Herbs in my Kitchen

Newsletter

#4

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Happy Ester



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Egg -Food of the month



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- Herbs in My Kitchen: reference guide for everyday cooking.
- Joints Pain Relief



Blue and purple foods
help with mineral
absorption, and can
improve your memory
and brain function

for your bones, as well as detoxing the body and strengthening your

Orange foods
help prevent
cancer and
reduce the risk of
heart desease

Red foods are good for your heart and blood health, and they support joint function





HAPPY ESTER!!!

Ester is a very vibrant and colorful holiday, like fruits and veggies. Each color represents nutritious property and health benefits. Stay healthy and eat five servings of fruits and veggies daily. Do not forget about 20 minutes of exercise to keep up with your annual resolution.

Food of the Month: Egg

Truth about Eggs: They have bad reputation because of high level of cholesterol but they actually don't adversely affect blood cholesterol. Many people are very cautious about them but they are rich in minerals that we often have deficit of. It all depends how chickens are fed. Make sure you purchase organic as much as possible.

Eggs are rich sources of selenium, vitamin D, B6, B12 and minerals such as zinc, iron and copper. Egg yolks contain more calories and fat than the whites. They are a source of fat-soluble vitamins A, D, E and K and lecithin.

They boost brain health. Eggs are chock full of choline, an essential nutrient crucial for healthy memory, mood, and muscle control, says Michelle Hoeing Bauche, MS, RDN, a clinical dietitian in the bariatric services division of the

University of Missouri Health Care system.

They safeguard pregnant women. During pregnancy, choline intake is critical for fetal brain development and can help prevent birth defects. "Research suggests that as many as 90 percent of pregnant women may not be consuming adequate amounts of choline,"

Top 10 Health Benefits of Eating Eggs.

- 1. Incredibly Nutritious. Share on Pinterest. Eggs are among the most nutritious foods on the planet.
- 2. High in Cholesterol, but Don't Adversely Affect Blood Cholesterol.
- 3. Raise HDL (The "Good") Cholesterol.
- 4. Contain Choline an Important Nutrient That Most People Don't Get Enough Of.
- 5. Are Linked to a Reduced Risk of Heart Disease.
- 6. Contain Lutein and Zeaxanthin Antioxidants That Have Major Benefits for Eye Health7. Omega-3 or Pastured Eggs Lower Triglycerides
- 8. High in Quality Protein, With All the Essential Amino Acids in the Right Ratios
- 9. Don't Raise Your Risk of Heart Disease and May Reduce the Risk of Stroke
- 10. Are Filling and Tend to Make You Eat Fewer Calories, Helping You Lose Weight

https://www.healthline.com/nutrition/10-proven-health-benefits-of-eggs#section9



Omelet with spinach and scallions

Ingredients:

2 eggs

1 scallion

Handful of spinach

Salt and pepper

Instructions:

Preheat the oven to 375F

Put the parchment paper in the glass bowl; eggs' mixture will not stick to the wall of the bowl and it is easy to remove it.

Beat whites until stiff

Add yolks and beat

Add chopped spinach and scallions, salt and pepper

Pour the mixture into small bowl

Baked at 370F for 20 minutes

https://herbsinmykitchenbook.com/recipes/



Ready to the oven



Ready to serve



https://herbsinmykitchenbook.com/recipes/

"The secret of happiness is variety,

but the secret of variety, like the secret of all spices,

<u>ís knowing when to use ít." – </u>

Daniel Gilbert

RESOLUTION'S SOLUTION:

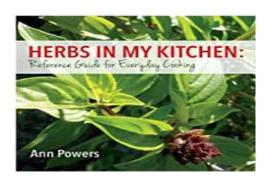
We are all guilty of making them on December 31st. Promises and pledges to be good, healthy, sleep better and exercise but on January 1st we already forgot about them.

"Herbs in My Kitchen" will guide you how to prepare your meal in hundreds of different ways using natural aromatic spices and herbs and keep up with the resolutions. Also, it will give you interesting facts about popular herbs and spices.

How and when to use herbs and spices? You are just click away to get answers to your questions. Click on the link below.

Bon Appetit!!!

https://herbsinmykitchenbook.com/order/





Rheumatoid Arthritis causes a lot of pain, swelling, stiffness, and loss of physical function in hands, wrists, shoulders, knees, and feet.

Taking rheumatoid arthritis medication can cause even more <u>serious side effects</u> including: edema (swelling of the feet) heartburn, upset stomach, stomach ulcers, possibly increased risk of blood clots, heart attack, stroke cataracts, elevated blood fats and blood sugar levels, increased appetite and bone loss.

There is a solution: Joints Pain Relief!!!

100% Organic and Natural!!! This unique blend of organic oils and botanical extracts provides almost immediate relief from aches, pain and leads to increased flexibility and mobility of joints and tendons. Most importantly, NO side effects.

Apply a drop or two multiple times throughout the day. Use the drops as many times as you use hand lotion. For external use only.

https://herbsinmykitchenbook.com/joint-pain-relief/

