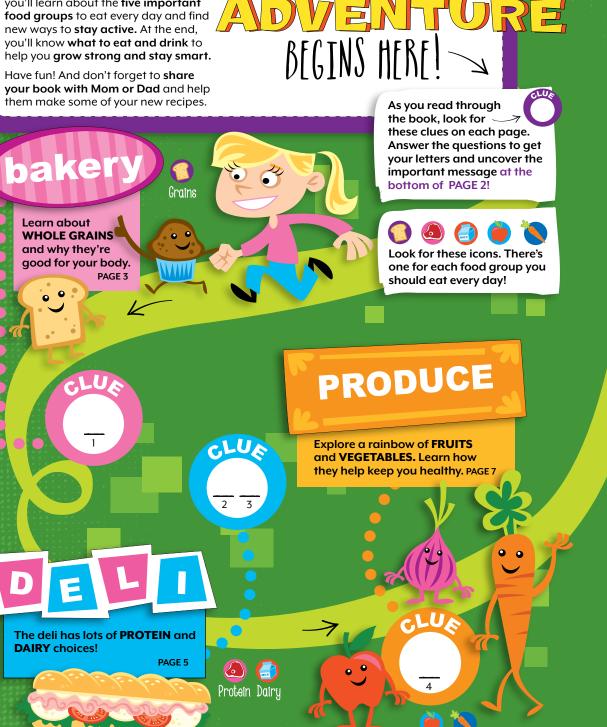


YOU'RE IN FOR ONE EXCITING **ADVENTURE!** The goal? Learn what

foods are good for your body. As you complete each activity in the book, you'll learn about the **five important** food groups to eat every day and find new ways to stay active. At the end, you'll know what to eat and drink to help you grow strong and stay smart.

your book with Mom or Dad and help them make some of your new recipes.



Fruits Veggies

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In-Store Activity

Study the labels on bakery items to spot WHOLE-GRAIN foods. The ingredients are in order by how much they're used. First means most!

OOK for this!

KNOW WHAT'S WHAT. If you see any of these words, that food is made with WHOLE GRAINS:

- whole grain whole wheat
- whole or rolled oats
 oatmeal
- whole rve

(HINT: Most ingredients start with whole!)

stone-ground

• seven-grain 100% wheat

But if you see any of these, it's usually NOT made with whole grains:

- bran
- cracked wheat
- multi-grain



- 1 (1 oz) slice of sandwich bread
- 1/2 cup cooked rice or pasta

(၅)

5 crackers

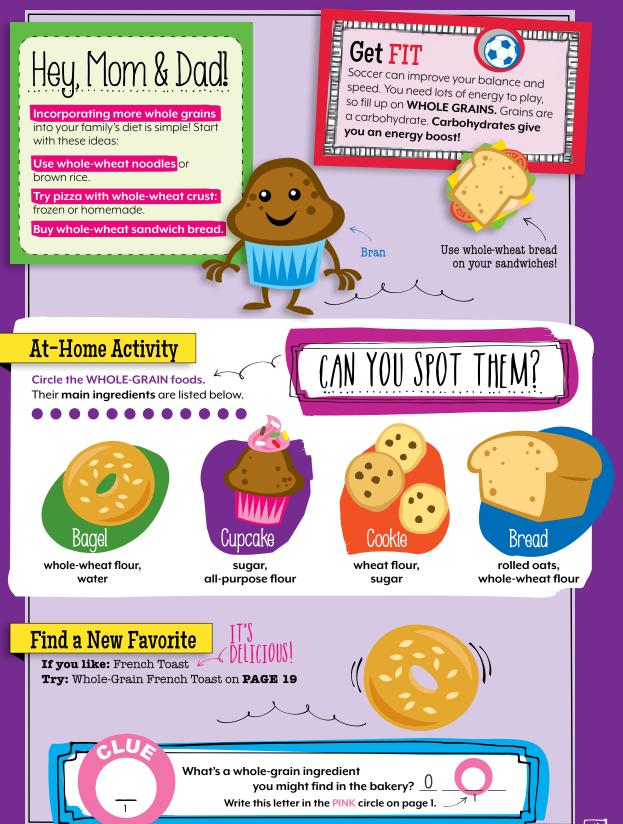


Grains are found here!

