

mediterranean diet sweet potato

mediterranean diet sweet potato is an increasingly popular topic among health enthusiasts and nutritionists alike. This nutrient-dense root vegetable aligns perfectly with the principles of the Mediterranean diet, which emphasizes whole foods, healthy fats, and plant-based ingredients. Sweet potatoes provide a rich source of complex carbohydrates, fiber, vitamins, and antioxidants, making them a valuable addition to Mediterranean-style meals. Incorporating sweet potatoes into the Mediterranean diet can help enhance nutrient intake, support heart health, and promote sustained energy levels. This article explores the nutritional benefits of sweet potatoes, their role within the Mediterranean diet framework, and practical ways to include them in daily meals. Readers will gain a comprehensive understanding of how mediterranean diet sweet potato combinations contribute to overall wellness and culinary variety.

- Nutritional Profile of Sweet Potatoes
- Role of Sweet Potatoes in the Mediterranean Diet
- Health Benefits of Mediterranean Diet Sweet Potato
- Incorporating Sweet Potatoes into Mediterranean Meals
- Popular Mediterranean Diet Sweet Potato Recipes

Nutritional Profile of Sweet Potatoes

Sweet potatoes are a powerhouse of nutrients, making them an excellent choice for anyone following the mediterranean diet sweet potato approach. They are rich in complex carbohydrates, which provide a slow and steady release of energy. Additionally, sweet potatoes are an outstanding source of dietary fiber, which supports digestive health and helps maintain blood sugar levels. They contain significant amounts of vitamin A in the form of beta-carotene, vitamin C, potassium, and manganese. The antioxidants and anti-inflammatory compounds found in sweet potatoes also contribute to their health-promoting properties.

Macronutrients and Micronutrients

Per 100 grams, sweet potatoes typically contain about 86 calories, 20 grams of carbohydrates, 3 grams of fiber, and less than 1 gram of fat. They provide approximately 20% of the recommended daily intake of vitamin C and over 100% of vitamin A requirements. Potassium content is also notable, aiding in

electrolyte balance and cardiovascular function. This nutrient density aligns well with the mediterranean diet sweet potato focus on wholesome, nutrient-rich foods.

Antioxidant Content

Sweet potatoes are abundant in antioxidants, such as beta-carotene, anthocyanins, and other polyphenols. These compounds help neutralize free radicals in the body, reducing oxidative stress and inflammation. The antioxidant properties of sweet potatoes complement the Mediterranean diet's emphasis on foods that protect against chronic diseases.

Role of Sweet Potatoes in the Mediterranean Diet

The Mediterranean diet is characterized by its emphasis on plant-based foods, healthy fats, whole grains, and lean protein sources. Sweet potatoes fit well within this dietary pattern due to their natural sweetness, versatility, and nutrient density. Incorporating sweet potatoes into the diet supports the Mediterranean diet's goals of balanced nutrition and disease prevention.

Alignment with Mediterranean Diet Principles

Sweet potatoes are a natural, minimally processed food that contributes complex carbohydrates and fiber without added sugars or unhealthy fats. Their high vitamin and mineral content complements the diet's focus on nutrient-rich vegetables and legumes. Sweet potatoes also pair well with olive oil, herbs, and spices commonly used in Mediterranean cuisine, enhancing flavor and nutritional value.

Substituting Refined Carbohydrates

In the Mediterranean diet, refined carbohydrates and processed foods are limited. Sweet potatoes serve as an excellent substitute for white potatoes, rice, or pasta, providing more fiber and micronutrients. This substitution can help reduce glycemic load and support improved blood sugar control, consistent with the mediterranean diet sweet potato approach.

Health Benefits of Mediterranean Diet Sweet Potato

Integrating sweet potatoes into a Mediterranean diet offers multiple health advantages. These benefits stem from the combined effects of sweet potato

nutrients and the overall dietary pattern associated with reduced risk of chronic diseases.

Cardiovascular Health

The high potassium content in sweet potatoes supports blood pressure regulation, a critical factor in cardiovascular health. Fiber and antioxidants further contribute to heart disease prevention by reducing inflammation and improving lipid profiles. When consumed as part of a Mediterranean diet, sweet potatoes enhance these protective effects.

