

green wellness shot recipe

The Ultimate Green Wellness Shot Recipe: Boost Your Immunity & Energy Naturally

Are you looking for a quick, easy, and delicious way to boost your immunity and energy levels? Look no further! This comprehensive guide provides the ultimate green wellness shot recipe, packed with nutrient-rich ingredients to help you feel your best. We'll walk you through everything from selecting the freshest produce to mastering the perfect blend, ensuring you create a vibrant and revitalizing shot that will become a daily staple. Get ready to unlock the power of green goodness!

Understanding the Benefits of Green Wellness Shots

Before we dive into the recipe, let's explore why green wellness shots are so popular. These potent concoctions are packed with vitamins, minerals, and antioxidants, all crucial for optimal health. Regular consumption can contribute to:

Boosted Immunity: The high concentration of vitamins C and E, along with other phytonutrients, strengthens your body's natural defenses against illness.

Increased Energy Levels: The natural sugars and electrolytes in many green shot ingredients provide a sustained energy boost, avoiding the crash associated with sugary drinks.

Improved Digestion: Many ingredients, like ginger and leafy greens, aid in digestion and can alleviate bloating and discomfort.

Reduced Inflammation: Anti-inflammatory compounds found in ingredients like turmeric and ginger can help reduce chronic inflammation in the body.

Improved Skin Health: The antioxidants present in green shots help protect your skin from damage caused by free radicals, contributing to a healthier complexion.

Choosing Your Ingredients: Quality Over Quantity

The key to a truly effective green wellness shot lies in the quality of your ingredients. Opt for organic produce whenever possible to minimize exposure to pesticides and maximize nutrient content. Here's a breakdown of some essential components:

Leafy Greens: The foundation of any great green shot. Kale, spinach, romaine lettuce, and collard greens are all excellent choices. Choose leaves that are vibrant green and free from blemishes.

Citrus Fruits: A splash of citrus adds a burst of vitamin C and a pleasant

tartness to balance the earthiness of the greens. Lemons, limes, and oranges all work well.

Ginger: This powerful root adds a spicy kick and boasts potent anti-inflammatory properties. Fresh ginger is always best.

Other Functional Ingredients (Optional): Consider adding ingredients like cucumber for hydration, celery for electrolytes, or a small piece of apple for sweetness. Experiment to find your favorite combinations!

The Ultimate Green Wellness Shot Recipe

This recipe is designed to be a flexible template. Adjust the quantities based on your taste preferences and the size of your juicer.

Ingredients:

- 1 cup packed leafy greens (kale, spinach, or a mix)
- $\frac{1}{2}$ lemon, peeled
- 1 inch piece of fresh ginger, peeled
- $\frac{1}{2}$ cucumber (optional)
- 1 small apple (optional, for sweetness)
- $\frac{1}{2}$ inch of turmeric (optional, for anti-inflammatory benefits)

Instructions:

1. **Prep your ingredients:** Wash all produce thoroughly. Peel the lemon and ginger. Chop the ingredients into smaller pieces to ensure they fit easily into your juicer.
2. **Juice:** Feed the ingredients into your juicer according to the manufacturer's instructions.
3. **Enjoy immediately:** Green shots are best consumed fresh for maximum nutrient retention. Drink it down quickly for optimal benefits!

Tips for Green Shot Success

Start small: If you're new to green shots, begin with a smaller quantity and gradually increase the amount as your palate adjusts.

Don't be afraid to experiment: Try different combinations of ingredients to discover your perfect blend.

Store leftover ingredients: If you have leftover ingredients, store them separately in airtight containers in the refrigerator for up to 2-3 days.

Consider your juicer: Different juicers extract different amounts of juice. You may need to adjust the ingredient quantities depending on your juicer's efficiency.

Make it a habit: Aim to incorporate green shots into your daily routine for

consistent health benefits.

Advanced Green Shot Variations:

The Immunity Booster: Add a small piece of garlic for extra immune support.

The Anti-inflammatory Elixir: Increase the amount of ginger and turmeric.

The Tropical Twist: Add a small piece of pineapple for a sweeter, tropical flavor.

The Detoxifying Delight: Incorporate a small amount of parsley or cilantro for their detoxifying properties.

Conclusion: Embrace the Green Goodness!

Creating your own green wellness shot is a simple yet powerful way to invest in your health. By incorporating this refreshing and nutrient-packed drink into your daily routine, you'll be taking a significant step towards a healthier, more energized you. Remember to listen to your body and adjust the recipe to suit your individual needs and preferences. Embrace the green goodness, and enjoy the numerous benefits!

FAQs

1. Can I store green shots for later consumption? While best enjoyed immediately, you can store a prepared shot in an airtight container in the refrigerator for up to 24 hours. However, nutrient content will decrease over time.
1. Are green shots suitable for everyone? Most people can tolerate green shots, but those with specific allergies or digestive sensitivities should exercise caution and consult their doctor before adding them to their diet.
1. What if I don't have a juicer? While a juicer is ideal, you can blend the ingredients and strain the pulp for a similar, albeit slightly pulpier, result.

1. Can I freeze green shots? Freezing can affect the texture and taste of the shot, but you can freeze the individual ingredients in ice cube trays and then use them in smoothies or other recipes.

1. How many green shots should I drink per day? Start with one shot per day and increase as tolerated. Listen to your body and adjust based on your individual needs and how you feel.

green wellness shot recipe: The Juicing Companion Ari Sexner, 2018-11 This is not just a recipe book. It's an idea book. The Juicing Companion was written to enable chefs, juice entrepreneurs, and general juice enthusiasts to develop amazing recipes from scratch.

green wellness shot recipe: *The Juice Lover's Big Book of Juices* Vanessa Simkins, 2016-10-15 Filled with 425 recipes, The Juice Lover's Big Book of Juices is the ultimate juicing resource.

