Plant Based One Pan Meal Plan

**Evidence Sheet** 

This program was created with four key considerations:

## Bone Building Nutrients

<u>Calcium</u> and <u>magnesium</u> are essential to building healthy bones. This meal plan uses calcium-rich ingredients like coconut yogurt, fortified milk beverages, almond butter, and tofu to help you achieve a calcium intake of over 1,000 mg per day. Over 500 mg of magnesium is incorporated daily from food sources like chia seeds, almonds, pumpkin seeds, spinach, and banana. <u>Protein</u> is an essential nutrient for bone health and makes up to 20% of the daily calories in this plan.

## Immune Support

The mineral <u>zinc</u> is critical for immune function and is found in pumpkin seeds, oats, and chickpeas. <u>Vitamin A</u> is an essential fat-soluble antioxidant that reduces oxidative stress in cells and is useful in the treatment of inflammatory diseases. This meal plan contains vitamin A sources like sweet potato, peppers, and broccoli. <u>Vitamin C</u> supports the <u>immune system</u> and is found in strawberries, Brussels sprouts, tomatoes, and cauliflower.

## Anti-Inflammatory Foods

Polyphenols may help to control oxidative stress and the <u>inflammatory response</u>. This plan includes <u>polyphenols</u> found in strawberries, walnuts, almonds, spinach, tofu, and tempeh. The polyphenol curcumin in turmeric is incorporated in the meal plan for its role as an anti-inflammatory agent. <u>Curcumin</u> is effective in treating chronic conditions like rheumatoid arthritis, inflammatory bowel disease, and Alzheimer's disease.

## Gut Health

Fiber modulates the <u>gut microbiome</u> to create a healthy intestinal environment. The plan provides up to 50 grams of fiber daily from foods such as fruits, vegetables, oats, lentils, legumes, nuts, and seeds. This meal plan combines <u>probiotics</u> and <u>prebiotics</u> like <u>yogurt with fruit</u> to bring good bacteria into the gut and support digestive health.