

Can certain nutrients help your noggin? Certain oils and nuts provide heaping helpings of compounds called polyphenols. These powerful anti-inflammatories can fight cell damage in the brain. They may also boost brain blood flow and even spur the growth of new neurons.

Cook Your Way Clever

To work more of these foods into your diet, make olive oil your go-to for all your cooking needs. Use it instead of butter or other saturated fats while sautéing, stir-frying and even baking.

Or try these unique techniques:

- Toss pine nuts or slivered almonds into your green beans.
- Dip whole-grain bread in flavorful extra-virgin olive oil.
- Soat lean meat with bright-green crushed pistachios.
- Schoose cashew-based vegan cheese.
- Want an easy recipe that combines nuts and oil olive? Try the summer-perfect pesto recipe below.

Basil and Sun-dried Tomato Pesto

Fresh basil is one of summer's joys. Load up the blender for a flavorful sauce in no-time.

- 2 tablespoons sun-dried tomatoes in oil (drained)
- 2 cups gently packed fresh basil leaves
- 2 cloves garlic, peeled and crushed
- 😼 🏼 ¼ cup olive oil
- ✤ ¼ cup pine nuts or walnuts
- 🐓 🧏 cup grated parmesan cheese

Add everything to blender. Run on chop until all ingredients are blended. Cover and refrigerate extra sauce.

Sources: Centers for Disease Control and Prevention; The Mayo Clinic