green wellness shot recipe: The Juice Generation Eric Helms, 2014-01-14 From one of America's foremost and pioneering juicing companies comes a beautifully illustrated guide to creating restorative and energizing juices and smoothies; as well as preparing nutrition-rich, blended superfoods. Welcome to the Juice Generation ! Refresh, Restore, and Rejuvenate Get ready to live juicy with The Juice Generation. Fresh juices and superfood smoothies will help you feel energized and invigorated with glowing skin and a clear mind. The revitalizing recipes and tips will make you feel lighter and brighter, inside and out. Featuring more than 100 refreshing, health-boosting, spirit-lifting recipes The Juice Generation offers practical, down-to-earth instructions for making restorative and great-tasting vegetable and fruit juices, smoothies, and tonics. Get on the Green Curve and move confidently from smoothies to green drinks Whether you're newly juice curious, or already an old pro, The Juice Generation's plan will lead you to the endless benefits and possibilities of squeezing, crushing, and grinding, and help you integrate the joys of juicing and blending into your busy life. Juicing Tools for Detoxing and Healing The Juice Generation includes detoxing cleanses as well as flu-fighting elixirs and plenty of recipes and great advice from some of its biggest supporters, including Blake Lively, Michelle Williams, Edward Norton, Jason Bateman, and Martha Stewart.

green wellness shot recipe: Medical Medium Celery Juice Anthony William, 2019-05-21 Celery juice is everywhere for a reason: because it's saving lives as it restores people's health one symptom at a time. From celebrities posting about their daily celery juice routines to people from all walks of life sharing pictures and testimonials of their dramatic recovery stories, celery juice is revealing itself to ignite healing when all odds seem against it. What began decades ago as a quiet movement has become a global healing revolution. In Celery Juice: The Most Powerful Medicine of Our Time Healing Millions Worldwide, Anthony William, the originator of the global celery juice movement, introduces you to celery juice's incredible ability to create sweeping improvements on every level of our health: Healing the gut and relieving digestive disorders Balancing blood sugar, blood pressure, weight, and adrenal function Neutralizing and flushing toxins from the liver and brain Restoring health in people who suffer from a vast range of chronic and mystery illnesses and symptoms, among them fatigue, brain fog, acne, eczema, addiction, ADHD, thyroid disorders, diabetes, SIBO, eating disorders, autoimmune disorders, Lyme disease, and eye problems After revealing exactly how celery juice does its anti-inflammatory, alkalizing, life-changing work to provide these benefits and many more, he gives you the powerful, definitive guidelines to do your own celery juice cleanse correctly and successfully. You'll get instructions on how to make the juice, how much to drink,

when to drink it, and what to expect as your body begins to detox, plus answers to FAQs such as Is it safe to drink celery juice while pregnant or breastfeeding?, Is blending better than juicing?, and Can I take my medications with it? Here is everything you need to know--from the original source--to receive the full gift of what Anthony calls one of the greatest healing tonics of all time.

green wellness shot recipe: *The Smoothie Recipe Book* Mendocino Press, 2013-03-20

Delicious, nutrient-packed smoothie recipes to help you improve your health Whether you want to detox, lose weight, or just make sure you get your daily dose of essential vitamins and minerals, drinking a smoothie is a tasty way to do it. This smoothie recipe book makes it quick and easy to naturally get your fill of antioxidants from fresh fruits and vegetables. Fill your glass with vitamins that suit your needs, and discover how sweet being healthy can be. The Smoothie Recipe Book features: 150 Recipes—Make all sorts of fresh and tasty breakfast smoothies, weight-loss smoothies, green smoothies, and more. Chapter overviews—Get help choosing the smoothies that will meet your unique dietary needs and health goals. Ingredient profiles—Gain a better understanding of the nutritional advantages of specific fruits and vegetables. Discover the nutritional power of smoothies with The Smoothie Recipe Book.

green wellness shot recipe: *Minimalist Baker's Everyday Cooking* Dana Shultz, 2016-04-26

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

green wellness shot recipe: *Simple Green Smoothies* Jen Hansard, Jadah Sellner, 2015-11-03

Jen Hansard and Jadah Sellner are on a fresh path to health and happiness--deprivation not included. In their book, Simple Green Smoothies, these two friends invite you into a sane and tasty approach to health that will inspire and energize you on your own journey toward a happier life. The Simple Green Smoothies' lifestyle doesn't involve counting calories or eliminating an entire food group. Instead, it encourages you to make one simple change: drink one green smoothie a day. Simple Green Smoothies includes a 10-day green smoothie kick-start to welcome you into the plant-powered lifestyle, with shopping lists included. Follow it up with 100+ delicious recipes that address everything from weight loss to glowing skin to kid-friendly options. Hansard and Sellner are two moms raising their own families on healthy, whole-food recipes. They've seen the amazing health benefits of green smoothies firsthand--from losing 27 pounds to getting more energy. Their wildly popular website has changed the lives of over 1 million people and made them the #1 green smoothie online resource. Simple Green Smoothies will empower you to take control of your health in a fun, sustainable way that can transform you from the inside out. Ready to join the plant-powered party?

green wellness shot recipe: *Green Smoothie Revolution* Victoria Boutenko, 2009-08-04 A

raw food pioneer takes the chore out of eating your greens with this surprisingly simple and powerful solution to getting proper nutrition, every day Thanks to the advent of processed food, people who live in industrial countries, especially those whose families have done so for several generations, often have symptoms of multiple nutrient deficiencies on a very high level. We may not be obviously sick, but may suffer from lack of focus, insomnia, sluggishness, or any host of symptoms caused by nutritional deficiency. Green smoothies provide a way for us to correct these persistent imbalances and begin to discover what health actually feels like. Green Smoothie Revolution offers a

wide variety of smoothie recipes as well as the nutrition and know-how behind the drinks. Featuring 200 recipes that pack a powerhouse punch, Boutenko reintroduces long neglected fruits, vegetables, and greens in the most persuasive style for our busy lives: with fast prep and delicious results. Green Smoothie Revolution offers both simplicity and enough variety to keep taste buds happy and the vital nutrients you need.

