



Casagrande Reserve

■ *Fresh Homemade Recipes & Our Story for Cavapoos*

Our Story

At Casagrande Reserve, every tail wag tells a story of love, care, and commitment. We're more than a Cavapoo program — we're a family raising healthy, happy, well-socialized dogs who bring joy into their forever homes. From the very first breath, our puppies are nurtured with intention through thoughtful nutrition, gentle socialization, and top-tier veterinary care.

That's why we created our own fresh, homemade recipes — balanced meals with real ingredients our dogs love. Whether playful puppies or gentle adults in their golden years, every dog thrives with the same promise.

Thank you to our followers and future families for trusting us and opening your hearts. We don't just place dogs into homes — we welcome them into families. Here's to healthy pups, happy dogs, and the beautiful bonds they create. ♥■

*With love & gratitude,
The Casagrande Reserve Family*

Fresh Homemade Recipes for Our Cavapoos

This DIY version keeps your favorite ingredients (chicken, eggs with shell, brown rice, carrots, peas, broccoli) but adds chicken liver for nutrients and salmon oil for omegas (coat + heart support). A vet-formulated nutrient balancer makes it complete & balanced — Farmer's Dog style!

Adult Maintenance Recipe (Sample Batch)

Yields ~3–4 kg finished food — scale as needed.

- 2.5–3 lbs ground chicken (boneless thighs preferred)
- 0.4–0.6 lbs chicken livers, finely chopped
- 0.8–1 lb carrots, finely diced
- 0.6–0.8 lb broccoli, chopped
- 0.4–0.5 lb peas
- 1.5–2 cups cooked brown rice
- 4–6 large eggs (with shells)
- 2–3 tbsp salmon/fish oil
- 1–2 tbsp sunflower or coconut oil
- Nutrient balancer (required) — ask your vet (Balancelt.com or similar)

Puppy Version (Growth Stage)

- Use a growth/all-life-stages balancer for puppies
- Add 1 extra tbsp salmon/fish oil for DHA (brain/eye development)
- Puppies need softer texture + more frequent meals

Step-by-Step Cooking (Business-Friendly Batch)

- 1. Prep:** Thaw proteins safely, finely chop veggies (food processor ideal), cook brown rice separately, sanitize workspace.
- 2. Cook proteins:** Brown ground chicken + livers until 165°F internal. Keep some fat for flavor.
- 3. Add veggies:** Stir in carrots, broccoli, peas. Cook 8–12 min until tender.

4. Mix rice + eggs: Add cooked rice, then stir in beaten eggs in last 2–3 min.

5. Oils + Balancer (key!): Remove from heat, stir in oils while warm. Cool slightly, mix balancer thoroughly.

6. Cool, portion & freeze: Cool completely, divide into daily portions, pack flat bags, label, freeze. Thaw in fridge. Use within 3–5 days.

Quick Feeding & Storage Notes

- Weigh food. Adult Cavapoo (10–15 lbs) typically ~150–300 g/day split into 2 meals.
- Frozen = 3–6 months | Fridge (thawed) = 3–5 days. Transition over 7–10 days.
- Always fresh water + monitor weight, stool, coat & energy.

This recipe is complete, balanced, affordable, and made with ingredients your Cavapoos already love! See the full visual recipe cards (with CGR logo) in the photos. ■

■ *Casagrande Reserve | Arizona Raised with Heart*

www.casagrandereserve.com

IG: @casagrandereserve | X: @cgrcavapoos