

Nutrition Education Handouts for Adults

(Can be used with Just Say Yes to Fruits and Vegetables Stellar Farmers Markets or Cook Fresh at Farmers Markets Curricula)

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Easy Ways to... Add More Fruits and Vegetables to Your Meals

Brighten up your plate with colorful fruits and vegetables at every meal.

Breakfast



Mix fruit with yogurt, oatmeal or whole grain cereal.



Include vegetables in an omelet or egg sandwich.



Make a smoothie with leafy greens and frozen fruit.

Lunch and Dinner



Add vegetables to soups, stews or casseroles.



Mix vegetables with pasta, rice or couscous



Top tacos, pizzas and pita bread with vegetables.

Snacks



Enjoy fruit with peanut butter.



Add vegetables to half of a sandwich.



Serve fresh vegetables with a bean dip.

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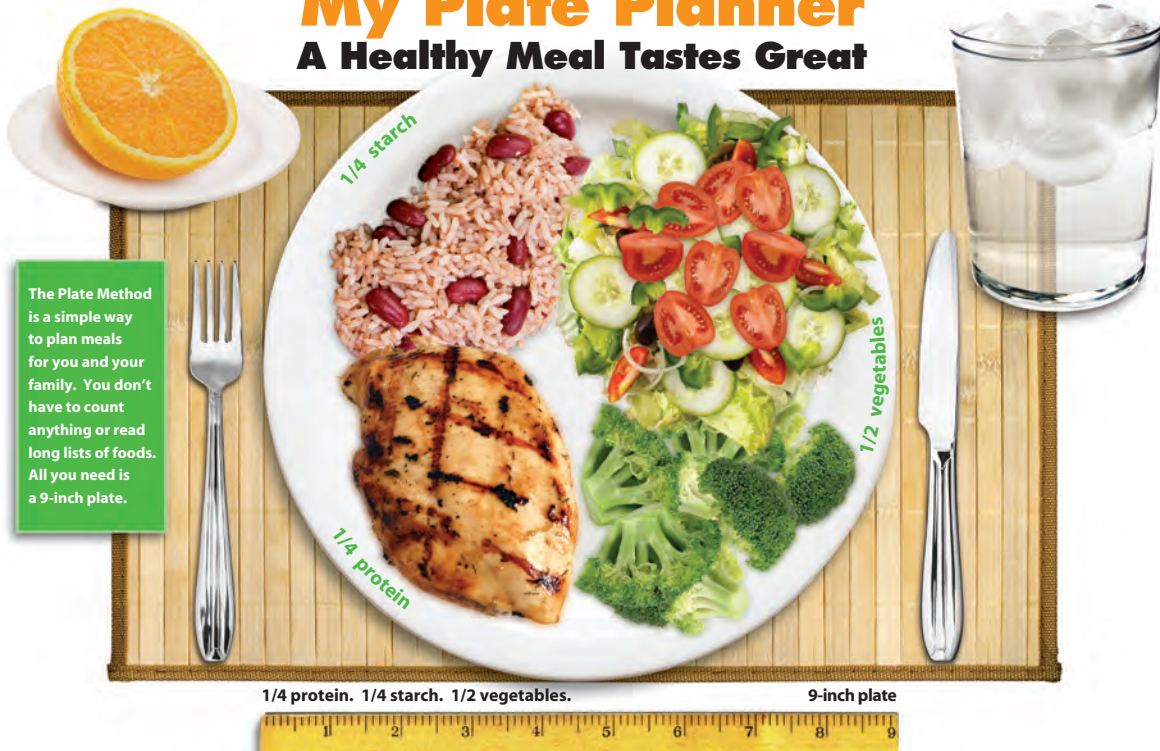
For more information about Stellar Farmers Markets, visit nyc.gov and search for **farmers markets**.

For healthy recipes, visit jsyfruitveggies.org.

This material was funded by United States Department of Agriculture's (USDA) Supplemental Assistance Program (SNAP). SNAP, formerly known as the Food Stamp Program (FSP) in New York, provides nutrition assistance to people with low incomes. It can help you buy nutritious foods for a better diet. To find out more, contact 800-342-3009 or go to myBenefits.ny.gov. USDA is an equal opportunity provider and employer. In accordance with Federal law and USDA policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, religion, political beliefs or disability. To file a complaint of discrimination, write USDA, Director of Civil Rights, Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, D.C. 20250 or call 202-720-5964 (voice and TDD).

Easy Ways to... Build a Healthy Meal

My Plate Planner A Healthy Meal Tastes Great



Fill half of your plate with **fruits and vegetables**. Choose colorful foods to brighten your meal.

Add **lean protein**. Choose proteins like beans, nuts, tofu, fish, and lean or low-fat meat and poultry.