green wellness shot recipe: The Blender Girl Tess Masters, 2014-04-08 The debut cookbook from the powerhouse blogger behind theblendergirl.com, featuring 100 gluten-free, vegan recipes for smoothies, meals, and more made quickly and easily in a blender. What's your perfect blend? On her wildly popular recipe blog, Tess Masters—aka, The Blender Girl—shares easy plant-based recipes that anyone can whip up fast in a blender. Tess's lively, down-to-earth approach has attracted legions of fans looking for quick and fun ways to prepare healthy food. In *The Blender Girl*, Tess's much-anticipated debut cookbook, she offers 100 whole-food recipes that are gluten-free and vegan, and rely on natural flavors and sweeteners. Many are also raw and nut-, soy-, corn-, and sugar-free. Smoothies, soups, and spreads are a given in a blender cookbook, but this surprisingly versatile collection also includes appetizers, salads, and main dishes with a blended component, like Fresh Spring Rolls with Orange-Almond Sauce, Twisted Caesar Pleaser, Spicy Chickpea Burgers with Portobello Buns and Greens, and I-Love-Veggies! Bake. And even though many of Tess's smoothies and shakes taste like dessert—Apple Pie in a Glass, Raspberry-Lemon Cheesecake, or Tastes-Like-Ice-Cream Kale, anyone?—her actual desserts are out-of-this-world good, from Chocolate-Chile Banana Spilly to Flourless Triple-Pecan Mousse Pie and Chai Rice Pudding. Best of all, every recipe can easily be adjusted to your personal taste: add an extra squeeze of this, another handful of that, or leave something out altogether—these dishes are super forgiving, so you can't mess them up. Details on the benefits of soaking, sprouting, and dehydrating; proper food combining; and eating raw, probiotic-rich, and alkaline ingredients round out this nutrient-dense guide. But you don't have to understand the science of good nutrition to run with *The Blender Girl*—all you need is a blender and a sense of adventure. So dust off your machine and get ready to find your perfect blend.

green wellness shot recipe: Crazy Healthy with 4 Ingredients Dee Dine, 2019-11 Healthy 4-ingredient desserts, snacks, breakfasts - all made with plant-based foods. Easy on the wallet. Easy on your schedule. And so good for your health. As the creator behind the popular healthy food blog, Green Smoothie Gourmet, Dee Dine knows how to make eating healthy easy, sharing nourishing and energizing recipes on her blog. In her debut cookbook, *Crazy Healthy with 4 Ingredients*, she makes it easy for anyone, from a single working adult, college student, to entire families, to slip a few whole food recipes into their meal rotation. Not only are her recipes simple to make, the ingredients are also easy to find, often common, with any few unusual options given more mainstream swaps. And for those who find it hard to meet a daily veggie quota, Dee has carried her hidden veggie talent known on her blog to the recipes in her book, sharing recipes with sneaky healthy ingredients. Sneaky Healthy: Lentil Fudge Cups, Quinoa Flatbread, Zucchini Pizzas, White Bean Meatballs, Miso Ice Cream. Chocolate: Chocolate Gingerbread Milk, Chocolate Mousse Lollipops, Quinoa Chocolate Brittle, Chocolate Hummus Shake. Breakfast: Macchiato Overnight Buckwheat, Quinoa Breakfast Pizza, Oat Zucchini Waffles. Dessert: Apple Aquafaba Cake, Cherry-Mango Dole Whip, Blueberry Clove Ice Cream Snacks: Potato Cauliflower Tots, Spicy Carrot Latkas, and Mexican Pozole Ramen. In addition to a repertoire of whole food recipes, Dee provides a few special useful extras, such as a healthy capsule pantry guide that allows quick assembly of ingredients for these and other healthy recipes. And not only are these recipes nutritionally robust on their own, Dee sorts her recipes according to nutritional concentrations, so a recipe can be chosen according to a specific need, such as weight control, sleep, immunity, stress, beauty support and more. And on her blog, Dee provides additional book-supporting resources such as a living list of products, equipment and even studies that back up the nutritional information. Easy on time, easy on budget, *Crazy Healthy with 4 Ingredients* is perfect for anyone who wants an easy way to eat more plant-based foods.

green wellness shot recipe: 10-Day Green Smoothie Cleanse JJ Smith, 2014-07-01 The New

York Times bestselling 10-Day Green Smoothie Cleanse will jump-start your weight loss, increase your energy level, clear your mind, and improve your overall health as you lose ten to fifteen pounds in just ten days. Made up of supernutrients from leafy greens and fruits, green smoothies are filling and healthy and you will enjoy drinking them. Your body will also thank you for drinking them as your health and energy improve to levels you never thought possible. It is an experience that could change your life if you stick with it! This book provides a shopping list, recipes, and detailed instructions for the 10-day cleanse, along with suggestions for getting the best results. It also offers advice on how to continue to lose weight and maintain good health afterwards. Are you ready to look slimmer, healthier, and sexier than you have in years? Then get ready to begin the 10-Day Green Smoothie Cleanse! If you successfully complete the 10-Day Green Smoothie Cleanse, you will... • Lose 10–15 pounds in 10 days • Get rid of stubborn body fat, including belly fat • Drop pounds and inches fast, without grueling workouts • Learn to live a healthier lifestyle of detoxing and healthy eating • Naturally crave healthy foods so you never have to diet again • Receive over 100 recipes for various health conditions and goals

green wellness shot recipe: Fed & Fit Cassy Joy Garcia, 2016-08-16 Fed & Fit offers meal preparation guides and incorporates practical application tools that are centered around the 'Pillars' to ensure complete success and make transitioning to a healthy lifestyle a positive and rewarding experience. Fed & Fit also features expert techniques and fitness recommendations from New York Times Bestselling author and fitness coach Juli Bauer, --

green wellness shot recipe: Bite Me Julie Albert, Lisa Gnat, 2011-06-15 BITE ME provides the answer to the most commonly asked question, "What's for dinner?" You won't need an army of souschefs, a pantry of guava paste or a blowtorch to turn a bag of groceries into a satisfying meal. BITE ME is 175 dependably delicious, rigorously tested recipes created for the urban and suburban, the aspiring and well-seasoned home cook. BITE ME speaks to more than just your stomach. The creation of food is intimately tied to the world outside the kitchen—family, art, music, movies and pop culture are constant sources of laughter and inspiration. BITE ME is a multi-sensory smorgasbord, a feast for your eyes (including images from legendary photographers David LaChapelle, Miles Aldridge and Melvin Sokolsky), ears (suggested tunes to cook to), nose and mouth.

