

# EAT AT LEAST FRUITS + VEGETABLES EVERY DAY

## REDY'S RULES Try it!

- Try fruits and veggies different ways and try at least a couple of bites each time. It can take 7 to 10 tries before you like a new food, so be open to trying again and again. It may become your new favorite!
- Many fruits and veggies taste great with a dip or dressing.
   Try salad dressing, yogurt, nut butter, or hummus.
- · Aim to have at least one veggie at every meal.

### Mix it!

- Add veggies to foods you already make, like pasta, soups, casseroles, pizza, rice, omelets, tuna fish salad etc.
- Add fruit to your cereal, pancakes, and chichen salad.
- Make a fruit smoothie with yogert.

### Slice it!

- Keep washed and chopped veggies and fruits in the fridge so they are ready to grab and eat.
- Have fresh fruit with cheese wedges as a dessert.
- Make fruit or veggie kebabs for parties.
- Most people prefer crunchy foods over mushy ones.
   Enjoy vegetables fresh or lightly steamed, and avoid overcooking.

### Did you know?

A diet rich in fruits and vegetables provides vitamins, minerals, and phytonutrients, important for supporting growth and development, and for optimal immune function.

#### What is a serving?

Young Children

 Size of the palm of their hand

#### Adolescents and Adults

- A whole fruit the size of a tennis ball
- 1/2 cup of chopped fruit or veggies
- I cup of raw, leafy greens
- I/4 cup of dried fruits



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#### Sign-up Sheet for a

## HEALTHY **PARTY**



Dear Parents and Families,

We're having a party to co	elebrate			!
	Time:			
Please sign up for one of t	the choices below to in	dicate what you	will bring or send in.	
Fruit item				
(Ideas: fruit kabobs, fruit salad, whole fruit,		Name:		
cut fruit, dried fruit, fruit smoothie)		Name:		
Vegetable item				
(Ideas: veggie platter with dressing or hummus,		Name:		
veggie kabobs, carrot sticks, pepper slices):				
Whole-grain item				
(Ideas: whole-grain pretzels with mustard dip,		Name:		
mini whole-grain bagels with cream cheese,		Name:		
whole-grain pasta salad)				
Protein item				
(Ideas: yogurt, cottage cheese, string cheese,		Name:		
bean salad, hummus with crackers)		Name:		
Healthy drink				
(Please choose from: water, seltzer,		Name:		
water infused with fruit, milk)		Name:		
Paper Plates		Name:		
Cups		Name:		
A craft you will lead the group in				
A game you will lead the group in		Name:		

Thank you for helping us make our program's celebrations healthier and more fun!



## IDEAS FOR SNACKS HEALTHY SNACKS

Boost overall nutrition with healthy snacks.
Keep your energy going all day long!

Popular vegetables that can be served raw with healthy dips, spreads, and salad dressings include:

- Broccoli
- Baby carrots
- Celery sticks add some nut butter and raisins...anyone remember ants on a log?
- Cucumber slices
- Pepper strips red, green, and yellow
- Snap peas
- Snow peas
- String beans
- Grape or cherry tomatoes
- Zucchini slices

#### YUM!

Bean dips, guacamole, hummus, salsa, and nut butters are all great for dipping or spreading!

Fruit is a nutritious and naturally sweet option for snacking. Choosing fresh fruit guarantees you're getting no added sugar:

Mix it up!

Serve fresh fruit

as a salad or

kabobs!

- Apples
- Apricots
- Bananas
- Blackberries
- Blueberries
- Cantaloupe
- Cherries
- Clementines
- Grapefruit
- Grapes red, green, or purple
- Honeydew melon
- Kiwifruit
- Mandarin Oranges
- Nectarines
- Oranges
- Peaches
- Pears
- Pineapple
- Plums
- Raspberries
- Strawberries
- Tangerines

### Some other popular fruit forms include:

- Applesauce (unsweetened)
- Canned fruit (in 100% juice or water)
- Dried fruit try raisins, apricots, apples, cranberries, and fruit leathers with little or no added sugar
- Frozen fruit (check the label to be sure there is just fruit and no added sugar in the bag)

It's a good idea to balance out snacks by serving foods from different food groups. For your next snack try eating a fruit or vegetable WITH one of these foods:

- Whole wheat English muffins, pitas, or tortillas
- Breakfast cereals choose whole grain, low-sugar options like Cheerios, Grape-Nuts, Raisin Bran or Mini-Wheats
- Whole grain crackers like Triscuits or Wheat Thins
- Popcorn
- Baked tortilla chips
- Nuts or nut butter
- Unsweetened yogurt
- Cheese cubes
- Cottage cheese









## SNACKS TO FUEL Your Brain

Everyone is hungry and time is limited.

