14 Tiny Habits For a Healthier, Happier You

Your Guide to Building Lifelong Healthy Habits

Start Your Day with **Berries and Seeds**

Add a tablespoon of flax, chia, and hemp seeds to your morning smoothie, breakfast, or berries.



Eat at Least Two Pieces of Fresh Fruit Daily

Swap sugary snacks or desserts with fresh fruits like apples, oranges, or berries



Water-Sauté **Your Veggies**

Experiment with water or vegetable broth to cook veggies instead of using oil.



Smart Nutrition.

Superior Health

Avoid Packaged Foods

Stick to whole, label-free foods like fresh produce. If you use packaged items occasionally, choose those with less than 200 mg of added salt and limit them to once a day.



Commit to One Salad a Day

Enjoy a large, colorful salad as your main meal for lunch or dinner.



Add Beans or Lentils to Every Meal

Incorporate beans or lentils into soups, salads, or as a side dish to boost fiber and protein.



Set 10-Minute **Movement Goals**

Incorporate short bursts of exercise like dancing, stretching, or walking throughout your day. It's more effective than a few rigorous workouts per week.





Switch to Nut/Seed-**Based Dressings**

Replace oil with nut- or seed-based dressings. Keep a batch in your fridge—they also double as a great dip or sauce!



Eliminate Processed **Foods**

Ditch chips, crackers, and other processed snacks. Opt for fresh vegetables with hummus instead.



Practice Mindful Eating

Chew slowly and thoroughly, focusing on each bite to enhance digestion and satiety.



Incorporate **Mushrooms Daily**

Add mushrooms to one meal per day. Bonus: Experiment with different varieties or try mushroom supplements to expand your routine.



Drink Water Before Meals

Drink clean, purified water (avoid municipal water or plastic bottles), at least 15 minutes before or 2 hours after meals. Limit liquids to half a cup during meals to prevent diluting digestive juices.



Make Greens the Star of Your Plate

Include greens in every meal, raw for lunch and dinner, and cooked for dinner or soups. Make them the largest portion on your plate.



Prep Veggies for the Week

Dedicate time to wash, chop, and store veggies so they're ready for quick meals.



Dr. Fuhrman