green wellness shot recipe: The Dizzy Cook Alicia Wolf, 2020-06-25 This cookbook features more than 90 delicious recipes and dozens of helpful tips to help combat migraine symptoms through diet and lifestyle. From healthy living blogger and creator of TheDizzyCook.com, Alicia Wolf, comes the must-have cookbook for anyone managing migraines, as well as anyone who just loves to create delectable yet diet-friendly dishes. Author Alicia Wolf developed her recipes using the principles of Johns Hopkins neurologist David Buchholz's "Heal Your Headache" diet, one of the most recommended plans by health practitioners for treating migraines through diet. In this book, Alicia adds her own unique spin to the migraine diet, creating recipes that are both helpful and delicious. Inside the book you'll find: Ideas for every meal of the day Tips on how to get started The best supplements for migraine prevention and treatment Common substitutions Travel tips Meal plans And other indispensable resources Learn to make Alicia's famous blueberry muffins, smoky carrot hummus, salsa verde chicken enchiladas, roasted curry cauliflower, chewy ginger cookies, and so much more. The Dizzy Cook will inspire you to explore the infinite possibilities for healthy, appetizing, migraine-safe comfort foods.

green wellness shot recipe: Crazy Sexy Juice Kris Carr, 2015-10-20 In Crazy Sexy Juice, wellness advocate and New York Times best-selling author Kris Carr teaches you everything you need to know about creating fresh, nutritious juices and smoothies, and creamy, indulgent nut and seed milks. With enough recipes to keep your juicer and blender humming through every season, she shows you how to fit them into your life, helping you make health deposits – instead of withdrawals! Cha-ching! She guides you through her wonderful world by teaching you: • How to create flavor combinations that tantalize your taste buds • How to choose the best juicer, blender, and kitchen tools • Ways to save money while prioritizing fresh, organic produce • Troubleshooting advice for common kitchen mishaps • Tips for selection, storage, and preparation of ingredients •

Answers to frequently asked questions and health concerns • Suggestions for juicing and blending on the go • Tips on how to get your family onboard and make this lifestyle stick • And oh, so much more... Whether you're an old pro at making liquid magic or just starting out, Kris will help you experience juicing and blending as a fun and delicious journey into the transformative powers of fruits and veggies! By simply adding these nutrient-dense beverages to your daily life, you can take control of your health – one sip at a time. With more than 100 scrumptious recipes and oodles of information, you'll be ready to dive into a juicing paradise. Cheers to that! Includes an easy and energizing 3-day cleanse!

green wellness shot recipe: Clean Cuisine Ivy Larson, Andrew Larson, 2013-02-05 What you eat matters more than how much you eat. Discover why in this revolutionary nutrition guide to clean eating, exercise, and an anti-inflammatory diet that can enhance your wellness and quality of life. There is a diet and exercise plan that covers all the bases—food we should eat and food that tastes good; what is best for our bodies and what is easily doable in the real world—all while offering hunger-free weight loss. Developed by Andrew Larson, M.D. and certified Health Fitness Specialist Ivy Larson, Clean Cuisine is scientifically proven to reverse diabetes, improve cholesterol and blood pressure, and ease the symptoms of other inflammatory diseases such as multiple sclerosis, fibromyalgia, asthma, allergies, and arthritis. Broken down into eight easy steps and spread over the course of eight weeks, Clean Cuisine will enable readers to transform their bodies one delicious meal at a time by adopting an anti-inflammatory diet and choosing unrefined foods in their most natural, whole state. With guilt-free, delicious recipes and a workout program that has been proven to deliver substantial results with just three 30-minute sessions a week, Clean Cuisine is the long-term answer to eating for optimal health, disease prevention, weight loss, vitality, longevity, and good taste.

green wellness shot recipe: Healthier Together Liz Moody, 2019-04-09 A healthy cookbook to share with a partner, featuring more than 100 recipes designed to nourish your bodies and souls. An Epicurious Best Cookbook for Spring • “Healthier Together focuses on real whole foods and bringing community together.”—Kelly LeVeque, celebrity nutritionist and bestselling author of Body Love Food writer and health blogger Liz Moody once followed trendy diets and ate solely for fuel, not for flavor. That changed when she met her soon-to-be-boyfriend and they started cooking nutrient- and vegetable-rich meals. She not only fell in love with food again, but she also discovered that setting goals and sticking to them is easier and more gratifying when paired with someone else. Mincing garlic and sautéing onions together eventually led the couple to marriage—proving that good food really is the universal connector! These 100+ flavor-packed recipes are designed to be cooked and enjoyed by two people, plus they're all gluten-free, dairy-free, and plant-centered. They include homemade alternatives for all the foods you love to share, such as brunch, takeout, and sweet treats. Indulge in Cardamom Banana Bread Pancakes with Candied Coffee Walnuts, Cornflake “Fried” Chicken, General Tso’s Cauliflower, and Chocolate Tahini Brownie Bites. Pick your partner—near or far—and get ready to get healthy. Praise for Healthier Together “This cookbook is one you’ll be reaching for time and time again when you need healthy food that is satisfying and delicious.”—Tieghan Gerard “Liz Moody offers heaps of tasty recipes packed with great ingredients.”—Real Simple “Healthier Together is a brilliant concept! Cooking with a friend/partner/mom is so much better than cooking alone, plus having a partner will keep you both accountable on your healthy eating journey.”—Gina Homolka “Liz does an amazing job helping you make delicious food in a way that is both feasible and fun.”—Rachel Mansfield “Liz’s book overflows with food made to share, healthy but with all the comfort and flavor that brings happy people around the table.”—Daphne Oz “Liz’s message is profound, yet so simple . . . you need to have both whole foods and whole, real relationships to truly be healthy and happy. This book makes eating healthy a celebration, not a sacrifice, and it brings an arsenal of fresh and flavorful recipes that are fun to make and eat!”—Jeanine Donofrio

green wellness shot recipe: The Complete Juicing Recipe Book Stephanie Leach, 2020-09-22 Hit the ground running with natural energy and the bright flavors of juice A glass of

fresh juice in the morning floods your cells with the vitamins and phytonutrients your body craves. No need to reach for the coffee pot—flip open *The Complete Juicing Recipe Book* and experience the energy boost of nutrient-rich juice. Give your taste buds a wake-up call with zingy tangerine, tart mango, peppery mustard greens, or aromatic fennel. Discover 360 juicing recipes that harness nature's power to fuel a healthy mind and body. Quench your thirst after your workout with a glass of Pineapple Kicks, beat the afternoon slump with a brain boost from Spicy Beet juice, and tackle that looming cold with the Bell Pepper and Melon Immune Booster. These juicing recipes will help keep you going strong—no matter what the day has in store! Treat your mind and body to juicing for brain health, cleansing and detoxifying, digestion, heart health, immunity boost, and structure support. Turn your kitchen into a juice bar with advice for choosing the right juicer and prepping produce like a pro. Mix it up with profiles that detail the benefits of individual fruits, veggies, and mix-ins so you can improvise and customize at will. Kick off each day refreshed and nourished by a glass of freshly pressed juice from *The Complete Juicing Recipe Book*.

