

how not die cookbook

How Not Die Cookbook: A Comprehensive Guide to Transforming Your Health Through Plant-Based Nutrition

In recent years, the How Not Die Cookbook has gained immense popularity among health-conscious individuals seeking to improve their well-being through nutritious, plant-based meals. Based on the groundbreaking research presented in Dr. Michael Greger's best-selling book How Not to Die, this cookbook offers practical recipes and dietary strategies designed to prevent and reverse chronic diseases. Whether you're new to plant-based eating or looking to deepen your nutritional intake, understanding how to incorporate these recipes into your daily routine can significantly enhance your health and longevity.

Understanding the Philosophy Behind the How Not Die Cookbook

1. The Power of Whole Plant Foods

The core principle of the How Not Die philosophy is that a diet rich in whole, minimally processed plant foods can prevent, halt, and even reverse many chronic illnesses, including heart disease, diabetes, and certain cancers. These foods are packed with essential nutrients, fiber, antioxidants, and phytochemicals that support overall health.

2. Evidence-Based Nutrition

Dr. Greger's recommendations are grounded in rigorous scientific research. The cookbook emphasizes foods supported by clinical studies to improve health outcomes, making it a reliable resource for those seeking to make evidence-based dietary changes.

3. Focus on Disease Prevention and Reversal

Rather than solely aiming for weight loss, the How Not Die approach centers on preventing and reversing disease processes, thereby promoting longer, healthier lives through strategic food choices.

Key Components of the How Not Die Cookbook

1. Emphasis on Nutrient-Dense Ingredients

The recipes prioritize foods high in nutrients per calorie, such as:

- Leafy greens (kale, spinach, collards)
- Cruciferous vegetables (broccoli, Brussels sprouts)
- Legumes (lentils, beans)
- Fruits (berries, citrus)
- Whole grains (quinoa, brown rice)
- Nuts and seeds (flaxseeds, walnuts)

2. Minimal Use of Processed Foods and Oils

The cookbook encourages whole foods and minimizes reliance on processed ingredients, refined sugars, and added oils, which are linked to inflammation and chronic disease.

3. Strategies for Meal Planning and Preparation

It offers tips on batch cooking, meal prepping, and incorporating a variety of colorful plant foods to ensure balanced nutrition and sustained health benefits.

How to Get Started with the How Not Die Cookbook

1. Stock Your Pantry with Essential Ingredients

Begin by organizing your kitchen around the core ingredients recommended in the cookbook:

1. Legumes (dried or canned)

2. Whole grains (quinoa, oats, brown rice)
3. Fresh or frozen vegetables and fruits
4. Nuts and seeds (almonds, chia seeds)
5. Herbs and spices (turmeric, garlic, ginger)
6. Plant-based condiments (nutritional yeast, tahini)

2. Familiarize Yourself with Basic Cooking Techniques

Mastering simple cooking methods such as steaming, sautéing with water or broth, and baking can help you prepare flavorful, nutrient-preserving meals.

3. Incorporate Recipes Gradually

Start with easy recipes like vegetable stir-fries, hearty soups, or salads, gradually increasing complexity as you become more comfortable.

Popular Recipes from the How Not Die Cookbook

1. Powerhouse Green Smoothie

A nutrient-dense beverage combining leafy greens, fruits, and seeds to boost energy and nutrient intake.

- Ingredients: spinach, banana, berries, chia seeds, plant-based milk
- Benefits: Rich in antioxidants, fiber, omega-3 fatty acids

2. Lentil and Vegetable Soup

A hearty, fiber-rich soup that supports heart health and digestion.

- Ingredients: lentils, carrots, celery, kale, garlic, vegetable broth

- Benefits: High in protein, low in fat, anti-inflammatory

3. Quinoa and Chickpea Salad

A protein-packed, filling salad ideal for lunch or dinner.

- Ingredients: cooked quinoa, chickpeas, cucumbers, cherry tomatoes, lemon dressing
- Benefits: Supports muscle repair, hydration, and immune function

Health Benefits of Following the How Not Die Approach

1. Disease Prevention

Studies show that plant-based diets can significantly reduce the risk of:

- Heart disease
- Type 2 diabetes
- Cancer
- Hypertension
- Obesity

2. Improved Digestion and Gut Health

High fiber content in plant foods promotes healthy digestion and regularity.

3. Enhanced Energy and Mood

Nutrient-rich meals stabilize blood sugar levels and support mental clarity.

4. Longevity and Quality of Life

Research links plant-based diets to increased lifespan and better quality of life in older age.

