

low carb anti inflammatory diet recipes

The Benefits of Low Carb Anti Inflammatory Diet Recipes for Your Health
Eating well is one of the most powerful tools you have to manage chronic inflammation and improve your overall well-being. **low carb anti inflammatory diet recipes** offer a delicious and effective approach to achieve these health goals. This dietary strategy focuses on reducing carbohydrate intake while prioritizing nutrient-dense foods known for their potent anti-inflammatory properties. By understanding the principles behind this diet and exploring a variety of flavorful recipes, you can embark on a journey towards sustained energy, reduced pain, and enhanced vitality. This article will guide you through the fundamentals of a low carb anti inflammatory eating plan, provide actionable insights into selecting the right ingredients, and present a collection of versatile recipes to incorporate into your weekly meal rotation, making healthy eating both enjoyable and sustainable.

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Understanding the Core Principles of Low Carb and Anti Inflammatory Eating

The foundation of a low carb anti inflammatory diet lies in two interconnected concepts: reducing the intake of pro-inflammatory carbohydrates and increasing the consumption of foods that actively combat inflammation. Chronic inflammation is a silent contributor to a wide range of health issues, including heart disease, diabetes, autoimmune conditions, and joint pain. By significantly limiting refined sugars, processed grains, and starchy vegetables, we reduce the body's inflammatory triggers. Simultaneously, we flood our systems with antioxidants, healthy fats, and essential nutrients that help to quell inflammation and promote healing at a cellular level.

Carbohydrates, particularly refined ones, can cause rapid spikes in blood sugar, leading to an inflammatory cascade. This diet seeks to stabilize blood sugar levels by shifting the macronutrient balance. Instead of relying on carbs for energy, the body is encouraged to utilize fat as its primary fuel source, a state often referred to as ketosis. This metabolic shift is not only beneficial for weight management but also plays a crucial role in dampening inflammatory responses. Embracing whole, unprocessed foods ensures that you are getting a rich supply of vitamins, minerals, and beneficial compounds that work synergistically to support your body's natural defense mechanisms.

Key Ingredients to Embrace in Your Recipes

Building a repertoire of effective **low carb anti inflammatory diet recipes** starts with understanding the building blocks of this nourishing approach. The emphasis is on whole, unprocessed foods that are rich in omega-3 fatty acids, antioxidants, fiber, and essential micronutrients. These ingredients work in concert to reduce inflammation and support overall health. Prioritizing these components will not only enhance the flavor of your meals but also maximize their therapeutic benefits.

Healthy Fats: The Cornerstones of Inflammation Control

Healthy fats are critical for reducing inflammation and supporting hormonal balance. They are a staple in low carb diets and are paramount in an anti-inflammatory approach. Incorporating these fats helps to build cell membranes, absorb fat-soluble vitamins, and provide sustained energy. Choosing the right sources can significantly impact your health outcomes.

- **Olive Oil:** Extra virgin olive oil is rich in monounsaturated fats and oleocanthal, a powerful antioxidant with anti-inflammatory properties similar to ibuprofen. Use it liberally in dressings, for sautéing, and drizzling over finished dishes.
- **Avocado:** A nutritional powerhouse, avocados are packed with monounsaturated fats, fiber, and antioxidants like lutein and zeaxanthin. They are incredibly versatile and can be enjoyed in salads, smoothies, or as a spread.
- **Fatty Fish:** Salmon, mackerel, sardines, and anchovies are excellent sources of omega-3 fatty acids, particularly EPA and DHA, which are potent anti-inflammatory agents. Aim for at least two servings per week.
- **Nuts and Seeds:** Almonds, walnuts, chia seeds, and flaxseeds provide healthy fats, fiber, and antioxidants. Walnuts are particularly rich in omega-3s.

Low-Starch Vegetables: Nutrient Density and Fiber Powerhouses

While some vegetables are starchy and high in carbohydrates, a vast array of low-starch options are not only permissible but highly encouraged. These vegetables are brimming with vitamins, minerals, antioxidants, and fiber, all of which contribute to reducing inflammation and promoting gut health.

- **Leafy Greens:** Spinach, kale, arugula, and Swiss chard are loaded with vitamins A, C, K, and folate, as well as antioxidants like flavonoids. They form the basis of many anti-inflammatory meals.