green wellness shot recipe: Eat Pretty Jolene Hart, 2014-02-25 Nutrition is the fastest-rising beauty trend around the world. *Eat Pretty* simplifies the latest science and presents a userfriendly program for gorgeous looks, at any age, that last a lifetime. Buzzwords like antioxidants, biotin, and omega-3s are explained alongside more than 85 everyday foods, each paired with their specific beauty-boosting benefit: walnuts for supple skin, radishes for strong nails. But healthful ingredients are just one aspect of beauty nutrition. *Eat Pretty* offers a full lifestyle makeover, exploring stress management, hormonal balance, and mindful living. Charts and lists, plus nearly 20 recipes, make for a delicious and infinitely useful ebook—in the kitchen, at the grocer, and on the go.

green wellness shot recipe: The Oh She Glows Cookbook Angela Liddon, 2014-03-04 The New York Times bestseller from the founder of Oh She Glows Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook! —Isa Chandra Moskowitz, author of *Isa Does It So many things I want to make!* This is a book you'll want on the shelf. —Sara Forte, author of *The Sprouted Kitchen* A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The *Oh She Glows Cookbook* also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, vegan-curious, or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

green wellness shot recipe: Juice Guru Steve Prussack, Julie Prussack, 2016-03-21 To reset one's lifestyle there's no better place to start than with juicing.

green wellness shot recipe: Sweet Potato Soul Jenné Claiborne, 2018-02-06 100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavor and depth that feeds the soul. In *Sweet Potato Soul*, Jenné revives the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and

Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Georgia Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smokey collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul.

green wellness shot recipe: Get Off Your Acid Daryl Gioffre, 2017-02-14 Easy, customizable plans (2-day, 7-day, and longer) to rid your diet of the acidic foods (sugar, dairy, gluten, excess animal proteins, processed foods) that cause inflammation and wreak havoc on your health. Let's talk about the four-letter word that's secretly destroying your health: ACID. An acidic lifestyle -- consuming foods such as sugar, grains, dairy, excess animal proteins, processed food, artificial sweeteners, along with lack of exercise and proper hydration, and stress -- causes inflammation. And inflammation is the culprit behind many of our current ailments, from weight gain to chronic disease. But there's good news: health visionary Dr. Daryl Gioffre shares his revolutionary plan to rid your diet of highly acidic foods, alkalize your body and balance your pH. With the Get Off Your Acid plan, you'll: Gain more energy Strengthen your immune system Diminish pain and reflux Improve digestion, focus, and sleep Lose excess weight and bloating, naturally With alkaline recipes for easy, delicious snacks and meals, Get Off Your Acid is a powerful guide to transform your health and energy -- in seven days.

green wellness shot recipe: Kintsugi Wellness Candice Kumai, 2018-04-17 The classically trained chef and wellness author shares favorite Japanese rituals & recipes in a common-sense guide to finding balance, joy & good health. Where we come from is who we are. And Candice Kumai's Japanese heritage has informed her journey back to health at every turn. Now, in Kintsugi Wellness, Candice shares what she's learned and guides us through her favorite Japanese traditions and practices for cultivating inner strength and living a gracious life. Interwoven with dozens of recipes for healthy, Japanese-inspired cuisine, Kintsugi Wellness provides the tools we all need to reclaim the art of living well. "Candice has created a guide to an ancient, common-sense and approachable way of living. In a crowded wellness space, Kintsugi Wellness truly stands out." —Sophia Amoruso, Founder and CEO, Girlboss "All aspects of our well-being are connected. And with Kintsugi Wellness, Candice Kumai uses her own journey to show how Japanese traditions can enhance not just our bodies, but our minds, our hearts and our spirits. Candice Kumai is a true new role model, showing how ancient practices can help us thrive in the modern world." —Arianna Huffington, Founder of Thrive Global and CEO and Co-founder, Huffington Post

green wellness shot recipe: Cook This Book Molly Baz, 2021-04-20 NEW YORK TIMES BESTSELLER • A thoroughly modern guide to becoming a better, faster, more creative cook, featuring fun, flavorful recipes anyone can make. ONE OF THE BEST COOKBOOKS OF THE YEAR: NPR, Food52, Taste of Home "Surprising no one, Molly has written a book as smart, stylish, and entertaining as she is."—Carla Lalli Music, author of *Where Cooking Begins* If you seek out, celebrate, and obsess over good food but lack the skills and confidence necessary to make it at home, you've just won a ticket to a life filled with supreme deliciousness. *Cook This Book* is a new kind of foundational cookbook from Molly Baz, who's here to teach you absolutely everything she knows and equip you with the tools to become a better, more efficient cook. Molly breaks the essentials of cooking down to clear and uncomplicated recipes that deliver big flavor with little effort and a side of education, including dishes like Pastrami Roast Chicken with Schmaltzy Onions and Dill, Chorizo and Chickpea Carbonara, and of course, her signature Cae Sal. But this is not your average cookbook. More than a collection of recipes, *Cook This Book* teaches you the invaluable superpower of improvisation through visually compelling lessons on such topics as the importance of salt and how to balance flavor, giving you all the tools necessary to make food taste great every

time. Throughout, you'll encounter dozens of QR codes, accessed through the camera app on your smartphone, that link to short technique-driven videos hosted by Molly to help illuminate some of the trickier skills. As Molly says, "Cooking is really fun, I swear. You simply need to set yourself up for success to truly enjoy it." Cook This Book will help you do just that, inspiring a new generation to find joy in the kitchen and take pride in putting a home-cooked meal on the table, all with the unbridled fun and spirit that only Molly could inspire.

