

A self-love journey

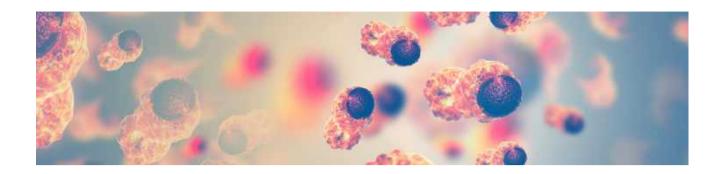


CANDIDA SOLUTION

GET TO THE INTERNAL ROOT OF THE PROBLEM TO FEEL YOUR BEST.



WHAT IS CANDIDA?



Candida is a type of fungus that exists in the body, primarily in the gut, mouth, throat and vagina. When in balance, this yeast (type of fungus) poses no health risk. However, when candida grows out of control, it causes health problem such as:

- Brain fog
- Fatigue
- Frequent infections (yeast infections in genital region, nail fungal infections, UTIs, or ear infections)
- Digestive problems (diarrhea, stomach cramps, bloating, gas, abdominal pain or tenderness, mucus in stool, or nausea)
- · Weight gain
- Panic attacks or anxiety
- Insomnia
- Headaches
- Respiratory problems (asthma, congestion, persistent cough, or sore throat)

Candida albicans is the most common type of candida and is the most likely to cause health issues. This type of candida lives mostly in the intestine and is part of your gut microbiome (the network of microorganisms that live within us). When candida starts to grow in excess, it makes it difficult for our good gut bacteria to grow, and causes an imbalance in our gut microbiome. In addition candida releases byproducts (79 biotoxins have been discovered) that change the pH of the gut and cause toxicity within the body. This can result in nutrient deficiencies, hormone imbalances, and increased inflammation throughout the body.

WHAT CAUSES CANDIDA OVERGROWTH?



Though having small amounts of candida within your digestive tract is not a health concern, when these organisms grow out of control, health issues start to develop. This can be caused by the following:

- Diets high in sugar or highly refined/processed foods.
- History of antibiotic use. Antibiotics are also ingested when eating non-organic foods.
- Stress.
- Oral contraceptives.
- Chemicals in drinking water.
- Antacid medications.

The candida diet found within this document will help you reduce sugar and processed foods and focus on foods that will help rebalance your gut. Carbon water filters can help clarify your drinking water. Stress for many people is the hardest element to get under control. Practices such as deep breathing, early morning natural sunlight, quality sleep, and light exercise can all help manage stress.

HOW IS CANDIDA OVERGROWTH IDENTIFIED?



The first step in identifying whether or not candida overgrowth is a problem for you is to <u>ask yourself</u> whether or not any of these symptoms resonate with you: fatigue, itching or redness in your genital areas, difficulty concentrating, memory issues, brain fog, irritability, anxiety, depression, seasonal allergies, sugar cravings, digestive issues (diarrhea, gas, bloating), skin issues (eczema, rash, psoriasis), skin or nail fungal infections, white coating on your throat or pain swallowing (thrush).

If you do have symptoms of candida overgrowth, it is important to make an appointment with a clinician who is well educated in this area (generally a functional medicine doctor or a clinician who specializes in holistic health).

CLINICAL TESTS FOR CANDIDA:

- Serum Testing: Looks for IgG, IgM, and IgA antibodies to candida.
- Gut Fermentation Blood Test.
- Candida DNA Testing: Blood test that looks for polymerase chain reaction.
- Stool Testing: Uses DNA amplification to look for different microorganisms in the gut including candida. Also can use microscopy and culture to look for candida.
- Microbial Organic Acids Testing: Urine test that looks for arabinose which suggests overgrowth of yeast within the gut.

IT IS DIFFICULT TO DIAGNOSE AND MAY TAKE MULTIPLE TESTS TO IDENTIFY.

HOW IS CANDIDA OVERGROWTH TREATED?



Candida can be a difficult thing to get under control. Most often multiple methods of treatment are needed to fully rebalance the gut.

COMMON TREATMENTS INCLUDE:

- Specialty diet to avoid feeding candida, to supply the body with adequate nutrients, and to help promote growth of healthy bacteria.
- · Herbal remedies to reduce growth of candida.
- Supplements to help the body detox from candida die-off, to help correct nutrient deficiencies, and to reinoculate the gut with healthy bacteria.
- Anti-fungal medication to kill off candida overgrowth.