- **Cruciferous Vegetables:** Broccoli, cauliflower, Brussels sprouts, and cabbage are rich in sulforaphane and other compounds that help detoxify the body and combat inflammation.
- **Bell Peppers:** Available in vibrant colors, bell peppers are an excellent source of vitamin C and antioxidants, offering a sweet crunch to salads and stir-fries.
- **Zucchini and Squash:** These versatile vegetables are low in carbs and calories, making them ideal for bulking up meals without adding excess sugar.

Herbs and Spices: Nature's Anti Inflammatory Arsenal

Beyond their flavor-enhancing capabilities, many herbs and spices possess remarkable anti-inflammatory and antioxidant properties. Incorporating them generously into your cooking can significantly boost the health benefits of your meals.

- **Turmeric:** The active compound, curcumin, in turmeric is one of the most potent natural anti-inflammatory agents known. It's often paired with black pepper to enhance absorption.
- **Ginger:** Known for its digestive benefits, ginger also contains gingerols, which have anti-inflammatory and antioxidant effects.
- **Garlic:** This aromatic bulb contains allicin, a compound with powerful anti-inflammatory and immune-boosting properties.
- **Cinnamon:** Beyond its sweet aroma, cinnamon is rich in antioxidants and has been shown to help regulate blood sugar levels, which can reduce inflammation.
- **Rosemary and Oregano:** These common herbs are packed with antioxidants and anti-inflammatory compounds.

Foods to Limit or Avoid for Optimal Results

To effectively implement **low carb anti inflammatory diet recipes**, it's crucial to identify and minimize foods that are known to promote inflammation. These culprits often include refined carbohydrates, sugars, and unhealthy fats, which can disrupt gut health, trigger inflammatory responses, and contribute to chronic disease. Consciously reducing or eliminating these items from your diet will allow the beneficial ingredients to work more effectively, leading to a significant improvement in how you feel.

Processed foods are particularly problematic because they often contain a combination of refined ingredients, unhealthy fats, and artificial additives that can overwhelm the body's natural defense systems. Shifting your focus to

whole, unprocessed foods is the most straightforward way to avoid these inflammatory triggers. By making mindful choices about what you eat, you empower your body to heal and thrive, creating a more resilient and less inflamed internal environment.

Refined Carbohydrates and Sugars: The Primary Triggers

The most significant category to address when aiming for an anti inflammatory diet is refined carbohydrates and added sugars. These foods are rapidly digested, leading to sharp spikes in blood glucose and insulin levels, which can promote systemic inflammation. Limiting these is paramount for reducing inflammatory markers.

- **Sugary Drinks:** Soda, fruit juices (even 100%), sweetened teas, and coffee drinks are loaded with sugar and offer little to no nutritional value.
- **Baked Goods and Desserts:** Cakes, cookies, pastries, donuts, and candies are typically made with refined flour and high amounts of sugar.
- **Refined Grains:** White bread, white pasta, white rice, and most cereals are stripped of their natural fiber and nutrients, leading to rapid sugar spikes.
- **Processed Snacks:** Chips, crackers made with refined flour, and sugary granola bars contribute to inflammation.

Unhealthy Fats: Sources of Pro-Inflammatory Compounds

While healthy fats are crucial, certain types of fats can exacerbate inflammation. These are often found in processed foods and are less beneficial for your body's inflammatory response.

- **Trans Fats:** Commonly found in fried foods, margarines, and processed baked goods, artificial trans fats are highly inflammatory.
- **Excessive Omega-6 Fatty Acids:** While omega-6s are essential, an imbalance with omega-3s (common in diets high in vegetable oils like soybean, corn, and sunflower oil) can promote inflammation.
- **Processed Meats:** Sausages, bacon, hot dogs, and deli meats often contain nitrates and other additives that can be pro-inflammatory.

Breakfast Delights: Fueling Your Morning the Anti Inflammatory Way

Starting your day with a low carb anti inflammatory breakfast sets a positive tone for the entire day, providing sustained energy and reducing inflammation from the outset. Traditional breakfast fare often leans heavily on refined carbohydrates and sugars, which can lead to energy crashes and inflammatory spikes. These alternative options are packed with nutrients, healthy fats, and protein to keep you feeling full and focused.

The key to an effective anti inflammatory breakfast is to prioritize whole foods that offer a balance of macronutrients. This means focusing on quality protein sources, healthy fats, and non-starchy vegetables. By strategically combining these ingredients, you create a meal that not only tastes delicious but also actively contributes to reducing inflammation in your body and supports cognitive function throughout the morning.