Blood Sugar Management

Sweet potatoes' low glycemic index and high fiber content aid in stabilizing blood sugar levels. This is particularly beneficial for individuals at risk of diabetes or metabolic syndrome. The Mediterranean diet sweet potato strategy emphasizes these attributes to promote metabolic health and prevent insulin resistance.

Digestive Health

The dietary fiber in sweet potatoes supports healthy digestion by promoting regular bowel movements and feeding beneficial gut bacteria. This aligns with the Mediterranean diet's emphasis on gut-friendly foods and overall digestive wellness.

Incorporating Sweet Potatoes into Mediterranean Meals

Sweet potatoes can be incorporated into Mediterranean meals in a variety of ways, enhancing both flavor and nutrition. Their versatility allows them to be prepared roasted, boiled, mashed, or grilled, and they complement many traditional Mediterranean ingredients.

Preparation Techniques

To maximize the nutritional benefits of sweet potatoes within the Mediterranean diet, it is important to use healthy cooking methods. Roasting with olive oil and herbs, steaming, or baking are preferred over frying. These methods preserve nutrients and maintain the integrity of healthy fats found in olive oil.

Pairing with Mediterranean Ingredients

Sweet potatoes can be combined with ingredients such as:

- Extra virgin olive oil
- Fresh herbs like rosemary, thyme, and oregano
- Garlic and onions
- Legumes such as chickpeas and lentils
- Leafy greens like spinach and kale
- Nuts and seeds for added texture and nutrients

These combinations enhance the taste and nutritional profile of dishes while adhering to Mediterranean diet principles.

Popular Mediterranean Diet Sweet Potato Recipes

Several Mediterranean-inspired recipes incorporate sweet potatoes, offering delicious and healthful options for meal planning. These recipes highlight the compatibility of sweet potatoes with Mediterranean flavors and ingredients.

Roasted Sweet Potato and Chickpea Salad

This salad combines roasted sweet potato cubes with chickpeas, fresh parsley, red onion, and a lemon-olive oil dressing. It provides a balanced mix of carbohydrates, protein, and healthy fats.

Sweet Potato and Spinach Frittata

A frittata featuring sautéed sweet potatoes, spinach, eggs, and feta cheese is a nutrient-dense dish suitable for any meal of the day. It incorporates protein and vegetables, consistent with Mediterranean diet sweet potato meal ideas.

Mashed Sweet Potatoes with Garlic and Olive Oil

A simple side dish where boiled sweet potatoes are mashed with garlic, extra virgin olive oil, and a sprinkle of fresh herbs. This dish pairs well with grilled fish or roasted vegetables.

Frequently Asked Questions

Is sweet potato allowed on the Mediterranean diet?

Yes, sweet potatoes are allowed on the Mediterranean diet as they are a nutritious root vegetable rich in fiber, vitamins, and antioxidants, fitting well with the diet's emphasis on whole, plant-based foods.

How can I incorporate sweet potatoes into a Mediterranean diet meal?

You can incorporate sweet potatoes into a Mediterranean diet meal by roasting them with olive oil and herbs, adding them to salads, using them as a base for vegetable toppings, or including them in stews and soups.

Are sweet potatoes healthier than regular potatoes on the Mediterranean diet?

Sweet potatoes are often considered healthier due to their higher content of fiber, vitamin A, and antioxidants, but both sweet potatoes and regular potatoes can be part of a balanced Mediterranean diet when consumed in moderation.

What are the nutritional benefits of sweet potatoes in the Mediterranean diet?

Sweet potatoes provide complex carbohydrates, dietary fiber, vitamins A and C, potassium, and antioxidants, which support heart health, digestion, and immune function, aligning well with the Mediterranean diet's health goals.

Can sweet potatoes help with weight management on the Mediterranean diet?

Yes, sweet potatoes can help with weight management as they are high in fiber and have a low glycemic index, which promotes satiety and helps regulate blood sugar levels, key principles of the Mediterranean diet.

Are there traditional Mediterranean recipes that include sweet potatoes?

While sweet potatoes are not traditionally Mediterranean, modern adaptations of the Mediterranean diet often include sweet potatoes in recipes such as roasted vegetable medleys, grain bowls, and vegetable stews to add variety and nutrition.