Overcoming Common Challenges in Adopting a How Not Die Lifestyle

1. Transitioning to a Plant-Based Diet

Tips include:

1. Gradually replacing animal products with plant-based alternatives
2. Exploring diverse cuisines for variety
3. Learning new cooking skills
4. Seeking support from online communities or local groups

2. Ensuring Nutritional Adequacy

Focus on:

- Getting enough protein from beans, lentils, and nuts
- Maintaining adequate B12 levels through fortified foods or supplements
- Consuming sufficient omega-3 fatty acids from flaxseeds or walnuts
- Monitoring iron and calcium intake with plant-based sources

3. Dealing with Social and Cultural Barriers

Strategies include:

1. Communicating your dietary choices
2. Bringing your own dishes to gatherings

3. Finding supportive communities and resources

Maintaining Long-Term Success with the How Not Die Cookbook

1. Consistency is Key

Integrate plant-based meals into your daily routine to build sustainable habits.

2. Keep Learning and Experimenting

Explore new recipes, ingredients, and cooking techniques to keep meals exciting.

3. Track Your Progress

Maintain a food journal or use apps to monitor nutrient intake and health improvements.

4. Seek Support and Resources

Join online forums, attend cooking classes, or consult with nutritionists familiar with plant-based diets.

Conclusion

The How Not Die Cookbook offers a scientifically backed, practical roadmap to transform your health through delicious, nutrient-dense plant-based meals. By embracing its principles—focusing on whole foods, minimizing processed ingredients, and adopting a sustainable meal plan—you can significantly reduce your risk of chronic diseases, boost your energy, and enjoy a longer, healthier life. Starting small, staying consistent, and continually learning are the keys to successfully integrating these health-promoting recipes into your daily routine. Empower yourself today with the How Not Die approach and take a proactive step toward optimal wellness and longevity.

Frequently Asked Questions

What is the main focus of the 'How Not to Die Cookbook'?

The 'How Not to Die Cookbook' focuses on plant-based, nutrient-dense recipes that aim to prevent and reverse chronic diseases by promoting a whole-food, plant-based diet.

Are the recipes in the 'How Not to Die Cookbook' suitable for beginners?

Yes, the cookbook offers a variety of easy-to-follow recipes suitable for all skill levels, including beginners interested in adopting a healthier, plant-based lifestyle.

Does the 'How Not to Die Cookbook' provide nutritional information for its recipes?

Many recipes in the cookbook include detailed nutritional information, helping readers make informed choices about their diet and ensure they meet their nutritional needs.

Can the 'How Not to Die Cookbook' help with specific health conditions?

Yes, the cookbook emphasizes foods that can help prevent and manage conditions like heart disease, diabetes, and hypertension, making it a valuable resource for those looking to improve their health through diet.

Is the 'How Not to Die Cookbook' based on scientific research?

Absolutely, the cookbook is grounded in scientific studies and research from Dr. Michael Greger and other experts on plant-based nutrition and disease prevention.

Additional Resources

How Not Die Cookbook: An In-Depth Exploration of Its Philosophy, Content, and Impact

In recent years, the surge of interest in plant-based nutrition and preventative health has culminated in a variety of dietary guides and cookbooks that aim to promote longevity, vitality, and disease prevention.

Among these, the How Not Die Cookbook stands out as a comprehensive culinary companion rooted in scientific research and clinical evidence. To understand its significance, it's essential to explore its origins, core philosophy, content structure, scientific underpinnings, and its reception among consumers and health professionals.

Origins and Background of the How Not Die Cookbook

The How Not Die Cookbook is authored by Dr. Michael Greger, a physician, researcher, and internationally recognized expert in nutrition and public health. He is also the founder of the Nutrition Facts website and authored the bestseller How Not to Die, which laid the foundation for the cookbook's philosophy. The book and subsequent cookbook are part of a larger movement to integrate scientific evidence into everyday dietary choices, emphasizing disease prevention through plant-based nutrition.

The cookbook was published in 2018 as a companion to Dr. Greger's How Not to Die, aiming to translate scientific insights into practical, accessible recipes. It reflects his extensive review of peer-reviewed research demonstrating the health benefits of plant-based diets, especially in preventing or reversing chronic diseases such as heart disease, diabetes, and certain cancers.