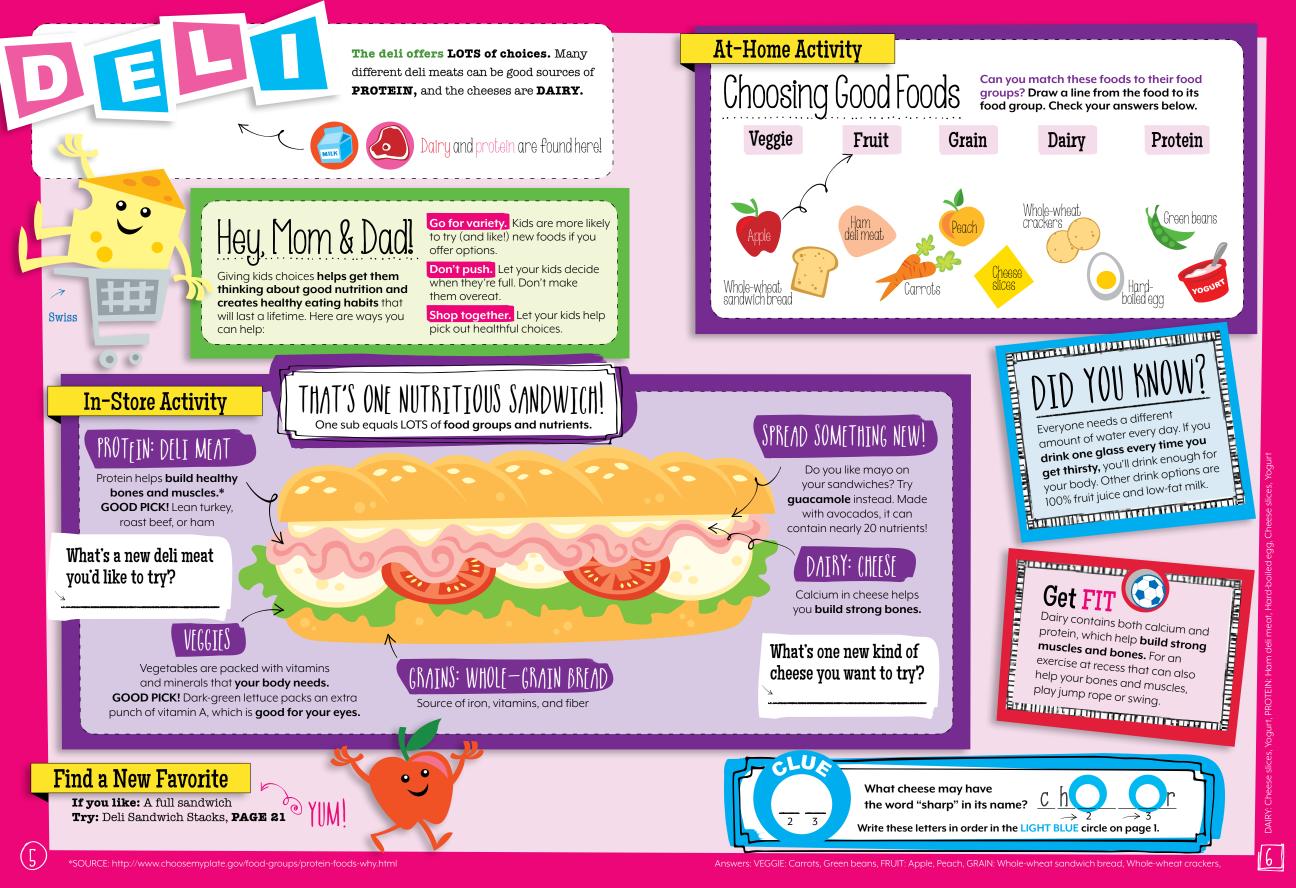


FIBER — Dietary fiber from whole grains and other foods may help reduce blood cholesterol levels. Lower cholesterol levels are associated with a lower risk of heart disease. Fiber also helps maintain your digestive system by reducing constipation. **IRON** – Iron is a mineral used to **carry** oxygen from your lungs to the rest of your B VITAMINS – B vitamins help your body use the energy that comes from the carbohydrates, protein, and fat that you eat.*

What WHOLE-GRAIN food did you find in the bakery?