Additional Resources

1. *The Mediterranean Sweet Potato Cookbook: Healthy and Delicious Recipes*

This cookbook combines the wholesome benefits of the Mediterranean diet with the versatility of sweet potatoes. It offers a variety of recipes that emphasize fresh vegetables, olive oil, and lean proteins, all featuring sweet potatoes as a key ingredient. Readers will find nutritious meal ideas perfect for maintaining a balanced and flavorful diet.

2. *Sweet Potatoes and the Mediterranean Way: A Culinary Journey*

Explore the fusion of sweet potatoes with traditional Mediterranean flavors in this beautifully illustrated cookbook. The author shares tips on how to incorporate sweet potatoes into classic Mediterranean dishes, enhancing both taste and nutrition. This book is ideal for those looking to diversify their diet with healthy, plant-based ingredients.

3. *Mediterranean Diet Made Simple with Sweet Potatoes*

This guide simplifies the Mediterranean diet by focusing on sweet potatoes as a staple ingredient. It includes easy-to-follow meal plans and recipes designed for busy lifestyles, emphasizing heart-healthy fats and antioxidants. Readers will learn how sweet potatoes can contribute to weight management and overall wellness.

4. *Vibrant Mediterranean Sweet Potato Salads and Sides*

Dedicated to vibrant and colorful dishes, this book highlights sweet potatoes in a variety of Mediterranean-inspired salads and side dishes. Perfect for entertaining or everyday meals, it showcases fresh herbs, citrus, and olive oil to complement the natural sweetness of the potatoes. The recipes are both nutritious and visually appealing.

5. *The Sweet Potato Mediterranean Detox: Cleansing Recipes for Health*

Focusing on detoxification and health, this book combines the cleansing properties of the Mediterranean diet with the fiber-rich benefits of sweet potatoes. It provides recipes that promote digestion and energy while reducing inflammation. The author also includes guidance on mindful eating and lifestyle practices.

6. *Plant-Based Mediterranean Cooking with Sweet Potatoes*

This cookbook is tailored for plant-based eaters who want to embrace Mediterranean flavors with the addition of sweet potatoes. It features vegan and vegetarian recipes that are rich in nutrients and free from processed ingredients. Discover hearty stews, roasted dishes, and creative uses of sweet potatoes that satisfy both taste and health.

7. *Sweet Potatoes: A Mediterranean Superfood*

Delve into the nutritional science behind sweet potatoes and their role in the Mediterranean diet. This informative book explains the health benefits, including antioxidants, vitamins, and fiber content, while providing practical cooking tips. It also includes recipes that highlight sweet potatoes as a superfood ingredient.

8. *The Mediterranean Sweet Potato Meal Prep Guide*

Designed for those who want to maintain a Mediterranean diet with minimal daily effort, this meal prep guide focuses on sweet potato-based dishes. It offers weekly plans, shopping lists, and batch cooking strategies to keep meals fresh and convenient. Ideal for health-conscious individuals looking to save time without sacrificing flavor.

9. *Sweet Potato Tapas: Mediterranean Small Plates and Snacks*

This unique cookbook introduces readers to Mediterranean-style tapas and small plates featuring sweet potatoes. Perfect for social gatherings or light meals, the recipes combine bold flavors like garlic, lemon, and herbs with the sweet, creamy texture of sweet potatoes. It's a creative way to enjoy the Mediterranean diet in bite-sized portions.

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mediterranean diet sweet potato: Macro Diet For Dummies Malia Frey, 2024-01-24 Lose weight, build lean muscle, and boost daily energy levels without giving up your favorite foods. Macro Diet For Dummies teaches you everything you need to know to master the popular meal plan that has helped athletes, celebrities, and people just like you build lean muscle and lose fat for good. On the macro diet, you track macronutrients instead of calories, so you know you're giving your body the correct balance of daily nutrients to feel energized, strong, and healthy. And the great thing is that, as long as you balance your macros and meet your daily goals, you can eat whatever you want. You'll reach your weight and health goals without feeling deprived of your favorite foods. Macro Diet For Dummies is a jargon-free guide that provides all the tips and tools you need to develop your own macro-based dietary plan and maintain it for life. Learn to find the best macro balance for you and prep delicious and satisfying meals that will help you get where you want to be. Read about macronutrients and why they're so important for weight loss, better body composition, and optimal health Learn how to determine the macro balance that works best for your body and how to

calculate the precise amount of carbs, protein, and fat that you need each day Use free tracking tools to monitor your daily intake and keep your program going strong Get 30+ delicious recipes that will put you on the path to macro success Thanks to this easy-to-follow Dummies guide, you can lose weight, make your fitness goals easier to reach, and lead a healthier life.