WHAT TO WATCH OUT FOR:

When candida die-off occurs, the candida release all of their byproducts. This can cause significant symptoms such as:

- Skin rash
- Skin flushing
- Fever and/or chills
- Muscle aches/weakness
- Increased heart rate
- · General feeling of malaise

HOW TO REDUCE THE SYMPTOMS FROM DIE-OFF

- Follow the diet recommendations for a slow and controlled elimination of candida. The meal suggestions will help restore nutrients and promote gut healing.
- Drink plenty of water as the biotoxins released will be excreted through the urine and bowel movements.
- Consider dry brushing to improve lymphatic drainage and elimination of toxins.
- Exercise and sweat! Part of how we eliminate toxins is through sweat (just be sure to stay hydrated).
- Discuss supplementation with your practitioner to reduce symptoms and support your liver.



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PHASE ONE: DETOX



During this five day phase you will be eating mostly fiber rich vegetables to cleanse the digestive tract and clear out as much of the candida yeast as possible. In addition you will be avoid sugar as much as possible to avoid feeding the yeast and to halt growth.

KEY POINTS:

- Eat mostly fiber rich vegetables (see yes and no list below).
- · Avoid ALMOST all fruit.
- Avoid meat and poultry to improve the speed at which you empty food from your bowel. Though this may reduce your usual protein intake, it is only for five days to help flush the digestive tract.
- You can drink bone broth for some added protein and to help satisfy your hunger. You can also have eggs for added protein.
- You likely will feel hungry during this phase. Most individuals with candida overgrowth crave sugar
 and starchy foods. Keep in mind that these cravings will decrease when candida is back under
 control.
- Avoid fermented foods FOR NOW.

CANDIDA DIET PHASE ONE

YesFoods

Foods to Enjoy!

Vegetables:

- Artichokes
- Arugula
- Asparagus
- Avocado
- Bean sprouts
- Beet greens
- Bell peppers
- Bok Choi
- Brussels sprouts
- Burdock root
- Cabbage
- Cauliflower
- Celery
- Chard
- Chicory
- Chilies
- · Collard greens
- Cucumber
- Dandelion greens
- Eggplant
- Fennel
- Garlic (raw)
- Green beans
- Jerusalem artichoke
- Jicama
- Kale
- Kohlrabi
- Leeks
- Lettuce (all types)
- Mustard greens
- Okra
- Olives
- Onions
- Radish
- Rutabaga
- Scallions
- Seaweed

- Shallots
- Snow pea pods
- Spinach
- Sprouts
- Spaghetti squash
- Swiss chard
- Tomatoes
- Turnip
- Water chestnuts
- Watercress
- Wheatgrass
- Zucchini

Fruit:

- Berries (very small amounts)
- Lemon
- Lime
- Olives

Cooking Essentials:

- Apple cider vinegar (with 'mother')
- Coconut aminos
- Coconut oil
- · Lemon juice
- Olive oil
- Pepper
- · Spices and herbs
- Salt

Other:

· Bone broth

SELF-LOVE MEAL IDEAS

You Choose



OMELETTE OR SCRAMBLED
EGGS AND VEGGIES

INGREDIENTS: EGGS, VEGETABLES OF CHOICE, LEAFY GREENS, OLIVE OIL.



GREEN SMOOTHIE

INGREDIENTS: COCONUT OIL, BABY SPINACH, BERRIES OF CHOICE, AVOCADO, FLAX OR CHIA SEEDS. OPTIONAL ADD INS: MINT, CINNAMON, OR GINGER.



SCRAMBLED EGGS AND MUSHROOMS

INGREDIENTS: SCRAMBLED EGGS WITH MUSHROOMS, SPINACH, ONION, AND KALAMATA OLIVES.



MASHED TURNIP

INGREDIENTS: BOILED AND MASHED TURNIP WITH OLIVE OIL AND HERBS/SPICES OF CHOICE.



RICED CAULIFLOWER

INGREDIENTS: RICED
CAULIFLOWER COOKED WITH
GARLIC AND OLIVE OIL, BELL
PEPPERS, CHOPPED
TOMATOES, SHREDDED
BRUSSELS SPROUTS.



