

Build a Balanced Plate for a Strong & Healthy Body

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01

Healthy Plate

What are carbohyrates, protein & fat? How do we build a plate with them?

02

Smoothie time!

Help me build a healthy and delicious smoothie

03

Gut Bugs

What are gut bugs? Why are they important and how to we protect them?







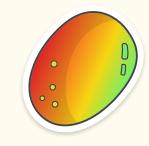


Healthy Food



What do you think of?







Why is it important to eat healthy foods?





01

We are God's Masterpiece & Temple

Ephesians 2:10; 1 Corinthians 3:16







Ephesians 2:10



For we are God's masterpiece. He has created us anew in Christ Jesus, so we can do the good things he planned for us long ago.







1 Corinthians 3:16





Do you not know that you are God's temple and that God's Spirit dwells in you?



02

Healthy Bodies

We are what we eat!

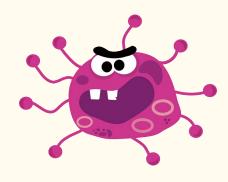




Healthy Food = Healthy Bodies



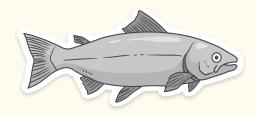
Energy & Build Muscles



Fight Sickness



Smart Brains





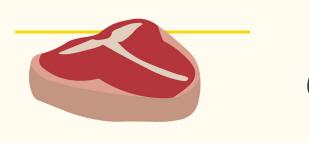
Macronutrients

Carbohydrates, Protein & Fat

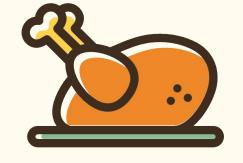








Protein





Builds muscles and heals wounds











Carbohydrates

Gives our body energy. Our brains and bodies prefer carbohydrates to













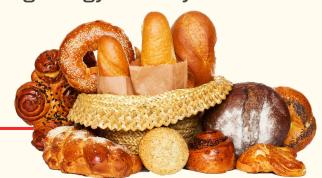
Empty Carbohydrates

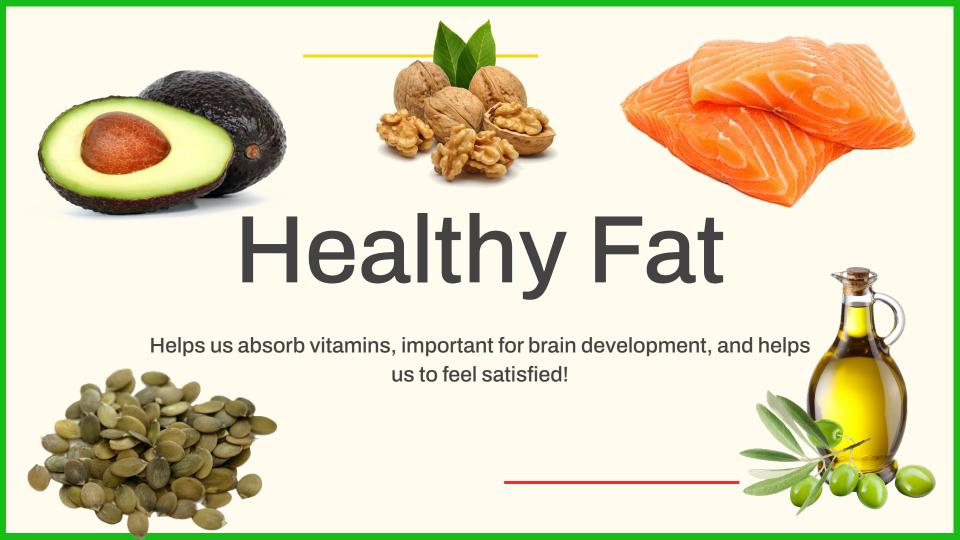
Refined and Processed. Doesn't give the body lasting energy and they

have little to no nutrition.











Bastyr Healthy Plate



FRUITS

Consume a variety of fruits each day with meals, snacks or as a healthy dessert choice.

VEGETABLES

Fill your plate with a variety of raw and cooked vegetables. Include at least one green vegetable and one other color of vegetable with every meal.

DIGESTIVES

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Fermented foods such as sauerkraut, yogurt, miso, tempeh, kimchi, apple cider vinegar, kombucha, kefir and lacto fermented vegetables can aid in immune function, digestion and support the normal flora of the digestive tract.

BASTYR CENTER FOR NATURAL HEALTH

the teaching clinic of Bastyr University

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www.BastyrCenter.org

Includes fats from whole foods such as avocado, nuts, seeds

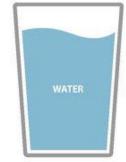
and fatty fish. Use cold pressed oils such as olive and sesame

for dressings and marinades and olive oil, coconut oil and

butter for cooking and baking.

WHOLE GRAINS & STARCHES

Include high-fiber whole grains such as brown rice, quinoa, oats, whole grain breads and pastas or starchy vegetables like sweet potatoes and squash. Limit refined grains: white rice, white breads and pastas.



HEALTHY FAT

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Include a variety of healthy plant proteins such as legumes, nuts and seeds, and animal proteins like fish, poultry, eggs and dairy. Select organic, free-range or grass-fed animal proteins when possible.

PROTEINS













Let's make a colorful smoothie!



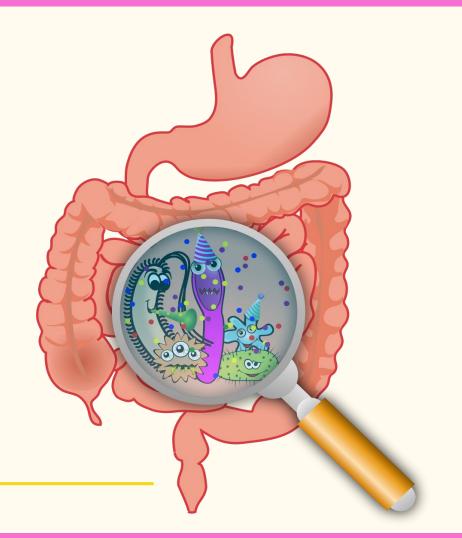


03 Gut Bugs

Let's explore our gut microbiome



What is the gut microbiome?





The gut microbiome



10x

The number of microbial cells in the human gut than in the whole body



5,000 species

Most common species include Bacteroidetes, firmicutes, actinobacteria, and proteobacteria

100 trillion microbes

Made up of bacteria, fungus, yeast and other microscopic organisms

5 pounds

All those microorganisms combined weigh up to 5 pounds!







Role of the Microbiome

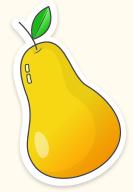
Good mood

Produces the body's feel good hormone - serotonin



Important for blood clotting



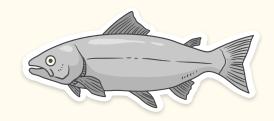


Immune System

Fights sickness and disease

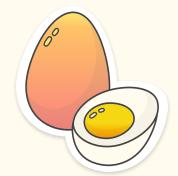
Healthy Digestion

Helps break down fiber and influences appetite





Eating a balanced plate and a variety of plants will create the environment for a healthy microbiome to thrive





What is **one** thing you plan to do to take care of your microbiome?