mediterranean diet sweet potato: Diabetes And Carb Counting For Dummies Prof. Don Newton, Unlock the power of carbohydrate counting and take control of your diabetes with Diabetes and Carb Counting for Dummies: Carbohydrates Counter for Diabetes. This comprehensive and user-friendly guide is your key to managing your blood sugar levels and optimizing your health. Whether you're newly diagnosed or have been living with diabetes for years, this book provides essential knowledge and practical tools to navigate the world of carbohydrates with confidence. Say goodbye to guesswork and hello to a simplified approach that puts you back in the driver's seat of your diabetes management. Inside Diabetes and Carb Counting for Dummies, you'll discover: · A clear and concise explanation of carbohydrates and their impact on blood sugar levels. · Step-by-step instructions on how to accurately count carbs and adjust your insulin or medication dosages accordingly. · Practical tips for dining out, grocery shopping, and meal planning while keeping your carb intake in check. · A comprehensive carbohydrate counter with detailed nutritional information for a wide range of food items. · Strategies to manage common challenges, such as dining at social events, coping with emotional eating, and dealing with food cravings. · Gone are the days of feeling overwhelmed and restricted by your dietary choices. With the Diabetes and Carb Counting for Dummies book in hand, you'll gain the confidence to make informed decisions and enjoy a wide variety of delicious and nutritious meals while effectively managing your diabetes. Don't let diabetes control your life; take charge and thrive! Empower yourself with the knowledge and tools you need to master carb counting and achieve optimal blood sugar control. This book is your roadmap to a healthier and more fulfilling life. Whether you're seeking to lose weight, improve your insulin sensitivity, or simply enhance your overall well-being, Diabetes and Carb Counting for Dummies is your ultimate companion. Take the first step towards a brighter future Grab your copy now and embark on a journey towards better diabetes management and improved health.

mediterranean diet sweet potato: A Guidebook on Healthy and Unhealthy Foods and Diets Prof. (Dr.) Jai Paul Dudeja, 2025-05-19 In Sanskrit, they say: “Yatha annam tatha manam”. It means: “As is the food, so is the mind”. Your state of mind and your health depends on the type of diet or food you eat. With this theme in mind, I have written this book titled, “A Guidebook on Healthy and Unhealthy Foods and Diets: With Description of Over 80 Foods, Diets and Cuisines in the World”, for the benefit of each conscious citizen of the world, who is able to discriminate between healthy and unhealthy diets and foods. There are 79 chapters in this comprehensive guidebook. I sincerely feel that this guidebook will help all the persons of all the countries and of all the age groups (from one year to over 100 years) who wish to lead a mentally cheerful, physically healthy and joyful long life by taking healthy diets and avoiding unhealthy ones.

mediterranean diet sweet potato: The Maillard Reaction Reconsidered Jack N. Losso, 2016-04-19 Cooking involves chemical reactions that can make food smell and taste better. However, the same process that is responsible for creating the aroma, flavor, palatability, color, and taste of grilled and seared foods has also been linked to the development of chronic degenerative diseases. The Maillard reaction produces advanced glycation end products

mediterranean diet sweet potato: The Alzheimer's Prevention Cookbook Dr. Marwan Sabbagh, Beau MacMillan, 2012-11-13 A full-color cookbook and health guide featuring 100 recipes designed to reduce the risk and delay the onset of Alzheimer's, dementia, and memory loss, for people with a family history of these conditions or those already in the early stages, and their caregivers. Eat Smart, Stay Sharp Strong medical evidence suggests that simple changes and additions to your diet can reduce the risk or delay the onset of Alzheimer's and other forms of dementia and memory loss. In The Alzheimer's Prevention Cookbook, Dr. Marwan Sabbagh outlines the latest evidence-based research on Alzheimer's and nutrition, and presents a dietary plan with nearly 100 recipes to enhance your health. Incorporating high-powered brain-boosting ingredients

like turmeric, cinnamon, leafy greens, and even red wine, the recipes developed by Food Network star chef Beau MacMillan are also full of antioxidants, anti-inflammatories, and omega-3s. The Alzheimer's Prevention Cookbook is a science-to-table plan that can help prevent Alzheimer's disease, and its strategies and recipes—from sandwiches to salads and beverages to main dishes—can also diminish your chances of developing other inflammatory illnesses like heart disease, cancer, and diabetes. This combination cookbook and health guide is a powerful, proactive, and preventive approach to achieving optimum brain health.