Make a least half of your grains **whole grains**. Look for the words "100% whole grain" or "100% whole wheat" on the Nutrition Facts label.

Add a **healthy beverage**. Drink water or plain fat-free or low-fat milk.

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NYC
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Just Say Yes to Fruits and Vegetables

Easy Ways to... Choose Colors of Good Health

Eat a variety of fruits and vegetables to keep your body strong!

RED	YELLOW/ ORANGE	GREEN	BLUE/ PURPLE	WHITE/ BROWN
<p>FRUITS</p> <p>Apples Cherries Cranberries Grapefruit* Grapes Raspberries Strawberries Watermelon</p> <p>VEGETABLES</p> <p>Beets Potatoes Radishes Rhubarb Peppers</p>	<p>FRUITS</p> <p>Apricots Cantaloupe Mangoes* Nectarines Oranges* Papayas* Peaches Pineapples* Lemons*</p> <p>VEGETABLES</p> <p>Butternut squash Carrots Pumpkin Rutabaga Summer squash Sweet corn Sweet potatoes</p>	<p>FRUITS</p> <p>Apples Avocados* Grapes Honeydew melon Kiwifruit* Limes*</p> <p>VEGETABLES</p> <p>Broccoli Brussels sprouts Okra Peppers Peas Spinach String beans Zucchini</p>	<p>FRUITS</p> <p>Blackberries Blueberries Black currants Driedplums Elderberries Grapes Plums Raisins</p> <p>VEGETABLES</p> <p>Black beans Cabbage Eggplant Peppers Potatoes</p>	<p>FRUITS</p> <p>Bananas* Pears Dates* Nectarines Peaches</p> <p>VEGETABLES</p> <p>Cauliflower Garlic Mushrooms Onions Parsnips Potatoes Turnips</p>

*Usually not available at farmers markets in New York State.

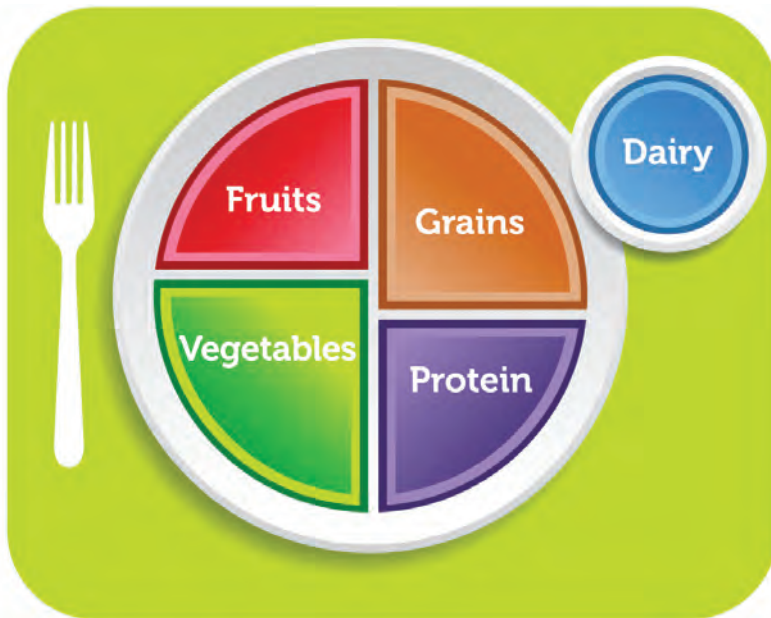
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Easy Ways to... Choose Healthy Portions



1. Start with a 9-inch plate.
2. Use your hand to measure your portions.
3. Fill half of your plate with fruits and vegetables.
4. Fill a quarter of your plate with lean protein.
5. Fill a quarter of your plate with whole grains.



For **fruits, vegetables and grains**, a portion is the size of your fist. This equals:

- 1 cup of chopped vegetables
- 1 medium apple
- 1 cup of brown rice or pasta

Try to eat **five portions** a day.



For **lean protein**, a portion is the size of your palm. This equals:

- 3 ounces of fish
- 3 ounces chicken

Try to eat **three portions** a day.

For more information, visit chooseMyPlate.gov.

