

March 2012 National Nutrition Month

EAT RIGHT DAILY TIPS

Sun	Mon	Tue	Wed	Thu	Fri	Sat
 Shopping Tips: Choose whole-grain bread, cereal, and pasta with the word whole first in the ingredients list. Look for bread with 2-3 grams of fiber/slice and pasta and cereal with 5 g/serving. Pick up a colorful variety of fresh or frozen fruits and veggies to fill up your plate at meals. Beans are a cheaper protein source than meat. Rinse canned beans to reduce sodium. 				I Eat when you are hungry, stop when you are full. Use a hunger scale, 1-10.	Eat seafood twice a week, especially oily fish like salmon and tuna	3 Plan 5 dinner meals using MyPlate as a guide - choosemyplate.gov
4 Boil some eggs to add to a quick weekday breakfast or snack.	5 Pack and bring a brown bag lunch to work this week.	6 Swap sugar- sweetened drinks for water and unsweet- ened tea.	7 Eat at the table with all TV and computer screens turned off to lessen distraction.	8 Color your plate with frozen berries.	9 Eat slowly. Put the fork down between bites.	Use a smaller plate, bowl and glass to control portions.
Fire up your metabolism with breakfast, such as oatmeal with walnuts and berries.	Add color to salads with shredded carrots, spinach, red bell peppers, and beans.	Try a new mobile app to track your eating and activity, and stay motivated.	14 Keep single-serving packages of nuts, tuna, dried fruit in your desk.	15 Go for a 20-minute walk during lunch break.	16 Freeze fat-free or low -fat fruit yogurt for a tasty treat.	17 Try a new whole grain such as quinoa or quick whole wheat couscous.
Roast a turkey breast or whole chicken; slice, eat and freeze leftovers.	19 Before buying your next coffee drink, look up the nutrition information.	20 Try nonfat Greek yogurt with berries for a high-protein breakfast.	Fill up on a variety of beans weekly to satisfy hunger and reduce cholesterol levels.	Sip on a cup of green tea early in the afternoon to promote relaxed alertness.	Eat lower-calorie foods first, such as salad and broth-based soup.	Roast cauliflower, onion, red bell pep- pers for about 30 minutes at 450°F.
25 See all you eat. In other words, plate it before you eat it.	The first few bites are the best. Leave the last few bites on the plate.	27 Sprinkle chia seeds on hot cereal, soups, and yogurt for healthy omega-3 fats.	28 Place tempting food in the back of cupboard, out of sight.	As you unpack groceries, prep and package veggies in clear containers.	30 Try a Meatless Monday meal and make family meal time a priority.	31 Sneak veggies in to your diet by adding them to soups, stews, and casseroles.