

## 14-Day Gut Health Challenge

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Day 1: Intro to Gut Health	Day 2: Circadian Rhythm	Day 3: Hydration	Day 4: Plant Power
Lesson: Recognizing signs of an	Lesson: Your internal body clock	Lesson: Water is essential for	Lesson: A variety of plants supply
unhealthy gut.	affects digestion.	digestion and nutrient absorption.	the diverse fibers our gut needs.
Example: Frequent bloating can	Example: Eating late at night can	Example: Insufficient water can lead	Example: Consuming different
indicate imbalanced gut flora.	disrupt digestion due to misalignment with your body's	to constipation.	colored vegetables ensures a spectrum of nutrients.
Action Steps: Take the gut health	natural rhythm.	Action Steps: Drink at least 8	
quiz. Track symptoms such as		glasses of water. Observe changes	Action Steps: Introduce three new
bloating and energy levels. Note any	Action Steps: Set consistent meal	in bowel movements. Refill your	plant-based foods like beetroot,
recurrent symptoms over the next	and sleep times. Reflect on your	water bottle right now.	Brussels sprouts, and rainbow
two weeks.	digestion at day-end. Avoid late- night snacking tonight.		chard. Make a colorful salad for dinner.
Day 5: Food Intolerance	Day 6: Mindful Movement	Day 7: Plan for Success	Notes
Lesson: Not every "healthy" food is	Lesson: Stress can negatively	Lesson: Preparedness reduces	
suitable for everyone.	impact gut health.	reliance on processed, gut-harming foods.	
Example: Some individuals might	Example: Chronic stress might lead		
find broccoli causes bloating.	to conditions like IBS.	Example: Having a prepared salad	
		prevents opting for a fast-food	
Action Steps: Reflect on foods that	Action Steps: Engage in 15 minutes	burger.	
lead to discomfort. Learn about	of gentle yoga. Note any changes in	Action Steps: Draft a week-long	
elimination diets. Remove one suspected food from your diet for a	stress or digestion. Dedicate 10 minutes to meditation tonight.	meal plan. Prep some meals in advance. Make a shopping list of	
week.		gut-friendly foods.	
		gat menaly roods.	



Day 8: Rock Your Fiber Intake	Day 9: Fermentation Fun	Day 10: Legume Love	Day 11: Sprout Revolution
<b>Lesson:</b> Fiber is the primary food for our gut bacteria.	<b>Lesson:</b> Fermented foods introduce beneficial bacteria to our gut.	<b>Lesson:</b> Legumes are fiber powerhouses.	<b>Lesson:</b> The sprouting process increases nutrient absorption.
<ul> <li>Example: Oats are an excellent source of beta-glucans, a type of fiber beneficial to our gut.</li> <li>Action Steps: Incorporate a high-fiber oat recipe. Start your day with a fiber-rich breakfast. (see notes for recipe)</li> </ul>	<ul> <li>Example: Kimchi can provide both probiotics and fiber.</li> <li>Action Steps: Explore its benefits with our quick-start guide. Add a fermented side to your next meal.</li> </ul>	<ul> <li>Example: Chickpeas can be turned into delicious hummus, providing both protein and fiber.</li> <li>Action Steps: Create a legume-centric dish tonight and snack on a legume-based dish tomorrow.</li> </ul>	<ul> <li>Example: When seeds go through the sprouting process, their nutrient content becomes more accessible and bioavailable.</li> <li>Action Steps: Experiment with sprouted quinoa or almonds in a salad. Try a sprout-enhanced salad for lunch.</li> </ul>
Day 12: Leafy Green Day	Day 13: Taking Action	Day 14: Congratulations!	Notes
<b>Lesson:</b> Greens are packed with essential micronutrients.	<b>Lesson:</b> A balanced diet promotes better digestion.	<b>Lesson:</b> Supplements can fill gaps but shouldn't replace real food.	<b>Brekky Overnight Oats</b> 1/2 cup old-fashioned rolled oats 1 tablespoon chia seeds
<b>Example:</b> Spinach is high in magnesium, essential for muscle function.	<b>Example:</b> A meal balanced in protein, healthy fats, and fiber ensures steady digestion.	<b>Example:</b> Probiotic supplements can help, but yogurt also offers live cultures plus other nutrients.	1/2 cup any milk Instructions: Combine oats and chia seeds in a
Action Steps: Whip up a green smoothie. Reflect on energy and digestion. Add a handful of kale to your dinner.	Action Steps: Cook a new, fiber- abundant recipe. Reflect post-meal. Share your dish's photo on social media with #GutHealthChallenge.	<b>Action Steps:</b> Remember, it's not just about these two weeks; it's about building sustainable habits for life. Stay proactive and stay healthy!	jar. Pour in milk. Stir well, seal, and refrigerate overnight. Stir before eating, add berry toppings if desired.