green wellness shot recipe: 5:2 Juice Diet Jason Vale, 2015-10 Jason Vale - the world's number one name in juicing - brings you his final 'juice diet plan' ever - the 5:2 Juice Diet. By taking 5:2 beyond simple calorie counting and combining the science behind it with some incredible, nutrient-rich and delicious juice recipes, Jason Vale's 5:2 Juice Diet revolutionizes 5:2 and takes the potential health benefits to another level. Jason believes that where you get your calories from on your 'fasting' days and the rest of the week does matter. In this book, you will not only find all the beautiful, nutritious, calorie-controlled recipes for his 4 Week 5:2 Juice Diet Challenge - all in full colour - but also delicious creative healthy recipe ideas for the other days to ensure you get not just weight loss, but nutrition for life Jason is an international authority on health, with over a dozen books including his global bestselling 7lbs in 7 days: Juice Master Diet and his ground-breaking documentary Super Juice Me . He is frequently featured on radio, television and in the press in the UK, Ireland, America, Australia and beyond, and his unique approach focuses on the right psychology and nutritional tools to make weight loss and good health easy and delicious for everyone. The book contains: * The Full 5:2 Juice Diet Plan * Shopping List For Each Week * Jason's 4 Week 5:2 Juice Diet Challenge * Full Q & A * The Science Behind 5:2 * Wholefood Recipes For Non 'Fast' Days * A Week In The Life Of ... Plus of course the usual dose of Jason inspiration

green wellness shot recipe: The Witch's Guide to Wellness Krystle L. Jordan, 2022-03-08 Explore natural healing, tune into your body's needs, and use magic to create a joyful, healthy lifestyle with this essential guide to wellness for your witchcraft practice. Magic meets healthy living in this guidebook to help you become a healthier version of yourself. From crystal healing to moon cycles to other natural remedies, you'll learn everything you need to know to strengthen, treat, and support your body and spirit—all while using your witchcraft skills. In The Witch's Guide to Wellness, you will bring your spiritual practice into the practical world with spells, potions, and powerful activities. You will be able to treat common ailments, understand your body's cycle, and develop a positive relationship with your mind and body. You'll find remedies like: -A hydration ritual to help you detoxify your body -A magical herb jar that will alleviate worry -A grounding ritual for spiritual balance -And much more! The Witch's Guide to Wellness shows you just how easy it is to connect with yourself, listen in to what your body needs, and add a little magic to make sure you're living your healthiest life.

green wellness shot recipe: Juice Chef Gary Dowse, 2020-10-10 This book is more than just a recipe book. It contains vital information about the benefits of cold pressed juicing, and it will help you to understand why juicing is a vital key to good health and healing! Cold pressed juice is simply the best way to drink natural, living, raw juice and still absorb all the healing benefits of plant-made nutrients. Did you know that one cup of cold pressed juice provides hundreds, maybe even thousands of phytochemicals, enzymes, vitamins, minerals, antioxidants and soluble fibres, many of which haven't even been identified by science yet? These natural juices are easy on your digestive system, they can reduce acidity and toxicity in the body and best of all they taste good. This book contains the best of the best juices! In addition to the 52 delicious tasting cold pressed juice recipes, I am also sharing my 3-day Juice Cleanse program with you, so you can feel supported to do this yourself at home. If you want to shed a few kilos, have heaps of energy and feel better than ever, then I encourage you to have a look at the 3-day Juice Cleanse as it may just be the answer you've been looking for. I have personally done numerous juice cleanses and I have also guided many people through their own cleanse where they have benefited from giving their body a break while they thrive on nothing but natural, living cold pressed juice. I am super excited you have this book in your hands because I believe that cold pressed juicing has the power to change lives? it certainly changed

mine!

green wellness shot recipe: *The Juicing Recipes Book* Mendocino Press, 2014-06-20 Get the most out of your juicer with over 150 juicy recipes High-energy juices, cleansing juices, weight loss juices, and more—the number of juicing recipes that boost your health are virtually endless. In one complete reference, *The Juicing Recipes Book* packs only the best healthy, vitamin-rich juicing recipes to get the maximum benefit of your juicer. From Jet Lag Tonic to Metabolism Boosting Green Juice, these juicing recipes are organized according to their purpose, so you can get your body in top shape, lose weight, increase your energy, or detox your system. Plus, if you haven't bought your juicer yet, this book gives you the lowdown on the three main juicer types, so you can make the wisest choice for your specific health needs. *The Juicing Recipes Book* includes: A KICK-START GUIDE: Learn what type of juicer fits your lifestyle, which ingredients to keep on hand for your juicing recipes, and how to prep fruits and veggies. 150 JUICING RECIPES: Fill your glass with the healthiest recipes like Breakfast Mojito, Spicy Tomato, Citrus Energy, Complexion Helper, and Peach-Strawberry Nectar. A JUICE FOR EVERY NEED: Choose the juice that fits your needs with options for Brain-Nourishing Juices, Alkalizing Juices, Healthful Skin Juices, and more. Find a juice for every unique body. Unlock the full benefit of your juicer machine and feel the difference with *The Juicing Recipes Book*.

green wellness shot recipe: *Smoothies & Juices: Prevention Healing Kitchen* Frances Largeman-Roth, 2020-09-08 Enjoy 100+ refreshing smoothies and juices that promote gut health, glowing skin, heart health, strong muscles, and reduce inflammation from the trusted editors at Prevention. Smoothies and juices are a delicious and easy way to add more fruit and vegetables into your diet and satisfy cravings between meals. Organized by principal health benefit—gut health, heart health, silky skin, post-workout recovery, and reducing inflammation—every recipe includes a detailed explanation about why it's so good for you. Plus, nutrient-rich ingredients include whole fruits and vegetables like avocados, berries, and kale; fresh herbs like mint, basil, and cilantro; as well as healthy add-ins like collagen peptides, bone broth, celery juice, alternative milks, chia seeds, flax seeds, and hemp seeds, apple cider vinegar, filling proteins like nut butter and protein powders, and prebiotics and probiotics to support your microbiome. *Smoothies & Juices: Prevention Healing Kitchen* includes: · 100+ healthy and delicious recipes such as Carrot-Coconut Smoothie, Pear-Almond Smoothie, Peaches 'N' Cream Oatmeal Smoothie, Citrus-Pineapple Smoothie, Pumpkin Detox Smoothie, Berry, Chia, and Mint Smoothie, Turmeric Twist, Celery Juice, Banana-Avocado Zinger, Blueberry Cobbler Smoothie Bowl, and more! · No additional equipment needed! All juices as well as smoothies can be made in your blender · Tips and tricks from the test kitchen for easy preparation · Recipes clearly labeled as high in fiber, protein, and calcium, as well as vegan and good for meals on-the-go · Nutritional values for every recipe · Lie-flat binding for easy use So power up your blenders! A healthier way of eating is only one tasty smoothie away.

