

## Cooking

- How to cook the perfect millet every time <a href="http://www.thekitchn.com/how-to-cook-perfect-millet-every-time-cooking-lessons-from-the-kitchn-185974">http://www.thekitchn.com/how-to-cook-perfect-millet-every-time-cooking-lessons-from-the-kitchn-185974</a>
- How to make steel cut oats <a href="https://www.bobsredmill.com/recipes/how-to-make/basic-preparation-instructions-for-steel-cut-oats/">https://www.bobsredmill.com/recipes/how-to-make/basic-preparation-instructions-for-steel-cut-oats/</a>
- How to cook quinoa <a href="http://www.thekitchn.com/how-to-cook-quinoa-cooking-lessons-from-the-kitchn-63344">http://www.thekitchn.com/how-to-cook-quinoa-cooking-lessons-from-the-kitchn-63344</a>
- How to cut and store avocados <a href="https://youtu.be/gra2lARgmtg">https://youtu.be/gra2lARgmtg</a>
  One storage tip she doesn't mention is to put the avocado (along with the pit) in an air tight container with a piece of onion. The onion will help to keep it fresh.

Here's an article with step-by-step pictures: http://www.simplyrecipes.com/recipes/how\_to\_cut\_and\_peel\_an\_avocado/

- How to make cashew cream <a href="http://beardandbonnet.com/how-to-make-cashew-cream-gluten-free-vegan/">http://beardandbonnet.com/how-to-make-cashew-cream-gluten-free-vegan/</a>
- Zucchini Noodles 101 to make your zucchini noodles, process a small/medium sized zucchini with a spiralizer. Add noodles to a pan with coconut oil and sauté for 1-2 minutes. Blot dry afterwards. OR
   Steam zucchini noodles for 1-2 minutes over a pot of boiling water. Steaming will make the noodles tender, without overcooking.

Here's a quick video on how to cook the noodles without making your "pasta" watery: <a href="https://youtu.be/mlLFcumUbuk">https://youtu.be/mlLFcumUbuk</a>

Here are a number of recipes in a great article from Huffington Post: <a href="http://www.huffingtonpost.com/entry/zucchini-noodle-recipes-are-a-great-reason-to-put-down-the-pasta\_us\_55e880a5e4b0c818f61b1cb1">http://www.huffingtonpost.com/entry/zucchini-noodle-recipes-are-a-great-reason-to-put-down-the-pasta\_us\_55e880a5e4b0c818f61b1cb1</a>



## Food FAQs

- What is Nutritional Yeast? <a href="http://blog.fatfreevegan.com/2011/10/what-the-heck-is-nutritional-yeast.html">http://blog.fatfreevegan.com/2011/10/what-the-heck-is-nutritional-yeast.html</a>
- What is maca root powder? <a href="https://draxe.com/top-5-maca-root-benefits-and-nutrition/">https://draxe.com/top-5-maca-root-benefits-and-nutrition/</a>
- What's the best type of bread to eat? (not gluten-free) Silver Hills Sprouted Grain:
   <a href="https://silverhillsbakery.ca/product-categories/bread/">https://silverhillsbakery.ca/product-categories/bread/</a> (I favour the Squirrelly Bread in the red bag)

Why sprouted grains? - https://silverhillsbakery.ca/why-sprouted/

## Meditation

- Free guided meditations from UCLA <a href="http://marc.ucla.edu/mindful-meditations">http://marc.ucla.edu/mindful-meditations</a>
   I recommend the Breath, Sound, Body Meditation (2<sup>nd</sup> on the list).
- Alternate Nostril Breathing guided video <a href="https://www.youtube.com/watch?v=8VwufJrUhic">https://www.youtube.com/watch?v=8VwufJrUhic</a>
- Headspace: <a href="https://www.headspace.com/">https://www.headspace.com/</a>

## **Guided Yoga Practices**

- Yoga with Adrienne: <a href="https://www.youtube.com/user/yogawithadriene">https://www.youtube.com/user/yogawithadriene</a>
- Yoga with Kassandra: <a href="https://www.youtube.com/user/yogawithkassandra">https://www.youtube.com/user/yogawithkassandra</a>
- Yoga Glo: <a href="https://www.yogaglo.com/">https://www.yogaglo.com/</a>