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Just Say *Yes* to Fruits and Vegetables

Easy Ways to ... Cook with Beans

	Store	Prepare	Cook
 <p>Dried</p>	<p>Place dry beans in a container with a tight lid and store in a cool, dry place for up to one year.</p>	<p>Sort beans to remove any shriveled beans.</p> <p>Quick Soak: Cover dry beans with hot water; boil for two to three minutes. Remove from heat and cover for one to two hours.</p> <p>or</p> <p>Overnight Soak: Cover dry beans with cold water; soak overnight or for at least eight hours. Rinse and replace water; cook until tender.</p>	<p>When cooking beans, add acidic foods (like tomatoes, lemon juice or vinegar) at the end. Acidic foods will toughen bean skins.</p> <p>Cook one big pot of beans and use for multiple meals.</p>
 <p>Cooked</p>	<p>Refrigerate cooked beans for four to five days or freeze for up to six months.</p>	<p>Thaw frozen beans overnight in the fridge for cold recipes.</p> <p>Add cooked beans directly to hot or cold recipes.</p> <p>When using beans in hot recipes, make sure they are thoroughly reheated.</p>	<p>Flavor with salt-free spices and fresh herbs.</p> <p>Add to sautéed veggies or cooked greens and garlic.</p> <p>Add to soups, stews, casseroles, salads and pasta dishes.</p> <p>Blend for dips.</p>
 <p>Canned</p>	<p>Store leftover beans in a glass or plastic container (<u>not</u> in the can).</p> <p>Do not use dented or rusted cans.</p>	<p>Drain and rinse beans with water to reduce sodium.</p>	<p>Use canned beans the same way as cooked beans.</p>

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Just Say Yes to Fruits and Vegetables

Easy Ways to... Cut the Salt

At the Store	At Home												
<ul style="list-style-type: none"> Choose foods with less than 5 percent Daily Value of sodium (salt) per serving. <table border="1" style="margin-left: 40px;"> <tr> <td>Saturated Fat 2.5g</td> <td>13%</td> </tr> <tr> <td>Trans Fat 0g</td> <td></td> </tr> <tr> <td>Cholesterol 0mg</td> <td>0%</td> </tr> <tr> <td>Sodium 120mg</td> <td>5%</td> </tr> <tr> <td>Total Carbohydrate 7g</td> <td>2%</td> </tr> <tr> <td>Dietary Fiber 2g</td> <td>8%</td> </tr> </table> <ul style="list-style-type: none"> Buy whole foods as often as possible. Fill your cart with fruits and vegetables. If buying packaged foods, choose those labeled: <ul style="list-style-type: none"> ✓ “Low-sodium” ✓ “Sodium free” ✓ “No salt added” Instead of processed or cured meats, choose: <ul style="list-style-type: none"> ✓ Lean cuts of meat and poultry ✓ Fish ✓ Beans and legumes Instead of quick-cooking rice mixes and noodles, choose: <ul style="list-style-type: none"> ✓ Brown rice ✓ Whole wheat noodles and pasta ✓ Whole cornmeal Instead of salty snack foods, choose: <ul style="list-style-type: none"> ✓ Fresh vegetables with a bean dip ✓ Whole grain crackers ✓ Plain, lightly salted popcorn 	Saturated Fat 2.5g	13%	Trans Fat 0g		Cholesterol 0mg	0%	Sodium 120mg	5%	Total Carbohydrate 7g	2%	Dietary Fiber 2g	8%	<ul style="list-style-type: none"> Make homemade soups and broths. Rinse canned beans and vegetables with water to reduce the amount of sodium.  <ul style="list-style-type: none"> Create salt-free spice blends using your favorite spices. Add vinegar, lemon or orange zest and/or juice to foods.  <ul style="list-style-type: none"> Flavor foods with fresh and dried herbs, spices and low sodium soy sauce. Avoid adding salt to the water when cooking beans, rice, pasta and vegetables.  <ul style="list-style-type: none"> Slowly cut back on the amount of salt you add to food, until you are using little to no salt.
Saturated Fat 2.5g	13%												
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Just Say Yes to Fruits and Vegetables

Easy Ways to... Eat a Variety of Proteins

Eat a variety of proteins as part of a healthy diet. Eat plant proteins more often.

Beans and Lentils	Nuts and Seeds	Lean Animal Proteins
 <p data-bbox="102 772 521 806">Make a three bean salad.</p>	 <p data-bbox="561 772 1000 848">Spread nut butter on apple or banana slices.</p>	 <p data-bbox="1044 772 1474 806">Choose fish twice a week.</p>
 <p data-bbox="131 1121 493 1247">Add beans to sautéed greens and eat with brown rice.</p>	 <p data-bbox="594 1121 971 1197">Add nuts to vegetables and salads.</p>	 <p data-bbox="1036 1100 1484 1268">Eat lean meat and poultry in the right portions – about the size of your palm.</p>
 <p data-bbox="102 1549 521 1633">Make a bean dip to enjoy with vegetables.</p>	 <p data-bbox="570 1535 987 1610">Snack on a handful of unsalted nuts or seeds.</p>	 <p data-bbox="1065 1535 1451 1654">Bring a hard boiled egg with you for an easy snack.</p>

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Easy Ways to... Eat Enough Fiber

Fiber may lower your risk of heart disease. Most adults need **25 grams** of fiber each day. Look how easy it is!