mediterranean diet sweet potato: Nutritional and Therapeutic Interventions for Diabetes and Metabolic Syndrome Debasis Bagchi, Sreejayan Nair, 2012-01-31 Diabetes mellitus affects approximately 20 million people in the US, or nearly 7% of the population. It is expected to increase by 70% within the next 25 years, and numerous epidemiologic studies have demonstrated that type 2 diabetes increases the risk of cardiovascular morbidity and mortality. It is estimated to cost over \$92 billion in health care costs and lost productivity. The increased risk is due to the detrimental vascular effects of prolonged exposure to a hyperglycemic, oxidant-rich environment yielding associated cardiovascular risk factors: atherosclerosis, hypertension and clotting abnormalities. Hypertension and dyslipidemia in diabetic patients produces substantial decreases in cardiovascular and microvascular diseases. Nutritional and Therapeutic Interventions for Diabetes and Metabolic Syndrome provides an overview of the current epidemic, outlines the consequences of this crisis and lays out strategies to forestall and prevent diabetes, obesity and other intricate issues of metabolic syndrome. The contributing experts from around the world give this book relevant and up-to-date global approaches to the critical consequences of metabolic syndrome and make it an important reference for those working with the treatment, evaluation or public health planning for the effects of metabolic syndrome and diabetes. Scientific discussion of the epidemiology and pathophysiology of the relationship between diabetes and metabolic syndrome Includes coverage of Pre-diabetes conditions plus both Type I and Type II Diabetes Presents both prevention and treatment options

mediterranean diet sweet potato: Intermittent Fasting For Dummies Janet Bond Brill, 2020-12-03 Lose weight and belly fat, prevent disease, boost metabolism, and live longer! So, you want to begin an intermittent fasting plan and embark on a leaner, healthier and longer life? You probably have already heard about this wildly popular health and fitness diet plan. Intermittent fasting continues to be one of the top Google trending diet searches of the year. The truth is that intermittent fasting programs are popular because they are much easier to maintain than traditional, highly restrictive, calorie-controlled diets. Scientific studies show that intermittent fasting can have extraordinary health benefits such as: Promoting weight and body fat loss (especially stubborn belly fat) Stabilizing blood sugar levels, reducing insulin resistance, and managing diabetes Increasing resistance to stress and suppressing inflammation Improving cardiovascular health including lowering resting heart rate, blood pressure and "bad" cholesterol levels Supporting brain health and improving memory Fighting premature aging Fostering a healthier gut Boosting psychological well-being If you are ready to get on the intermittent fasting bandwagon, then here is the perfect step-by-step guide to following an intermittent fasting plan of your choice. Whether it's the 16:8 method, the Warrior intermittent fasting plan; the Alternate Day intermittent fasting plan; the 5:2 method; or the Eat-Stop-Eat intermittent fasting plan. Too good to be true? No, but the trick—as with everything—is doing it in a safe and effective way and Intermittent Fasting For Dummies makes that easy, providing tried and true evidence-based advice and information about the five most popular methods and 40+ recipes that will suit any lifestyle or diet. Nutrition and fitness expert—and internationally recognized specialist in disease prevention—Janet Bond Brill shows you how to choose the method that suits you best, as well as guiding you through the science behind intermittent fasting, including how it ignites your fat-burning potential, promotes cellular repair, increases the production of growth hormone, and reduces insulin and blood sugar levels. Choose the right plan and stick to it Make more than 40 healthy and delicious nutritionist-approved meals Lose weight and body fat and keep it off Improve overall health and prevent disease Wherever you are in

your health journey—seeking weight loss, getting fitter, living a disease prevention lifestyle or building muscle—Intermittent Fasting For Dummies shows you how to make the science of too good to be true into a truly effective part of your regular, healthy routine.

