

wellness shot recipe for gut health

Wellness Shot Recipe for Gut Health: Boost Your Digestion Naturally

Are you feeling sluggish, bloated, or experiencing digestive discomfort? Your gut health might be telling you something! A healthy gut is the foundation of overall wellness, impacting everything from energy levels and mood to immunity and weight management. While a balanced diet is crucial, sometimes a quick and powerful boost is needed. That's where wellness shots come in! This comprehensive guide provides you with a delicious and effective wellness shot recipe specifically designed to support your gut health, along with expert tips and tricks to maximize its benefits. We'll cover everything from the ingredients' individual benefits to preparation and storage, ensuring you're armed with the knowledge to create your own gut-healing elixir.

Understanding the Gut-Health Connection

Before diving into the recipe, let's briefly understand why gut health is so vital. Your gut houses trillions of bacteria, both good and bad. This complex ecosystem, known as your gut microbiome, plays a crucial role in various bodily functions. An imbalance, often referred to as gut dysbiosis, can lead to a range of issues including:

Digestive problems: Bloating, constipation, diarrhea, gas, and indigestion.

Weakened immunity: A significant portion of your immune system resides in your gut.

Mood imbalances: The gut-brain axis highlights a strong connection between gut health and mental well-being.

Skin issues: Gut health can directly impact skin conditions like acne and eczema.

Increased inflammation: An unhealthy gut can contribute to systemic inflammation throughout the body.

Improving your gut health isn't about quick fixes; it's about nourishing your body with the right nutrients and lifestyle choices. This wellness shot is a powerful tool to support that journey.

The Power Ingredients: A Gut-Friendly Blend

Our wellness shot recipe focuses on ingredients scientifically linked to improved gut health. Let's explore each one:

1. **Ginger:** This pungent root boasts potent anti-inflammatory properties, soothing digestive upset and reducing bloating. Ginger also aids in digestion and can help relieve nausea.

1. Turmeric: Known for its vibrant color and powerful anti-inflammatory effects, turmeric contains curcumin, a compound with proven benefits for gut health. It can help reduce inflammation in the gut lining and support a balanced microbiome.
1. Lemon: Rich in Vitamin C and antioxidants, lemon juice aids digestion, stimulates bile production, and supports detoxification. Its acidity also helps cleanse the gut.
1. Apple Cider Vinegar (ACV): ACV contains beneficial bacteria that can contribute to a healthier gut microbiome. It can also help balance pH levels in the gut, further supporting digestive health. (Always dilute ACV before consumption.)
1. Optional additions: Consider adding a small amount of cayenne pepper for an extra kick and added anti-inflammatory benefits, or a touch of honey for sweetness (if desired and you are not restricting sugar).

The Ultimate Wellness Shot Recipe for Gut Health

This recipe yields approximately one serving. Adjust quantities as needed.

Ingredients:

1 inch piece of fresh ginger, peeled and roughly chopped
1/2 teaspoon turmeric powder
1 tablespoon apple cider vinegar (unfiltered, raw)
Juice of 1/2 lemon
8 ounces of filtered water (or more, to your preference)
Optional: Pinch of cayenne pepper, 1 teaspoon honey

Instructions:

1. Combine all ingredients in a high-speed blender.
2. Blend until completely smooth.
3. Strain the mixture through a fine-mesh sieve (optional, to remove any lingering ginger fibers).

4. Pour into a glass and enjoy immediately for maximum freshness.

Maximizing the Benefits: Tips and Tricks

Consistency is key: For optimal results, aim to consume this wellness shot daily, ideally first thing in the morning on an empty stomach.

Listen to your body: If you experience any adverse reactions, adjust the recipe or discontinue use.

Pair it with a healthy diet: This shot is a supportive tool, not a replacement for a balanced diet rich in fruits, vegetables, whole grains, and lean protein.

Hydration is vital: Drink plenty of water throughout the day to support your gut health and overall well-being.

Consider prebiotics and probiotics: Supplementing your diet with prebiotics (food for good gut bacteria) and probiotics (beneficial bacteria) can further enhance gut health.

Conclusion

Investing in your gut health is an investment in your overall well-being. This wellness shot recipe provides a simple, delicious, and effective way to support your digestive system and promote a healthier, happier you. Remember to listen to your body, adjust the recipe as needed, and combine it with a healthy lifestyle for lasting results. Start enjoying the benefits of a thriving gut today!

Frequently Asked Questions (FAQs)

1. Can I store leftover wellness shots? It's best to consume the shot immediately for maximum freshness. However, if you must store leftovers, refrigerate in an airtight container for up to 24 hours.
1. Are there any potential side effects? Some individuals might experience mild digestive discomfort, such as heartburn, if they are sensitive to the ingredients. Diluting the ACV further can help mitigate this.
1. Can I use this recipe if I have a specific gut condition? While this shot supports overall gut health, it's not a replacement for medical advice. If you have a diagnosed condition, consult your doctor or registered dietitian before incorporating this into your routine.

