

The Healthy Breast Diet

by Sat Dharam Kaur ND

On Rising

green drink - either 1-3 tsp. Greens + , Wheatgrass, Barley Green, Spirulina or other green powder in water or 1-3 ounces of wheatgrass juice followed by 2 glasses filtered or spring water, with a little lemon or lime juice added plus a pinch of cayenne pepper

Breakfast

½ - 1 cup whole grain cereal (use barley, oatmeal, buckwheat, quinoa, millet meal, amaranth, brown rice) with 2-3 tbsp. freshly ground flaxseeds, chia seeds, ½ tsp cinnamon, 1 tbsp. wheat bran (if tolerated), small amount of Stevia or chicory root or xylitol if desired, goji berries, other berries, plus 1/2-1 cup soymilk or fruit by itself or protein shake with vegetables

Snack

2 cups fresh vegetable juice especially carrot, beet, kale, cabbage with 1 tsp. dulse or kelp powder or 1-2 pieces fruit, especially, cherries, apple, pear, orange, tangerine, berries, pomegranate

2 glasses filtered or spring water or herbal tea (matcha green tea, licorice, chamomile, rosemary, Greek sage, red clover, lemonbalm, fenugreek, Pau d'Arco, peppermint, dandelion, rosehip, chai, Holy basil)

Lunch

- 1-2 cups salad with cabbage (eaten at the beginning of the meal)
- 3/4 cup vegetables (at least 50% raw, including 1/2 cup Brassicas)
- 1/2 cup mung bean, red clover, sunflower or broccoli sprouts (in salad or in bean and rice dish)
- 1-2 tbsp. flaxseed oil, as salad dressing, and over beans and grain
- 1/2-1 cup beans, with onion and garlic (hummus, bean dips, bean soup, or bean and grain dish)
- 1/2 cup whole grain (brown rice, millet, barley, quinoa, buckwheat) omit to lose weight
- 3-4 shitake mushrooms

Snack

- 1-2 tablespoons raw almonds, walnuts, Brazil nuts, pumpkin seeds, and/or sunflower seeds, goji berries
- 2 cups vegetable juice (especially carrot, beet, cabbage, dulse powder with added watercress, parsley, kale, mustard greens, garlic, ginger, sprouts, dandelion greens, or apple)
- 2 glasses filtered or spring water or herbal tea, as above

Dinner

Green drink (as before breakfast, taken 1/2 hour before dinner)

- 1 cup salad with onions, garlic, raw sunflower or pumpkin seeds, walnuts, citrus peel, lettuce, rosemary, pomegranate seeds
- 1/2 cup firm organic tofu
- 1/2 whole grains (wild rice, quinoa, millet, rice, barley, and buckwheat) omit to lose weight
- 3/4 cup vegetables, raw or lightly steamed
- 1/2 cup red clover, sunflower, mung bean or broccoli sprouts
- 2 tbsp. sea vegetables (hijiki, arame, wakame, nori, dulse, kelp)
- 1-2 tbsp. flaxseed oil and 1 tablespoon olive oil as part of salad dressing or over grain or vegetables

Snack

- 2 glasses filtered or spring water or decaffeinated green tea
- 1 cup Healthy Breast Drink (1 cup soy milk, 1 tsp. turmeric paste, 1 tsp pomegranate seed oil)
- © Sat Dharam Kaur ND 2017 www.mammalivefoundation.org www.mammalive.net

14-Day Dietary Checklist

From (date) to

Daily Food (Check Daily) 1 2 3 4 5 6 7 8 9 Vegetarian Diet Organic Food: fill in what % Raw Food: 50% or more Broccoli Sprouts (3 x weekly) Broccoli Sprouts (3 x weekly) Mung Bean Sprouts (3 x weekly) Red Clover Sprouts (3 x weekly) Dandelion in season (3 x weekly) Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g Fiber: 45 g Fiber: 45 g Fiber: 45 g	10 1	1 12	13	14
Organic Food: fill in what % Raw Food: 50% or more Broccoli Sprouts (3 x weekly) Mung Bean Sprouts (3 x weekly) Red Clover Sprouts (3 x weekly) Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Raw Food: 50% or more Broccoli Sprouts (3 x weekly) Mung Bean Sprouts (3 x weekly) Red Clover Sprouts (3 x weekly) Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Broccoli Sprouts (3 x weekly) Mung Bean Sprouts (3 x weekly) Red Clover Sprouts (3 x weekly) Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Mung Bean Sprouts (3 x weekly) Red Clover Sprouts (3 x weekly) Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Red Clover Sprouts (3 x weekly) Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Dandelion in season (3 x weekly) Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Vegetable Juice: 2-13 glasses Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Cabbage: 1/3, juiced, raw or fermented Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Tomato Products, sauce is best (2 x weekly) Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Fruits: 4 or more Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Pomegranate: 1 daily in season Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Pomegranate Juice: use peel + whole fruit Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Citrus Juice: organic (3x weekly) Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Vegetables: 4 or more servings Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Brassica Family: 1 cup Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Onion: 1 Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Garlic: 2 cloves, raw is better Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Watercress Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Sea Vegetables: 1/3 cup Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Shitaki and Oyster Mushrooms (5 x weekly) Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Low Salt/High Potassium < 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
< 15 % saturated fat/ tot. calories Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Flaxseed Oil: 2 or more tbsp, unheated Olive Oil for cooking, low heat Fiber: 45 g				
Olive Oil for cooking, low heat Fiber: 45 g				
Fiber: 45 g				
Whole Grains: 1 cup				
Beans: 1-2 cups daily				
Flaxseeds: 2-4 tbsp, freshly ground				
Pumpkin Seeds: 2 tbsp, raw				
Wheat Bran: 1 tbsp				
Protein: 30-40 g daily				
Organic Tofu: ½ cup				
Organic Soy Milk: 1 cup				
Miso: 1 tbsp (3 x weekly)				
Citrus Peel: 1 tsp organic grated				
Turmeric: 2 tsp powder				
Rosemary, Sage, Thyme, Ginger, Dried Parsley				
Yogi Tea/Chai: 2 cups				
Goji berries				
Alcoholic Drinks: 0 or < 2 /week				
Coffee: none				
Sugar: none				
Canned or Processed Food: none				
Dairy: none				

For support in reducing risk factors for breast cancer, we invite you to enroll in the Healthy Breast Foundations Program, either online or in person. Upcoming courses are listed here http://mammalive.net/upcoming-courses/

You may also schedule a consultation with Sat Dharam Kaur ND satdharamkaur@gmail.com or call 519 372-9212 or contact one of our health practitioners listed here http://mammalive.net/community/