

RUTGERS Cancer Institute of New Jersey RUTGERS HEALTH



Pureed Diet

What is a pureed diet?

A pureed diet is regular food that is blended, mashed or whipped to be smooth and free of lumps, just like pudding. Foods with nuts or seeds, and uncooked fruits and vegetables are not allowed on this diet.

Why do I need to follow a pureed diet?

You may need a pureed diet if you have problems chewing or swallowing your food. Pureed foods are "ready to swallow" and do not need any extra chewing. The goal of a pureed diet is to get you to eat enough food for you to maintain your weight. Adding foods that are high-calorie and high-protein can sometimes be helpful. Ask your healthcare team for these handouts: "Suggestions to Increase Calories" and "Nutrition Guidelines: Protein."

How do I make pureed foods?

- Cook food first and then cut-up into small pieces.
- Allow food to cool.
- Place food in a processor or blender to puree it.
- Add a liquid you like such as milk, half and half, broth, fruit or vegetable juice, gravy, sauce, or nutrition supplement drink.
- Puree the food until it is thick, like pudding.
 - Add more liquid to food if it is too thick.
 - Add potato flakes or commercial thickeners, such as Thick-It[®] or Thicken Up[®], to food if it is too thin.

What is a slurry?

A slurry is used to make foods soft and moist, allowing for easier swallowing. Some foods that are dry and crumbly, such as muffins, biscuits, breads, cakes and cookies, should be softened with a slurry instead of pureed. To create a slurry, you can use unflavored gelatin powder or cornstarch. You can find these in your local grocery store.

How do I make a slurry?

- Dissolve 1 tablespoon of gelatin or cornstarch in 2 cups of liquid, such as water, broth, or juice.
 - If using gelatin, do not chill or let the mixture harden, like you would when making Jell-O[®].
- Pour the slurry mixture over the food.
- Allow to set for 15 minutes or until the food is completely softened.

Cooking and Preparation Tips

- Use sugar, salt, pepper and other seasonings to flavor food.
- Puree larger amounts of food items and freeze them for future meals and snacks.
- Reheat foods carefully so a tough outer crust does not form on them.
- To save time, you can buy baby food. Just be sure to strain it before eating.



The table below lists different foods from each food group that you should choose and avoid while on a pureed diet:

Food Group	Try These Foods	Foods to Avoid
Starches	• Pureed bread, rolls, pastries, pancakes,	• Any foods that have not been
(Breads, Cereals, Rice,	waffles, crackers, sweet rolls, muffins,	pureed
and Pasta)	pasta, noodles, and rice	• Dry cereals, oatmeal or cooked
	• Smooth, cooked cereal (Grits, Cream of	cereals with lumps, seeds, or chunks
	Wheat [®] , Cream of Rice [®])	• Cooked cereals with nuts or seeds
	• Broth, strained cream soup	• Granola
	Mashed potatoes (no lumps)	Potato skins
	• Pureed rice (cooked, then pureed)	
Proteins	• Pureed meat, fish, or poultry	Fried meats
(Meats, Fish, Poultry,	• Pureed legumes, hummus	• Sausages or other products with
Eggs	• Pureed scrambled eggs or egg substitute	tough skins
And Tofu)	• Smooth peanut butter	Poultry skin
, ,	Pureed casseroles	• Fish with bones
	• Pureed tofu	• Fried eggs
		• Nuts, crunchy peanut butter
Fruits	• Pureed fruits (without skins or seeds),	• Any whole fruits that have not been
	well mashed fresh bananas and avocados	pureed (fresh, frozen, canned or
	• Fruit juices and nectars	dried)
	• Applesauce	• Any fruit with seeds, tough skins,
		or that are stringy
		• Coconut
Vegetables	Pureed vegetables	• Raw or fried vegetables that have
-8	Vegetable juices	not been pureed and that have seeds,
	• Tomato paste and sauce without seeds	tough skins, or are stringy
		• Tomatoes or tomato sauce with
		seeds
Milk/Cheese	• Milk and milk beverages/drinks	Tapioca or rice pudding
	• Smooth pudding	• Yogurt and ice cream with fruit
	• Smooth yogurt and custards	chunks, nuts or seeds
	• Ice cream and milkshakes	• Hard cheeses
	Cheese sauce	
	Pureed cheese	
	Pureed macaroni and cheese	
Sweets and Desserts	• Pudding, sherbet, ice cream, custard,	• Baked goods with nuts, seeds, or
	gelatin, fruit ice, pudding pops, shakes	coconut
	• Smoothies	• Chocolate, butterscotch, or peanut
	Pureed cakes and pies	butter chips
	• Jelly, sugar, honey, syrups	Marmalade
	• Whipped topping	Popcorn
Fats, Drinks and	Margarine, butter, gravy, sauces	• Fats that are lumpy or have coarse,
Condiments	• Salt, pepper, and ground spices	chunky additives such as nuts and
Containionto	Cooking fats and oils	seeds
	Salad dressings and mayonnaise	
	Cream and cream substitutes	
	• Coffee, tea or any other smooth	
	beverages/drinks	
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Sample Meal Plan*

Breakfast:

¹/₂ cup Cream of Wheat[®], sprinkled with sugar 1 pureed scrambled egg 1 slice of bread (with slurry or pureed) with jelly & butter 1 cup coffee with cream

Mid-morning Snack:

1/2 cup vanilla pudding

Lunch:

1 cup cream of chicken soup, strained ¹/₂ cup pureed macaroni and cheese 1 cup 2% milk

Afternoon Snack:

6 oz. smooth yogurt mixed with ¹/₂ cup pureed peaches

Dinner:

¹/₂ cup pureed meatloaf with ketchup ¹/₂ cup mashed potatoes with gravy ¹/₂ cup pureed carrots and ¹/₄ cup pureed peas, mixed together ¹/₂ mashed banana Iced tea

Evening Snack:

1 chocolate milkshake



*This is a sample menu plan. There are foods not listed in this sample that you can eat while following a pureed diet. Please do not limit your intake to just the foods listed on this menu.

If you are in need of immediate assistance, please call 732-235-2465 and select the option that best meets your needs.

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