Answers to at-home activity: bagel, bread





SEAFOOD



each day? 4-5 ounces

and B vitamins.*

PROTEIN. Your body needs it to build strong bones and muscles. Meat and fish contain **PROTEIN**

• 1/3 of a small hamburger or chicken breast

See how your

A small hamburger or chicken breast is the size

A small fish fillet is about the size of a checkbook.

Two tablespoons of peanut butter looks like a

How much **PROTEIN** should you eat

of a deck of cards.

ping-pong ball.

These ideas count as **one ounce**:

Hey, Mom & Dad! Go fish: Seafood provides crucial omega-3s. Our bodies can't make these brain and heart helpers, so we have to eat them. Serve fish twice a week by incorporating it into familiar foods like sandwiches or tacos.

Keep it lean: Choose at least 90% lean ground beef and skinless poultry.

At-Home Activity

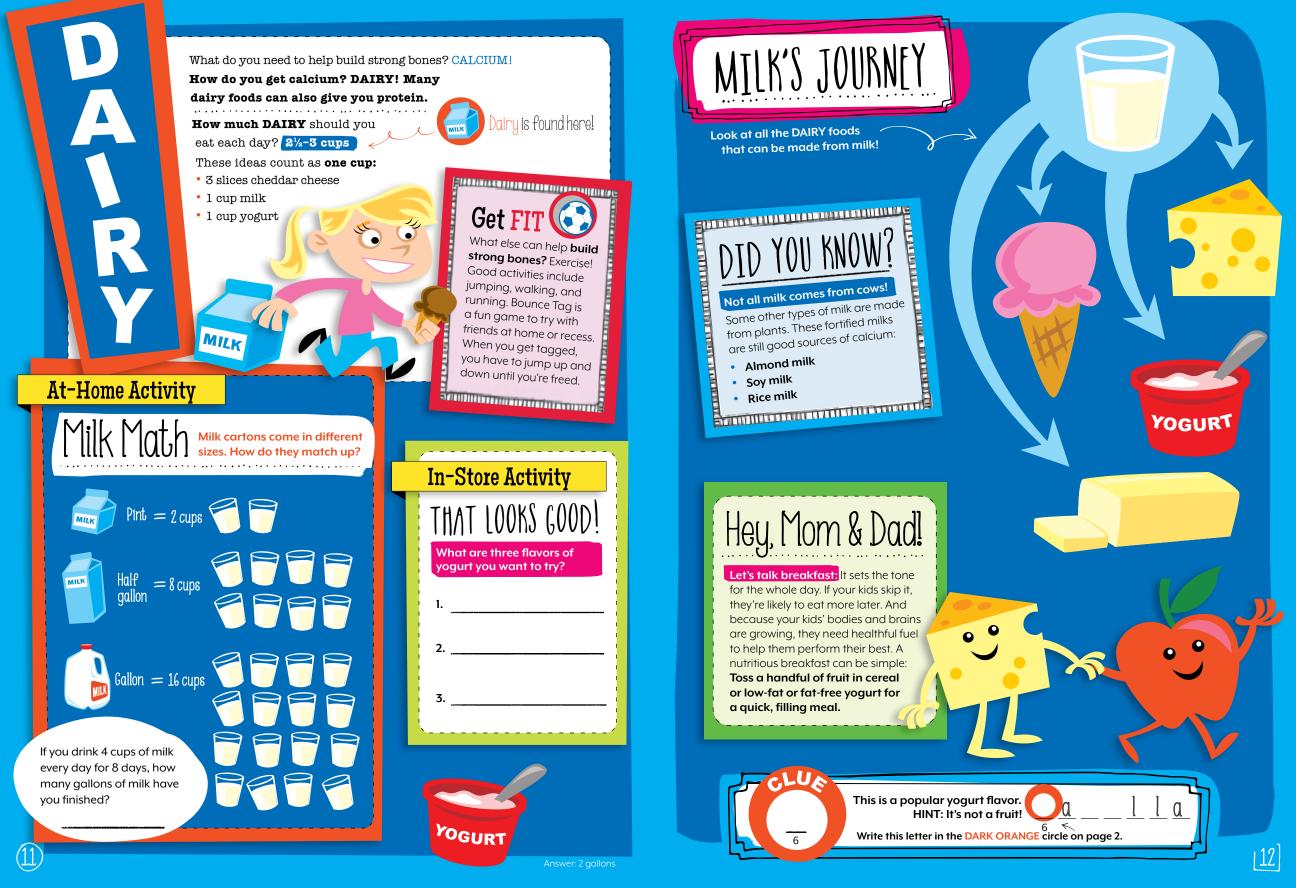
A T S P U M P K I N S E E D S T ΙΟΜΕΤΒΨΑΤΟΓυΜΟΥΕ **DULOSBHALPEAGEOY** NFCONFUYLFOBKIGF ESHEUDPGONNYODUH YUEQSGBAICUFHARU BOEFOSMUAHPTIPTP EDSNBUQOTFERSLKO ALEGDKPISTACHIOS NECHIOLCHAERGTEE





