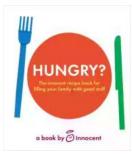
The Innocent Recipe For Filling Your Family With Good Stuff

Are you tired of struggling to find recipes that not only taste amazing but also provide your family with the proper nutrition? Look no further! We have the perfect innocent recipe that will fill your family with all the good stuff they need. From mouthwatering flavors to essential nutrients, this dish will become a staple in your household.

The Power of a Nutritious Meal

Before we dive into this amazing recipe, let's talk about why a nutritious meal is essential for your family's health. A well-balanced diet plays a vital role in maintaining good overall health and preventing various diseases. It provides the necessary vitamins, minerals, proteins, and fiber that our bodies need to function at their best.

By incorporating nutrient-rich ingredients into your meals, you can boost your family's immune system, improve their energy levels, and support their growth and development. It is crucial, especially for children, to get all the essential nutrients from their meals to ensure they reach their full potential.



innocent hungry?: The innocent recipe book for filling your family with good stuff

by Colleen Mullaney(Kindle Edition)

****	4.6 out of 5
Language	: English
File size	: 316908 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced types	etting: Enabled

Word Wise: EnabledPrint length: 352 pages



The Innocent Recipe

Now, let's reveal the secret innocent recipe that will fill your family with all the good stuff. This recipe combines fresh, wholesome ingredients to create a dish that is not only delicious but also packed with nutrients.

Ingredients:

- 4 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon dried thyme
- 1 teaspoon sea salt
- ½ teaspoon black pepper
- 2 tablespoons honey
- 1 lemon, juiced
- 1 cup quinoa, cooked
- 2 cups mixed vegetables (broccoli, carrots, bell peppers, etc.)

Instructions:

1. Preheat your oven to 375°F (190°C).

- 2. In a small bowl, mix together the olive oil, garlic powder, paprika, dried thyme, sea salt, black pepper, honey, and lemon juice to create a marinade.
- 3. Place the chicken breasts in a baking dish and pour the marinade over them, ensuring they are evenly coated.
- 4. Cover the dish with aluminum foil and let it marinate in the refrigerator for at least 30 minutes.
- 5. Meanwhile, prepare the mixed vegetables by cutting them into bite-sized pieces.
- 6. After marinating, remove the aluminum foil and add the mixed vegetables to the baking dish, arranging them around the chicken.
- 7. Return the dish to the oven and bake for 25-30 minutes, or until the chicken is cooked through and the vegetables are tender.
- 8. Serve the chicken and vegetables over a bed of cooked quinoa or on its own, as preferred.

Now that you have the recipe, let's discuss the benefits of each ingredient used.

Benefits of the Ingredients

1. Chicken: Chicken is a lean source of protein, essential for muscle growth and repair. It also provides important vitamins and minerals like vitamin B6 and selenium.

2. Olive Oil: Olive oil is rich in healthy fats and antioxidants, which can reduce inflammation and lower the risk of heart disease.

3. Garlic Powder: Garlic powder contains compounds that have been shown to have antibacterial and antiviral properties. It may also help lower cholesterol

levels.

4. Paprika: Paprika is a spice that contains antioxidants and has antiinflammatory properties. It can also improve digestion and boost metabolism.

5. Dried Thyme: Thyme is a herb that is high in vitamins A and C. It has been used for centuries to help treat respiratory issues and boost the immune system.

6. Sea Salt: Sea salt is a natural source of minerals, such as magnesium and potassium, which are essential for maintaining proper fluid balance in the body.

7. Black Pepper: Black pepper has antibacterial properties and can improve digestion. It also enhances the absorption of certain nutrients in the body.

8. Honey: Honey is a healthier alternative to refined sugar and provides natural sweetness. It also contains antioxidants and may have antibacterial properties.

9. Lemon Juice: Lemon juice is rich in vitamin C and can help cleanse the body. It also adds a tangy flavor to the dish.

10. Quinoa: Quinoa is a gluten-free grain that is high in protein and rich in fiber. It also contains essential amino acids, making it a complete protein source.

11. Mixed Vegetables: Mixed vegetables provide a variety of vitamins, minerals, and fiber. They contribute to a well-rounded and colorful plate.

Why This Recipe is a Game-Changer

Not only is this innocent recipe incredibly nutritious, but it is also easy to make and bursting with flavor. It allows you to incorporate a variety of healthy ingredients into a single dish, ensuring your family receives a well-rounded meal. By preparing this recipe regularly, you can establish a healthy eating pattern in your household, making it easier for your family to maintain good nutrition in the long run.

When it comes to filling your family with good stuff, this innocent recipe is the ultimate solution. Its nutrient-rich ingredients and mouthwatering flavors will make mealtime a joyous occasion for everyone. Give it a try and watch as your family falls in love with this wholesome dish!



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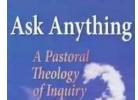


Tasty and smooth, just like innocent's smoothies, these recipes have been especially selected for small people

innocent is the UK and Europe's favourite smoothie brand. innocent's mission is to make it easy for people to do themselves some good. And to make it taste nice at the same time. As one of the UK's largest growing food and drinks companies, the innovative team at innocent have been making smoothies, veg pots and fruit tubes for years. Now it's time to let their expertise shine out on its own in the family kitchen.

'The innocent recipe book for kids' is a brilliant source of classic, smart meals and drinks for the whole family from quick breakfasts, snacks-on-the-go, to clever lunches and big dinners all served up with the innocent twist. Including a separate section on food for journeys, top tips to bag your five-a-day with minimum fuss, helpful portion ratios in relation to children's ages, a clear breakdown of seasonal food and some clever solutions to overcome the resistance of the most reluctant diners, this book informs about healthy eating habits and fully engages children in the cooking process.

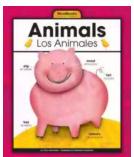
Using ingredients that are super rich in specific nutrients and other good stuff to keep your little ones nice and healthy, from food for bears, to broccoli trees and secrets feasts, this book is packed full of great food and drinks perfect for picky eaters and growing appetites.



Richard P. Olson

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