Core Philosophy and Scientific Foundations

Evidence-Based Nutrition

At the heart of the How Not Die Cookbook lies a commitment to evidence-based nutrition. Dr. Greger and his team meticulously review scientific literature to identify foods and dietary patterns associated with improved health outcomes. The book emphasizes:

- Whole, minimally processed plant foods
- A diverse range of vegetables, fruits, legumes, whole grains, nuts, and seeds
- Limitation or elimination of animal products, processed foods, and added sugars

This approach aligns with the dietary patterns of populations with the highest life expectancy and lowest rates of chronic disease, such as the Blue Zones.

Preventive Focus

The cookbook's philosophy centers on prevention rather than treatment. It advocates for dietary habits that can mitigate risk factors like hypertension, hyperlipidemia, obesity, and inflammation, thereby reducing the likelihood of developing serious illnesses.

The Power of Specific Foods

Dr. Greger highlights particular foods with potent health benefits, often supported by multiple studies, including:

- Berries (rich in antioxidants)
- Cruciferous vegetables (cancer-fighting compounds)
- Flaxseeds and chia seeds (omega-3 fatty acids and fiber)
- Mushrooms (immune support)
- Leafy greens (vitamins and minerals)

The cookbook encourages incorporating these superfoods regularly into meals.

Content and Structure of the How Not Die Cookbook

The How Not Die Cookbook is organized into sections that reflect different health concerns and dietary strategies. Its structure facilitates both general healthy eating and targeted approaches for specific conditions.

Major Sections and Themes

- Heart Disease Prevention: Recipes focusing on lowering LDL cholesterol and blood pressure
- Cancer Prevention: Dishes rich in phytochemicals and antioxidants
- Diabetes Management: Meals designed to stabilize blood sugar
- Digestive Health: High-fiber recipes supporting gut health
- Anti-Inflammatory Foods: Incorporating ingredients known to reduce inflammation

Each section contains an array of recipes, ranging from breakfasts and smoothies to salads, soups, mains, and desserts.

Recipe Features and Highlights

- Clear ingredient lists with emphasis on whole foods
- Step-by-step instructions
- Nutritional information and health benefits
- Tips for ingredient substitutions and meal prep

- Variations to cater to different tastes and dietary needs

Some standout recipes include:

- Lentil and vegetable shepherd's pie
- Quinoa and black bean salad with lime dressing
- Mushroom and spinach stir-fry
- Berry and chia seed breakfast pudding
- Sweet potato and kale hash

Scientific Evidence Supporting Recipes and Dietary Recommendations

The recipes are not just culinary creations but are anchored in scientific studies demonstrating their health-promoting properties.

Anti-Inflammatory and Antioxidant-Rich Ingredients

Many recipes incorporate ingredients high in antioxidants and anti-inflammatory compounds, such as berries, turmeric, garlic, and leafy greens. Studies have shown these components can reduce oxidative stress and inflammation, linked to chronic diseases.

Fiber and Gut Health

High-fiber ingredients like beans, oats, and vegetables support gut microbiome diversity, which is associated with improved immunity and metabolic health.

Phytochemicals and Disease Prevention

Cruciferous vegetables like broccoli and Brussels sprouts contain glucosinolates, compounds linked to cancer risk reduction. The cookbook emphasizes their regular inclusion.

Practicality and Accessibility

One of the strengths of the How Not Die Cookbook is its focus on practicality. Recipes are designed to be:

- Budget-friendly
- Easy to prepare with common ingredients
- Suitable for various skill levels
- Adaptable for meal prepping

The book also offers guidance on sourcing ingredients, including tips for shopping sustainably and locally.

Dietary Flexibility

While rooted in a whole-food plant-based paradigm, the cookbook acknowledges the diversity of dietary preferences and offers modifications, such as:

- Vegan and vegetarian options
- Gluten-free substitutions
- Low-sodium variations

This inclusivity broadens its appeal across different audiences.

Impact and Reception

Critical Acclaim

The How Not Die Cookbook has received praise from health professionals, nutritionists, and readers for its science-backed approach and practical recipes. Many appreciate its role in making plant-based eating approachable and delicious.

Controversies and Limitations

Despite widespread acclaim, some skeptics argue that the strict emphasis on plant-based diets may not suit everyone, particularly those with specific health conditions or dietary restrictions. Critics also point out that while the scientific evidence is compelling, individual responses to diet vary, and lifestyle factors beyond nutrition play a role.

Influence on Public Health

The cookbook has contributed to the broader movement advocating for plant-based diets as a preventive health strategy. It has inspired cooking classes, online communities, and even policy discussions about dietary guidelines.

