Put the Swiss chard on top of the leeks and sprinkle a pinch of salt over the chard. Cover and let the chard steam just until it begins to wilt, about 2 minutes. Arrange the tomatoes on top of the chard.

4. Pour the egg mixture over the tomatoes and make sure it seeps through the greens; you may need to gently shift the greens a bit to help with this. Sprinkle the Parmesan cheese over the top.

5. Bake on the center rack of the oven for 10 to 15 minutes, until the eggs are set. Turn the oven to broil and move the skillet to the top rack. Broil for 1 minute, until the cheese and almond flours are golden brown. Serve hot or at room temperature.

Variations: Make this frittata dairy free by substituting 2 tablespoons of water for the yogurt and omitting the cheese. Feel free to substitute spinach or kale for the chard.

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Magic Mineral Broth

Serving size: 6 quarts

- 6 unpeeled carrots, cut into thirds
- 2 unpeeled yellow onions, cut into chunks
- 1 leek, white and green parts, cut into thirds
- 1 bunch celery, including the heart, cut into thirds
- 4 unpeeled red potatoes, quartered
- 2 unpeeled Japanese or regular sweet potatoes, quartered
- 1 unpeeled garnet yam, quartered
- 5 unpeeled cloves garlic, halved
- ½ bunch fresh flat-leaf parsley
- 1 8-inch strip of kombu
- 12 black peppercorns
- 4 whole allspice or juniper berries
- 2 bay leaves
- 8 quarts cold, unfiltered water
- 2 teaspoons sea salt

Directions

1. Rinse all of the vegetables well, including the kombu. In a 12-quart or larger stockpot, combine the carrots, onions, leek, celery, potatoes, sweet potatoes, yam, garlic, parsley, kombu, peppercorns, allspice berries, and bay leaves. Fill the pot with the water to 2 inches below the rim, cover, and bring to a boil.

2. Remove the lid, decrease the heat to low, and simmer for at least 2 hours. As the broth simmers, some of the water will evaporate; add more if the vegetables begin to peek out. Simmer until the full richness of the vegetables can be tasted.

3. Strain the broth through a large, coarse-mesh sieve (remember to use a heat-resistant container underneath), then add salt to taste.

4. Let cool to room temperature before refrigerating or freezing.

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Carrot-Ginger Soup
Makes = 2 quarts

- 2 tablespoons extra virgin olive oil
- 1½ cups chopped yellow onions
- 3 pounds carrots washed and cut into 1-inch pieces
- 2 teaspoons grated fresh ginger, or 1 teaspoon ground
- ¼ teaspoon ground cumin
- ⅛ teaspoon ground cinnamon
- ¼ teaspoon turmeric
- 6 cups Magic Mineral Broth
- Sea salt
- ⅛ teaspoon maple syrup
- Spritz of Meyer Lemon or Orange

Directions

1. In a 6- to 8-quart pot, heat the olive oil over medium heat. Add the onions with a pinch of salt and sauté until golden. Add the carrots, ginger, cumin, cinnamon, and turmeric and stir to combine. Deglaze the pan with ½ cup of broth, then add the remaining 5½ cups of liquid and ½ teaspoon of salt. Cook until the carrots are tender, about 15 minutes. In a blender, purée the soup in batches, adding the cooking liquid first and then the carrots. Blend until very smooth. Add additional liquid to reach the desired thickness. Return to the pot, add the maple syrup, and reheat slowly. Taste. You might want to add more salt and a spritz of lemon.

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Cashew Cream
Makes ≈ 3½ cups

- 1 cup raw cashews
- 1 cup water
- 1 teaspoons freshly squeezed lemon juice or orange juice
- ¼ teaspoon sea salt
- ⅛ teaspoon freshly ground nutmeg

Directions

1. Grind the cashews in a mini food processor or nut grinder to give them a head start in the blender. (If you have a Vita-Mix, you can skip this step.) Put the water in a blender, then add the lemon juice, salt, nutmeg, and cashews and blend until creamy smooth. This takes several minutes, but your taste buds will reap the rewards of your patience.

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Coconut Flour Pumpkin Cranberry Muffins
Makes 12 muffins

- 6 eggs
- ¼ cup pumpkin puree
- ½ cup melted coconut oil
- 1 teaspoon vanilla
- ¼ cup pure maple syrup
- ½ cup coconut flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1 tablespoon pumpkin pie spice
- ½ cup fresh cranberries

Directions
1. Preheat oven to 350º F. Whisk together the eggs, pumpkin, oil, vanilla extract, and maple syrup. Add in coconut flour, sea salt, baking soda, and pumpkin pie spice. Stir until everything is well combined. Gently fold in cranberries. Divide batter into a 12-count muffin tin that is either lined with muffin cups or sprayed with cooking spray. Pop in the oven and bake for 35 minutes.