Instead of...		Eat...
 Half a bagel = 1 gram of fiber		 ½ cup oatmeal = 4 grams of fiber
 A glass of juice = 1 gram of fiber		 One medium orange = 3 grams of fiber
 A handful of chips = 1 gram of fiber		 A handful of nuts = 4 grams of fiber
 A cup of white rice = 0.5 gram of fiber		 ½ cup of brown rice and ¼ cup of beans = 6 grams of fiber
 A pudding cup = 0.5 gram of fiber		 1 cup blueberries = 3 grams of fiber
Total Fiber: 4 grams		Total Fiber: 25 grams!

Tips for Eating More Fiber:

- Eat whole fruits and vegetables instead of juices, which have little to no fiber.
- Fruit and vegetable skins contain a lot of fiber. Wash and eat the peel.
- Check the Nutrition Facts label and choose foods with at least 10 percent Daily Value for fiber.
- Read the ingredients list and choose foods with whole grains listed first.

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Just Say Yes to Fruits and Vegetables

Easy Ways to ... Eat the Whole Plant

Reduce waste! Cook with all parts of fruits and vegetables.

Part of Plant	Fruit or Vegetable	Ways to Cook
Roots 	Celery root	Roast, mash or stew
Stems 	Asparagus, beets, broccoli, cauliflower, chard, collards, fennel, kale	Braise or sauté; use woody part of asparagus in soup stocks; use peeled broccoli and cauliflower stems in soups or stir-fries
Greens or Tops 	Beets, carrots, cauliflower, celery, fennel, kohlrabi, leeks, onions, radishes, turnips	Sauté, blend in green smoothies, flavor and garnish salads and soups
Flowers 	Arugula, chives, cilantro/coriander, dill, fennel, garlic scapes, lavender, mustard, zucchini	Sauté or add to a salad, use garlic scapes to make pesto
Seeds 	Pumpkin and other winter squashes	Roast and add spices and herbs for flavor
Peels 	Citrus (lime, lemon, orange), potato	Bake potato peels for snacks; use citrus for zest
Rinds 	Watermelon and other melons (cantaloupe, casaba, honeydew)	Shave outer peel and use in place of cucumber in salads
Cobs 	Corn	Simmer to make a stock

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Just Say Yes to Fruits and Vegetables

Easy Ways to Enjoy Fresh Greens



1. Buy

- ❖ Choose greens with crisp, bright leaves with no yellow or brown spots.

2. Store

- ❖ Before storing:
 - **Lettuce and salad greens:** Wrap leaves in a dry paper towel.
 - **Bunched greens with stems (kale, collard greens):** Chop off ends of stems and wrap ends in a damp paper towel.
 - **Herbs:** Wrap entire bunch in a slightly damp paper towel.
- ❖ Keep all greens in the refrigerator, unwashed, in a sealed plastic bag.



3. Wash

- ❖ Place greens in a bowl and cover with water.
- ❖ Shake greens under the water to loosen any dirt. Allow dirt to settle.
- ❖ Gently lift out greens and discard water. Repeat as needed.

4. Prepare

- ❖ Sauté onions and garlic in oil. Add leafy greens and cook until tender.
- ❖ Blend spinach or kale with frozen fruit to make a smoothie or with beans to make a delicious dip.
- ❖ Add chopped leafy greens to soups, stews and pasta sauces. Cook until tender.
- ❖ Add fruits, other vegetables, nuts or beans to raw chopped greens for a hearty salad.



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Just Say Yes to Fruits and Vegetables

Easy Ways to... Flavor Food Without Salt

Spices

- Try adding a little pinch at a time.
- Sauté for 30 seconds in oil to release aroma.

 <p>Cinnamon: Use in oatmeal to add sweetness.</p>	 <p>Cumin: Add to beans or meat.</p>
 <p>Paprika: Use in a spice rub for chicken, meat or tofu.</p>	 <p>Turmeric: Add to rice, chicken or vegetables for color.</p>





Herbs

- Add dried and hard fresh herbs (like rosemary) at the beginning of cooking and soft fresh herbs (like parsley) towards the end of cooking.
- One teaspoon of dried herbs is equal to one tablespoon of fresh herbs.

 <p>Basil: Add to tomato sauce and pasta.</p>	 <p>Cilantro: Mix into rice, beans or salsa.</p>
 <p>Parsley: Sprinkle on grains, salads or stir-fries as a final touch.</p>	 <p>Thyme: Add to roasted vegetables.</p>

Fruits and Vegetables

- Caramelize aromatic and savory vegetables, herbs and/or spices before adding other ingredients by cooking on medium-high heat until they become brown and sweet.
- Add vinegar at the beginning and citrus juice at the end of cooking for the best flavor and balance.
- When adding spicy peppers, remove ribs and seeds for just a little spice.