SALAD

INGREDIENTS: MIXED GREENS,
OLIVES, TOMATOES, RED ONION,
TOMATOES, CUCUMBERS,
GROUND FLAXSEED, AVOCADO,
OLIVE OIL, LEMON, SALT, PEPPER.



VEGETABLE STIR FRY

INGREDIENTS: ANY
VEGETABLES ON THE YES LIST
WITH OLIVE OIL, GINGER,
BLACK PEPPER, AND COCONUT
AMINOS.



CAULIFLOWER AND LEEK
SOUP (USE BONE BROTH)

INGREDIENTS: OLIVE OIL,
GARLIC, LEEKS,
CAULIFLOWER, BONE BROTH,
SALT, PEPPER.



PHASE TWO: WEED OUT CANDIDA



During this phase we are focusing on starving the candida for a more gentle approach to killing off and voiding as much yeast as possible before anti-fungals are introduced. This part of the diet is nutrient dense, yet eliminates foods that promote candida growth and commonly cause inflammation. Candida feeds on sugar, so this part of the diet is very low in simple carbohydrates.

KEY POINTS:

- Continue to focus on fiber rich non-starchy vegetables.
- Incorporate low inflammatory proteins and healthy fats.
- Limit caffeine intake to a bear minimum or complete avoid caffeine
- Eat gut healing foods such as bone broth, rosemary, dandelion greens, aloe, and apple cider vinegar.
- Try to control your portions, and eat as few foods on the "eat in moderation" list as possible, while focusing on foods on the "yes" list. If you are hungry between meals, here are some snack ideas:
 - Any of the nuts or seeds on the yes list (dry roasted or raw)
 - Cauliflower or cucumber dipped in mashed avocado
 - Hard boiled eggs
 - Celery with almond butter

DETOX DRINK SUGGESTION:

- 8oz pure aloe vera juice
- 1 tbsp lemon juice
- 1-2 tbsp apple cider vinegar
- 8oz of water
- Drink on an empty stomach every morning.

CANDIDA DIET PHASE TWO

YesFoods

Foods to Enjoy!

Vegetables:

- Artichokes
- Arugula
- Asparagus
- Avocado
- Bean sprouts
- · Beet greens
- Bell peppers
- Bok Choi
- Brussels sprouts
- Burdock root
- Cabbage
- Cauliflower
- Celery
- Chard
- Chicory
- Chilies
- · Collard greens
- Cucumber
- Dandelion greens
- Eggplant
- Fennel
- Garlic (raw)
- Green beans
- Jerusalem artichoke
- licama
- Kale
- Kim Chi
- Kohlrabi
- Leeks
- Lettuce (all types)
- Mushrooms
- Mustard greens
- Okra
- Olives
- Onions
- Radish
- Rutabaga
- Sauerkraut (raw)
- Scallions
- Seaweed

- Shallots
- Snow pea pods
- Spinach
- Sprouts
- Spaghetti squash
- · Swiss chard
- Tomatoes
- Turnip
- Water chestnuts
- Watercress
- Wheatgrass
- Zucchini

Fruit:

- Berries (very small amounts)
- Coconut
- Lemon
- Lime
- Olives

Grains:

- Buckwheat
- Millet
- Oat Bran
- Quinoa
- Teff

Meat, poultry, and fish:

- Anchovies
- Chicken
- Eggs
- Herring
- Salmon (wild)
- Turkey
- Sardines

Dairy:

- Butter (grass-fed)
- Ghee
- Kefir (plain with no added sugar or flavorings)
- Ghee

Nuts and seeds:

- Almonds
- Brazil nuts
- Chestnuts
- · Chia seeds
- Flax seedHazelnuts
- Hemp seeds
- Macadamia nuts
- Pine nuts
- Pumpkin seeds
- · Sesame seeds
- Sunflower seeds

Cooking Essentials:

- Apple cider vinegar (with 'mother')
- Coconut aminos
- Coconut oil
- · Lemon juice
- · Olive oil
- Pepper
- · Spices and herbs
- Salt

Other:

- Aloe
- Bone broth
- · Chicory or mushroom coffee
- Herbal tea

CANDIDA DIET PHASE TWO

Eat in Moderation

Foods to Enjoy In Small Amounts

Vegetables, beans, legumes:

- Beans
- Beets
- Carrots
- Cassava
- Chickpeas
- Parsnips
- Pumpkin
- Peas
- Potatoes
- Sweet potatoes
- Squash
- Winter squash
- Yams
- · Yellow squash
- · Yucca Chickpeas

Fruit:

- Apples
- Apricots
- Blackberries
- Blueberries
- Boysenberries
- Cantaloupe
- Cranberries
- Grapefruit
- Guava
- Huckleberries
- Kiwi
- Nectarines
- Oranges
- Peach
- Papaya
- Pears
- Pineapple
- Plums
- Raspberries
- Rhubarb
- Strawberries
- Watermelon

Grains:

- Amaranth
- Arrowroot
- · Black rice
- Brown rice
- Tapioca
- · Wild rice

Meat, poultry, and fish:

- Beef
- Lamb
- Venison

Dairy:

- Buttermilk
- Goat cheese
- Whey concentrate

Nuts and seeds:

- Nut milks
- Nut butters
- Cashews
- Pecans
- Peanuts
- Pistachios
- Walnuts

Sweeteners:

- Stevia
- · Monk fruit

Drinks:

- Tea (caffeinated)
- · Decaf coffee
- · Green tea
- Matcha
- **Coffee (caffeinated coffee no more than one cup per day)

CANDIDA DIET PHASE TWO

No Foods

Foods to Avoid

Fruit:

- Banana
- Cherries
- Dates
- Dried fruit or fruit juice
- Figs
- Grapes
- Mango
- Pomegranate
- Prunes
- Raisins

Grains:

- Barley
- Corn
- Cous cous
- Oats
- Rye
- Semolina
- Spelt
- Wheat
- White rice

Meat and fish:

- Pork
- Processed meats
- Salmon (farmed)
- Shellfish
- Smoked meats or fish
- Swordfish
- Tuna

Dairy:

- Cheese (from cow)
- Cream
- Ice cream
- Milk
- Sour cream
- · Whey isolate

Oils:

- Canola oil
- Artificial spreads (such as margarine)
- Safflower oil
- Soybean oil
- · Sunflower oil
- Vegetable oil

Sweeteners:

 All sweeteners (except monk fruit and stevia in very small amounts)

Drinks:

- Alcohol
- Coconut water
- Cocoa
- · Diet or regular sodas
- Fruit juice
- Sweetened drinks

Other:

 All condiments (expect apple cider vinegar and coconut aminos)

SELF-LOVE MEAL IDEAS: BREAKFAST

You Choose



AVOCADO SWEET POTATO

INGREDIENTS: BAKED SWEET POTATO TOPPED WITH SLICED AVOCADO, SUNFLOWER SEEDS, HEMP SEEDS, AND SPROUTS.



EGG SCRAMBLE

INGREDIENTS: AVOCADO OIL, EGGS, MUSHROOMS, GARLIC, SPINACH, SALT, PEPPER.

OPTION TO ADD IN ANY VEGETABLES FROM THE YES LIST.



GREEN SMOOTHIE

INGREDIENTS: BABY
SPINACH, DANDELION
GREENS, STRAWBERRIES,
FRESH GRATED GINGER,
LEMON JUICE, AVOCADO,
COCONUT MILK.



HEARTY STEAK AND EGG SCRAMBLE

INGREDIENTS: AVOCADO
OIL, EGGS, CHOPPED
BROCCOLI, ONION, SLICED
STEAK (EASY OPTION IF YOU
HAVE LEFT OVER STEAK).



OAT BRAN AND BERRIES

INGREDIENTS: OAT BRAN
(COOK JUST LIKE OATMEAL
WITH WATER OR
UNSWEETENED ALMOND
MILK), BERRIES, SLICED
ALMONDS, CINNAMON.



HARD BOILED EGGS WITH BERRIES

INGREDIENTS: TWO TO THREE HARD BOILED EGGS WITH SMALL SIDE OF MIXED BERRIES (1/4 CUP).



GROUND TURKEY SWEET
POTATO SCRAMBLE

INGREDIENTS: GROUND
TURKEY, SWEET POTATO,
GREEN PEPPER, RED ONION,
AVOCADO OIL, GARLIC, BASIL,
OREGANO, ONION POWDER,
SALT, PEPPER.