green wellness shot recipe: *Eat Better, Feel Better* Giada De Laurentiis, 2021-03-16 #1 NEW YORK TIMES BESTSELLER • Giada De Laurentiis shares how her unique approach to wellness completely transformed her relationship with food—featuring 100 recipes to boost gut health and immunity and nourish your mind, body, and spirit. This book is the culmination of a ten-year journey. . . . I've made a conscious effort to take control of my health because it had finally become impossible to ignore the fact that the choices (or lack thereof) I'd been making for the past twenty years just weren't working for me anymore. In Giada's most personal book yet, she gives you an inside look at her path to wellness and how she maintains a balanced life. Giada walks you through how to select food that can actually make you feel better and curate a personalized wellness routine to support a healthy mind and body. She shows you her own process of reconfiguring her diet to control inflammation—and how you can use the same steps to turn your life around. Giada also includes information on how to use complementary wellness tactics like intermittent fasting, meditation, and other self-care routines to optimize your well-being. Giada devotes an entire chapter to her 3-day reboot—which she follows several times a year—and offers more than two dozen dairy-free, sugar-free, and gluten-free recipes to accompany the plan, as well as a 21-day menu

outline that makes good, healthy cooking easy to implement at home. Even though it's so much more than a cookbook, *Eat Better, Feel Better* also offers 100 new recipes, from Italian-influenced ones like Fusilli with Chicken and Broccoli Rabe and Pan-Roasted Pork Chops with Cherry and Red Wine Sauce to her everyday healthy favorites including Quinoa Pancakes; Sheet Pan Parmesan Shrimp and Veggies; Roasted Cauliflower and Baby Kale Salad; and Chocolate and Orange Brown Rice Treats. *Eat Better, Feel Better* is the perfect jumpstart to wellness.

green wellness shot recipe: *Clean Green Eats* Candice Kumai, 2015-06-23 Clean up your diet and look and feel better than ever with this simple, beautiful cookbook featuring more than 100 recipes that make it easy and delicious to eat clean and green. We all know we should eat more green foods, but after a few variations on the same salad, juice or smoothie, it's easy to run out of ideas that excite our taste buds. In *Clean Green Eats*, celebrity chef Candice Kumai offers an answer to that dilemma, offering more than 100 simple, unique and delicious recipes made from whole foods packed with nutrients that will help you lose weight, detox, and look amazing. All of her recipes are effortlessly gluten free (no complicated ingredients required!) and while a plant-based diet is the focus, the idea of "meat as a treat"—eating high-quality, sensible portions of animal protein—is also central to her plan. *Clean Green Eats* kicks off with Candice's one week cleanse, which includes juices, smoothies, and simple meals, and continues with a six-week plan to develop healthy practices that will last a lifetime. There's no deprivation with Candice's delicious drinks, breakfasts, snacks, soups, salads, sides, mains, and desserts. Start your day with a Coconut Almond Green Smooth or Cinnamon-Spiced Granola. For lunch, fill up on Farro, Edamame, and Pea Salad. Whip up Asian Ginger Garlic Steak Salad, Superfood Curry Salmon Salad, or Chili Lime Shrimp Tostadas for a delicious dinner. For a fabulous finale, she includes desserts like Vegan Dark-Chocolate Avocado Cake and Banana Chocolate Chip Cookie Dough 'Ice Cream.' Banish the processed food, sugar, and carb habits that lead to fatigue, belly bloat, poor digestion, and constant cravings—let *Clean Green Eats* help you look and feel better than ever, no deprivation required!

green wellness shot recipe: *The Blood Sugar Solution 10-Day Detox Diet* Dr. Mark Hyman, 2014-02-25 Dr. Hyman's revolutionary weight-loss program, based on the #1 New York Times bestseller *The Blood Sugar Solution*, supercharged for immediate results! The key to losing weight and keeping it off is maintaining low insulin levels. Based on Dr. Hyman's groundbreaking *Blood Sugar Solution* program, *The Blood Sugar Solution 10-Day Detox Diet* presents strategies for reducing insulin levels and producing fast and sustained weight loss. Dr. Hyman explains how to: activate your natural ability to burn fat -- especially belly fat; reduce inflammation; reprogram your metabolism; shut off your fat-storing genes; de-bug your digestive system; create effortless appetite control; and soothe the stress to shed the pounds. With practical tools designed to achieve optimum wellness, including meal plans, recipes, and shopping lists, as well as step-by-step, easy-to-follow advice on green living, supplements, medication, exercise, and more, *The Blood Sugar Solution 10-Day Detox Diet* is the fastest way to lose weight, prevent disease, and feel your best.

green wellness shot recipe: *Make Food Simple* Jessica Livingood, 2019-05-17 With 6 out of 10 people in America getting a chronic disease it is time we start addressing the cause of disease. From our family to yours it is time to make food simple.

green wellness shot recipe: *SIBO Made Simple* Phoebe Lapine, 2021-01-12 If you're one of the 25 to 45 million Americans living with IBS, finding an accurate diagnosis, treatment, and ultimately good health can feel like an impossible mystery. *SIBO Made Simple* brings you answers. Small Intestinal Bacterial Overgrowth (SIBO) is a common cause of unwanted bloating, abdominal pain, weight fluctuations, and GI distress. In this guide for achieving long-term healing, health advocate, chef, and SIBO sufferer Phoebe Lapine covers everything you need to know about SIBO and how to thrive in spite of it. Lapine answers all your questions, from what SIBO is (and what it isn't) to related conditions (Hashimoto's thyroiditis, Celiac disease, and more) to practical strategies for on-going prevention. With expert medical advice from dozens of top SIBO practitioners, *SIBO Made Simple* provides resources for all phases of treatment, offering a clear culinary road map that can be customized to fit a large variety of gut-healing diets, such as the Bi-Phasic Diet, GAPS, SCD,

SIBO Specific Food Guide, and more. With 90 delicious, easy, low FODMAP recipes that make a notoriously tough diet doable and delicious, SIBO Made Simple is a one-of-a-kind toolkit for learning about your condition and tailoring your diet toward healing. Every recipe adds anti-inflammatory ammunition to your diet, while offering suggestions for how to add problematic ingredients back in as you diversify your plate. Getting healthy and feeling great doesn't have to be punitive. SIBO Made Simple offers a clear path forward, from someone who's been there.