show/4609?fg=&man=&lfacet=&format=Abridged&count=&max=25&offset=&sort=&glookup=shrimp

10



GROCERY & FROZEN FOOD

The Next Best Thing!

same good-for-you nutrients!

(13)

Foods from the fresh departments have relatives in the

grocery and frozen foods sections. They all have the

CANNED

Lots of nutritious options live in the middle of the store, but they can be harder to spot. Better-for-you foods might share shelves with "sometimes" foods, so it's important to know how to make a healthful pick!

What is a "SOMETIMES" food?

"Sometimes" foods may not contain as many good nutrients and have extra fat, sugar, or salt you don't need. If you eat too many of them, you might not have enough room to eat food that's really good for you. Learn how to spot healthful choices on PAGE 14.

SMOOTH MOVE

Skip the ice and use frozen peaches to make a smoothie. They are a good source of vitamin C, which helps heal cuts and keep teeth healthy.

 Cet L

 Disc baseball ιs

 can play with you

 flying disc. There's no,

 the batter just throws the u

 far as he or she can. If a fielded

 catches it, the batter is out.

```
This is a popular movie snack
           AND a whole grain! \underline{D}
```

•

FROZEN

•

•••

Write this letter in the YELLOW circle on page 2. 7^7

In-Store Activity

WHAT IS A FOOD LABEL?

Pick a snack and copy its Nutrition Facts label here. The snack I picked is:

2 SATURATED FAT, TOTAL FAT CHOLFSTFROL. SODTUM:

Foods that are better for you will have **5% or less** listed under % Daily Value.

IBER. VITAMINS Good foods will have 10% or more.

Nutrition Facts Serving Size Servings Per Container

Amount Per Serving Calories Calories from Fat % Daily Value*

Saturated Fat Trans Fat Sodium **Total Carbohydrate Dietary Fiber** Sugars Protein

Find Good Food Fast!

69

Fihe

These Better Choice shelf tags mean

the foods above them are better-for-you

based on the following natriests

Oma.

Sodium

Serving 1 1/4 Cup(s)

O_a

Summers.

options compared to other like products!





Total Fat Cholesterol

Vitamin A

Calcium

serving

170 Calories

09

Set Feb

size of your bowl or plate. Is the snack you picked a better-for-you choice? Why or why not?

Those black-and-white NUTRITION

healthful eating decisions.

FACTS are a great guide to help you make

3 SUGARS:

Most of the time, a good food choice will be as close to zero as possible. But some foods and drinks (like 100% fruit juice and low-fat milk) may have a higher number because of natural sugars. These are better than added sugars. Spot added sugars in the ingredients list. They may be called corn syrup or fructose.

14

D SERVING SIZE:

This is how much you

should try to eat at one

this as a guide, not the

time. It's important to use



Vitamin C

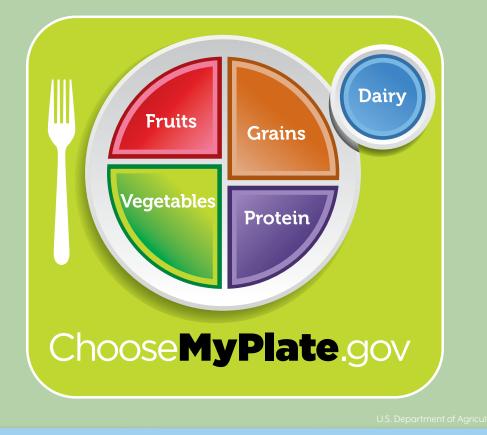
Iron

Circle the options that may be better for you:

- A bag of chips with 13% Total Fat OR plain popcorn with 2% Total Fat
- Whole-grain cereal with 1g of Sugar OR frosted cereal with 17g of Sugar
- Frozen French fries with 7% Fiber OR baked potato with 15% Fiber
- (See if you were right on the next page.)
- What's one snack in your pantry with a better-for-you amount of sodium?