1. Can I make this shot in larger batches? Yes, simply multiply the ingredients to make a larger quantity. Store in the refrigerator for up to 24 hours.

1. What if I don't have a high-speed blender? You can still make this shot, but you might need to finely grate the ginger and ensure the turmeric is well-mixed to avoid a gritty texture. A food processor might also work.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: *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.

wellness shot recipe for gut health: Heal Your Gut Lee Holmes, 2016-10 Heal yourself of nasty food intolerances and nourish your body by starting with your gut! Heal Your Gut is a beautifully designed and photographed step-by-step protocol for restoring your inner gut health, via a treatment program and detox regime--supported by 90 anti-inflammatory recipes to heal and nourish. Whether you're suffering from a health issue aggravated by diet and a poorly functioning digestive system, or whether you have an autoimmune or digestive disorder, food allergies or intolerances, IBD, IBS, Crohn's disease, celiac disease, leaky gut, inflammatory issues, thyroid problems, neurological disorders, obesity, diabetes, arthritis or fibromyalgia, this book will provide you with information, meal plans, and anti-inflammatory recipes to really heal your gut and get you back on track with your health. By following the protocol you'll feel more vibrant and alive, and have energy to burn. This book isn't just another fad diet: it contains recipes that have been specifically created to heal and also deliver vital nutrients, vitamins, and minerals to get your body systems functioning optimally.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: Fiber Fueled Will Bulsiewicz, MD, 2020-05-12 The instant New York Times, USA Today, and Publisher's Weekly bestseller A bold new plant-based plan that challenges popular keto and paleo diets, from an award-winning gastroenterologist. The benefits of restrictive diets like paleo and keto have been touted for more than a decade, but as renowned gastroenterologist Dr. Will Bulsiewicz, or Dr. B, illuminates in this groundbreaking book, the explosion of studies on the microbiome makes it abundantly clear that elimination diets are in fact hazardous to our health. What studies clearly now show--and what Dr. B preaches with his patients--is that gut health is the key to boosting our metabolism, balancing our hormones, and taming the inflammation that causes a host of diseases. And the scientifically proven way to fuel our guts is with dietary fiber from an abundant variety of colorful plants. Forget about the fiber your grandmother used to take--the cutting-edge science on fiber is incredibly exciting. As Dr. B explains, fiber energizes our gut microbes to create powerhouse postbiotics called short-chain fatty acids (SCFAs) that are essential to our health. SCFAs are scientifically proven to promote weight loss, repair leaky gut, strengthen the microbiome, optimize the immune system, reduce food sensitivities, lower cholesterol, reverse type 2 diabetes, improve brain function, and even prevent cancer. Restrictive fad diets starve the gut of the critical fiber we need, weaken the microbes, and make our system vulnerable. As a former junk-food junkie, Dr. B knows firsthand the power of fiber to dramatically transform our health. The good news is that our guts can be trained. Fiber-rich, real foods--with fruits, vegetables, whole grains, seeds, nuts, and legumes--start working quickly and maintain your long-term health, promote weight loss, and allow you to thrive and feel great from the inside out. With a 28-day jumpstart program with menus and more than 65 recipes, along with essential advice on food sensitivities, Fiber Fueled offers the blueprint to start turbocharging your gut for lifelong health today.

wellness shot recipe for gut health: 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!

wellness shot recipe for gut health: 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!

wellness shot recipe for gut health: *Grow a New Body* Alberto Villoldo, 2019-03-12 This newly revised edition of the Wall Street Journal bestseller *One Spirit Medicine* offers an accessible guide to an ancient practice for healing and transformation—including new, cutting-edge science, recipes, and a 7-day *Grow a New Body* meal plan! Using the principles and practices in this book, you can feel better in a few days, begin to clear your mind and heal your brain in a week, and in six weeks be on your way to growing a new body—one that heals rapidly, retains its youthful vitality, and keeps you connected to Spirit, to the earth, and to a renewed sense of purpose in your life. Our minds, our emotions, our relationships, and our bodies are out of kilter. We know it, but we tend to ignore it until something brings us up short—a worrying diagnosis, a broken relationship, or simply an inability to function harmoniously in everyday life. When things are a little off, we read a self-help book. When they're really bad, we bring in oncologists to address cancer, neurologists to repair the brain, psychologists to help us understand our family of origin. This fragmented approach to health is merely a stopgap. To truly heal, we need to return to the original recipe for wellness discovered by shamans millennia ago. Drawing on more than 25 years of experience as a medical