mediterranean diet sweet potato: Korean Food Systems Dong-Hwa Shin, Kalidas Shetty, 2022-09-19 The Republic of Korea (ROK) is projected by 2030 to have the longest living population compared to any nation on earth. A girl born in the ROK in 2030 will live up to 90.8 years on average. What are the reasons for this improvement in longevity? Among many insights for longevity among the people of the ROK is the diverse Korean ethnic diet with roots in a traditional diet that has been preserved for centuries. *Korean Food Systems: Secrets of the K-Diet for Healthy Aging* provides an integrated and holistic approach towards the understanding how food systems of the ROK and experiences of the last 60-plus years has been sustained by traditions and ecology integrated with contemporary advances in technology and the economy. Key Features: Discusses the rationale and basis of food systems, traditions of healthy eating, and healthy aging in the Korean population and why by 2030 they will be the longest living population on the planet Reflects on the role of historical, cultural, and traditional food and dietary concepts of Korea and how they have influenced healthy eating habits, contributing to health and longevity Discusses the relevance of the modern genetic concepts of nutrigenomics and epigenetics, metabolic concepts such as circulation, and food concepts such as fermented and functional foods in advancing healthy food concepts and longevity Provides insights how a large population can advance an integrated holistic food-based approach to longevity and wellness As a collaboration between various outstanding authors, the insights from this book can provide global examples to align similar approaches and policies in other countries in different ecologies of planet earth.

mediterranean diet sweet potato: Molecular Aspects of Neurodegeneration, Neuroprotection, and Regeneration in Neurological Disorders Akhlaq A. Farooqui, 2020-09-07 *Molecular Aspects of Neurodegeneration, Neuroprotection, and Regeneration in Neurological Disorders* presents readers with comprehensive and cutting-edge information on the neurochemical mechanisms of various types of neurological disorders. The book covers information on signal transduction processes associated with neurochemistry of neurological disorders, including neurodegenerative, neurotraumatic, and neuropsychiatric disorders. The book also discusses risk factors, symptoms, pathogenesis, biomarkers, and the potential treatments of neurological disorders. The comprehensive information in this monograph may not only help in early detection of various neurological disorders, but will also promote the discovery of new drugs. - Provides a comprehensive overview of the molecular aspects of neurodegeneration, neuroprotection, and neuro-regeneration, along with therapeutic strategies for various types of neurological disorders - Provides cutting-edge research information on the signal transduction processes associated with the neurochemistry of neurological disorders - Discusses risk factors, symptoms, pathogenesis, biomarkers, and the potential for treatments of neurological disorders

mediterranean diet sweet potato: Increase Your Brainability--And Reduce Your Risk of Dementia Charles Alessi, Larry W. Chambers, Muir Gray, John Armstrong Muir Gray, 2021 Based on research from the Optimal Ageing Programme and full of practical, evidence-based advice on managing the major risk factors underpinning dementia, this book will inspire readers to adopt simple but effective lifestyle changes that anyone can make and to take positive action to increase their brainability and live better for longer.

mediterranean diet sweet potato: Breast Cancer and Gynecological Cancer Rehabilitation Adrian Cristian, 2020-09-15 *Breast Cancer and Gynecological Cancer Rehabilitation*, edited by Adrian Cristian, MD, MHCM, provides today's clinicians with a concise, accessible resource covering the holistic rehabilitation of breast cancer patients. Beginning with a review of epidemiology, genetics, and pathophysiology of breast cancer, it then covers clinical assessment and treatment options before providing comprehensive coverage of rehabilitation. Containing practical information, best practices, and the latest advances and research, this book is a valuable reference for physical medicine and rehabilitation physicians and residents, as well as occupational and physical

therapists. - Provides a clear understanding of the current medical, surgical, and radiation treatments for breast cancer. - Covers the whole spectrum of breast cancer rehabilitation, including the role of physical and occupational therapy, treatment of anxiety and depression, pain syndromes, integrative care, nutritional rehabilitation, palliative care, and more. - Offers a timely and convenient resource written by leading experts in breast cancer and rehabilitation.