Scrambled Eggs with Spinach and Avocado

A classic breakfast for a reason, this dish is simple, nutrient-dense, and highly customizable. Eggs provide complete protein and healthy fats, while spinach offers vitamins and antioxidants, and avocado adds creamy texture and monounsaturated fats.

- **Ingredients:** 2-3 large eggs, 1 cup fresh spinach, 1/4 avocado (sliced), 1 tsp olive oil or butter, salt and pepper to taste.
- **Instructions:** Heat olive oil or butter in a non-stick skillet over medium heat. Add spinach and sauté until wilted. Whisk eggs in a bowl with salt and pepper. Pour eggs over spinach and scramble until cooked through. Serve immediately topped with sliced avocado.

Chia Seed Pudding with Berries and Nuts

This make-ahead breakfast is perfect for busy mornings. Chia seeds are rich in fiber, omega-3s, and antioxidants, while berries provide natural sweetness and additional anti-inflammatory compounds. Nuts add a satisfying crunch and healthy fats.

- **Ingredients:** 3 tbsp chia seeds, 1 cup unsweetened almond milk (or coconut milk), 1/2 tsp vanilla extract, 1/4 cup mixed berries (e.g., blueberries, raspberries), 1 tbsp chopped walnuts or almonds.
- **Instructions:** In a jar or bowl, combine chia seeds, almond milk, and vanilla extract. Stir well to prevent clumping. Cover and refrigerate for at least 2 hours, or preferably overnight, until thickened. Stir in berries and nuts before serving.

Lunchtime Solutions: Quick and Nourishing Low Carb Meals

Midday meals are often rushed, but a well-planned low carb anti inflammatory lunch can provide sustained energy and prevent the dreaded afternoon slump, all while contributing to your health goals. Moving away from sandwiches on white bread or carb-heavy pasta salads opens up a world of vibrant and satisfying options that are both quick to prepare and packed with anti-inflammatory benefits.

The focus for lunch should be on creating a balanced meal that includes lean protein, plenty of non-starchy vegetables, and healthy fats. These components work together to promote satiety, stabilize blood sugar, and deliver a concentrated dose of nutrients that actively combat inflammation. Whether you're packing a lunch for work or preparing a quick meal at home, these recipes offer delicious and effective solutions.

Salmon Salad Lettuce Wraps

A refreshing and protein-packed option, this salmon salad uses healthy fats from avocado and olive oil, and replaces traditional bread with crisp lettuce cups. It's quick to assemble and bursting with flavor.

- **Ingredients:** 4 oz cooked salmon (canned or leftover), 1 tbsp mayonnaise (made with avocado oil or olive oil), 1 tsp Dijon mustard, 1 tbsp finely chopped celery, 1 tbsp finely chopped red onion, salt and pepper to taste, large lettuce leaves (e.g., butter lettuce, romaine).
- **Instructions:** In a bowl, flake the cooked salmon. Add mayonnaise, Dijon mustard, celery, and red onion. Season with salt and pepper and mix gently. Spoon the salmon salad into lettuce leaves and serve.

Big Green Salad with Grilled Chicken or Tofu

A hearty salad is a versatile and excellent way to consume a variety of anti inflammatory vegetables. The addition of protein makes it a complete and satisfying meal.

- **Ingredients:** 2 cups mixed greens (e.g., spinach, romaine, arugula), 4 oz grilled chicken breast (sliced) or firm tofu (cubed), 1/2 cup cherry tomatoes (halved), 1/4 cup cucumber (sliced), 1/4 cup bell pepper (sliced), 2 tbsp olive oil, 1 tbsp lemon juice, 1 tsp dried herbs (e.g., oregano, basil), salt and pepper to taste.
- **Instructions:** In a large bowl, combine mixed greens, chicken or tofu, tomatoes, cucumber, and bell pepper. In a small bowl, whisk together

olive oil, lemon juice, dried herbs, salt, and pepper for the dressing. Pour dressing over salad and toss gently to combine.

Dinner Dynamos: Satisfying and Flavorful Evening Dishes

Evenings are a prime opportunity to prepare nutrient-dense meals that support your body's repair processes and combat inflammation overnight. The recipes for dinner focus on hearty, flavorful dishes that utilize anti inflammatory ingredients without relying on high-carbohydrate staples. These meals are designed to be satisfying, enjoyable, and conducive to restful sleep, making them cornerstones of a consistent low carb anti inflammatory diet.