anthropologist—as well as his own journey back from the edge of death—acclaimed shamanic teacher Alberto Villoldo shows you how to detoxify the brain and gut with superfoods; use techniques for working with our luminous energy fields to heal your body; and follow the ancient path of the medicine wheel to shed disempowering stories from the past and pave the way for rebirth.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: The Microbiome Diet Reset Mary Purdy MS, RDN, 2020-06-23 A healthier microbiome begins by changing your diet and your lifestyle Cultivating a healthy gut is the key to better overall health and well-being. The Microbiome Diet Reset will get you on the right path with easy, affordable recipes you can make in minutes as well as practical recommendations to rehabilitate and maintain a well-balanced microbiome. From sour 'n' spicy Kimchi to hearty Four Bean Chili, this combined cookbook and meal plan delivers everything you need to kick-start a bacteria-friendly microbiome diet. You'll boost your metabolism and your immune system while enjoying more fresh vegetables, fermented foods, beans, and whole grains. Reset with this microbiome diet—your gut will love you for it! The Microbiome Diet Reset features: Restorative recipes—Discover dozens of delicious prebiotic-packed and probiotic-friendly microbiome diet options. Meal planning—Explore two weekly menus, including one for regular eaters and one that's FODMAP-friendly for those with sensitive stomachs. Essential extras—Get a brief overview of your microbiome, time-saving tips and tricks, sample shopping lists, and more. Boost immunity and improve digestion with The Microbiome Diet Reset.

wellness shot recipe for gut health: Adrenal Transformation Protocol Izabella Wentz, 2023-04-18 A recovery plan to heal and reverse adrenal dysfunction, from the #1 New York Times bestselling author of Hashimoto's Protocol. What were you doing in your life before you got sick? This is a common question Dr. Izabella Wentz asks her functional medicine clients when trying to get to the root cause of symptoms ranging from low energy, to dependency on caffeine, to sleeplessness and poor memory. More often than not, she finds these individuals developed their symptoms after a period of acute or chronic stress: starting a new business, having a baby, living through a global pandemic—these can all destroy our once-resilient stress response. Since her own diagnosis of Hashimoto's thyroiditis at the age of twenty-seven and subsequent bestselling books, Dr. Wentz has become known for her passion to translate emerging research in order to help patients eliminate symptoms conventional medicine has failed to address or even acknowledge. With Adrenal Transformation Protocol, Dr. Wentz tackles adrenal dysfunction, or the body's inability to produce essential hormones when it mismanages stress. While adrenal dysfunction produces a constellation of ailments, the good news is that turning these around does not have to be complicated. When we start supporting the adrenals—making a few small dietary and lifestyle changes and taking the right supplements—we can produce profound improvements within weeks or even days. With a simple 4-week program to help identify your adrenal triggers, balance your stress response, and gradually build up your resilience to prevent excess stress from overwhelming your adrenals in the future, The

Adrenal Transformation Protocol will set you up with a strong foundation to return to and stay in homeostasis through turbulence.

wellness shot recipe for gut health: *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.

wellness shot recipe for gut health: *Happy Gut* Vincent Pedre, 2015-12-29 Following the success of the bestselling *Clean Gut* and *Wheat Belly* comes this essential guide to improving digestive health from an expert in functional medicine—who reveals why everything that ails us, from fatigue to weight gain to bloating and bad skin, can be traced back to the gut, and shares his cleansing plan to help us reclaim our health. Dr. Vincent Pedre understands gut problems firsthand. He suffered from IBS for years before becoming an expert in functional medicine and learning how to heal his body from the inside. Dr. Pedre used his own experience to develop The Gut C.A.R.E. Program—an approach that draws from both Western and Eastern methodologies, combining integrative and functional medicine—that has a proven success record in his private practice in New York. Now, for the first time, Dr. Pedre makes his revolutionary plan for health and wellness available to everyone. *Happy Gut* takes readers step-by-step through Gut C.A.R.E.—Cleanse, Activate, Restore, and Enhance—which eliminates food triggers, clears the gut of unfriendly pathogens, and replaces them with healthy probiotics and nutrients that repair and heal the gut. Rather than masking symptoms with medication, he shows us how to address the problem at its core to restore the gastrointestinal system to its proper functioning state. By fixing problems in the gut, followers of Dr. Pedre’s program have found that their other health woes are also cured and have lost weight, gained energy, and improved seemingly unrelated issues, such as seasonal allergies, in addition to eliminating their chronic muscle and abdominal pain. Complete with recipes and meal plans including gluten-free, low-fat, and vegetarian options, a 28-day gut cleanse, yoga postures to help digestion, and testimonials from many of his patients, *Happy Gut* will help you feel better and eliminate gut issues for life.