Grain Free Hot Cereal Bowl

INGREDIENTS: CHOPPED
WALNUTS, UNSWEETENED
COCONUT FLAKES, FLAXSEED
MEAL, COCONUT FLOUR, CHIA
SEEDS, CINNAMON, VANILLA
EXTRACT, SALT, ALMOND MILK,
BERRIES, CASHEW BUTTER.
(OMIT DATE PASTE)

SELF-LOVE MEAL IDEAS: LUNCH

You Choose









BUN-LESS TURKEY BURGER

INGREDIENTS: COOKED TURKEY PATTY TOPPED WITH SLICED TOMATO, AVOCADO, AVOCADO OIL MAYO, WRAPPED IN BIB LETTUCE.

CHICKEN SALAD

INGREDIENTS: CHICKEN
BREAST OVER MIXED GREENS,
AVOCADO, STRAWBERRIES,
RED ONION, SUNFLOWER
SEEDS, OLIVE OIL, SALT, AND
PEPPER.

CHICKEN AND EGG SALAD

INGREDIENTS: HARD BOILED
EGG, CANNED CHICKEN
MIXED WITH AVOCADO OIL
MAYO, RED BELL PEPPER,
GREEN BELL PEPPER,
CUCUMBER, GREEN OLIVES,
OLIVE OIL, SALT, PEPPER,
LEMON JUICE, OVER ARUGULA.

Apple and Celery with Nut Butter

INGREDIENTS: APPLE (GREEN APPLE SUCH AS GRANNY SMITH ARE BEST WITH THE LOWEST AMOUNT OF SUGAR), CELERY, NUT BUTTER. SERVE WITH ONE OR TWO HARD BOILED EGGS.



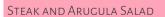






CHICKEN AND VEGGIE STIR FRY

INGREDIENTS: SLICED OR
SHREDDED CHICKEN COOKED
WITH BELL PEPPER, ZUCCHINI,
OLIVE OIL, COCONUT AMINOS,
GINGER AND GARLIC. TOP WITH
SESAME SEEDS AND GREEN
ONION.



INGREDIENTS: ARUGULA,
COOKED STEAK TIPS, GREEN
OLIVES, BELL PEPPER, AVOCADO,
OLIVE OIL, LEMON, SALT,
PEPPER.

SALMON SALAD

INGREDIENTS: COOKED WILD CAUGHT SALMON OVER MIXED GREENS, AVOCADO, PINE NUTS, AND ORANGE SLICES.

OPTION TO ADD ANY
VEGETABLES ON THE YES LIST.

Quinoa Bowl

INGREDIENTS: QUINOA
(COOKED IN BONE BROTH),
BROCCOLI SPROUTS, BROCCOLI
FLORETS, CUCUMBER,
AVOCADO, PUMPKIN SEEDS,
OLIVE OIL, SALT, PEPPER,
OREGANO, PARSLEY.

SELF-LOVE MEAL IDEAS: DINNER

You Choose









COCONUT LIME CHICKEN

INGREDIENTS: SHALLOT,
GARLIC, GINGER, CILANTRO,
LIME JUICE, CHICKEN BREASTS,
AVOCADO OIL, FULL FAT
COCONUT MILK, CHICKEN
BROTH, SALT, PEPPER. SERVE
WITH QUINOA AND COOKED
ASPARAGUS.

PALEO MEATBALLS

INGREDIENTS: GRASS FED BEEF, EGG, ALMOND FLOUR, SEA SALT, BLACK PEPPER, ONION POWDER, GARLIC POWDER, İTALIAN SEASONING, CRUSHED RED PEPPER (OPTIONAL), AVOCADO OIL, MARINA SAUCE (RAO'S BRAND). SERVE OVER CAULIFLOWER RICE.

THAI BASIL BEEF

INGREDIENTS: FLANK STEAK,
AVOCADO OIL, SALT, PEPPER,
WHITE ONION, RED BELL
PEPPER, GARLIC, THAI CHILES
OR CRUSHED RED PEPPER
FLAKES, COCONUT AMINOS, FISH
SAUCE (RED BOAT BRAND), THAI
OR REGULAR BASIL, CILANTRO.
SERVE OVER CAULIFLOWER RICE
OR QUINOA.

LEMON GARLIC SALMON

Ingredients: Wild Caught Salmon fillets, ghee, garlic, chicken broth (or bone broth), sea salt, avocado oil, pepper, parsley, lemons. Serve with sautéed kale, spinach, or broccoli.