The goal for dinner is to create a meal that is both comforting and health-promoting. This typically involves lean protein sources, an abundance of non-starchy vegetables, and healthy fats seasoned with herbs and spices known for their anti inflammatory properties. By focusing on whole, unprocessed ingredients, you can create delicious dinners that align with your health objectives and leave you feeling nourished and revitalized.

Baked Cod with Lemon and Asparagus

This light yet flavorful dish highlights the natural goodness of cod, a lean protein source, and pairs it with the anti inflammatory benefits of lemon and asparagus. It's a simple preparation that delivers maximum flavor and nutritional value.

- **Ingredients:** 6 oz cod fillet, 1 tbsp olive oil, 1/2 lemon (sliced), 1 cup asparagus spears, salt and pepper to taste, fresh dill for garnish (optional).
- **Instructions:** Preheat oven to 400°F (200°C). Place cod fillet on a baking sheet lined with parchment paper. Drizzle with olive oil, season with salt and pepper, and top with lemon slices. Arrange asparagus spears around the fish, season with salt and pepper. Bake for 12-15 minutes, or until cod is cooked through and flakes easily. Garnish with fresh dill if desired.

Chicken Stir-Fry with Broccoli and Bell Peppers

A quick and versatile dinner option, this stir-fry is packed with anti inflammatory vegetables and lean protein. Using tamari or coconut aminos instead of soy sauce keeps it low carb and gluten-free.

- **Ingredients:** 1 boneless, skinless chicken breast (cubed), 1 cup broccoli

florets, 1/2 red bell pepper (sliced), 1/4 onion (sliced), 1 clove garlic (minced), 1 tsp grated ginger, 1 tbsp olive oil or avocado oil, 2 tbsp tamari or coconut aminos, 1 tsp sesame oil.

- **Instructions:** Heat oil in a large skillet or wok over medium-high heat. Add chicken and cook until browned. Remove chicken from skillet and set aside. Add broccoli, bell pepper, and onion to the skillet and stir-fry until tender-crisp. Add garlic and ginger and cook for 1 minute until fragrant. Return chicken to the skillet. Add tamari or coconut aminos and sesame oil, and toss to coat. Cook for another 1-2 minutes until heated through.

Zucchini Noodles with Pesto and Shrimp

This light and flavorful pasta alternative uses spiralized zucchini as a base, offering a low carb and nutrient-rich meal. The pesto provides healthy fats and aromatic herbs, while shrimp offers lean protein.

- **Ingredients:** 2 medium zucchini (spiralized into noodles), 4 oz cooked shrimp, 2 tbsp pesto (store-bought or homemade), 1 tbsp olive oil, 1 clove garlic (minced), cherry tomatoes (halved, optional), pine nuts for garnish (optional).
- **Instructions:** Heat olive oil in a skillet over medium heat. Add garlic and sauté for 30 seconds until fragrant. Add zucchini noodles and sauté for 2-3 minutes until slightly tender. Add cooked shrimp and cherry tomatoes (if using) and toss to warm through. Stir in pesto until evenly coated. Serve immediately, garnished with pine nuts if desired.

Snack Smart: Healthy Options to Curb Cravings

Snacking between meals can be a crucial part of managing hunger and maintaining stable energy levels, especially on a low carb anti inflammatory diet. The key is to choose snacks that are both satisfying and aligned with your dietary principles, avoiding processed junk food that can trigger cravings and inflammation. Smart snacking can help prevent overeating at main meals and provides an opportunity to incorporate beneficial nutrients.

When selecting snacks, prioritize options rich in healthy fats, protein, and fiber. These components promote satiety and prevent the blood sugar rollercoaster that often leads to poor food choices. By keeping a few of these healthy options on hand, you can confidently navigate snack times and ensure they contribute positively to your overall health and well-being.

- **A Handful of Nuts:** Almonds, walnuts, macadamia nuts, and pecans are excellent sources of healthy fats, protein, and fiber.
- **Hard-Boiled Eggs:** A convenient and portable source of protein and

essential nutrients.

- **Avocado Slices with Everything Bagel Seasoning:** Simple, satisfying, and packed with healthy fats.
- **Celery Sticks with Almond Butter:** The crunch of celery paired with the healthy fat and protein of almond butter is a classic satisfying snack.
- **Olives:** A good source of monounsaturated fats and antioxidants.
- **Small Portion of Berries:** Blueberries, raspberries, and strawberries are lower in sugar than many other fruits and are rich in antioxidants.