Conclusion: A Valuable Resource for Health-Conscious Cooks

The How Not Die Cookbook stands as a testament to the power of scientifically grounded nutrition in promoting health and longevity. Its comprehensive

approach combines evidence-based principles with accessible recipes, making it a valuable resource for individuals seeking to improve their diet, prevent disease, or explore plant-based eating.

While it is not a one-size-fits-all solution and should be integrated into a holistic lifestyle, its emphasis on whole foods, diversity, and scientific validation makes it a noteworthy addition to any health-oriented kitchen. As more people recognize the importance of dietary choices in disease prevention, the How Not Die Cookbook offers a compelling guide grounded in research, practicality, and culinary enjoyment.

How Not Die Cookbook

how not die cookbook: The How Not to Die Cookbook Michael Greger, M.D., FACLM, Gene Stone, 2017-12-05 From Michael Greger, M.D., FACLM, the physician behind the trusted and wildly popular website Nutritionfacts.org, and author of the New York Times bestselling book How Not to Die, comes a beautifully-designed, comprehensive cookbook complete with more than 120 recipes for delicious, life-saving, plant-based meals, snacks, and beverages that's a perfect gift for healthy conscious eaters. Dr. Michael Greger's bestselling book, How Not to Die, presented the scientific evidence behind the only diet that can prevent and reverse many of the causes of premature death and disability. Now, The How Not to Die Cookbook puts that science into action. From Superfood Breakfast Bites to Spaghetti Squash Puttanesca to Two-Berry Pie with Pecan-Sunflower Crust, every recipe in The How Not to Die Cookbook offers a delectable, easy-to-prepare, plant-based dish to help anyone eat their way to better health. Rooted in the latest nutrition science, these easy-to-follow, stunningly photographed recipes will appeal to anyone looking to live a longer, healthier life. Featuring Dr. Greger's Daily Dozen—the best ingredients to add years to your life—The How Not to Die Cookbook is destined to become an essential tool in healthy kitchens everywhere.

how not die cookbook: The How Not to Die Cookbook Michael Greger, 2017-12-27 'Dr Michael Greger reveals the foods that will help you live longer' Daily Mail From the author of the international bestseller How Not To Die comes The How Not To Die Cookbook - a lavish, beautifully illustrated cookbook full of delicious recipes based on the groundbreaking nutritional science of the original book. Dr Michael Greger, founder of the wildly popular website Nutritionfacts.org takes his comprehensive, lifesaving science into the kitchen. Why suffer from disease and ill health when the right food is proven to keep you healthy, and without the side effects of drugs? We can avoid heart disease, cancer and our other biggest killers if we use food as medicine, and the How Not To Die Cookbook offers a sustainable and delicious guide to preparing and eating the foods that will prevent and reverse fatal disease. Featuring over 100 easy-to-follow, beautifully photographed plant-based recipes, the How Not To Die Cookbook merges cutting edge science with everyday ingredients from the supermarket to help you and your family eat your way to better health and a longer life.

how not die cookbook: The How Not to Diet Cookbook Michael Greger, M.D., FACLM, 2020-12-08 From Michael Greger, M.D., FACLM, the author of the New York Times bestseller How Not to Die, comes a four-color, fully illustrated cookbook that shares the science of long-term weight-loss success. Dr. Michael Greger founded the viral website Nutritionfacts.org with the aim to educate the public about what healthy eating looks like and connect them with a community through food-related podcasts, videos, and blogs. Since then, Nutritionfacts.org has grown and so has Dr. Greger's platform. How Not to Die and The How Not to Die Cookbook were instant hits, and now he's back with a new book about mindful dieting—how to eat well, lose, and keep unwanted weight

off in a healthy, accessible way that's not so much a diet as it is a lifestyle. Greger offers readers delicious yet healthy options that allow them to ditch the idea of dieting altogether. As outlined in his book *How Not to Diet*, Greger believes that identifying the twenty-one weight-loss accelerators in our bodies and incorporating new, cutting-edge medical discoveries are integral in putting an end to the all-consuming activity of counting calories and getting involved in expensive juice cleanses and Weight Watchers schemes. The *How Not to Diet Cookbook* is primed to be a revolutionary new addition to the cookbook industry: incredibly effective and designed for everyone looking to make changes to their dietary habits to improve their quality of life, weight loss notwithstanding.

