

Transitioning from Pureed Foods to Table Foods

Pureed Foods

Initial feedings should be strained/pureed to be the consistency of nectar or "thick milk".

Thin purees to try:

- Single grain cereal mixed with formula, breast milk or other milk (rice, brown rice, oatmeal, barley, quinoa, millet, kasha)
- 1st of 2nd stage baby fruits or baby vegetables
- 1st or 2nd stage baby meats mixed with pureed baby fruits or baby vegetables
- Pureed fruit
- Pureed vegetables
- Pureed grains
- Pureed pinto beans, black beans, garbanzo beans, lentils
- Pureed potatoes, sweet potatoes, yams
- Yogurt

(thin foods with formula, milk or broth as needed)

Transition to thicker pureed foods gradually, as tolerated.

- Pureed rice, noodles, pasta
- Pureed soups and stews
- Tofu
- Pureed meats canned tuna or salmon
- Pureed pinto or black beans
- Pureed lentils or split peas

- Pudding or custard
- Squeeze cheese
- Frozen yogurt or "gogurts"
- Smoothies
- Hummus
- Avocado

Easily dissolvable solids – "meltables"

Try small pieces of easily dissolvable foods when your infant/child is learning to chew:

- Ritz Crackers
- Club Crackers
- Graham Crackers
- Cheese puffs

When your child is handling these foods well, here are some more "meltables" to practice biting and chewing:

- Veggie Stix
- Tings crunchy corn sticks
- Gerber star puffs
- Puffed Cereals (kix, cheerios, etc.)
- Baby cookies
- Gerber freeze dried fruit/vegetables
- Freeze dried pea pods
- Pirate's Booty

Mashed Foods

When your child is able to mash lumps of food with his/her tongue without difficulty, your child may be ready to try mashed table foods.

Ideas for mashed table foods

- Mashed potatoes
- Mashed sweet potatoes, yams, butternut squash
- Well-cooked mashed carrots, green peas or green beans
- Bites of mashed banana



- Mashed canned pears
- Regular applesauce
- Oatmeal or Cream of Wheat
- Mashed pinto, black, kidney or navy beans
- Finely ground meats mixed with gravy or sauce

Chopped Foods

Your child may be ready to eat lumpy foods when s/he:

- Is able to chew foods
- Moves food to sides of mouth

To prevent choking, finely chopped foods should be soft and be the size of a green pea, or smaller

Chopped food ideas:

Soft diced fruits

- Banana, pear, peach, mango, papaya, melon, blueberries, raspberries, strawberries, oranges
- Grated apple
- Canned, diced fruits

Soft diced vegetables

- Cooked carrots, green peas
- Broccoli, cauliflower, asparagus
- Canned green beans
- Frozen mixed vegetables

Chopped noodles and pasta with butter or sauce

Spaghetti, mac and cheese, ramen noodles

Mushy rice, quinoa or couscous

Fried rice

Small pieces of bread Bread stuffing Muffins

Waffles or pancakes French toast sticks Hash browns

Dry Cereal

French fries or sweet potato fries Potato bites or baked potato Cubed sweet potatoes or yams Butternut squash cubes with butter Soft chopped meats (should be moist)

- Lunch meats
- Salmon or white fish
- Canned tuna/salmon/chicken with mayo
- Bites of quartered soft meatballs
- Small pieces of soft moist chicken

Bites of veggie burger Scrambled eggs Grated cheese Cottage cheese

Baked beans Casseroles

Chunky soups or stews

Diced avocado

Calorie boosters that may be added to foods and drinks

Traditional

- Butter or margarine
- Vegetable oil
- Heavy cream or whipping cream
- Mayonnaise
- Peanut butter or almond butter
- Cream cheese
- Full fat Greek Yogurt
- Cheese
- Ice cream
- Ranch dressing
- Coffee creamer

Alternative

- Earth Balance dairy and soy free spread
- Olive oil or coconut oil
- Coconut cream (canned)
- Avocado
- Sun butter or pumpkin seed butter
- Tofu, Earth Balance coconut or avocado spreads
- Coconut or almond yogurt
- Daiya cheese substitute, Parma, Galaxy
- Coconut Bliss ice cream, Rice Dream, So Delicious Coconut ice cream
- So Delicious coconut coffee creamer