Putting it All Together: Meal Planning Tips for Success

Successfully incorporating **low carb anti inflammatory diet recipes** into your lifestyle hinges on effective meal planning. Taking a proactive approach to your food choices ensures you have healthy options readily available, reducing the temptation to fall back on less nutritious alternatives. Consistent meal planning is a cornerstone of long-term adherence and achieving your health goals.

The process of meal planning doesn't have to be daunting. By breaking it down into manageable steps, you can create a sustainable system that fits your schedule and preferences. This involves strategizing your meals for the week, preparing ingredients in advance, and stocking your pantry with essential low carb anti inflammatory foods. This foresight will make healthy eating effortless and enjoyable.

- **Schedule Dedicated Planning Time:** Set aside 30-60 minutes each week to plan your meals, create a grocery list, and review recipes.
- **Theme Your Days:** Consider having a "Taco Tuesday" or "Stir-Fry Friday" to simplify recipe selection and grocery shopping.
- **Prep Ingredients in Advance:** Wash and chop vegetables, pre-cook proteins like chicken or hard-boil eggs, and make dressings or sauces ahead of time.
- **Utilize Leftovers:** Plan meals that can generate delicious leftovers for lunches or another dinner.
- **Stock Your Pantry and Fridge:** Ensure you always have staples like olive oil, nuts, seeds, frozen berries, and non-starchy vegetables on hand.
- **Don't Be Afraid to Keep it Simple:** Some of the best low carb anti inflammatory meals are the simplest. Focus on quality ingredients prepared well.
- **Listen to Your Body:** Adjust your meal plan based on your energy levels, hunger cues, and how you feel after eating.

FAQ: Trending Questions About Low Carb Anti Inflammatory Diet Recipes

Q: What are the primary benefits of following a low carb anti inflammatory diet?

A: The primary benefits include reduced chronic inflammation, improved blood sugar control, potential weight loss, increased energy levels, and a lower risk of chronic diseases such as heart disease and type 2 diabetes.

Q: Is it safe to follow a low carb anti inflammatory diet long-term?

A: For most healthy individuals, a well-planned low carb anti inflammatory diet that is rich in nutrient-dense foods is generally safe for long-term adherence. However, it's always advisable to consult with a healthcare professional or a registered dietitian before making significant dietary changes.

Q: Can I incorporate fruits into a low carb anti inflammatory diet?

A: Yes, you can incorporate fruits, but in moderation and focusing on lower-sugar options like berries (blueberries, raspberries, strawberries) which are rich in antioxidants and fiber. Avoid high-sugar fruits like bananas, mangoes, and grapes in large quantities.

Q: What are some good sources of plant-based protein for this diet?

A: Excellent plant-based protein sources include tofu, tempeh, edamame, and certain nuts and seeds like almonds, walnuts, and hemp seeds.

Q: How quickly can I expect to see results from a low carb anti inflammatory diet?

A: Many individuals report feeling improvements in energy levels and reduced inflammation within a few days to a couple of weeks. More significant changes, such as weight loss or substantial improvements in chronic conditions, may take several weeks to months of consistent adherence.

Q: Are there any common pitfalls to avoid when starting a low carb anti inflammatory diet?

A: Common pitfalls include not consuming enough healthy fats, relying too heavily on processed "low carb" products, not incorporating enough fiber from

non-starchy vegetables, and not drinking enough water.

Q: Can this diet help with autoimmune conditions?

A: Many people with autoimmune conditions find that a low carb anti inflammatory diet helps to manage their symptoms by reducing systemic inflammation, which is often a contributing factor to autoimmune flare-ups.

Q: What are some essential pantry staples for low carb anti inflammatory cooking?

A: Essential staples include extra virgin olive oil, coconut oil, avocado oil, nuts and seeds, dried herbs and spices (like turmeric, ginger, cinnamon), tamari or coconut aminos, and unsweetened nut milks.

Low Carb Anti Inflammatory Diet Recipes

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Mui Guerin, 2017-05-15 **Recipes Healthy: Low Carb and Anti Inflammatory** The Recipes Healthy book is about two distinctive diets the anti inflammatory diet and the low carb diet. These two diets offer easy healthy recipes and even a list of healthy foods to eat. The diets can work for people who need healthy food recipes for certain inflammation causing health conditions or who need to be on a low carb diet. The healthy eating recipes found within are a good match for both groups offering a wide variety of healthy meals enabling you to plan the menu for a couple of weeks without repeating recipes.