wellness shot recipe for gut health: *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

wellness shot recipe for gut health: Clean Alejandro Junger, 2009-05-12 How many of us can honestly say we do not suffer from at least one of the following: Colds or viruses each year Allergies or hay fever Extra pounds that won't come off Restless nights Recurrent indigestion, constipation, or irritable bowel syndrome Itchy skin, acne, or any other troubling skin condition Depression, anxiety, or frequent fatigue If you were to seek medical advice for any of the above, you would likely be prescribed pills, topical lotions, injections, or even surgery. Such treatments are used to manage the symptoms and do not address the root of the problem. Too often, doctors treat these common ailments as inevitable costs of living a modern life. The result is a patchwork approach to health care that has become the norm. In Clean, a New York City cardiologist and a leader in the field of integrative medicine, Dr. Alejandro Junger offers a major medical breakthrough. Dr. Junger argues that the majority of these common ailments are the direct result of toxic buildup in our systems accumulated through the course of our daily lives. As the toxicity of modern life increases and disrupts our systems on a daily basis, bombarding us through our standard American diet and chemical-filled environments, our ability to handle the load hasn't accelerated at the same rapid pace. The toxins are everywhere, but Clean offers a solution. Clean is an M.D.'s program that provides all the tools necessary to support and reactivate our detoxification system to its fullest capabilities, and can be easily incorporated into a busy schedule. The effect is transformative: nagging health problems will suddenly disappear, extra weight will drop away, and for the first time in our lives we will experience what it truly means to feel healthy. Every day spent on the Clean program is a major step in healing not just the symptom but the root of the problem, effectively and simply. Dr. Junger's life-changing program restores what rightfully belongs to you—your health, vitality, and peace of mind.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: Gutbliss Robynne Chutkan M.D., 2014-10-07 A renowned physician shares her complete 10-day digestive tune-up for women, with important revelations about good gastrointestinal health. Many so-called cures for women's bloating and indigestion, from juice cleanses to specialty diets, are based on junk science. For women seeking true relief from that overall feeling of discomfort in any size jeans, Dr. Robynne Chutkan has the perfect plan for feeling light, tight, and bright in ten days. *Gutbliss* offers: A primer on the real reasons for gastrointestinal distress, and why it's much more common in women A look at the debilitating side effects of supposedly healthy habits—from Greek yogurt to bloat-inducing aspirin An expert analysis of symptoms that could indicate a serious underlying condition An indispensable checklist to pinpoint the exact cause of your bloating Just a few small changes in diet, lifestyle, and exercise can make a huge difference in a woman's digestive health, but the changes have to be the right ones. Going beyond the basics of top sellers such as *Wheat Belly*, Dr. Chutkan's *Gutbliss* empowers women to take control of their gastrointestinal wellness.

wellness shot recipe for gut health: 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.

wellness shot recipe for gut health: Eat Dirt Dr. Josh Axe, 2016-03-29 Doctor of Natural Medicine and wellness authority Dr. Josh Axe delivers a groundbreaking, indispensable guide for understanding, diagnosing, and treating one of the most discussed yet little-understood health conditions: leaky gut syndrome. Do you have a leaky gut? For 80% of the population the answer is "yes"—and most people don't even realize it. Leaky gut syndrome is the root cause of a litany of ailments, including: chronic inflammation, allergies, autoimmune diseases, hypothyroidism, adrenal fatigue, diabetes, and even arthritis. To keep us in good health, our gut relies on maintaining a symbiotic relationship with trillions of microorganisms that live in our digestive tract. When our digestive system is out of whack, serious health problems can manifest and our intestinal walls can develop microscopic holes, allowing undigested food particles, bacteria, and toxins to seep into the bloodstream. This condition is known as leaky gut syndrome. In *Eat Dirt*, Dr. Josh Axe explains that what we regard as modern "improvements" to our food supply—including refrigeration, sanitation, and modified grains—have damaged our intestinal health. In fact, the same organisms in soil that allow plants and animals to flourish are the ones we need for gut health. In *Eat Dirt*, Dr. Axe explains that it's essential to get a little "dirty" in our daily lives in order to support our gut bacteria and prevent leaky gut syndrome. Dr. Axe offers simple ways to get these needed microbes, from incorporating local honey and bee pollen into your diet to forgoing hand sanitizers and even ingesting a little probiotic-rich soil. Because leaky gut manifests differently in every individual, Dr. Axe also identifies the five main "gut types" and offers customizable plans—including diet, supplement, and lifestyle recommendations—to dramatically improve gut health in just thirty days. With a simple diet plan, recipes, and practical advice, *Eat Dirt* will help readers restore gut health

and eliminate leaky gut for good.