green wellness shot recipe: The Greenhouse Cookbook Emma Knight, Hana James, Deeva Green, Lee Reitelman, 2017-04-04 NATIONAL BESTSELLER Plant-based whole food recipes to help you feel energized, refreshed and ready to greet each day From the founders of Greenhouse Juice Co., this stunning collection of 100 easy-to-make recipes—50 to eat with a fork, spoon or your fingers, and 50 to serve in a glass—makes eating and drinking more plants effortless. From breakfasts both quick and leisurely to satisfying lunches and weekday-friendly dinners, the recipes in this collection prove how simple it can be to create delicious and even decadent plant-based meals to delight omnivores and vegetarians alike. Canada's leading cold-pressed juice start-up company reveals their "secret sauce" by sharing their private recipes for juices, smoothies, nut milks, tonics and cleanses. Delving into the nutritional properties of their favourite plants, and offering easy instructions for homemade plant-based drinks, *The Greenhouse Cookbook* is a great gateway into the sometimes alienating world of brightly coloured liquids. *The Greenhouse Cookbook* offers simple ways to savour the here and now while looking out for a healthy future.

green wellness shot recipe: *28 by Sam Wood* Sam Wood, 2017-04-18 CHANGE YOUR THINKING, CHANGE YOUR SHAPE, CHANGE YOUR LIFE 28 By Sam Wood combines quick, simple, delicious meals with a daily 28 minute exercise program. In just a year of the program, personal trainer and *The Bachelor* favourite Sam Wood and his team have transformed more than 100,000 people's lives. Now, for the first time, the best of 28 by Sam Wood has been brought together in a book. Including 100 of Sam and nutritionist Steph Lowe's popular recipes for breakfast, lunch, dinner and snacks. All based on their philosophy that we should turn the healthy food pyramid upside down - and prioritise real food with as little human interference as possible. Alongside satisfying, achievable recipes for every time of the day, 28 By Sam Wood includes a monthly meal planner, a regime of tough but achievable exercises for every level, and advice on taking control of your weight, your health and your life today.

green wellness shot recipe: *Raw* Solla Eiríksdóttir, 2019-02-13 A modern and fresh take on vegetarian, vegan, and raw food - now available in paperback for the first time *Raw*, by acclaimed Icelandic cook Solla Eiríksdóttir, was first published in 2016, when the concept of raw food was relatively new. Now a widely accepted route to healthy eating, her book features 75 healthy and delicious mainly raw recipes, introducing readers to an approach to ethical and sustainable eating that has found its way into the everyday diets of people around the world. Divided into five chapters - breakfast, snacks, light lunches, main dishes, and sweet treats - the book abounds with bright, fresh tastes such as turmeric tostadas, quinoa pizza, kelp noodles with tofu, and vegan vanilla ice cream.

green wellness shot recipe: The Moon Juice Cookbook Amanda Chantal Bacon, 2016-10-25 The founder of L.A.'s hottest wellness boutique, Amanda Chantal Bacon offers the ultimate resource for foodies looking to restore their health the natural way, using functional foods to create seriously healing drinks, snacks, and sweet treats. Since Amanda Chantal Bacon founded Moon Juice in 2011, it has evolved into one of the nation's fastest growing wellness brands, and in *The Moon Juice Cookbook*, she artfully distills her powerful approach to healthy living, sharing over 75 recipes for the brand's most popular healing beverages and provisions. Amanda's recipes harness the healing properties of adaptogenic herbs, raw foods, and alkalizing ingredients to create potent drinks, snacks, and sweets that deliver a multitude of benefits, including sparked libido, glowing skin, and boosted immunity. She begins by guiding readers through the fundamentals of the Moon Juice kitchen, teaching them how to stock the larder with milks, juices, cultured foods, and "unbakery" doughs and crèmes—all of which can be mixed and matched to create nutritionally turbo-charged

meals with minimal effort—and the essential time- and money-saving strategies they'll need to make their new kitchen practices stick. With recipes for healthful, delectable indulgences like Strawberry Rose Geranium Bars, Hot Sex Milk, Savory Tart with Cheese and Tomato Filling, Pulp Brownies with Salted Caramel Sauce, Yam Julius Milk, and Chocolate Chaga Donuts, The Moon Juice Cookbook is the stylish yet pragmatic roadmap readers need to achieve optimal wellness in a natural and delicious way.

green wellness shot recipe: Body Love Kelly LeVeque, 2017-06-27 Celebrity favorite health and wellness consultant Kelly LeVeque shares her secrets for losing weight, attuning ourselves to our bodies' needs, and freeing ourselves from food drama in this essential wellness guide, which includes 88 delectable recipes! In this inspirational yet practical book, the nutritional consultant and holistic healthcare expert who has helped celebrities such as Jessica Alba, Molly Sims, Chelsea Handler, and Emmy Rossum improve their health and achieve their goals shows you how to get beyond the food drama of cyclical fad diets and feel and look great by eating well. Kelly's Food Freedom program helps you set yourself up for success, eliminating cravings, mood swings, and other symptoms caused by food drama. Start your day with her Fab Four Smoothies, including a Strawberry Shortcake Smoothie and a Mango Kale Madness Smoothie, which pack protein, fat, fiber, and carbs to balance your blood sugar and keep you full and happy. After breakfast, you'll thrive with her Fab Four recipes, including Turkey-Stuffed Delicata Squash, Spicy Salmon Nori Burritos, and Anti-Inflammatory Detox Salad, which include the Fab Four food groups—protein, fat, fiber, and greens—that play a role in day-long satiety. Kelly also teaches you how to elongate your blood sugar curve to stay full and happy, and make yourself insulin aware. Kelly has studied the science behind familiar diets to understand how they trigger the body to lose pounds—and why they aren't sustainable. Instead, she offers a better choice: her four-step Food Freedom program that helps you find your wellness balance between eating enough and deciding how you feel. Once you find your balance, you will lose weight, lose fat, increase lean muscle mass, and drop at least one size. You'll also enjoy thicker, shinier hair; clear, glowing skin; a remarkable improvement in your overall appearance; reduced joint pain and other inflammations; increased energy; and better sleep. Filled with tips and resources on supplements and cleansing, dozens of delicious, healthy recipes and advice on how to adjust your eating when traveling and on vacation, Body Love is your one-stop resource to living clean and happy!

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