No Bean Chili

INGREDIENTS: GROUND BEEF, GARLIC, AVOCADO OIL, ONION, CELERY, CARROTS, CHILI POWDER, CUMIN, OREGANO, SALT, CAYENNE PEPPER, ZUCCHINIS, CANNED DICED TOMATOES. OMIT TOMATO SAUCE.

CHICKEN AND SWEET POTATO CROCKPOT STEW

INGREDIENTS: SWEET POTATOES, LACINATO KALE, BONELESS SKINLESS CHICKEN BREAST, LOW SODIUM CHICKEN STOCK, SALT, ITALIAN SEASONING, OLIVE OIL.

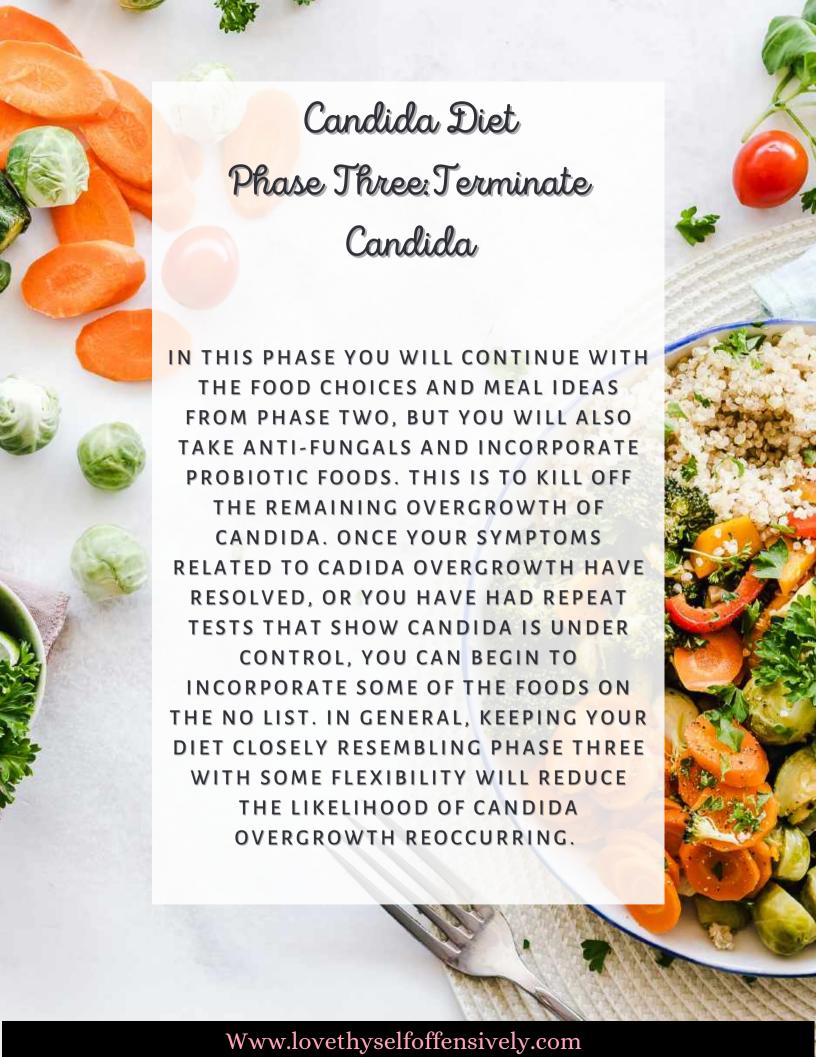
CASHEW CHICKEN

INGREDIENTS: COCONUT OIL,
CHICKEN TENDERS, ARROWROOT
STARCH, RED BELL PEPPERS,
GREEN BELL PEPPER, ONION,
COCONUT AMINOS, COCONUT
VINEGAR, GARLIC, RED PEPPER
FLAKES, SEA SALT, CASHEWS,
GREEN ONION. OMIT MAPLE

SHEET PAN CHICKEN FAJITAS

INGREDIENTS: CHICKEN
BREASTS, CHILI POWDER,
CUMIN, PAPRIKA, GROUND
CORIANDER, SALT, BLACK
PEPPER, RED/GREEN/YELLOW
BELL PEPPERS, YELLOW ONION,
GARLIC, OLIVE OIL, LIME,
CILANTRO. SERVE OVER QUINOA
INSTEAD OF IN TORTILLA.