wellness shot recipe for gut health: 50 Desi Super Drinks Lovneet Batra, 2020 Discover how papaya can help you have a healthy gut. Learn how to burn fat with a three-ingredient juice. Experience how kahwa can uplift your mood instantly. There is ever-growing evidence that relatively simple principles help create a healthy lifestyle. And yet, we seem to be more confused than ever. Acclaimed nutritionist Lovneet Batra shows you how easy it is to become healthy, happy and glowing! Her book, 50 Desi Super Drinks, is a vibrant guide that takes you on an adventure to heal yourself naturally and introduces you to the exciting world of Indian super drinks. Delicious, simple and nourishing, these super drinks serve as natural remedies for more than 100 conditions ranging from anaemia, excess weight, chronic fatigue, irritable bowel syndromes, headaches and so much more. Not just that, these desi elixirs can also be your energy booster, beauty shot, antiageing solution, memory booster and even hangover cure! The book contains 50 perfectly balanced, delicious drink recipes that can be made in minutes. So, find the perfect drink and sip your stress and those extra pounds away !

wellness shot recipe for gut health: Clean Gut Alejandro Junger, 2013-04-30 In Clean Gut, Alejandro Junger, M.D, New York Times bestselling author of Clean and creator of the world-famous Clean Program, delivers a complete toolkit for reversing disease and sustaining life-long health. All of today's most-diagnosed ailments can be traced back to an injured and irritated gut. The gut is an intricate and powerful system, naturally designed to protect and heal the body every moment of every day And yet for far too many of us, this remarkable system is in disrepair, which leads to all kinds of health problems—from extra pounds, aches and pains, allergies, mood swings, and lack of libido, to heart disease, cancer, autoimmune disorders, insomnia, and depression. But we no longer have to be sick to get healthy. In this groundbreaking program, Alejandro Junger, M.D. explains how instead of treating the symptoms as they arise, we can preemptively attack disease before it takes root in the gut. No matter your current state of health, you will benefit from this program: Clean Gut will help you put an end to everyday ailments, reverse chronic disease, and achieve true, long-lasting health.

wellness shot recipe for gut health: The Fiber Fueled Cookbook Will Bulsiewicz, MD, 2022-05-17 The instant New York Times, Wall Street Journal, and USA Today bestseller! New York Times bestselling author Dr. Will Bulsiewicz offers a groundbreaking cookbook packed with delicious plant-based recipes, as well as a targeted plan for overcoming food sensitivities. Leading gastroenterologist Dr. Will Bulsiewicz, or “Dr. B,” introduced readers to the wonders of fiber with the New York Times bestseller Fiber Fueled—a guide to optimizing the gut microbiome, sharpening immunity, lowering cholesterol, and promoting weight loss through a diet rich in diverse fruits, vegetables, nuts, seeds, and legumes. Rather than restriction, Dr. B's solution is abundance and variety. Now he applies all the principles of the Fiber Fueled diet in a cookbook that's as beautiful as it is practical. This must-have cookbook will inspire you with deeply flavorful, satisfying plant-based recipes that make the Fiber Fueled lifestyle delicious and inviting. But The Fiber Fueled Cookbook is also a revolutionary treatment program for food sensitivity sufferers who have struggled to get a handle on their symptoms. In it you will learn the GROWTH strategy, a groundbreaking approach that helps readers break down what's causing their GI problems, and discover real solutions that are personalized to their individual needs. Whether you are well on your plant-based path, or excited to get started, the 100+ irresistible recipes in this book, including Lemon Lentil Salad, Cheezy Broccoli Potato Soup, Maple Peanut Granola, and Chocolate Cookie Milk, will get you ready to embrace the power of being Fiber Fueled!

wellness shot recipe for gut health: CLEAN 7 Alejandro Junger, 2019-12-03 The definitive program on detoxification just got easier, thanks to multiple New York Times bestselling author Dr. Alejandro Junger's detailed, personalized, and medically proven seven-day plan that helps us begin to rid our bodies of the multitude of toxins that infiltrate our systems every day. Each day, too many of us struggle unnecessarily with debilitating health issues, such as colds or viruses, allergies or hay fever, stubborn extra pounds, poor sleep, recurrent indigestion, constipation, or irritable bowel

syndrome, itchy rashes, acne or other skin conditions, depression, anxiety, or frequent fatigue. But we don't have to suffer any longer. In his bestseller *Clean*, the international leader in the field of integrative medicine revealed how many of these common ailments are the direct result of toxic build-up in our systems accumulated through daily living, and offered solutions for combatting them. Now, with *Clean 7*, Dr. Junger makes his groundbreaking program easier and more accessible than ever before. *Clean 7* is his medically proven seven-day regimen that provides all the necessary tools to support and reactivate our bodies' detoxification system to its fullest capabilities. In one week, you can begin addressing those nagging health issues by discovering the foods that harm you and the foods that heal you, lose extra weight, and start to experience what it truly means to be well. The first seven days of any program are the most critical. Undertaking a new routine is stressful, and tests our commitment, willpower, and focus. Understanding exactly what's going on in your body—why you might feel fatigue on day two or cravings on day five—is the key to success. A doctor who's helped millions, Dr. Junger personally guides you through the process, offering a clear, day-by-day, meal-by-meal exploration of what's happening in your body to keep you focused on your goals. Filled with the latest science on the brain, and featuring delicious, nutritious recipes, and details on everything from prepping your kitchen to prepping your mind, *Clean 7* revolutionizes the detoxification process. If you have been searching for a book or program to help you take that next step for your overall health, *Clean 7* is the answer. Discover what it truly means to be healthy.

