

Cooking Healthy

Course Schedule

Week (s)	Topic (s)
Week 1	 Introductions and overview Tour of facility Nutrient-Dense Eating Salads & Fresh Vinaigrette
Week 2	 Counteracting Cholesterol Shephard's Pie
Week 3	 Getting Good Oils Seared Salmon w/loaded Avocado & Rice Pila
Week 4	 Classic Alternatives Ground Turkey Bolognese Rosemary Garlic Baguette
Week 5	 Shed Pounds Faster with Ketosis Seared Shrimp & Steak with Squash & Zucchini Succotash

Note: Subject to Change

Revised 02/05/2024