





Hints

- Eat a variety of foods.
- Get plenty of grain foods, fruits and vegetables.
- Bake, broil and boil for healthier meats with less fat.

- Take a walk with your kids or use the stairs instead of the elevator.
- Eat at least three meals a day.
- Balance your diet. Rather than eliminating your favorite treats, reduce your portions.
- When making changes in your family's eating habits, start with just one and let them adjust.





Eat for Health:



It's All About You and Your Family, Too

Food gives you energy, keeps your kids healthy and tastes great — all at the same time!

Dinner is a good place to start

- Fix a fruit or vegetable every night. Fruits and vegetables are easy to buy and store. If you're short on time, frozen or canned fruits and vegetables are quick to fix. Mix your favorite fruits for a salad or have a fresh piece of fruit for a low-cost dessert. Try a new fruit or vegetable every month you might be surprised how many your kids like.
- Include a grain food with every dinner. Grains include family favorites like bread, rice, macaroni or cereal. These foods give you the energy to take care of your family.
 They also give your kids the energy they need to grow and play. Pass a basket of your favorite bread every night at dinner. Use tortillas, dinner rolls or hamburger buns for sandwiches.
- Try new ways to fix meat. Meat is good for you, but some meats add a lot of fat that is not good for you. Broil, bake or roast instead of frying.

Healthy Snacks for Healthy Kids

Fruits

Apples
Bananas
Grapes
Oranges
Pears
Peaches

Raisins



Kid-pleaser tip: Make a healthy "fruit-sicle" for older kids by freezing washed grapes or peeled bananas in plastic bags.

<u>Vegetables</u>

Carrot sticks
Celery sticks
Broccoli pieces
Cauliflower pieces
Cucumber slices
Cherry tomatoes
Tomato slices



Kid-pleaser tip: Kids can dip veggies in salad dressing or peanut butter.

Grain foods

Hard pretzels
Large, soft pretzels
Bread sticks
Dry cereal
Cinnamon toast
Graham or animal crackers
Rice or popcorn cakes

Kid-pleaser tip: Make a smiley-face sandwich with sliced grapes as the eyes and a mouth made out of raisins.