wellness shot recipe for gut health: Probiotics, Prebiotics, and Synbiotics Ronald Ross Watson, Victor R Preedy, 2015-09-23 *Probiotics, Prebiotics, and Synbiotics: Bioactive Foods in Health Promotion* reviews and presents new hypotheses and conclusions on the effects of different bioactive components of probiotics, prebiotics, and synbiotics to prevent disease and improve the health of various populations. Experts define and support the actions of bacteria; bacteria modified bioflavonoids and prebiotic fibrous materials and vegetable compounds. A major emphasis is placed on the health-promoting activities and bioactive components of probiotic bacteria. - Offers a novel focus on synbiotics, carefully designed prebiotics probiotics combinations to help design functional food and nutraceutical products - Discusses how prebiotics and probiotics are complementary and can be incorporated into food products and used as alternative medicines - Defines the variety of applications of probiotics in health and disease resistance and provides key insights into how gut flora are modified by specific food materials - Includes valuable information on how prebiotics are important sources of micro-and macronutrients that modify body functions

wellness shot recipe for gut health: Hormone Intelligence Aviva Romm, M.D., 2021-06-08 INSTANT NEW YORK TIMES BESTSELLER • WALL STREET JOURNAL BESTSELLER • #1 GLOBE AND MAIL BESTSELLER • USA TODAY BESTSELLER You are not broken. Being a woman is not a diagnosis. Take your body back with the groundbreaking new science for women in *Hormone Intelligence*. Hormonal. We all know what it means when we hear it – and feel it. While hormonal shifts are natural throughout women's lives, too many experience distressing period symptoms, struggle daily with PCOS, endometriosis, a fertility challenge, pain, low sex drive, sleep problems, acne, bloating, hot flashes, and more – all due to hormone-related problems. And too many are unable to get the answers they're really seeking from their doctors. There is a solution. In *Hormone Intelligence*, Yale trained and internationally renowned women's health expert, Dr. Aviva Romm, helps you identify the root causes of your symptoms and guides you through a 6-week proven program to achieve lifelong hormonal and gynecologic health. Using a holistic, dietary and lifestyle changing approach, *Hormone Intelligence* goes beyond treating symptoms to the deeper factors impacting women's health, so you can reclaim your body, hormones, and self. Inside *Hormone Intelligence*, you'll find: · *Hormone Health 101*: Understand the key components of the hormone epidemic and associated dietary and lifestyle triggers. · *Symptoms and Root Causes Demystified*: Discover what your symptoms are saying about your hormones with quizzes, checklists, trackers, and more. · *A 6-Week Action Plan*: Learn what foods you should indulge and avoid, how to repair your microbiome to support hormone health, how to identify environmental hormone disruptors, engage your body's natural detoxification systems and reduce hidden inflammation, and the lifestyle

changes that lead to happy, healthy hormones. · Delicious, done-for-you meal plans to take you through the entire program, including vegan options. Hormone Intelligence is an invitation to a whole new relationship with your body and hormones, the exhale you've been waiting for, and the first step on the road to realizing that a diagnosis does not have to be your destiny. Extended references, a complete index, and additional resources for Hormone Intelligence can be found at the author's website.

wellness shot recipe for gut health: The Plant-Forward Solution: Charlotte Martin, 2021-11-30 In her new book, registered dietitian Charlotte Martin shows you how to make plants the center of your diet while still having the flexibility to incorporate healthy portions of your favorite animal proteins (i.e., meat, poultry, and seafood) whenever the craving strikes! The Plant-Forward Solution provides a wealth of easy-to-digest scientific evidence showing the power of plants for weight and blood sugar control, gut health, heart health, longevity, and more and explains how to make a mostly (but not entirely) plant-based diet a sustainable, lifelong dietary model. Charlotte also teaches you how to effortlessly reboot your diet in just four weeks without feeling deprived. After completing the reset, you will be fully adapted to a plant-forward lifestyle that will fuel your gut microbiome and will help you lose weight, increase energy, and achieve better physical and emotional health with proven long-term results. The Plant-Forward Solution contains more than 70 recipes to meet an array of dietary needs. Many recipes offer options for gluten-free, dairy-free, nut-free, and more. Also included is a comprehensive 28-day meal plan with shopping lists, tips and tricks on how to boost your creativity in the kitchen, and more! Sample recipes include: Peaches & Cream Quinoa Porridge Portobello Pitas Spicy Roll "Sushi" Bowl Rainbow Soba Salad Butternut Squash-Three Bean Chipotle Chili Glowing Green Soup Fully Loaded Plantain Nachos Sweet Potato Tahini Brownies Chickpea Hazelnut-ella Whether you are new to plant-forward eating or a lifelong follower, The Plant-Forward Solution will help you achieve health and happiness through a plant-centric diet that brings just the right amount of meat, poultry, and seafood to make it easy to sustain.

