





Happy 2014 from ethicalDeal – hopefully your holidays were nothing short of merry and bright! With the winter holidays being known as a popular time of indulgence, here's a simple daily detox plan to supplement your health-related New Years Resolutions.

# **New Years Detox**

You can follow this detox plan anywhere for 1 day to 3 days – or longer if you'd like! There are a few key detoxifying foods that are necessary to include each day. Dandelion tea first thing in the morning along with broccoli, cilantro, parsley, cauliflower and an assortment of greens and other veggies,

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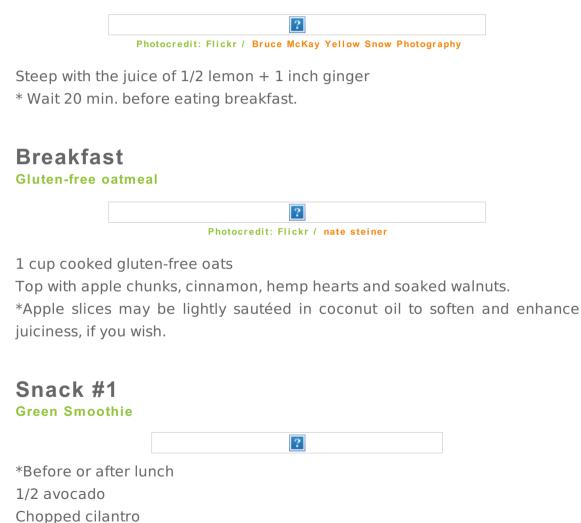
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promotes gentle liver cleansing, healthy elimination and detoxification. Ginger promotes digestion and reduces inflammation. An absence of common allergens such as wheat, dairy, gluten and meat, will help the body further reduce it's toxic load.

## First thing in AM Dandelion tea





1 cup spinach

1 cup kale



### Lunch Detox salad

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1 cup arugula

1/2 cup cooked quinoa

1/2 cup cooked kidney beans

1/2 cup sunflower seeds

Finely chopped parsley

Grated zucchini

Grated beets

Grated carrots

2 tbsp olive oil (mixing with dijon mustard is optional to add a tangy taste to the dressing)

# Snack #2



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1 handful of soaked almonds plus fresh pear slices

### Dinner Steamed salmon fillet

Plus 1/2 cup brown basmati rice Lightly steamed broccoli and cauliflower florets Healthy Recipes Holiday Home Jenn Chic Katrina Roberto Lia & Mary Maryruth Belsey Priebe Natural Remedies Natural Skincare Nutrition Organic Recipe Recipes Smoothie Summer Superfoods Tips Vancouver Vegan Vegan Recipe Vegetarian Visnja Milidragovic Yoga



#### or Vegetable Curry

- 2 tbsp coconut oil
  1 inch ginger
  1 garlic clove
  1 finely chopped onion
  1 cup broccoli florets
  1 cup cauliflower florets
  2 tablespoons garam masala
  1/2 red chili pepper (sliced into strips)
  1 cubed sweet potato, with the skin left on
  1 cup diced tomatoes
  2 tbsp chopped parsley
  1 tbsp coriander
  1 pinch of salt & pepper
  A few sprigs cilantro
- Instructions

1. In a large sauce pan, sauté onion, garlic and ginger until onion is soft and translucent.

2. Add sweet potato and chili pepper, cooking until soft, around 25 minutes.

3. Stir in remaining ingredients and cook for another 20 minutes, stirring every so often.

4. Once ingredients are fully cooked, remove from heat.

5. Garnish with cilantro- serve on top of 1/4 cup brown basmati rice if desired.

Why wait until New Years to detox? Here's a list of the Top Detoxifying Foods you can include in your diet year round!



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**Brandi Wagner** is a Registered Holistic Nutritionist from Vancouver, BC. Having finally found her way to wellness through nutrition, she is inspired to share her knowledge of holistic health and the impact of real food on ones radiance and inner glow. Brandi is often found creating homemade facials in her kitchen, writing (usually about food) and spending time on her yoga mat. For more from Brandi, visit her website at www.sexyfoodsexyyou.com.

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