Try some of these quick snacks that require little prep time!

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- Veggies and Dip: Baby carrots, cucumber slices, red pepper slices, broccoli, cherry tomatoes, snap peas, or celery sticks served with hummus, salad dressing, or other dip.
- Vegetable Sticks with Spread: Celery or carrot sticks topped with nut butter or cream cheese (add some raisins to make 'ants on a log'!)
- **Snack Kabobs:** Veggie or fruit chunks skewered onto thin pretzel sticks.
- Sweet Potato Fries: Baked sweet potato wedges, tossed lightly with olive oil and salt.
- Cottage Cheese or Yogurt with Fruit and/or Granola: Try using fresh grapes, frozen berries, or canned peaches or pineapple.
- Mini Bagel with Spread:
   Try cream cheese, nut butter, or hummus.

- Apple Treats: Sprinkle apple chunks with cinnamon and/or raisins or granola, then mix in some nut butter.
- Chips and Salsa: Use whole grain baked pita chips or baked tortilla chips. Also try out bean dip instead.
- Taco Roll-Up: Small whole wheat tortilla rolled with cheese, beans, and salsa.
- Turkey Roll-Up: Turkey slice rolled up with cheese.
- Mini Pizzas: Top pita bread or half of a whole wheat English muffin with tomato sauce, cheese, and chopped vegetables and toast until cheese is melted.



## even OUICKER SNACKS for Healthy Kids

#### For even quicker snacks, try these!

- Whole Fruit: Grapes, apples, bananas, etc.
- **Fruit Salad:** Store-bought fresh fruit, unsweetened canned fruit, or snack cup.
- Frozen Fruit: Berries, mango, you can even freeze grapes.
- **Dried Fruit:** Look for unsweetened varieties and keep it to a handful.
- Apple Sauce: Unsweetened.
- **Nuts:** Such as almonds, walnuts, cashews, or mixed nuts; keep it to a handful.
- **Cheese:** One string cheese or 2 slices of cheese.
- **Granola/Fruit Bar:** Look for whole grain bars that are low in sugar.
- Cereal: Choose whole grain cereals like Cheerios, Multigrain Chex, and Shredded Wheat.
- **Trail Mix:** Made with nuts, seeds, granola, and/or dried fruit; keep it to a handful.
- **Popcorn:** 2-3 cups popped.
- Fruit Smoothies: Store-bought or homemade with fresh or frozen fruit and milk or yogurt.

 Pretzels: A handful served with a spoonful of hummus or nut butter.

#### Let's not forget about beverages.

Reach for some of the suggestions below the next time you provide beverages!

- Water
- Milk
- Seltzer water with a splash of 100% fruit juice

#### Try making yummy infused water

Just add fruit (think berries, melons, citrus fruit, kiwi, etc.) and/or vegetables (like cucumber, celery or carrot), and/or fresh herb leaves (like thyme, mint, cilantro, or parsley). Mix and match and let it sit a few hours in the fridge to let the flavors infuse.



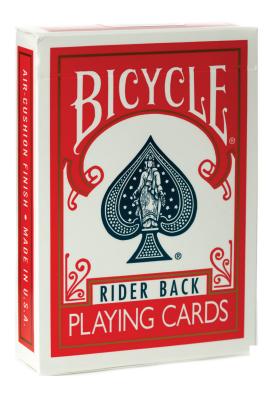






## WHAT IS A HEALTHY PORTION?

Food portions are larger than ever these days—usually much more than we need. Choose your starting portion size by relating food to everyday items.





A serving of fruit or vegetables is about the size of a tennis ball.

A serving of meat, fish, or poultry is equal to a deck of cards.

A serving of nut butter or salad dressing is about the size of a ping-pong ball.

For toddlers, the right portion size is the size of the palm of their hand.



## Use these tips to help keep your portions right-sized.

- Start with one portion of each food on your plate.
   If you are still hungry, you can always get more.
- Use the MyPlate model to create a balanced plate.
   Fill half of your plate with veggies (and/or fruit),
   1/4 with protein, and 1/4 with starch, preferably a whole grain.
- Fruits Grains Protein Protein Choose My Plate.gov
- Check the serving size on packaged foods for guidance on portion size.
- Eat your food while sitting down and using a plate or bowl.
   Avoid eating directly out of packages.
- Eat regularly throughout the day; this helps keep you from getting too hungry.
- Serve food on smaller plates.
- Serve meals from the stove. This can help you avoid eating more when you are no longer hungry.
- At restaurants, ask for a lunch-size portion, split your meal, or box up half to take home.
- Skip the "clean plate" club. Instead, start with smaller portions, savor your food, and eat until you are satisfied.
- Role model the behaviors that you want your children to develop.

no more clean plate club!





