\mathbb{X} in



In this Issue...

Preventing Diabetic Foot Complications

THE FOOT & ANKLE

- Black Friday Survival Guide for Your Feet
- Recipe of the Month Fall Harvest Salad with Butternut Squash and Apple



Preventing Diabetic Foot Complications

November is American Diabetes Month. In the last two decades, the prevalence of diabetes has increased significantly. It's estimated that 37.3 million people in the U.S. have diabetes (one in five). What's more, of that number, 8.5 million have the disease but have not been diagnosed.

Read More Here

Black Friday Survival Guide for Your Feet



Many brick-and-mortar stores are struggling. With the holidays approaching, we may see crazier than ever Black Friday shopping deals designed to get consumers into the stores. If you're a bargain-loving, post-Thanksgiving holiday shopper, we've got some suggestions for how to help your feet stand firm through Black Friday.

Read More Here



Recipe of the Month

Fall Harvest Salad with Butternut Squash and Apple

Fall harvest salad with roasted butternut squash and apple is the only salad recipe you need this fall or winter. It's healthy, wholesome, and nourishing.



Ingredients

- ¹/₂ large **butternut squash**, *cut into* ¹/₂*-inch cubes* (4 cups)
- 2 tablespoons olive oil
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- 1/2 teaspoon **salt**
- ¹/₄ teaspoon **black pepper**
- 1 (5 oz.) package baby kale
- 1 medium **apple**, *cut into ½ inch pieces*
- 1/2 cup **pomegranate seeds** (seeds from 1/2 medium pomegranate)
- ¹/₄ cup **feta cheese**, *crumbled*
- ¹/₂ cup **pepitas** (no shell pumpkin seeds), *toasted*

Apple Cider Vinaigrette

- 2 tablespoons apple cider vinegar
- ¹/₄ cup **olive oil**
- ¹/₂ tablespoon **Dijon mustard**
- ¹/₂ teaspoon **salt**
- ¹/₄ teaspoon ground black pepper

Directions

- 1. Preheat oven to 400 F. In a large mixing bowl, toss together butternut squash, olive oil, Italian seasoning, garlic powder, salt, and pepper. Transfer to a <u>quarter-sheet</u> and roast for 30 minutes until tender.
- 2. Combine baby kale, roasted butternut squash, apple, pomegranate seeds, feta cheese, and toasted pepitas in a large serving bowl.
- 3. Whisk vinegar, olive oil, mustard, salt, and pepper in a small mixing bowl. Pour the desired amount of dressing over the salad and toss to combine.

Notes:

How to toast pumpkin seeds: Add ¹/₂ cup raw pepitas (no shell pumpkin seeds), ¹/₂ tablespoon olive oil, 1 teaspoon honey, and 1/2 teaspoon salt in a small mixing bowl. Stir together to combine. On a parchment-lined quarter sheet baking pan, arrange pepitas in a single layer and bake for 8-10 minutes in a preheated 350 F oven.

Make ahead instructions: To make this fall harvest salad ahead of time, roast the butternut squash, prep the ingredients (except for the apple due to browning), and make the dressing. Store in separate airtight containers. When ready to serve, chop up an apple, assemble the salad, and toss it with the dressing.

How to store: This salad is best eaten fresh since the apple cider vinaigrette will start to soften the kale. If you have leftovers, keep them for 1-2 days in an airtight container in the refrigerator.

Recipe courtesy of <u>www.aheadofthyme.com</u>



- In the United States, Thanksgiving is celebrated on the fourth Thursday of November. It's a time for families and friends to come together, enjoy a feast, and give thanks for the year's blessings.
- The day after Thanksgiving, Black Friday, is one of the biggest shopping days of the year in the United States, marked by major discounts and sales.
- November 11th is Veterans Day in the United States, a day to honor and thank all military veterans for their service and sacrifice.
- Several significant historical events occurred in November, including the fall of the Berlin Wall in 1989, the signing of the Armistice ending World War I on November 11, 1918, and the launch of the first space station, Salyut 1, by the Soviet Union in 1971.
- On November 2, 1983, President Reagan signed the bill establishing the Dr. Martin Luther King Jr. holiday, which is held on the third Monday in January.

Meet Our Doctor



Ross S. Cohen, DPM

Our Office Mon: 9:00am - 4:30pm The Foot & Ankle Center of Maryland Tue: 9:00am - 6:30pm 808 Landmark Drive, Suite 225 Wed: 9:00am - 3:00pm Glen Burnie, MD 21061 (phones only no patient hours) 410.761.3501 Thu: 9:00am - 6:30pm Fri: 9:00am – 4:30pm Need More info? <u>CONTACT US →</u> f X in The Foot & Ankle Center of Maryland

Disclaimer: Content of this newsletter may not be used or reproduced without written permission of the author. This newsletter is not intended to replace the services of a doctor. No expressed or implied guarantees have been made or are made by the author or publisher. Information in this newsletter is for informational purposes only and is not a substitute for professional medical advice.