wellness shot recipe for gut health: A Gut Feeling Heather Anne Wise, 2023-06-14 "An inspiring account of the enormous power that diet has to change the trajectory of our health." —Erica D. Sonnenburg, senior research scientist, Stanford University School of Medicine We all know sugar is bad for us, so why can't we stop eating it? A Gut Feeling gives a personal and scientific look into the world of microbes that live within our bodies and how they can explain our relationship to and cravings for certain foods. The microbiome is emerging as the answer to many of our most sought after questions. Using her own story and the science currently available, Heather Wise provides a window into the latest research on the vast world of microbes in our bodies. She explains in simple terms how what we eat can change the expression of our genes and how this symbiotic relationship between microbes and human cells can determine our health. A Gut Feeling offers practical steps to rebalancing and healing our gut microbiome to relieve stress, digestive upsets, inflammation, bloat, excess belly fat, and improve mood. Wise offers a needed alternative to the complex world of fad diets and calorie counting in this easy, evidence-based guide for wellbeing. Rooted in scientific research and providing a number of healthy sweet fixes high in prebiotic and probiotic foods that support the growth of healthy gut flora, this book is a practical guide to help heal our relationship with food and tune into what our gut has been trying to tell us. "Wise connects [the research] to real-life examples and ends each chapter with a short list of 'Takeaways,' which reinforce key concepts." —Booklist

wellness shot recipe for gut health: *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.

wellness shot recipe for gut health: Medical Medium Anthony William, 2015-11-10
HEALING WISDOM THAT'S DECADES AHEAD OF ITS TIME Anthony William, the one and only Medical Medium, has helped tens of thousands of people heal from ailments that have been misdiagnosed or ineffectively treated or that doctors can't resolve. He's done this by listening to a divine voice that literally speaks into his ear, telling him what lies at the root of people's pain or illness and what they need to do to restore their health. His methods achieve spectacular results, even for those who have spent years and many thousands of dollars on all forms of medicine before turning to him. Now, in this revolutionary book, he opens the door to all he has learned in over 25 years of bringing people's lives back: a massive amount of healing information, much of which science won't discover for decades, and most of which has never appeared anywhere before. Medical Medium reveals the root causes of diseases and conditions that medical communities either misunderstand or struggle to understand at all. It explores all-natural solutions for dozens of the illnesses that plague us, including: · Lyme disease · Fibromyalgia · Adrenal fatigue · Chronic fatigue syndrome · Hormonal imbalances · Hashimoto's disease · Multiple sclerosis · Depression · Neurological conditions · Chronic inflammation · Autoimmune disease · Blood sugar imbalances · Colitis and other digestive disorders · And more It also offers solutions for restoring the soul and spirit after illness has torn at our emotional fabric. Whether you've been given a diagnosis you don't understand, or you have symptoms you don't know how to name, or someone you love is sick, or you want to care for your own patients better, Medical Medium offers the answers you need. It's also a guidebook for everyone seeking the secrets to living longer, healthier lives. The truth about the world, ourselves, life, purpose—it all comes down to healing, Anthony William writes. And the truth about healing is now in your hands.

wellness shot recipe for gut health: Supercharge Your Gut Lee Holmes, 2018-01-24 This follow-up to Lee Holmes' bestselling *Heal Your Gut* provides an in-depth survey of our most influential body part, based around a two-day-a-week gut maintenance plan and over 100 gut-loving recipes. Eat your way to better gut health, increased energy and happier moods. The research is in and the facts are undeniable: the gut has an immense influence over our health - directly impacting immunity, weight, sleep, mood and overall wellbeing. Yet many of us race through life ignoring this incredible ecosystem, until something wakes us up. The good news is that healing and maintaining a healthy gut is not difficult or time consuming. This simple two-day maintenance plan is supported by deliciously nourishing recipes, handy tips and information to enable you to enjoy the countless benefits of a happy, healthy gut, for life.

