

What moist and mushy foods to eat

Lean meat, chicken, fish, eggs, tofu, nuts, seeds & legumes No solid foods allowed baked beans (forked mashed) Nourishing protein drinks (see the Nourishing protein drinks list) hummus soft and smooth silken tofu meat, chicken and fish casseroles, stews or other wet dishes VLED milkshakes or soups (blended smooth using generous amounts of gravy or sauce) \* To hit your daily protein target use the **Enriching protein powder** list to choose a high quality protein powder Dairy foods a pouch of drinking yoghurt high protein milk low fat yoghurt (lump free) mousse (low fat) lactose free milk (lite) low fat milk (lite or skim) smooth ricotta cheese cheese mornay (no pasta) custard light & creamy evaporated skim milk milky coffee (caffeine free) skim milk powder **Vegetables & legumes** V8 vegetable juice (strained) vegetables & legumes blended smooth Fruit avocado (well mashed) dilute juice (max 200 ml a day) stewed fruit fruit puree banana (well mashed) fresh fruit sliced to flavour water (don't eat the fruit) lemon & lime (juice or zest) Grain (cereal) foods **Benefibre\*** pysllium husk (2 teaspoons once a day)\* Weet-Bix (moisten with high protein milk) creamed rice steel cut oats (cook with high protein milk) \* Use one of these fibre sources daily to prevent constipation once you are drinking 1200ml (or more) of hydrating fluids Herbs, spices and condiments Use in blended foods & soups stock (reduced salt) artificial sweeteners jelly (low joule) sauces & gravies bone broth (10 g protein per serve) essences sesame oil tomato paste canola or olive oil (1 tablespoon) vinegars (all types) garlic & ginger soy sauce capers herbs (all dried or fresh) spices (all dried or fresh) Worcestershire sauce cooking spray mustard 'Easy to swallow' multivitamin that contains iron (18 – 60 mg) thiamine (12 mg or more) vitamin B12 (100 mcg or more) zinc (8 - 22)\* \* Warning: 40 mg (or more) of zinc can be toxic & for every 1 mg of copper have 8 – 15 mg of zinc Hydrating fluids (low caffeine, no fizz) Sip, sip, sip all day and avoid feeling thirsty bone broth (10 g protein per serve) herbal tea (caffeine free) miso soup tap water coffee (caffeine free) low sugar sports drinks (100 kj or less per serve) sugar free cordial Enlighten Nutrition's nutritious & delicious recipes\*\* Eat slowly over 20 – 30 minutes beef and prune tagine lentil dahl Spanish chicken Mexican taco soup blueberry and lime smoothie pea and mint soup mango lassi

\*\*These recipes provide more than 10 g of protein per serve

