

PENNE WITH BROCCOLINI, PEPPERS, & MUSHROOMS

INGREDIENTS:

- 2 cup of gluten-free rice or quinoa penne** (NO corn or soy)
- 2 red bell peppers/capsicums**
- 1 bunch of broccolini**
- 2 medium Portobello/Swiss mushrooms**
- ¼ cup of pure revitalized or spring water**
- 1 Tbsp unsalted butter or ghee**
- 5 shakes of dried garlic; or 2 cloves of chopped fresh garlic**
- ½ tsp of dried chili pepper** (fresh or dried)
- 1 Tbsp extra virgin olive oil**

DIRECTIONS:

Add the penne to a pot of boiling water and cook until it is al dente (cooked but not too soft).

Discard the water, add the olive oil, stir, cover, and set aside.

Wash the peppers well, cut into 3 or 4 sections along the ridges, remove the stems and seeds, and cut thin slices into a fry pan.

Wash the broccolini well, remove the thick part of the stems (optional), cut large pieces into the pan.

Wash the mushrooms well and cleanse the tops with a natural bristle brush.

Trim lose edges and stems, then slice mushroom pieces into the pan.

Add the water, butter, garlic, and chili pepper. Saute and stir for about 3 minutes. Then, cover and steam for about 2 minutes or until tender. Do not overcook.

Add these ingredients into the pot of penne, mix, and warm. Add the olive oil and stir. Fill two bowls and ENJOY.

Serves 2

Use **organic** ingredients

Suitable for O & B blood types

For A & AB blood types eliminate the capsicums

Native to Mexico and other Central American regions, the **red bell pepper/capsicum** has been cultivated for more than 9000 years. China is the largest producer followed by Mexico and the United States. The red bell pepper is rich in anti-inflammatory and antioxidant phytonutrients such as carotenoid and lycopene, minerals, and fiber. Its carotenoids lutein and zeaxanthin are found in high concentrations in the macula of the eye and protect the macula from oxygen-related damage. The red bell pepper is also a good source of vitamins C, A, B, K, folate, and flavonoids/bioflavanoids/vitamin P, making it beneficial for the heart and skin. The white inner cavity is rich in flavonoids. In addition, the red bell pepper/capsicum contains the alkaloid compound capsaicin, which has anti-bacterial, anti-

carcinogenic, analgesic, and anti-diabetic properties. They can be eaten raw or cooked. Paprika is the dried powdered form of the red bell pepper. Choose deep red peppers that are taut, heavy, and firm. Store ripe peppers in the refrigerator and wash with cold water to retain their antioxidant capacity.

Originally developed by the Sakata Seed Co. of Yokohama, Japan in 1993, **broccolini** is a cross between broccoli and Chinese kale known as gai-lan. It is milder, a bit sweeter, and more tender than broccoli. Nutritionally, it is a rich source of vitamins K, C, folate, pantothenic acid, B6, B2, choline, and other B vitamins. It also contains vitamins E, A/ beta-carotene, and other carotenoids such as lutein and zeaxanthin. Broccolini is high in fiber, chromium, phosphorus, manganese, potassium and other minerals. This unique combination of nutrients gives broccolini strong anti-inflammatory, antioxidant, and detoxification properties. Its rich supply of phytochemicals help maintain the nervous system, brain function, vision, blood pressure, and bone health. As a member of the cruciferous family, broccolini contains a high concentration of glucosinolate compounds, which releases myrosinase enzymes. This enzyme activity produces a variety of antioxidant compounds such as sulphoranes, indoles, and isothiocyanates. Glucosinolates and other phytochemicals lower the risk of colon or lung cancer and help to prevent bladder, breast, prostate, stomach, and esophageal cancer. These vital nutrients also help to prevent heart disease and stroke.

Select fresh broccolini that is firm, tender, and dark green in color. Store in a baggie in the fridge and use within a week.

The Portobello/Swiss mushroom is a fully mature version of the crimini fungi, which has grown wild since prehistoric times. In ancient Rome, they were referred to as *cibus diorum*—food for the Gods. Cultivation first began in China, Japan, and India. Western cultivation began in Europe, in the 17th century.

This mushroom is rich in selenium, antioxidant phytonutrients, and anti-inflammatory properties, which provide cardiovascular and immune support. The Portobello mushroom also contains iron, magnesium, manganese, zinc, copper, fiber, and a variety of B vitamins. Mushrooms complement beef, poultry, various vegetables, rice dishes, or an omelet.

In the three stages of cultivation, organic standards are much higher than nonorganic commercial standards. Thus, for quality and freshness, select organic mushrooms that are firm, plump, clean, light brown, and closed. Store them in the fridge, spread out in a loosely closed paper bag or covered glass dish. AVOID clumping them together, which causes them to get slimy and lose their freshness. To preserve their texture, gently clean them with a soft natural bristle brush under running water. Consume within 3-7 days.

Native to central Asia, **garlic** is one of the oldest cultivated plants in the world, going back 4,000 years to the ancient Egyptians. It was placed in the tomb of pharaohs and given to the slaves that built the Pyramids to enhance their endurance and strength. Greeks and Romans also used garlic before sporting events and going off to war. By the 6th century BC, garlic was known in both China and India.

Garlic is a member of the *Allium* family, which includes onions and leeks. It contains a unique combination of powerful flavonoids and sulfur-containing compounds including thiosulfonates (allicin), sulfoxides (alliin), and dithiols (ajoene). Allicin, one of garlic's most highly valued sulfur compounds, stays intact for only 2-16 hours, at room temperature. Thus, not all garlic (fresh or extracts/supplements) provide the same benefit. e.g. Cooking, microwaving (used on imported garlic), or adding garlic to acidic foods like lemon juice, cause it to lose some of its properties. Ageing garlic (powdered or supplements) to make it

odorless, also reduces its beneficial allicin, and thus, compromises its effectiveness. Letting garlic sit after being chopped or crushed increases its benefits.

Garlic helps clear the ill-effects of bronchitis, lung congestion, coughs, sore throats, sinus, asthma, and food poisoning. It also helps treat bacterial and fungal infections. The diallyl sulfides in garlic improve iron metabolism because it helps to increase production of a protein called ferroportin, which enables stored iron to become bioavailable.

Garlic's combination of anti-inflammatory and anti-oxidative stress compounds help prevent or improve degenerative cardiovascular conditions like arteriosclerosis and the forming of blood clots. Garlic lowers blood pressure in two ways:

One particular disulfide called ajoene, prevents platelets from becoming too sticky and thereby lowers the risk of platelets forming a clot. The other is the production of hydrogen sulfide (H₂S) gas, which occurs when red blood cells take sulfur-containing molecules in garlic and then use this gas to help blood vessels expand and balance blood pressure. H₂S is placed in the same category as nitric oxide (NO).

Garlic is a rich source of manganese, vitamins B6 and C. It also contains some copper, selenium, phosphorus and a small amount of calcium and vitamin B1. Garlic's selenium, a co-factor of glutathione peroxidase (important antioxidant enzyme), works with vitamin E in a number of vital antioxidant systems. Garlic's B6 helps lower homocysteine, which can damage blood vessel walls.

Garlic has strong antibacterial and antiviral properties. Its disulfide, ajoene helps keep yeast *Candida Albicans* in check.

Select fresh garlic that is plump, firm, and free of sprouts or mold. In addition to fresh organic garlic, organic powdered garlic can be used for convenience.

Store garlic in a cool dry place in an open basket and away from sunshine and heat. For an effective odorless garlic supplement, choose a coated (enteric) tablet or capsule, high in allicin, which will dissolve in the intestine instead of the stomach.

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