 <p>Aromatic ingredients: Onions, garlic, carrots, peppers, celery, ginger.</p>	 <p>Savory: Tomatoes, cooked potatoes, celery, mushrooms.</p>
 <p>Citrus and vinegars: Juice and zest balance and brighten.</p>	 <p>Peppers: Jalapenos, dried chilis, poblanos.</p>

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Just Say Yes to Fruits and Vegetables

Easy Ways to... Freeze Fruits and Vegetables

Freeze 	Blanch (quick boil) 	Cook 
Put these in the freezer right away	Blanch these before freezing	Cook these before freezing
<ul style="list-style-type: none"> Berries Cherries* Corn (cut off the cob) Grapes Peaches* Plums* Peeled melon Winter squash <p>*remove pits</p>	<ul style="list-style-type: none"> Artichokes Asparagus Broccoli Brussels sprouts Cabbage Carrots Cauliflower Celery Eggplant Green beans Leafy greens Okra Onions Parsnips Peppers Summer squash Zucchini 	<ul style="list-style-type: none"> Apples Beets Beans and legumes Potatoes Sweet potatoes Tomatoes Pumpkin Radishes Winter squash
Freezing Tips	Blanching Steps	Ways to Cook
<ul style="list-style-type: none"> • Wash all fruits and vegetables before freezing. • Store food in a container with a tight-fitting lid. • Write the date on the container before freezing. Food will keep for about six months. 	<ul style="list-style-type: none"> • Boil enough water to cover all produce in the pot. • Clean produce. Chop into even-sized pieces. • Place produce in boiling water and boil until just tender (one to five minutes). • Rinse under cold water until cool. • Strain in colander, place in sealed container and freeze. 	<ul style="list-style-type: none"> • Bake or roast • Sauté • Boil • Steam • Poach

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Just Say Yes to Fruits and Vegetables

Easy Ways to... Keep Food Safe

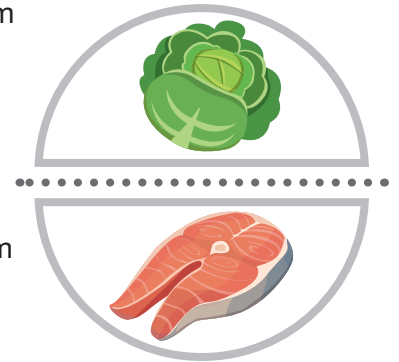
CLEAN your hands and surfaces often.

- Wash your hands with soap and warm water for 20 seconds.
- Wash utensils and cutting boards regularly.
- Rinse produce under running water.



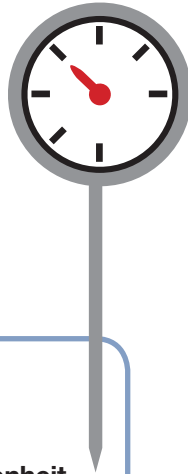
SEPARATE raw meats, poultry and seafood.

- Store them away from ready-to-eat foods in your refrigerator.
- Use separate cutting and preparation surfaces.
- Keep them away from other foods in your shopping cart.



COOK foods to a safe temperature.

- Heat foods to kill germs that can make you sick.
- Use a food thermometer to check internal food temperatures when cooking.

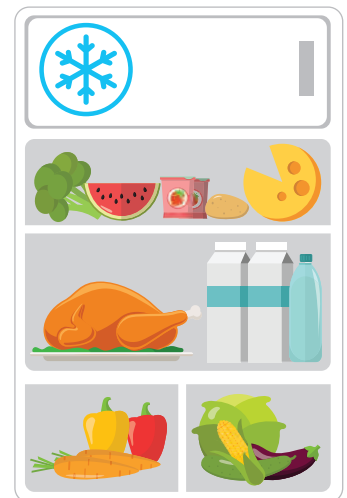


Safe Cooking Temperatures:

- Poultry: **165 degrees Fahrenheit**
- Ground meats: **160 degrees Fahrenheit**
- Whole cuts of beef, pork, veal or lamb: **145 degrees Fahrenheit**

CHILL foods.

- Keep your refrigerator at or below 40 degrees Fahrenheit.
- Refrigerate food within two hours of cooking or removing it from the refrigerator.
- Always thaw food in the refrigerator.



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Easy Ways to... Make a Shopping List



1. Record your meals and snacks below. Try to include all five food groups in each meal, and at least two of the five food groups in every snack.