mediterranean diet sweet potato: Medicinal Foods as Potential Therapies for Type-2 Diabetes and Associated Diseases Solomon Habtemariam, 2019-06-08 Medicinal Foods as Potential Therapies for Type-2 Diabetes and Associated Diseases: The Chemical and Pharmacological Basis of their Action focuses on active pharmacological principles that modulate diabetes, associated risk factors, complications and the mechanism of action of widely used anti-diabetic herbal plants—rather than just the nutritional composition of certain foods. The book provides up-to-date information on acclaimed antidiabetic super fruits, spices and other food ingredients. Sections cover diabetes and obesity at the global level, the physiological control of carbohydrate and lipid metabolism, the pathophysiology of type-2 diabetes, the chemistry and pharmacology of a variety of spices, and much more. This book will be invaluable for research scientists and students in the medical and pharmaceutical sciences, medicinal chemistry, herbal medicine, drug discovery/development, nutrition science, and for herbal practitioners and those from the nutraceutical and pharm industries. - Provides background knowledge on type-2 diabetes and its pathophysiology and therapeutic targets down to the molecular level - Explores, in detail, the chemistry or secondary metabolites of the indicated foods that potentially modify diabetes and/or associated diseases - Examines the pharmacological findings on medicinal foods, including available clinical trials

mediterranean diet sweet potato: The Anti-Inflammatory Diet Made Simple Molly Thompson, 2021-07-06 Increase your overall wellness by decreasing inflammation in your body with over 100 delicious recipes featuring anti-inflammatory foods. You've probably heard the term "inflammation" before, but you may not understand how it affects the way you feel every day. By reducing inflammation, your body can function at its full potential and reduce the symptoms of inflammation-caused issues like digestive problems, hormone imbalances, autoimmune diseases, and mood disorders. The Anti-Inflammatory Diet Made Simple makes following an anti-inflammatory diet easy and delicious by introducing the staples of the diet and explaining its benefits. With recipes featuring inflammation-fighting leafy greens, fermented foods, and healthy fats high in Omega-3, you will discover key ingredients that decrease chronic inflammation in your body and improve how you feel every day. Creator of the popular blog What Molly Made, Molly Thompson, brings relief to your plate with delicious recipes like: Sweet Potato Waffle Breakfast Sandwich Mediterranean Quinoa Bowls with Roasted Red Pepper Sauce Sausage and Sage Pumpkin Pasta Bake Turkey-Sage Swedish Meatballs with Creamy Spinach Gravy Roasted Carrot and Lentil Salad with Tahini Dressing Very Berry Ginger Smoothie And, Maple Stewed Peaches with Coconut Whipped Cream Boost your lifelong health and diminish everyday symptoms with The Anti-Inflammatory Diet Made Simple.

mediterranean diet sweet potato: FUTURE SMART FOOD Food and Agriculture Organization of the United Nations, 2018-10-09 This publication demonstrates the benefits of neglected and underutilized species, including amaranth, sorghum and cowpea, and their potential contribution to achieving Zero Hunger in South and Southeast Asia.

mediterranean diet sweet potato: Supercharge Your Brain James Goodwin, 2021-04-01 'Some people improve mentally with age - here's how you can be one of them.' Mail on Sunday 'More than a game-changer, this book's a no-brainer for anyone who wants to optimise their brain.' Piers Morgan With a new chapter on Covid and the Brain, this is the definitive guide to keeping your brain healthy for a long and lucid life, by one of the world's leading scientists in the field of brain health and ageing. The brain is our most vital and complex organ. It controls and coordinates our actions, thoughts and interactions with the world around us. It is the source of personality, of our sense of self, and it shapes every aspect of our human experience. Yet most of us know precious little about how our brains actually work, or what we can do to optimise their performance. Whilst cognitive

decline is the biggest long-term health worry for many of us, practical knowledge of how to look after our brain is thin on the ground. In this ground-breaking new book, leading expert Professor James Goodwin explains how simple strategies concerning exercise, diet, social life and sleep can transform your brain health paradigm, and shows how you can keep your brain youthful and stay sharp across your life. Combining the latest scientific research with insightful storytelling and practical advice, Supercharge Your Brain reveals everything you need to know about how your brain functions, and what you can do to keep it in peak condition.