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how not die cookbook: *How Not to Die* Michael Greger, Gene Stone, 2017-12-27 Why rely on drugs and surgery to cure you of life-threatening disease when the right decisions can prevent you from falling ill to begin with? 'How Not To Die' gives effective, scientifically-proven nutritional advice to prevent our biggest killers - heart disease, breast cancer, prostate cancer, high blood pressure, diabetes - and reveals the astounding health benefits that simple dietary choices can provide.

how not die cookbook: *The How Not to Age Cookbook* Michael Greger, M.D., FACLM, 2025-04-22 New from Michael Greger M.D., FACLM, whose books have sold more than one million copies worldwide, comes a fully-illustrated cookbook filled with recipes to make you healthier as you age. In his instant New York Times bestseller, *How Not To Age*, Dr. Michael Greger revealed that diet can regulate every one of the most promising strategies for combating the effects of aging. His Anti-Aging Eight streamlined evidence-based research into simple, accessible steps for ensuring physical and mental longevity. Now, in *How Not To Age Cookbook*, decades of scientific research are put to use in over a hundred recipes that will leave readers feeling nourished for years to come. Each of these simple, nutrition-packed dishes uses ingredients that have been proven to promote a healthy lifespan and inspiration from the places around the world where people traditionally live the longest. Grounded in the latest nutrition science, *How Not to Age Cookbook* is chock-full of delicious meals, snacks, and beverages that will keep the body both nourished and youthful.

how not die cookbook: **HOW NOT TO DIE - Summarized for Busy People** Goldmine Reads, 2020-04-20 This book summary and analysis was created for individuals who want to extract the essential contents and are too busy to go through the full version. This book is not intended to replace the original book. Instead, we highly encourage you to buy the full version. Dr. Michael Greger and Gene Stone's *How Not To Die: Discover the Foods Scientifically Proven to Prevent and Reverse Disease* will help you reach your optimal state of wellness and even reverse your current condition. It's direct to the point and directs you to what is important. Well-researched and

well-organized, it explains some of the more common chronic diseases in the world including the natural remedies and changes in the diet that can remedy them. It also includes a discussion of twelve foods that can be able to optimize one's health and prevent a myriad of disease conditions. Short but highly informative, *How Not To Die* will help you to live a long and happy life. Important Lessons you would learn from the summary: · Causes of the most common chronic diseases · Foods to eat to combat these diseases · What are the Daily Dozen · Dangers of pork and poultry · Benefits of a plant-based and whole-grain diet More inside the summary: · Short but detail-oriented book overview · Informative chapter summaries · Interesting bathroom jokes at the beginning of every chapter · A discussion on the common chronic conditions today Wait no more, take action and get this book now!

how not die cookbook: Vegan Mac and Cheese Robin Robertson, 2019-09-17 Who says vegans can't have macaroni and cheese? In this inspiring volume by best-selling vegan author Robin Robertson, you will find more than 50 awesome plant-based recipes for deeply flavorful dishes that take this timeless comfort food in exciting new directions. Like most people, chances are you've eaten a lot of macaroni and cheese in your life. If you're new to a plant-based diet, you might be wondering if you can still enjoy this comforting meal. You'll be happy to know the answer is "Yes!" Robin shows you how to make what she calls Mac Uncheese—rich, delectable pasta dishes featuring vegan cheese sauces that start with plant milks, vegetables, and nuts as their base ingredients. Using these sauces—or, if you prefer, using store-bought vegan cheese—you can make many tempting variants of the cheesy pasta dish, from the familiar and homey, such as Mom's Classic Mac UnCheese, to the globally adventuresome, such as Indian Curry Mac or Salsa Mac and Queso. An entire chapter is devoted to veggie-loaded mac and cheese dishes, like Buffalo Cauliflower Mac, Arugula Pesto Mac UnCheese, or Smoky Mac and Peas with Mushroom Bacon. Another chapter serves up meatless mac and cheeses made meaty with lentils, jackfruit, mushrooms, and more. And, for delicious fun, there are recipes for Mac and Cheese Balls, Mac 'n' Cheese Pizza, Waffled Mac and Cheese, and Cheesy Mac Muffins. In addition to the recipes, *Vegan Mac and Cheese* features lists of toppings, add-ins, and other ways to be creative with these plant-based mac and cheese recipes, which will warm your soul all year long.

how not die cookbook: My Three Year Journey to the New York City Marathon Hae S. Bolduc, 2022-10-23 Journaling for this book began when Hae was accepted into the New York City Marathon. She achieved a qualifying time a year earlier at the Rome Marathon in April 2018. Starting in February 2019 she began writing about her daily training, her nutrition, and her workout recoveries—how she learned from training mistakes, struggles, disappointments, and triumphs, all the while intertwining her life's pearls of wisdom and understanding of running as an amateur athlete. Targeting the 2019 New York City Marathon, her training became a three-year journey to finally run the marathon in 2021.

