

Enjoy delicious and easy-to-prepare meals that pack a nutritional punch, even with a reduced appetite.

As we age, our appetites may naturally decrease. However, it's still crucial to get all the essential nutrients our bodies need to stay healthy and strong. This meal planning guide provides ideas for smaller, more frequent meals and snacks that are both nutritious and easy to prepare.

Breakfast Ideas:

• Greek Yogurt Parfait: Layer Greek yogurt with berries, granola, and a drizzle of honey.



Greek Yogurt Parfait

• Avocado Toast with Egg: Top whole-grain toast with mashed avocado and a poached or fried egg. Sprinkle with Everything But the Bagel seasoning for extra flavor.



Avocado Toast with Egg

• **Oatmeal with Fruit & Nuts:** Cook oatmeal with milk or water and top with your favorite fruits (berries, bananas, apples) and a sprinkle of nuts or seeds.



Oatmeal with Fruit & Nuts

• **Smoothie:** Blend together a handful of spinach, frozen berries, a banana, Greek yogurt, and a splash of almond milk for a quick and nutritious breakfast.



Smoothie

Lunch Ideas:

• **Soup and Salad Combo:** Enjoy a cup of hearty lentil soup with a side salad of mixed greens and a light vinaigrette.



Soup and Salad Combo

• **Tuna Salad Sandwich:** Make tuna salad with Greek yogurt instead of mayonnaise and serve it on whole-wheat bread with lettuce and tomato.



Tuna Salad Sandwich

- **Leftovers:** Repurpose last night's dinner into a satisfying lunch.
- Omelet: Whip up a quick and easy omelet with your favorite vegetables and a sprinkle of cheese.

Snack Ideas:

• **Fruit with Nut Butter:** Pair apple slices with almond butter or banana slices with peanut butter.



Fruit with Nut Butter

• **Cottage Cheese with Fruit:** Top cottage cheese with sliced peaches, berries, or pineapple.



Cottage Cheese with Fruit

• **Trail Mix:** Make your own trail mix with nuts, seeds, dried fruit, and a few dark chocolate chips.



Trail Mix

• **Hummus and Veggies:** Dip carrot sticks, cucumber slices, or bell pepper strips in hummus.



Hummus and Veggies

Dinner Ideas:

- **Baked Salmon with Roasted Vegetables:** A simple and nutritious meal packed with omega-3 fatty acids and antioxidants.
- Chicken Stir-Fry: Stir-fry chicken with your favorite vegetables and serve over brown rice or quinoa.
- Lentil Pasta with Marinara Sauce: A hearty and satisfying vegetarian option rich in protein and fiber.
- **Vegetable Frittata:** A versatile dish packed with vegetables and protein. Serve with a side salad for a complete meal.

Additional Tips:

- **Focus on Nutrient Density:** Choose foods that are rich in vitamins, minerals, and protein.
- **Hydration is Key:** Drink plenty of water throughout the day.
- **Make it Enjoyable:** Experiment with different flavors and textures to keep meals exciting.
- **Socialize:** Share meals with friends and family whenever possible to enhance the dining experience.

Call to Action:

- Download your FREE "Meal Planning Guide for Seniors" for a week's worth of delicious and nutritious meal ideas!
- **Bonus:** Share your favorite healthy recipes for seniors in the comments below!

Remember, eating well is a lifelong journey. With a little planning and creativity, you can nourish your body and enjoy delicious meals at every age!