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PROBIOTIC SELF-LOVE FOODS TO CONSIDER

You Choose





CHOOSE PLAIN, FULL-FAT, UNSWEETENED VARIETIES. AND ALWAYS CHECK THE LABEL FOR 'CONTAINS LIVE OR ACTIVE CULTURES.'

Brands: Nancy's, noosa, organic valley, Siggi's, & so delicious



KEFIR (DAIRY)

KEFIR IS A FERMENTED MILK DRINK TEEMING WITH PROBIOTICS. AGAIN, OPT FOR PLAIN, UNSWEETENED VARIETIES.

BRANDS: MAPLE HILL ORGANIC, GREEN VALLEY, LIFEWAY & WALLABY



SAUERKRAUT

THIS IS SHREDDED CABBAGE THAT'S BEEN FERMENTED BY LACTIC ACID BACTERIA.
CHOOSE UNPASTEURIZED VERSIONS THAT HAVE LIVE, ACTIVE CULTURES.

Brands: Bubbie's, farmhouse kraut, Eden organics



Miso (SOY)

MADE FROM FERMENTED SOYBEANS, MISO IS RICH IN NUTRIENTS AND HAS A SALTY FLAVOR.

Brands: MISO MASTER, MUSO, OR EDEN FOODS



Кімсні

A SPICY, TRADITIONAL KOREAN DISH MADE WITH FERMENTED VEGGIES LIKE CABBAGE, RADISH, OR CUCUMBER.

Brands: mother in laws, wild brine, Cleveland kitchen



TEMPEH (SOY & GRAIN)

THIS HIGH-PROTEIN FOOD IS MADE FROM FERMENTED SOYBEANS. SOME TEMPEH BRANDS CONTAIN GLUTEN, SO ALWAYS CHECK THE LABEL.

GF TEMPEH BRANDS: LIGHTLIFE, WESTSOY, SOYBOY, SMILING HARA



Комвисна

A SWEET AND FIZZY
FERMENTED DRINK MADE
WITH TEA, BACTERIA, AND
YEAST. BE SURE TO READ THE
LABEL AND PICK OPTIONS
WITH VERY LOW SUGAR
CONTENT.



NATTO

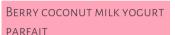
A JAPANESE STAPLE, NATTO IS
A FERMENTED SOYBEAN
PRODUCT MADE WITH THE
BACILLUS SUBTILIS BACTERIA.

YOU CAN FIND NATTO AT
JAPANESE MARKETS OR ASIAN
GROCERY STORES.

PROBIOTIC-RICH RECIPES

Boost Your Gut





INGREDIENTS: COCONUT MILK YOGURT, BLUEBERRIES, RASPBERRIES, AND CHOPPED NUTS.



STRAWBERRY KEFIR SMOOTHIE

Ingredients: Kefir, Strawberries, Lemon Juice, Cacao Nibs. OMIT HONEY.



PALEO SAUERKRAUT SALAD

INGREDIENTS: SAUERKRAUT, CARROTS, CELERY, ONION, BELL PEPPER, HONEY, RAW, APPLE CIDER VINEGAR, OLIVE OIL, & SEA SALT. OMIT HONEY.



MISO AND GINGER DRIESSING

INGREDIENTS: 3 TBSP MISO
PASTE, 1 TBSP OLIVE OIL, 1
TBSP APPLE CIDER VINEGAR,
1 TBSP COCONUT AMINOS,
LEMON JUICE TO TASTE.
HAVE OVER SALAD OR FISH.



CHICKEN KIMCHI SOUP

INGREDIENTS: KIMCHI, GINGER, GARLIC, COCONUT OIL, CHICKEN BROTH, FISH SAUCE (RED BOAT BRAND), COCONUT AMINOS (INSTEAD OF TAMARI), CHICKEN, LIME, SCALLION, & SALT.



VEGAN TEMPEH EGG ROLL BOWLS

INGREDIENTS: TEMPEH,
COCONUT AMINOS, APPLE CIDER
VINEGAR (INSTEAD OF RICE
WINE VINEGAR), SRIRACHA,
GINGER, GARLIC, SESAME OIL,
COLESLAW MIX, GREEN ONIONS,
& SESAME SEEDS. OMIT



Quinoa Bowl with Fermented Cabbage or Sauerkraut

INGREDIENTS: QUINOA,
VEGETABLES ON THE YES LIST,
SLICED CHICKEN BREAST,
SAUERKRAUT OR FERMENTED
CABBAGE.



