# Eating Healthy After Weight Loss Surgery



When you undergo weight loss surgery, you're taking the first step in a lifelong journey toward improved wellness and an enhanced quality of life. Surgical bariatric treatment requires a commitment to eating well and staying active. In the weeks following weight loss surgery, you'll need to follow a restricted diet that includes clear liquids, high-protein liquids, soft solids and bariatric solids. Exact dietary guidelines will vary and will depend on the type of surgery you had.

Here some examples of healthy, protein-rich recipes for each nutritional stage:

### **Bariatric High-Protein Full Liquids**

**Pumpkin Spice Smoothie:** Combine one scoop of protein powder, 6-8 oz. of light vanilla soy milk, ½ tsp. of pumpkin pie spice and a dash of ground nutmeg in a shaker bottle and shake until smooth. (*28 grams of protein per cup*)

### **Bariatric Pureed/Blenderized Liquids**

**Tomato Crab Soup:** Combine an 8 oz. can of sugar-free tomato sauce, a 14 oz. can of diced tomatoes with oregano, basil and garlic, a 6 oz. can of fancy white crabmeat and 8 oz. of milk. Heat all ingredients in a saucepan over medium heat, then puree until smooth.

(15 grams of protein per cup)

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## **Bariatric Mechanical Soft Solids**

**BBQ Turkey or Beef Meatballs:** Combine 1 lb. lean ground turkey or beef, 1 cup chopped onion, 3 tbsp. egg substitute, <sup>1</sup>/<sub>4</sub> cup low-fat milk, <sup>1</sup>/<sub>4</sub> cup whole wheat bread crumbs, 1 tsp. kosher salt and <sup>1</sup>/<sub>4</sub> tsp. black pepper in a bowl. Mix thoroughly and shape into 12 meatballs. In a medium bowl, combine two cans (8 oz.) tomato sauce, <sup>1</sup>/<sub>4</sub> cup brown sugar substitute (suitable in cooking applications), 2 tbsp. vinegar, and 1 tsp. garlic powder. Pour over the meatballs. Simmer in 2 tbsp. extra virgin olive oil over low heat for 10-15 minutes, turning frequently, until well glazed and cooked through. Alternatively, all ingredients can be put into a slow cooker on low heat for four to six hours.

(9 grams of protein per meatball)

### **Bariatric Solids**

**Fruity Chicken Salad:** Combine a 6 oz. can of chunk white chicken, 1 cup of diced apple, <sup>3</sup>/<sub>4</sub> cup of quartered grapes, 1 diced kiwi, <sup>1</sup>/<sub>4</sub> cup of plain, nonfat yogurt, 2 tbsp. low-fat mayonnaise and <sup>1</sup>/<sub>2</sub> tsp. of curry powder. Eat alone or with whole grain crackers. *(16 grams of protein per cup)* 



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