Soft and Moist, **High-Protein Menu Ideas**

Your body needs more protein during treatment to stay strong and maintain your muscle. The following list has foods that are easy to eat, soft, and moist, and also have a lot of protein.

Eggs and Egg Dishes

- Hard-boiled eggs
- Scrambled eggs
- Poached eggs
- French toast
- Custard
- Deviled eggs
- Egg salad
- Quiche

- Eggs Benedict
- Omelet
- Soufflé

Other:

Meat Salads

- Chicken salad
- Ham salad
- Other:

- Roast beef salad
- Seafood salad
- Tuna salad
- Turkey salad

Soft Meats

Beef stew

Other:

- Chicken pot pie
- Flaked fish with dill sauce
- Meatloaf with gravy
- Chicken and dumplings
- Shredded pot roast
- Ground hamburger in creamy sauce

Soft Cheese Foods

- Cheesecake
- Cheese cubes, string cheese
- Ricotta cheese

Other:

- Macaroni and cheese
- Cottage cheese
- Cheese fondue
- Grated cheese on top of soup or casserole
- Cheese topping on baked or mashed potato
- Cheese sauce on vegetables



Milk and Dairy Foods

- Whole or reduced-fat (2%) milk
- Chocolate milk
- Creamy hot cereals
- Eggnog (pasteurized) Dry milk mixed into
 - casseroles
- Hot cocoa made with milk Pudding pops
- Ice cream ■ Gelato
- Malts

- Smoothies
- Milkshakes Yogurt, Greek yogurt
- Mousse
- Frozen yogurt
- Pudding

Other:	

Soups

Other:

- Bean soup
- Cream of asparagus
- Cream of broccoli
- Cream of celery
- Cream of chicken
- Cream of mushroom
- Cream of tomato
- Split pea soup
- New England clam chowder
- Potato soup

Vegetarian Options

- Baked beans
- Lentils
- Edamame
- Refried beans
- Hummus
- Pinto beans
- Other:

- Protein-enriched plant
 - milks
- Peanut butter
- Chickpeas
- Split peas
- Nut butters

- Veggie burgers
- Soy yogurt
- Tofu
- Tempeh
- Soy milk

Protein-Fortified Milk

- 4 cups (1 quart) whole milk
- 1 cup nonfat instant dry milk

Pour liquid milk into a deep bowl. Add dry milk and beat slowly with mixer until dry milk is dissolved (usually less than 5 minutes). Refrigerate and serve cold.

Yield: four (4) 1-cup servings

Nutrition information per serving: 211 calories, 14 grams protein



^{*}Use reduced-lactose milk if it works better for you.