Sample Brain-Heatthy Menu

## Breakfast

Yogurt Parfait: Plain yogurt topped with walnuts (a good source of brainsaving omega-3s) and berries (one of the most concentrated sources of antioxidants). Protein from the yogurtcombined with fiber and whole grains from shredded wheat squares and highfiber cereal-gets digested slowly for steady energy and better concentration all morning long.

Egg Sandwich: Fried eggs cooked with a brain food such as olive oil. Tomatoes, spinach and an apple on the side provide important antioxidants.

## Lunch

Honey-Oat Bread: Divinely moist honey-oat bread that's tasty yet healthful.

Zesty Wheat Berry & Black Bean Chili: Rib-sticking chili offers a hearty mix of wheat berries, beans, peppers and onion.

Shrimp and Avocado Citrus Salad: Spicy shrimp with creamy avocado and juicy oranges topped in a lime-cilantro vinaigrette.

## Dinner

Lentil Soup: Hearty and chocked full of vegetables. Served with warm cornbread.

Raspberry, Strawberry & Mango Salad: Pureed berries give the tangy wine vinegar dressing a creamy texture that gently clings to the lettuce and fruit.

Salmon with Red Wine Morel Sauce: Dried mushrooms give this rich red-wine sauce an almost meaty flavor. Served with barley tossed with parsley and steamed broccoli.

Fruit Pizza: A sweet fruit pizza with a cookiedough crust and cream cheese center.

## E GROV