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low carb anti inflammatory diet recipes: Low Carb Anti-Inflammatory Diet Food List & Meal Plan Margorie Peak, 2022-02-17 **Low Carb Anti-Inflammatory Diet Food List & Meal Plan: Beginners Guide To Anti-Inflammatory Diet for Beginners with Low Carb, +30 Days Meal Prep-and-Go Recipes for Long-Term Healing and Food List.** The concepts of an anti-inflammatory diet were incorporated into this 30-day meal plan, while the number of carbohydrates was reduced in order to assist you to achieve your health objectives. Carbohydrates are not the enemy; however, lowering our carbohydrate intake allows us to include a higher proportion of healthy fats such as those found in nuts, seeds, olive oil, and avocados all of which are staples of an anti-inflammatory diet while still staying within our calorie target. For this reason, we limited the carbohydrate intake between 30-35 percent of the day's total calories (for reference, the average diet has 50 percent or more carbohydrates), so you don't miss out on vital nutrients such as fiber. It contains nutritious carbohydrates such as whole grains, fruits (particularly berries), and plenty of veggies vegetables, as well as healthy fats from nuts and seeds to help you reach your nutrient objectives. You will also learn the following: Anti-Inflammatory Breakfast Recipes Anti-inflammatory Lunch Recipes How Inflammation Works Anti-Inflammatory Dinner Recipes Anti-inflammatory Snacks. Go ahead and grab a copy to learn more.

low carb anti inflammatory diet recipes: Anti-Inflammatory Keto Cookbook Molly Devine, 2020-12-29 **Heal inflammation the keto way—an easy, all-in-one cookbook and meal plan** Following the ketogenic diet is a great way to increase your energy and overall wellness. And the best part is, a focus on eating nutritious, soothing whole foods is also the perfect way to relieve inflammation. The Anti-Inflammatory Keto Cookbook is your how-to recipe guide and meal plan for kicking inflammation to the curb with keto. This simple and straightforward resource for starting and sticking to a keto anti-inflammatory diet includes more than 100 tasty recipes that emphasize anti-inflammatory ingredients. Then, dive into the 2-week meal plan that puts your new lifestyle into

action, with pre-planned meals that make it easier to live inflammation-free. Bring the power of keto to an anti-inflammatory diet, with: A crash course in keto—Discover exactly what the ketogenic diet is, and the science behind how it helps fight all kinds of inflammation. Your 2-week plan—The pre-organized meal plan, complete with weekly shopping lists, means you can start practicing a keto and anti-inflammatory diet without worrying about what's for dinner. Good habits for life—This book equips you with the knowledge you need to maintain an anti-inflammatory diet and a healing approach to nutrition long after the first 2 weeks. Start healing with the soothing and delicious foods of a ketogenic and anti-inflammatory diet.

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low carb anti inflammatory diet recipes: The Anti-Inflammatory Diet Made Simple Molly Thompson, 2021-07-06 Increase your overall wellness by decreasing inflammation in your body with over 100 delicious recipes featuring anti-inflammatory foods. You've probably heard the term "inflammation" before, but you may not understand how it affects the way you feel every day. By reducing inflammation, your body can function at its full potential and reduce the symptoms of inflammation-caused issues like digestive problems, hormone imbalances, autoimmune diseases, and mood disorders. The Anti-Inflammatory Diet Made Simple makes following an anti-inflammatory diet easy and delicious by introducing the staples of the diet and explaining its benefits. With recipes featuring inflammation-fighting leafy greens, fermented foods, and healthy fats high in Omega-3, you will discover key ingredients that decrease chronic inflammation in your body and improve how you feel every day. Creator of the popular blog What Molly Made, Molly Thompson, brings relief to your plate with delicious recipes like: Sweet Potato Waffle Breakfast Sandwich Mediterranean Quinoa Bowls with Roasted Red Pepper Sauce Sausage and Sage Pumpkin Pasta Bake Turkey-Sage Swedish Meatballs with Creamy Spinach Gravy Roasted Carrot and Lentil Salad with Tahini Dressing Very Berry Ginger Smoothie And, Maple Stewed Peaches with Coconut Whipped Cream Boost your lifelong health and diminish everyday symptoms with The Anti-Inflammatory Diet Made Simple.

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