



# Stage Two –PUREE/SOFT

**Start:** Post op Day 14 (or later if necessary)

**Duration:** 4 to 6 weeks

**UNTIL:** \_\_\_\_\_

This stage will add more variety and should allow for a more structured eating plan of **three meals** per day with a **protein shake/snack** between your meals. You are still healing during this time, but you should be able to start reaching your fluid and protein goals as you progress through this stage. Eat your **protein** choice **first** when having a meal or snack.

## Protein Sources

✓ 1 oz = 6-12 g of protein

✓ Serving size per meal:  
**2 oz or ¼ cup**

✓ Always build your meal around **protein!**

- ☐ **Non-fat** or **low-fat** soft cheese; cottage cheese, ricotta, string cheese sticks
- ☐ **Non-fat** yogurt (Greek style has more protein, <10 g sugar)
- ☐ Tofu
- ☐ Eggs/egg substitutes; soft boiled, scrambled or poached
- ☐ **Cooked beans**; lentils, black, kidney, white, fat-free refried beans, garbanzo, hummus. Puree if needed. Soft, mashed.
- ☐ **Canned** tuna or salmon, packed in water (low sodium)
- ☐ **Canned** extra-lean chicken, packed in water (low sodium)
- ☐ Protein supplements (at least 1/day)

## Vegetables – COOKED

✓ Serving size per meal:  
**1-2 oz** – puree if needed

✓ Canned or frozen are fine –  
make sure they are **low sodium**

- ☐ Carrots
- ☐ Green beans
- ☐ Squash
- ☐ Potatoes – sweet, white, red (**no skins**)
- ☐ Mushrooms
- ☐ **Peeled** tomatoes
- ☐ Low sodium tomato juice
- ☐ Cooked spinach

## Fruits

✓ Serving size per meal:  
**1-2 oz** – puree if needed

- ☐ Unsweetened apple sauce (no sugar added)
- ☐ Fruits packed in their own juices – peaches; infant foods
- ☐ Ripe bananas
- ☐ Ripe melon, cantaloupe, honeydew, watermelon (**no seeds**)
- ☐ Baby foods <5 g sugar

## Other foods

✓ Serving size per meal:  
**1-2 tablespoons**; up to **1-2 oz**  
or **¼ cup** depending on item

- ☐ Unsweetened Oatmeal, Cream of Wheat, Cream of Rice
- ☐ Low fat/sodium soups – all allowed on liquid diet
- ☐ Sugar free Jell-O or popsicles
- ☐ Sugar free pudding
- ☐ Healthy fats – olive oil or avocado (1/8<sup>th</sup>)
- ☐ Mrs. Dash, cinnamon & artificial sweeteners may be used

## Food preparation tips:

**Pureed foods:** These should be the consistency of applesauce or thin mashed potatoes. Place chopped foods in blender or food processor. Add enough liquid to cover the blades. Blend until food is smooth and free of chunks. Use broth or skim milk instead of water to puree foods; water will dilute the flavor of the food. You may use herbs and spices for flavor.

**Moist Cooking methods:** When preparing your foods, it is best to use a moist cooking method such as poaching, simmering, boiling, stewing, blanching, braising and steaming. This style of cooking is better tolerated as foods do not get too tough or chewy and remain soft.

**Soft foods:** You should be able to mash foods with the back of a plastic fork. You will still need to chew foods well. Your new stomach does not produce as much acid as before which contributes to breaking down foods.

## Points to remember...

- ✓ **Chew your foods well**
  - Make sure to get to an apple sauce consistency before swallowing
- ✓ **Eat Slowly, take small bites**
  - Eating too fast can cause discomfort, nausea or vomiting
- ✓ **No more than 4 ounces per meal (*half* should come from proteins)**
  - Use small Tupperware/Pyrex or ramekins to help with measuring servings
- ✓ **Stop as soon as you are full**
  - You may only be able to tolerate a *couple tablespoons* at a time in the beginning
- ✓ **Only one new food at a time**
  - If you do not tolerate something; leave it alone for a couple days before you try it again
- ✓ **Keep hydrated – goal of 48 - 64 ounces per day**
  - Try to consume *4-6 ounces* every hour or take *sips* every 30 minutes to help reach this goal
- ✓ **Eat and Drink separately**
  - Do not drink with the meal and **wait 30 minutes AFTER** eating before drinking fluids
- ✓ **Build each meal around PROTEIN – goal of 60 grams per day**
  - This goal should start getting easier to reach
  - Use protein supplements between meals to help reach this goal
- ✓ **Walk daily**
  - Increase physical activity as able/recommended by the surgeon
- ✓ **Take your Vitamins!**

## Foods to AVOID:

- ✓ **Sticky foods:** Soft bread, sticky or sweet rice, spaghetti and other pastas, macaroni and cheese, melted cheese, peanut butter (smooth or crunchy), raisins, prunes, other dried foods
- ✓ **Crunchy foods:** Granola, cereal with nuts, raw vegetables, salad, nuts, popcorn, chips (even baked)
- ✓ **Tough foods:** Tough or chewy meat/chicken/turkey, pork chops, hot dogs, ham, whole pieces of corn or whole peas (these may be pureed before eating them to dissolve the outer husk)
- ✓ **High-fat foods:** Butter, margarine, regular mayonnaise, sour cream, cream cheese, salad dressing, whole milk, half and half, ice cream, cakes, cookies, pies, other desserts, bacon, sausage, gravy
- ✓ **Foods with seeds, peels or husks:** Strawberries, blackberries, raspberries, blueberries, pineapple, figs, guava, pomegranate, prunes, dates, grapes, raisins
- ✓ **No raw fish**
- ✓ **Breads/Pasta/Rice/Crackers/Tortillas:** Any versions of these types of food should be avoided for the first 8 weeks after surgery
- ✓ **Alcohol:** NOT recommended to consume in the first year after having any weight loss surgery
- ✓ **Sugary and Highly Caffeinated Drinks:** Any drink with sugar, corn syrup, or fructose like soda and some fruit juices can lead to dumping syndrome. No caffeine within the 1<sup>st</sup> month of surgery.