Now that you've learned about all the food groups, you can use MyPlate to **help you** remember how much of each to eat every day.





Half of your plate should be fruits and vegetables.

*Remember: Fresh, frozen, canned, dried and 100% juice all count!

15



Fill 1/4 of your plate with grains.

*Remember: your grains whole!



Make at least half of

Keep your protein to 1/4 of your plate.

*Remember: Protein comes in many forms-meat, seafood,

nuts, beans and more!

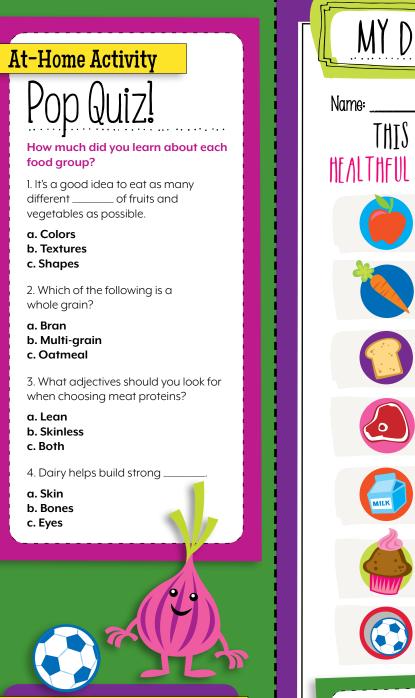
each day, so try to have 1 cup at each meal. *Remember:

You need 2 1/2–3 cups

DAIRY

Choose low-fat or fat-free options.

Be a MyPlate champion! Visit ChooseMyPlate.gov/Kids



Cut out this BOOKMARK

Use it as a reminder of how much to eat every day. **Remember:** Eating enough of each food group will help you get the nutrients you need to keep your body healthy!







Making nutritious meals can be easy and fun! Help Mom or Dad gather ingredients and fix your food. The highlighted instructions are perfect for kids to complete.

5 Important Kitchen Tips KRAD

BREAKFAST

A DESIGNATION OF THE PARTY OF T

- 1. Always wash your hands first to keep germs out of your food! And if you touch raw eggs or meat, wash them again.
- 2. Also rinse off any produce you eat.

IT'S DELICIOUS!

3. Always **ask for Mom or Dad's help** with kitchen appliances.



5. If you have leftovers, store them in the **refrigerator** in a container with a lid. Eat them within three days.

Whole-Grain French Toast 🚺 🦲

MAKES: 4 servings | PREP: 20 minutes | COOK: 8 to 12 minutes

- 4 eggs, lightly beaten
 - cup nonfat milk
- 2 tablespoons sugar

1

- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground nutmeg
- 8 slices Publix Bakery whole-grain or wholewheat bread

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- 2 tablespoons vegetable oil, divided Maple-flavored syrup
- 2 bananas, sliced

1/ In a shallow bowl, beat together eggs, milk, sugar, vanilla, cinnamon, and nutmeg. Dip bread slices into egg mixture, coating both sides.

2/ In a very large skillet or on a griddle, heat 1 tablespoon oil over medium-high heat. Add half of the bread slices and cook for 4 to 6 minutes or until golden, turning once. Repeat with remaining bread slices and the remaining oil. Serve with maple-flavored syrup and sliced bananas.

Nutrition Facts (per serving): 437 cal., 15 g total fat (3 g sat. fat), 191 mg chol., 349 mg sodium, 59 g carb., 6 g fiber, 28 g sugar, 16 g pro.



