Foods that Boost your Mood & Increase Happiness

Overall whole foods that are not processed will be richer and will improve your overall gut microbes. (Think not in a bag or a box!) Our gut is filled with Serotonin receptors and Serotonin is our mood booster! Here are some easy ways to get started.

YES

Lean meats like fish, poultry, eggs, legumes and small amounts of grass fed beef. Fish like salmon and tuna are high in Omega-3 too! When choosing poultry choose no skin and white meat over dark meat. (3 servings of fish per week) (Egg whites unlimited but yolk in moderation)

- Olive oils (1 tbsp per day- no more than 4 tbsp per day) and foods rich in unsaturated fats.

 Nuts like almonds, hazelnuts

 & walnuts are best! At least 3
 servings per week (1 serving=1 oz or 1/4 cup or 2 tbsp of nut butter)
- Fresh whole fruits and vegetables: examples: strawberries, kiwi and brocolli Goal: 2-3 servings per day of both fruits & vegetables. Eat one with each meal or eat as a snack. (1 serving is 1/2 to 1 cup)
- Legumes/ Beans & Lentils
 Add them to salads and eat in
 foods like hummus. (3
 servings per week. 1
 serving=1/2 cup)

NO

- Meats high in saturated fats or cuts that are very fatty.
 Avoid eating the skin on poultry and dark meats
- X Butter and oils high in saturated fats.
- X Dried fruits covered in sugar or canned fruits in sugary juice.
- Full fat dairy. Avoid creams or creamy sauces and choose milk that is fat-free or 1% fat. Limit dairy to 3 servings per week.
- Red meats high in fat: Choose sirloin, tenderloin & flank steak. Limit to 1 serving per week (approx 3 oz)
- Commercial Baked goods.

 Make your own desserts and substitute bleached flour for whole grain flour and substitute solid fats with liquid oils like canola.