Day/Meal	Menu	Fruits	Veggies	Grains	Protein	Low-Fat Dairy
Monday, dinner	Zucchini Pasta Salmon Plums	Plums	Zucchini Onions Garlic Tomatoes	Whole wheat pasta	Salmon	1% milk

2. Look in your cabinets and refrigerator for ingredients. Make a shopping list of what you need to buy.

Example:

1. Plums	1. _____	5. _____
2. Zucchini	2. _____	6. _____
3. Garlic	3. _____	7. _____
4. Tomatoes	4. _____	8. _____
5. Salmon		
6. 1% Milk		

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Easy Ways to... Read an Ingredients List

Choose items with a list that...

✓ Is short

As a general rule, the fewer ingredients a product has, the healthier it is.

✓ Is easy to understand

Choose foods with ingredients that have uncomplicated names.

✓ Includes whole grains

In breakfast cereals, crackers, pastas and breads, the word “whole” should appear as the first or second ingredient.

✓ Includes no or low sugar

Choose foods that do not have a lot of sugar (see Bread #2 below, where common names for sugar are shown in **bold**).

Avoid items with a list that...

✗ Is long

As a general rule, long ingredients lists mean more sugars and additives.

✗ Is hard to understand

Avoid ingredients you do not recognize or cannot pronounce.

✗ Includes trans fat or partially hydrogenated oils

Trans fat increases your risk of heart disease by increasing “bad” cholesterol (LDL) and decreasing “good” cholesterol (HDL).

✗ Includes many sugars

Common names for sugars include cane sugar, honey, sucrose, glucose, fructose, dextrose, high fructose corn syrup, fruit juice concentrate, molasses and invert sugar.

Bread #1: Healthier Choice

INGREDIENTS: 100% WHOLE WHEAT FLOUR, WATER, SOYBEAN OIL, **MOLASSES**, YEAST, WHEAT GLUTEN, CALCIUM PROPIONATE (TO PREVENT SPOILAGE), NON FAT MILK, SALT

Bread #2: Less Healthy Choice

INGREDIENTS: ENRICHED WHEAT FLOUR, **CORN SYRUP, SUGAR**, PARTIALLY HYDROGENATED SOYBEAN AND PALM OIL, **SUCROSE, DEXTROSE, HIGH FRUCTOSE CORN SYRUP, FRUCTOSE**, GLYCERIN, **POLYDXTROSE**, MODIFIED CORN STARCH, SALT, SODIUM STEAROLY LACTYLALATE, PYRIDOXINE HYDROCHOLRIDE, RED #40, YELLOW #5

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Just Say Yes to Fruits and Vegetables

Easy Ways to... Save Money by Buying in Season

Look for fruits and vegetables grown in New York State.



Spring

Fruits

Apples

Vegetables

Asparagus
Beets
Broccoli
Cabbage
Cauliflower
Collard greens
Kale
Lettuce
Mushrooms
Mustard greens
Parsnips
Peas
Radishes
Rhubarb
Spinach
Sprouts

Summer

Fruits

Cherries
Melons
Strawberries
Peaches

Vegetables

Beets
Broccoli
Cabbage
Cauliflower
Celery
Corn
Cucumbers
Garlic
Green Beans
Lettuce
Mushrooms
Okra
Onions
Peppers
Potatoes
Summer squash
Tomatoes
Zucchini

Fall

Fruits

Apples
Grapes
Pears
Raspberries
Watermelon

Vegetables

Beets
Broccoli
Cabbage
Garlic
Green beans
Lettuce
Mushrooms
Onions
Peppers
Potatoes
Pumpkin
Radishes
Sweet potatoes
Turnip
Winter squash

Winter

Fruits

Apples

Vegetables

Beets
Cabbage
Carrots
Garlic
Mushrooms
Onions
Potatoes
Sweet potatoes
Winter squash

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Just Say Yes to Fruits and Vegetables

Easy ways to... Save Money on Healthy Food



Home

Plan your meals and snacks for the week and **make a grocery list**.

Keep your kitchen cabinets organized and take inventory to avoid buying foods you already have.



Reduce waste. Cook with all parts of fruits and vegetables.



Use leftovers. Make a soup, stir-fry or casserole using leftover vegetables, grains, meats or beans.

Farmers Markets

Buy fruits and vegetables in season. The prices are lower and the produce tastes better when it is the right time of year.



Stock up on fruits and vegetables when they are in season and freeze or can them for later use.



Use your EBT/SNAP benefits. For every \$2 spent at a New York City farmers market using EBT/SNAP get \$2 in Health Bucks, up to \$10 per day, to buy fresh fruits and vegetables.

Supermarket

Buy fresh, frozen or canned fruits and vegetables.

Buy dried beans, peas and lentils instead of more expensive proteins.



Buy whole foods instead of convenience items. For example, buy whole apples instead of pre-cut apples.