Breakfast in Pita Pockets

MAKES: 4 servings | PREP: 15 minutes | COOK: 4 to 6 minutes

- 2 eggs, lightly beaten
- 1/2 cup egg product
- 3 ounces Canadian-style bacon, finely chopped
- 3 tablespoons water
- 2 tablespoons sliced green onion
- 1/8 teaspoon salt Nonstick cooking spray
- 1 cup frozen shredded hash brown potatoes
- 4 whole-wheat Greek pita flatbreads
- 1/2 cup shredded reduced-fat Cheddar cheese
- 1 avocado, halved, seeded, peeled, and sliced
- 1 small tomato, seeded and chopped

1/ In a medium bowl, stir together eggs, egg product, Canadian-style bacon, water, green onion, and salt.

2/ Coat a large nonstick skillet with cooking spray; heat skillet over medium-high heat. Add potatoes; cook for 2 to 3 minutes or until potatoes are light brown, stirring occasionally. Reduce heat to medium. Pour egg mixture over potatoes in skillet. Cook, without stirring, until mixture begins to set on the bottom and around edges. Using a spatula or large spoon, lift and fold the partially cooked egg mixture so the uncooked portion flows underneath. Continue cooking over medium heat for 2 to 3 minutes or until egg mixture is cooked through, but is still glossy and moist.

3/ Top flatbreads with egg mixture; sprinkle with cheese. Add avocado slices and tomato. Fold over to serve.

Nutrition Facts (per serving): 371 cal., 14 g total fat (4 g sat. fat), 114 mg chol., 742 mg sodium, 44 g carb., 8 g fiber, 2 g sugar, 22 g pro.



Mix and Match Banana Berry Smoothie

MAKES: 4 servings | START TO FINISH: 15 minutes

- 1 medium banana, cut up
- 1 cup blueberries, raspberries, blackberries, or strawberries
- cup frozen unsweetened peach slices
- 1 5.3-ounce container plain Greek yogurt
- 1/2 cup pomegranate, cherry, blueberry, or cranberry juice
- 1/2 cup low-fat plain or vanilla soy milk1 cup ice cubes
- 1/4 cup blueberries, raspberries, blackberries, or strawberries for serving

1/ In a blender combine banana, 1 cup berries, peaches, yogurt, fruit juice, and soy milk. Cover and blend until smooth. With the motor running, add ice cubes, one at a time, through the opening in the lid until combined and slushy. **Top each** with berries from 1/4 cup for serving.

Nutrition Facts (per serving): 112 cal., 1 g total fat (0 g sat. fat), 0 mg chol., 30 mg sodium, 23 g carb., 2 g fiber, 17 g sugar, 5 g pro.

NAME AND DESCRIPTION OF A DAMA

20



Deli Sandwich Stacks 🙆

MAKES: 4 servings | START TO FINISH: 25 minutes

- ounce semisoft cheese with garlic and herb or reduced-fat cream cheese
- 6 slices marble rye, cracked wheat or seven-grain bread
 - small tomatoes, thinly sliced

2

4

3

- 1/3 cup sliced banana peppers (optional)
- cup loosely packed fresh spinach leaves or lettuce leaves
- thin slices reduced-fat Cheddar cheese
- ounces thinly sliced reduced-sodium turkey breast
- 3 ounces thinly sliced reduced-sodium ham

1/ Spread semisoft cheese evenly on one side of four of the bread slices. Divide tomatoes, banana peppers (if using), spinach, and cheese slices among the spread sides of bread slices.

2/ Divide turkey breast between two of the stacks and divide ham between the remaining two stacks. Place the ham stacks on top of the turkey breast stacks. Top with the remaining two bread slices. Cut stacks in half using a sharp knife.

Nutrition Facts (per serving): 238 cal., 5 g total fat (3 g sat. fat), 29 mg chol., 697 mg sodium, 29 g carb., 2 g fiber, 2 g sugar, 18 g pro.

Lemony Shrimp and Pasta Toss

MAKES: 4 servings | START TO FINISH: 35 minutes

- 12 ounces Publix fresh or frozen peeled and deveined medium shrimp
- lemon
- ounces dry fettuccine 8
- tablespoons olive oil 2
- 3-4 cloves garlic, thinly sliced
- cups baby spinach 6 teaspoon dried Italian 1/2
- seasoning, crushed
- 1/2 teaspoon salt teaspoon black pepper 1/4
- Fresh dill (optional)

1/ Thaw shrimp if frozen. Pat dry with paper towels. Zest 1 teaspoon peel from the lemon; set aside. Squeeze 2 tablespoons juice from the lemon; set aside. In a large pot, cook pasta according to package directions; drain.