mediterranean diet sweet potato: The Ikaria Way Diane Kochilas, 2024-03-26 INSTANT NEW YORK TIMES BESTSELLER Diane Kochilas' new cookbook that brings the plant-based cuisine of Ikaria to your dinner table. Ikaria is an island in Greece where people live to a ripe old age, sometimes living well past 100. Diane Kochilas, host of the television series My Greek Table, is a daughter of Ikaria. The Ikaria Way is her latest cookbook and is filled with easy, contemporary recipes rooted in her background and steeped in the ancient Greek traditions of plant-based cuisine. As Diane says, Greeks are almost vegan, but they'd never call themselves that. The array of plant-based dishes in the Greek diet is unsurpassed anywhere else in the Mediterranean. Diane's pantry, and the one she suggests for readers, is culled from the traditions of the Mediterranean and is full of ingredients that have long given food its flavor: herbs, olive oil, nuts, and more. The recipes in The Ikaria Way are simple, almost entirely plant-based, prepared with real food and almost nothing processed, save for the occasional can of tomatoes. Readers will love meze like smoked eggplant with tahini and walnuts or baked chickpeas and pumpkin patties. There are wonderful salads combining strawberries and asparagus and robust mains like white bean stew with eggplant. The Ikaria Way brings the healthy-eating recipes of an ancient island to readers everywhere. It is destined to take its place alongside Diane's other books on the shelves of all good home cooks who want healthy eating and robust, delicious flavors on the same plate.

mediterranean diet sweet potato: Diabetes Quick-Fix with Magic Foods Reader's Digest, 2018-10-16 RELEASING JUST IN TIME FOR DIABETES AWARENESS MONTH Discover the 57 magic foods that can balance blood sugar to heal diabetes and pre-diabetes—including 125 delicious recipes. Out-of-control blood sugar is wrecking havoc on Americans' health and caused more than 100 million adults to suffer from pre-diabetes and type-2 diabetes. And, doctors and researchers have discovered a shocking truth: If your blood sugar levels regularly soar and crash your body may sustain damage to your health. The good news is that by eating the right foods, you can help control blood sugar, keep hunger at bay, and help you feel satisfied longer. Diabetes Quick-Fix with Magic Foods is based on nutrition science, but designed for regular folks who just want to know what to eat. Inside you won't find strict eating regimens or crazy rules about carbohydrates. What you will find are 57 magic foods that can help you bump your diet into sugar-friendly territory. Add just one of the magic foods to your plate, and you can see results right away, such as: Barley instead of white rice—thanks to barley's significant stash of soluble fiber it will slash the effect of your blood sugar by almost 70%—try Mushroom-Barley Pilaf Add avocados to your diet—avocado contains fats that actually improve insulin sensitivity—try Turkey and Bean Chili with Avocado Salsa Berries, from ruby red strawberries to mid-night blue blueberries, are magic for your blood sugar—they are full of fiber, which keeps blood sugar low, and antioxidants, which benefit every cell in your body—try Cherry-Raspberry Crumble Pasta, although high in carbs, if cooked al dente and served with a topping containing vegetables, beans, chicken, garlic, and onions, you could get many magic foods on one plate and still keep your blood sugar in a medium range—try Macaroni and Cheese with Spinach Cinnamon and vinegar are “secret ingredients” that can significantly lower your blood sugar response to any meal—try cinnamon in Moroccan Spiced Carrots or vinegar in Flank Steak with Balsamic Sauce The more than 125 recipes, meal makeovers, meal plans, and cooking tips make it incredibly simple to get more of the 57 magic foods onto your plate. Your meals will taste delicious and, in addition, they will rein in insulin resistance, offload dangerous belly fat, reverse pre-diabetes, and help heal diabetes while feeling more fully charged and ready to embrace life every day.

mediterranean diet sweet potato: Nutrition and Functional Foods for Healthy Aging

Ronald Ross Watson, 2017-02-01 Nutrition and Functional Foods for Healthy Aging aims to equip anyone studying geriatric nutrition or working with aging adults with the latest scientific reviews of critical topics. The major objective of this book is to review, in detail, the health problems of the aged and how normal food, lifestyle, or nutritional and dietary supplements can help treat them. Nutrient requirements for optimum health and function of aging physiological systems are often quite distinct from those required for young people. The special nutrition problems of the aged are intensively researched and tested, especially as the elderly become a larger percentage of the population. Many chronic diseases and cancers are found with higher frequency in the aged, and it is also widely known that many elderly people use foods and nutrients well above the recommended daily allowance, which can be detrimental to optimal health. - Explains the evidence supporting nutritional interventions relevant to age-related diseases - Reviews the macro- and micro-nutrient requirements of aging adults and their variables - Describes how alcohol, drugs, and caffeine can impact deficiencies, also exploring functional food and dietary supplements that can be used for prevention and treatment

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