NATTO MISO SOUP

INGREDIENTS: NATTO, MISO PASTE, DASHI, MUSHROOMS, SCALLIONS, & WATER.

SUPPLEMENTS TO CONSIDER



IT IS IMPORTANT TO SPEAK WITH YOUR PRACTITIONER ABOUT ABOUT SUPPLEMENTS OR MEDICATIONS TO INCLUDE IN YOUR RECOVERY. THIS LIST IS FOR EDUCATIONAL PURPOSES ONLY AND <u>NOT</u> TO BE USED AS MEDICAL ADVICE.

PHASE ONE AND TWO



LIVER SUPPORT

<u>Milk Thistle:</u> Stimulates protein synthesis in the liver to help repair damaged liver tissue and prevents the liver from future damage.

Molybdenum Glycinate: Helps get rid of acetaldehyde which is a neurotoxin released from candida

<u>Turmeric:</u> Reduces oxidative stress on the liver and reduces inflammation.

<u>Liposomal Glutathione:</u> The livers chief anti-oxidant which is needed to neutralize various toxins.



IMMUNE HEALTH SUPPORT

<u>Vitamin C:</u> Helps to protect tissue from oxidative stress which could be caused by the release of toxins from candida. Also helps maintain proper pH of your gut.

<u>Vitamin D3:</u> Improves your bodies ability to maintain hormone balance which can be thrown off when the body is under stress. Can help the body with nutrient absorption and to fight off infection.



IMMUNE HEALTH SUPPORT

Chlorella: Can bind to and absorb biotoxins and heavy metals, helping the body excrete these substances during candida die off. This is best taken on an empty stomach. It can cause diarrhea so it is important to achieve normal bowel movements before taking this as regular bowel movements are needed to void toxins.

Bentonite Clay: Similar to chlorella, this can bind to toxins to aid in excretion and limit side effects from candida die off.

Same goes for achieving normal bowel movements as with chlorella.

SUPPLEMENTS TO CONSIDER



IT IS IMPORTANT TO SPEAK WITH YOUR PRACTITIONER ABOUT ABOUT SUPPLEMENTS OR MEDICATIONS TO INCLUDE IN YOUR RECOVERY. THIS LIST IS FOR EDUCATIONAL PURPOSES ONLY AND <u>NOT</u> TO BE USED AS MEDICAL ADVICE.

PHASE THREE



ALL SUPPLEMENTS FROM PHASE ONE AND TWO

Continued liver, immune health, and detox support are all needed for phase three.

SUPPLEMENTS TO HELP REPAIR THE GUT WALL

L-GLUTAMINE: SHOWN TO IMPROVE GUT FUNCTION BY SUPPORTING A HEALTHY GUT MICROBIOME AND PROVIDING NUTRITIONAL SUPPORT FOR THE GUTS MUCOSAL LINING AND INTEGRITY OF THE GUT WALL.

ALOE: THIS IS THOUGHT TO HELP RESTORE THE LINING OF YOUR GUT AND REDUCE SYMPTOMS RELATED TO LEAKY GUT SYNDROME.



ANTI-FUNGALS

ANTI-FUNGALS: THESE WILL LIKELY
BE PRESCRIBED BY YOUR
PRACTITIONER AND MAY BE
SPECIFIC TO THE TYPE OF CANDIDA
OVERGROWTH. IN ADDITION IT
MAY BE SUGGESTED THAT YOU
TAKE ENZYMES TO HELP
BREAKDOWN THE BIOFILM
SURROUNDING THE CANDIDA FOR
BETTER RESULTS. AN EXAMPLE OF
THIS IS SERRAPEPTASE.



PROBIOTICS

QUALITY PROBIOTICS: CAN HELP REINOCULATE THE GUT WITH GOOD BACTERIA. THIS HELPS PROTECT THE LINING OF THE GUT, IMPROVES NUTRIENT ABSORPTION, AND IMPROVES NUTRIENT SYNTHESIS. HAVING ADEQUATE HEALTHY BACTERIA ALSO HELPS TO CROWD OUT CANDIDA, PREVENTING FUTURE OVERGROWTH.