MON

M DAD

2/ Meanwhile, in an extra-large skillet, heat olive oil over medium heat. Cook garlic in hot oil for 1 minute. Add shrimp; cook for 3 to 4 minutes or until shrimp are opaque, turning frequently. Add spinach and drained pasta; toss just until spinach begins to wilt. Stir in Italian seasoning, lemon zest,



Crispy Fish Sticks and Sauce with Green Beans and Orange

MAKES: 4 servings | START TO FINISH: 25 minutes

11/2 pounds firm fish fillets (haddock, cod, or mahi-mahi) 2 3/4 cups crispy rice cereal

- 1/4 cup all-purpose flour
- 1/2 teaspoon salt-free garlic/herb seasoning
- 3/4 cup egg whites (or egg substitute)
- 1/3 cup light mayonnaise
- 2 tablespoons fresh lemon juice
- tablespoons honey 2
- 1/ Preheat oven to 450°F. Coat baking sheet with spray. Cut fish into 1-inch-wide strips (wash hands). Crush rice cereal and place in shallow dish; stir in flour and seasoning. Whisk egg whites until frothy.



lemon juice, salt, and black pepper. If desired, top with fresh dill.

Tip/ If desired, substitute bite-size pieces of deli-roasted chicken for the shrimp. For a peppery bite, replace half the spinach with arugula.

Nutrition Facts (per serving): 365 cal., 8 g total fat (1 g sat. fat), 119 mg chol., 469 mg sodium, 48 g carb., 5 g fiber, 2 g sugar, 25 g pro.

2/ Dip fish in egg whites, then roll in cereal mixture to coat; place on baking sheet. Coat top of fish with spray; bake 10 to 12 minutes or until fish is 145°F (or separates easily).

3/ Whisk mayonnaise, lemon juice, and honey until blended. Serve.

Nutrition Facts (per serving): 300 cal; 4 g total fat, 90 mg chol., 600 mg sodium, 34 g carb., 0 g fiber, 31 g pro.; 10% vit A, 25% vit C, 2% calcium. 40% iron

Green Beans and Orange

MAKES: 4 servings | PREP: 10 minutes

- 8-ounce bag fresh microwavable French green beans
- orange
- 2 tablespoons olive oil
- teaspoon salt-free garlic/herb seasoning 1/4

1/ Microwave beans following package instructions. Zest/grate orange peel (no white; 1 teaspoon). Remove remaining peel and cut orange into segments.

2/ Preheat large sauté pan on medium heat 2 to 3 minutes. Place oil in pan, then add beans, seasoning, and zest; cook 1 to 2 minutes or until beans are crisp-tender.

3/ Remove pan from heat; stir in orange segments. Serve.

Nutrition Facts (per serving): 100 cal., 7 g total fat, 0 mg chol., 0 mg sodium, 9 g carb., 3 g fiber, 1 g pro.; 10% vit A, 45% vit C, 4% calcium, 2% iron

- 4 (7-inch) flour or low-carb tortillas
- 4 tablespoons peanut butter*
- tablespoons all-fruit spread (grape or strawberry) 4
- 2 bananas
- 4 large strawberries
- 1/2 cup low-fat granola

1/ Arrange tortillas on work surface. Spread 1 tablespoon peanut butter, then 1 tablespoon fruit spread over half of each tortilla.

2/ Peel bananas and remove strawberry stems. Slice bananas and strawberries and layer evenly over peanut butter and jelly. Sprinkle granola evenly across each rollup.

3/ Roll tortillas around filling, burrito-style. Slice diagonally into halves.

*For a peanut-free alternative, substitute almond butter, sunflower seed butter, or soy nut butter for the peanut butter.

Nutrition facts (per servina): 380 cal., 11 a total fat, 0 mg chol., 390 mg sodium, 62 g carb., 5 g fiber, 10 g pro.; 0% vit A, 30% vit C, 8% calcium. 15% iron



