
IMMUNE SUPPORT FOODS FOOD FIRST APPROACH



VITAMIN C RICH FOODS:

Helps protect you from infection by stimulating the formation of antibodies and supporting immune function.

- Red Bell Pepper
- Oranges
- Grapefruit
- Kiwi
- Broccoli
- Strawberries
- Brussels Sprouts
- Tomato Juice
- Cantaloupe
- Cauliflower
- Potato
- Spinach
- Tangerines
- Lemons
- Limes

Michelle Riccardi, MS, MS, RD, CSSD Team Performance Dietitian

DID YOU KNOW?

Just ½ cup of red bell pepper has more Vitamin C (95mg) than 1 medium orange (70 mg).



BETA CAROTENE:

Beta Carotene is a carotenoid that has protective effects on the immune system.

- Sweet Potatoes
- Carrots
- Pumpkin
- Spinach
- Collards
- Kale
- Winter Squash
- Swiss Chard
- Butternut Squash
- Cantaloupe

DID YOU KNOW?

Beta Carotene is converted to Vitamin A in the liver.



ZINC RICH FOODS:

Zinc plays a role in many aspects of metabolism. It supports immune function, protein synthesis and wound healing.

- Oysters
- Beef, Chuck Roast
- Crab
- Beef Patty
- Lobster
- Pork Loin
- Baked Beans
- Chicken, dark meat
- Pumpkin Seeds
- Cashews
- Chickpeas
- Almonds
- Kidney Beans

DID YOU KNOW?

Pepitas are seeds from a hull-less pumpkin. Pepitas also provide protein and fiber. A serving at ¼ cup provides

Calories: 180; Carbohydrate: 4g;

Protein: 9g; Fat: 15g



GARLIC, GINGER and MUSHROOMS

Garlic: Helps to fight infections.

Ginger: Helps to decrease inflammation. Helps to decrease nausea.

- Garlic Cloves
- Ginger root

Mushrooms

Mushrooms have various bioactive compounds, which have shown to include antiviral and antibacterial compounds.

DID YOU KNOW?

Garlic may also play a role in lowering blood pressure.

Ginger also plays a role in easing pain due to its anti-inflammatory properties.



PREBIOTIC & PROBIOTIC FOODS:

The key to a healthy microbiome is nourishing the different bacteria in the gut by what you eat. Prebiotics promote the growth of helpful bacteria in your gut. Probiotics improve gut health and immunity.

- PREBIOTIC FOODS
- Oats
- Asparagus
- Dandelion Greens
- Onions
- Garlic
- Apples
- Bananas
- Leeks
- Ground Flaxseed

- PROBIOTIC FOODS
- Yogurt
- Kefir
- Miso
- Fermented Soy Beans
- Tempeh
- Kimchi
- Sauerkraut
- Clearly Kombucha (MLB)

SNACK SUGGESTION:

Sliced Banana + Greek Yogurt + Cinnamon

Prebiotic = Banana

Probiotic = Plain Greek Yogurt