### Comfort Cuisine

# High Calorie High Protein Meal Ideas

Maintaining your weight during and after cancer treatment is an important part of taking care of your health. When you have cancer and when you're undergoing cancer treatment, your body needs more energy. You may also have a poor appetite or difficulty eating which can reduce the energy you give your body.

Incorporating high calorie, high protein foods when you do eat will close this energy gap and help you maintain your weight during and after treatment.

# Fruits and Vegetables

Fruits and vegetables are rich sources of vitamins, minerals and fiber. Canned and frozen fruits and vegetables are comparable nutritionally to fresh and can be less expensive and readily available at grocery stores, convenience stores, food banks and more.

# Ways to add energy and protein to fruits and vegetables:

- Use nut/seed butter as a dip for fruit and vegetables
- · Add butter or vegetable oil to cooked vegetables
- · Pair fruit with cheese or whole milk yogurt

Blend fruit and/or vegetables into a smoothie with nut/seed butter and whole milk (add heavy cream or half & half if additional energy is needed)





#### **Fats**

Fats can add more energy to your diet and help food taste good/better.

# Ways to add fat to foods:

- Sauces
- · Butter & oils (vegetable, canola, olive, avocado)
- · Use full fat dairy products

### **Protein**

Protein is found in foods

# Lower cost foods that are high in protein include:

- Canned beans
- canned in oil for more calories)
- · Canned chicken (use in salads, soups or

Grains provide the body with energy, vitamins and minerals, and fiber. Examples include:

Rice

**Grains** 

- Pasta
- Oats
- Quinoa
- Bread
- Fortified cereals

Add nut/seed butters to oatmeal, bread, crackers

Ways to add energy and protein to grains:

- · Add vegetable oils or butter to pasta, rice, breads, crackers
- · Use whole fat dairy milk when baking or eating cereal or oatmeal
- Top whole milk yogurt with granola or other cereal
- Pair beans with rice and add butter and/or vegetable oil
- Serve pasta with ground beef, chicken, Italian sausage, tempeh; coat pasta with oil or butter prior to topping with protein and sauce

like fish, poultry, meat, tofu, tempeh, eggs, dairy, nuts and nut butters, beans, peas, and lentils.

- Canned fish (choose
- sandwiches)
- Nut and seed butters
- Dairy products
- · Frozen edamame