wellness shot recipe for gut health: Dairy-Free Cookbook for Kids Danielle Fahrenkrug, 2020-09-08 100 Deliciously dairy free, kid-friendly recipes even your pickiest eater will love It can be a challenge to create dairy free meals that are affordable, nutritious, and friendly to kids' tastes. The Dairy-Free Cookbook for Kids is everything a dairy free cookbook should be—it helps simplify mealtime with 100 quick, scrumptious recipes for meals the entire family can enjoy. Kids won't feel like they're missing out with family favorites like Everyday Oat Pancakes, Classic Chicken Nuggets, Lasagna Roll-Ups, and Chocolate Chunk Marshmallow Bars. The tasty recipes in this dairy free

cookbook require minimal, simple ingredients you can find at your local grocery store and can be completed in less than an hour. This dairy free cookbook includes: Guide to living dairy free—This dairy free cookbook includes helpful info about reading food labels, stocking your pantry, and cooking with common dairy substitutes. Tips for picky eaters—Explore 10 pointers for helping your picky eater adapt to dairy free foods while still enjoying a balanced diet, like making food fun and letting them prepare a dinner from this dairy free cookbook. Make dairy free staples—Discover easy recipes for making everyday food staples that are free from dairy, like 6 kinds of plant-based milk, homemade shredded cheese, alfredo sauce, and beyond. Whip up delicious dairy free meals for the whole family in no time—this dairy free cookbook will be your new favorite kitchen companion.

wellness shot recipe for gut health: *Juice Manifesto* Andrew Cooper, 2016-10-25 Promising 100 percent natural and unprocessed nutrition, Andrew Cooper's Juicemanifesto is brimming with easy juices, smoothies, teas, tonics, and nut milks as well as energizing breakfasts and wholesome snacks. It even offers amazingly delicious ideas on what to do with the pulp! This diverse range of 120 recipes packed with beauty and health benefits—from medicinal juices that combat digestive problems to smoothies for detoxing—helps achieve and maintain optimum wellness and is super-family friendly. Rounded out with beautiful photography, a juice cleanse plan, exercise tips, and advice for better health, this is the one-stop inspiration for nourishing juices and smoothies to jump-start New Year, new you, and for sticking to those resolutions year-round.

wellness shot recipe for gut health: *The Heal Your Gut Cookbook* Hilary Boynton, Mary Brackett, 2014-09-09 More than 200 straightforward, nutrient-dense, delicious recipes! “This book provides easy, mouthwatering recipes. It offers practical ways to restore your gut to optimum function, and help you and your family take control of your gut health.”—Dr. Joseph Mercola The Heal Your Gut Cookbook was created by Gut and Psychology Syndrome (GAPS) Diet experts Hilary Boynton and Mary G. Brackett to help heal your gut and to manage the illnesses that stem from it. Pioneering British MD Dr. Natasha Campbell-McBride provides the book’s Foreword. GAPS addresses disorders, including: ADD/ADHD, autism, addictions, depression, and obsessive-compulsive disorder, stemming from or exacerbated by leaky gut and dysbiosis. It also refers to chronic gut-related physical conditions, including: Celiac disease Rheumatoid arthritis Diabetes type one Crohn’s disease Asthma Eczema Allergies Thyroid disorders and more! An evolution of the Specific Carbohydrate Diet, the GAPS Diet will appeal to followers of the Paleo Diet, who are still struggling for optimum health, as well as anyone interested in the health benefits of fermentation or the Weston A. Price approach to nutrition. In The Heal Your Gut Cookbook, readers will learn about the key cooking techniques and ingredients that form the backbone of the GAPS Diet: Working with stocks and broths Soaking nuts and seeds Using coconut Culturing raw dairy The authors offer encouraging, real-life perspectives on the life-changing improvements to the health of their families by following this challenging, but powerful, diet. The GAPS Diet is designed to restore the balance between beneficial and pathogenic intestinal bacteria and seal the gut through the elimination of grains, processed foods, and refined sugars and the carefully sequenced reintroduction of nutrient-dense foods. The Heal Your Gut Cookbook is a must-have if you are following the GAPS Diet, considering the GAPS Diet, or simply looking to improve your digestive health and—by extension—your physical and mental well-being.

wellness shot recipe for gut health: *The Beauty Detox Power* Kimberly Snyder, 2015-03-31 With over 60 whole-foods-based recipes.

wellness shot recipe for gut health: *Eat Beautiful* Sonya Hemmings, 2015-07-06 EAT BEAUTIFUL: Grain-free, Sugar-free and Loving It is a book that will equip you to make every meal into a feast. Whether you're on a healing diet or just want easy-to-digest, no sugar treats, this book is sure to please, educate and nourish.

wellness shot recipe for gut health: *Wild Mediterranean* Stella Metsovas, 2017-08-01 A practical resource for restoring the microbial balance in our guts and rebooting overall health, featuring a simple 6-day, 2-phase detox cleanse and over 50 delicious Paleo-meets-Mediterranean recipes. The key to great digestive health lies in rewilding the gut and keeping the diverse microbes

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

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