

EATING SMART AT HOME



REMEMBER
TO EAT
ALL YOUR
COLORS

Choosing More Fruits and Vegetables



- Keep a bowl of fruit on the counter.
- Make fruit smoothies for a quick breakfast or snack.
- Top baked potatoes with salsa.
- Keep baby carrots or other ready-to-eat vegetables on hand.
- Add corn, carrots, peas, sweet potatoes, or beans to soups and stews.
- Top sandwiches with lettuce, tomato, and other vegetables.
- Add bananas or berries to cereal or yogurt.
- Add peppers, onions, or other vegetables to spaghetti sauce.
- Stir fry, experiment with different vegetables or use what you have on hand.
- It all counts—fresh, frozen, canned, dried and 100% juice.



SUPER STIR-FRY

Makes 2 servings
Serving Size: 1 cup

Choose 5 vegetables (1/2 cup of each)

- Onion
- Carrots
- Squash
- Broccoli
- Peppers
- Zucchini
- Celery
- Mushrooms
- Cauliflower



Choose 1 sauce (about 1/4 cup)

- Lite/Low-Sodium Soy Sauce
- Bottled Stir-Fry Sauce
- Teriyaki Marinade



Choose 1 starch 1 cup per person (cook according to package directions)

- White Rice
- Rice Noodles
- Brown Rice
- Whole Wheat Spaghetti Noodles

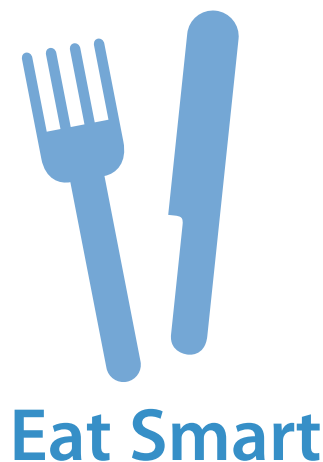
Directions

1. Wash and chop selected vegetables into small evenly sized pieces. You may cut them into circles, strips or cubes as desired. A variety of shapes will make the stir-fry more pleasing to the eye.
2. Heat a small amount (1 tablespoon or less) of vegetable oil over high heat in 10-inch frying pan, electric skillet or wok.
3. Keeping the heat high, add vegetables to the pan in order of firmness—harder foods first and ending with the softest foods.
4. Toss vegetables to keep them from sticking until they are cooked. When stir-frying, vegetables should still be crisp and retain their bright color.
5. Add sauce to taste (about 1/4 cup). Stir-fry until all vegetables are thoroughly coated.
6. Serve with starch of choice.

Nutrition information Per Serving

270 calories		
Total Fat	0.5 g	 Excellent Source of Vitamin A
Saturated Fat	0 g	
Protein	6 g	 Excellent Source of Vitamin C
Total Carbohydrate	9 g	
Dietary Fiber	2 g	
Sodium	560 mg	Recipe was analyzed using onions, green pepper, broccoli, celery,

carrots and low sodium soy sauce. Nutritional information will vary with other vegetable combinations. Analysis does not include rice or noodles.



HAVE A FAMILY PARADE

Have everyone get in a line and have a fun family parade. You can march, bounce, and skip along your parade routes through your house or out in the yard. What day this week will you and your family have a parade?

www.pedbikeimages.org/Dan_Burden

Move More



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www.ncdhhs.gov • www.ncpublichealth.com • www.nutritionnc.com

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