## A note on tolerance:

Food intolerances may develop after surgery. It is important to add only one new food to a meal at a time so you know what food is causing the intolerance. If nausea or vomiting occurs; stop eating solids and return to Stage 1 liquids for 1-2 days. Call the office if these symptoms persist.

If you experience issues with a certain food, wait a few weeks and try it again. It is best to try new foods at home. Food intolerances vary from person to person.

## Stage 2 Puree Sample Menu:

<b>Breakfast</b>	Calories	Carbs	Fat	Protein	Sodium	Sugar
1/4 cup (2 oz) egg whites, cooked and puree	30	0	0	6	91	0
1/4 cup (2 oz) fat free refried beans (canned, low sodium)	55	8	2	3	175	0
	<b>85</b>	<b>8</b>	<b>2</b>	<b>9</b>	<b>266</b>	<b>0</b>

## Lunch

1/4 cup (2 oz) low fat cottage cheese	40	2	2	7	120	2
1/4 cup (2 oz) pureed peaches (in juice)	34	8	0	0	4	8
	<b>74</b>	<b>10</b>	<b>2</b>	<b>7</b>	<b>124</b>	<b>10</b>

## Dinner

1/4 cup (2 oz) pureed chicken breast	60	0	1	13	210	0
1/8 <sup>th</sup> portion ripe avocado, mashed	40	2	4	1	2	0
2 Tbsp (1 oz) hummus (Sabre)	70	4	5	2	130	0
	<b>170</b>	<b>6</b>	<b>10</b>	<b>16</b>	<b>342</b>	<b>0</b>

## Snacks

Bariatric Advantage - High Protein Meal - Chocolate , 2 Scoops (42g)	160	8	2	27	320	1
Bariatric Advantage - High Protein Meal - Chocolate , 2 Scoops (42g)	160	8	2	27	320	1
	<b>320</b>	<b>16</b>	<b>4</b>	<b>54</b>	<b>640</b>	<b>2</b>

<b>Totals</b>	<b>649</b>	<b>40</b>	<b>18</b>	<b>86</b>	<b>1372</b>	<b>12</b>
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## Stage 2 Soft Foods Sample Menu:

<b>Breakfast</b>	Calories	Carbs	Fat	Protein	Sodium	Sugar
Quaker Oats - Instant Oatmeal Packets - Original, 1 Packet (28g)	100	19	2	4	75	0
1 cup skim milk	90	13	0	8	130	12
1 soft boiled egg	60	0	5	6	70	0
	<b>250</b>	<b>32</b>	<b>7</b>	<b>18</b>	<b>175</b>	<b>12</b>

## Lunch

1/4 cup (2 oz) canned tuna (in water)	70	0	0	16	180	0
1/2 cup soft cooked carrots	25	6	0	0	45	3
1 Tbsp Fat Free Mayonnaise (Kraft)	10	2	0	0	120	1
Yoplait - Greek 100 Calorie Vanilla Yogurt , 5.3 oz	100	11	0	13	55	7
	<b>205</b>	<b>19</b>	<b>0</b>	<b>29</b>	<b>400</b>	<b>11</b>

## Dinner

1/4 cup (2 oz) canned chicken breast (in water)	60	0	1	13	210	0
1/2 cup no salt canned cut green beans (Del Monte) *can drain and rinse canned vegetables to lower sodium	15	3	0	1	10	1
Popsicle - Sugar Free Tropicals, 1 piece	15	4	0	0	0	0
	<b>90</b>	<b>7</b>	<b>1</b>	<b>14</b>	<b>220</b>	<b>1</b>

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	<b>320</b>	<b>16</b>	<b>4</b>	<b>54</b>	<b>640</b>	<b>2</b>

<b>Totals</b>	<b>865</b>	<b>74</b>	<b>55</b>	<b>115</b>	<b>1435</b>	<b>25</b>
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## Bariatric Stage 2 Resources to Recipes:

<https://bariatricbits.com/>

<https://www.barilife.com/blog/gastric-sleeve-pureed-diet-recipes/>

<https://store.bariatricpal.com/pages/meal-plans-for-the-pureed-foods-weight-loss-surgery-diet>

<https://www.bariatricfoodcoach.com/category/recipe/s/bariatricsoftrecipes/>

Skim Ricotta Dip\*\*blend to puree consistency (possibly add broth): <https://bari-tasty.com/spinach-ricotta-dip/>

Pumpkin soup: <https://www.bariatricfusion.com/blogs/recipes/bariatric-recipes-easy-pumpkin-puree-soup>

Lentil soup <https://www.eatingwell.com/recipe/7873875/vegan-weight-loss-lentil-soup/> [\*AVOID Crushed red pepper/ spicy seasonings]

Mashed potatoes with garlic powder and fat-free gravy

Mashed sweet potatoes (garlic powder, cumin, low fat or nonfat milk, salt and pepper to taste)

Well cooked, soft green beans with garlic & light parmesan cheese

Low sodium miso soup with soft silken tofu

Split Pea Soup