how not die cookbook: Age at Work Jeff Hearn, Wendy Parkin, 2020-11-11 *Age at Work* explores the myriad ways in which 'age' is at 'work' across society, organizations and workplaces, with special focus on organizations, their boundaries, and marginalizing processes around age and ageism in and across these spaces. The book examines: how society operates in and through age, and how this informs the very existence of organizations; age-organization regimes, age-organization boundaries, and the relationship between organizations and death, and post-death the importance of memory, forgetting and remembering in re-thinking the authors' and others' earlier work tensions between seeing age in terms of later life and seeing age as pervasive social relations. Enriched with insights from the authors' lived experiences, *Age at Work* is a major and timely intervention in studies of age, work, care and organizations. Ideal for students of Sociology, Organizations and Management, Social Policy, Gerontology, Health and Social Care, and Social Work.

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Ready to discover a healthier path to shedding pounds? Are you struggling with Emotional Eating and Midnight Snacking? Imagine Gaining Control of Your Cravings Without Feeling Deprived. Fed up with Yo-Yo weight loss? Want to Finally Break the Cycle and Maintain the Results You Work So Hard For? While your experience is completely normal for losing weight, that will all change when you apply the information you'll find inside this book. No matter your experience, we have you covered **THIS BOOK APPROACHES WEIGHT LOSS FROM A TOTAL HEALTH HOLISTIC PERSPECTIVE**. This revolutionary approach addresses common weight loss questions, health concerns and uncovers the underlying reasons behind your past struggles and guides you with proven strategies that adapt to your body's unique needs. Say goodbye to frustration and hello to results that last. It's not about willpower, it's about empowerment. This book delves into the understanding of Weight Loss, Obesity, Metabolism, Diets as well as Exercises, helping you cultivate a mindset that supports your weight loss journey. Say farewell to self-sabotage and hello to sustainable change driven by newfound confidence.

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how not die cookbook: The how Not to Die Cookbook Michael Greger, Gene Stone, Robin G. Robertson, 2017 Black bean burgers, spinach and mushroom burritos ... a plant based diet can replace your current menu and make you healthier. By focusing on fruits, vegetables, nuts and whole grains, you can add years to your life. Greger offers a delectable, easy-to-prepare, plant-based dish to help anyone eat their way to better health. Rooted in the latest nutrition science, these recipes are destined to become an essential tool in healthy kitchens everywhere.

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these days news about breast cancer—the number one killer of women ages twenty to fifty-nine—is everywhere. Chances are you know someone who has had it. But did you know that choices you make every day bring you closer to breast cancer—or move you farther away? That there are ways to reduce your risk factors? And that many of the things you’ve heard regarding the causes of breast cancer are flat-out false? Based on Dr. Kristi Funk’s experience as a board-certified breast cancer surgeon, she knows for a fact that women have the power to reduce breast cancer risk in dramatic ways. Many women believe that family history and genetics determine who gets breast cancer, but that’s not true for most people. In fact, 87 percent of women diagnosed with breast cancer do not have a single first-degree relative with breast cancer. This book will help you: Learn the breast-health basics that every woman should know Reduce your cancer risk and recurrence risk based on food choices and healthy lifestyle changes backed by rigorous scientific research Understand the controllable and uncontrollable risk factors for breast cancer Outline your medical choices if you’re at elevated risk for or are already navigating life with breast cancer There have been few solid guidelines on how to improve your breast health, lower your risk of getting cancer, and make informed medical choices after treatment—until now. With her book available in 10 languages and in more than 30 countries, Dr. Funk is passionate about her mission of educating as many women as possible about what they can do to stop breast cancer before it starts. Praise for *Breasts: The Owner’s Manual*: “Dr. Funk writes *Breasts: The Owner’s Manual* just like she talks: with conviction, passion, and a laser focus on you.”—Dr. Mehmet Oz, Host of *The Dr. Oz Show* “*Breasts: The Owner’s Manual* will become an indispensable and valued guide for women looking to optimize health and minimize breast illness.”—Debu Tripathy, MD, Professor and Chair, Department of Breast Medical Oncology, University of Texas MD Anderson Cancer Center “*Breasts: The Owner’s Manual* not only provides a clear path to breast health, but a road that leads straight to your healthiest self. As someone who has faced breast cancer, I suggest you follow it.”—Robin Roberts, Co-anchor, *Good Morning America*

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