Buy less-expensive store brands instead of name brands.

Buy items such as oatmeal, rice, beans and flour **in bulk or in family packs**.



Instead of buying sweetened beverages, **try tap water infused with citrus!**

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Just Say Yes to Fruits and Vegetables

Easy Ways to... Store Fruits and Vegetables

Properly stored fruits and vegetables stay fresh longer, taste better, maintain nutrients and save you money by reducing food waste.

Cool, dark and dry place: 1 to 3 months



Potatoes
Sweet potatoes
Winter squash

Garlic
Onions
Shallots



Counter: 3 to 10 days (refrigerate when ripe)



Apples
Grapes
Peaches
Plums

Cherries
Melons
Pears
Tomatoes



Refrigerator: 3 to 14 days

Asparagus*	Berries	Beets
Broccoli	Brussels sprouts	Cabbage
Carrots	Cauliflower	Celery*
Chili peppers	Corn	Cucumbers
Eggplant	Green onions	Green beans
Herbs*	Leafy greens*	Leeks
Mushrooms	Okra	Peas
Peppers	Radishes	Summer squash
Zucchini		<i>*keep in plastic bag</i>



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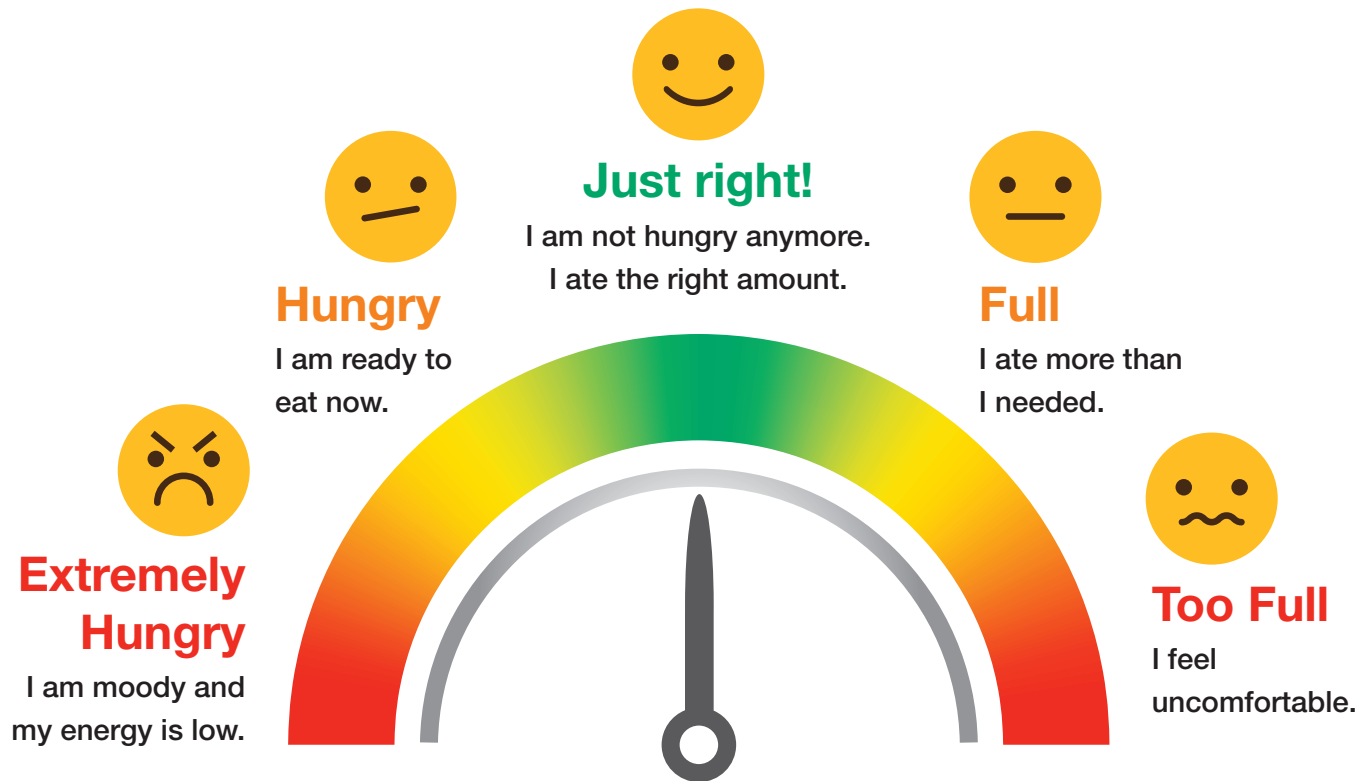
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NYC
Health

Just Say Yes to Fruits and Vegetables

Easy Ways to... Understand Signs of Hunger and Fullness



Do...

- ✓ Eat at a table.
- ✓ Start with small servings.
- ✓ Chew slowly. It takes 20 minutes to know that you are full.
- ✓ Pay attention to how you feel and try to stop eating before you feel full.
- ✓ Enjoy your meals!

Don't...

- ✗ Eat standing up.
- ✗ Overfill your plate.
- ✗ Eat too fast.
- ✗ Skip meals. This makes you more likely to overeat at the next meal.
- ✗ Eat in front of a screen.

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This material was funded by United States Department of Agriculture's (USDA) Supplemental Assistance Program (SNAP). SNAP, formerly known as the Food Stamp Program (FSP) in New York, provides nutrition assistance to people with low incomes. It can help you buy nutritious foods for a better diet. To find out more, contact 800-342-3009 or go to [myBenefits.ny.gov](https://www.myBenefits.ny.gov). USDA is an equal opportunity provider and employer. In accordance with Federal law and USDA policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, religion, political beliefs or disability. To file a complaint of discrimination, write USDA, Director of Civil Rights, Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, D.C. 20250 or call 202-720-5964 (voice and TDD).



Just Say Yes to Fruits and Vegetables

Easy Ways to... Use the Nutrition Facts Label

1. Start with serving size.

Check the number of servings per container and the size of each serving. The Nutrition Facts are based on one serving.

2. Aim to meet your daily calorie goal.

Visit choosemyplate.gov/MyPlatePlan to calculate your personal calorie needs.

3. Limit:

- Saturated fat
- Trans fat
- Cholesterol
- Sodium
- Added sugars

4. Eat enough:

- Fiber
- Vitamin D
- Calcium
- Iron
- Potassium

5. Pay attention to the % (Percent) Daily Value (DV):

- 5 percent or less is **LOW**
- 20 percent or more is **HIGH**

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount Per Serving	
Calories	230
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	6%
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Every Sip Adds Up

Sugary drinks are linked to cavities, weight gain, type 2 diabetes and heart disease.

20-ounce soda



About **16** teaspoons of sugar



240 calories

It would take 4,500 steps to burn off this drink.*

20-ounce sports drink



About **9** teaspoons of sugar



140 calories

It would take 2,500 steps to burn off this drink.*

16-ounce energy drink



About **14** teaspoons of sugar

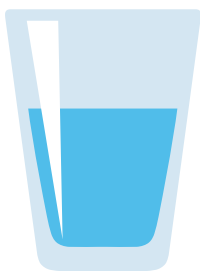


220 calories

It would take 4,000 steps to burn off this drink.*

*Numbers may vary based on weight, height and the amount of energy expended.

Choose New York City tap water!



- ✓ **0** teaspoons of sugar
- ✓ **0** calories
- ✓ **Healthy**
- ✓ **Clean**
- ✓ **Free**
- ✓ **Refreshing**



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How much sugar is in your drink?

Sugary drinks—such as soda, sweetened iced tea, juice, and energy and sports drinks—are linked to weight gain, cavities, heart disease and type 2 diabetes.



Make better beverage choices:

- ✓ Drink and serve healthier beverages, like water or plain low-fat or fat-free milk.
- ✓ Add fresh fruit to your water.
- ✓ Check the amount of sugar in your drink by reading the Nutrition Facts label.

**65 grams of sugar =
16 teaspoons of sugar!**



**The average adult should have
no more than 12 teaspoons
of added sugars per day.**

**This bottle of soda has
too much sugar!**

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Just Say Yes to Fruits and Vegetables

Stock up with... Staple Foods



Store these basic foods in your pantry to make quick and easy meals and snacks.

Fruits and Veggies



Fresh, frozen, canned and dried fruits and vegetables are all great choices. Select fresh produce when in season.

Whole Grains



Oats, bulgur, 100 percent whole grain pasta and cornmeal are quick cooking whole grains. Make brown rice when you have more time. Use 100 percent whole grain breads, tortillas and crackers.

Protein Foods



Add lean proteins to your meals. Choose:

- ✓ eggs
- ✓ canned fish, such as tuna or salmon
- ✓ nut butters, such as peanut butter
- ✓ dried, low-sodium or no salt added canned beans
- ✓ nuts and seeds
- ✓ legumes, such as lentils

Low-Fat Dairy



Keep low-fat string cheese, low-fat plain yogurt and low fat milk in the refrigerator. With fresh fruit, all make great snacks.

Herbs and Spices



Store a variety of dried herbs and spices in a cool, dark place so they last longer.

Other Ingredients



Keep vegetable oils, vinegars, low-sodium soy sauce, low-sodium or no salt added broths, and low-sodium or no salt added canned tomatoes on hand to make meals in a hurry.

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