





## Wt-Home Activity

Fresh produce comes from plants! FRUITS and VEGETABLES can grow in the ground, on a vine or bush, or on a tree.


## Heg. Mom \& Dad!

Want your kids to eat more fruits and veggies? Set a good example for your kids to follow. Half of your plate should be fruits and veggies Here's a tip: Add one fruit and
vegetable to each meal.
Find a New Favorite
If you like: Milkshakes
Try: Mix and Match Banan Berry Smoothie on PAGE 20


> f you drink 4 cups of milk every day for 8 days, how many gallons of milk have you finished?
(11)

What do you need to help build strong bones? CALCIUM!
How do you get calcium? DAIRY! Many

How much DAIRY should you
eat each day? $2^{1 / 2-3}$ cups These ideas count as one cup:

- 3 slices cheddar cheese
- 1 cup milk

1 cup yogurt

In-Store Activity
What are three flavors of

## MIIKS JOUNINY

Look at all the DAIRY foods that can be made from milk.


YOGURT

## Hey. Mom \& Dad!

Let's talk breakfast: It sets the tone for the whole day. If your kids skip it, they're likely to eat more later. And because your kids' bodies and brains are growing, they need healthful fuel
to help them perform their best. A to help them perform their best. A
nutritious breakfast can be simple: Toss a handful of fruit in cereal or low-fat or fat-free yogurt for a quick, filling meal.


## .0000 <br>  \&.FROZ FOON

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

What is a "SOMETIMES" food?
"Sometimes" foods may not contain as many good nut sugar, or salt you

The Next Best Thing!
ods from fresh deparmens have relatives in the grocery and frozen foods sections. They all have the same good-for-you nutrients!

don't need. If you eat too don't need. If you eat too many of them, you might n have enough room to eat
food that's really good for you food that's really good for you
Learn how to spot healthful choices on PAGE 14.


Skip the ice and use frozen peaches to make a smooth They are a good source of vitamin C which helps heal cuts and keep teeth healthy.
Get
Disc baseball is a fun game you
can play with your new Publix
flying disc. There's no pitcher-
the batter just throws the disc as
far as he or she can. If a fielder
catches it, the batter is out.
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Those black-and-white NUTRITION FACTS are a great guide to help you make healthful eating decisions.


Find GoodFoodFast!
Look for green tags on the shelves at Pub These Better Choice shelf tags mear the foods above them are better-for-you options compared to other like produce BETTER CHOICE


## At-Home Activity

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 1 g of Sugar OR frosted cereal with 17 g 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?




## MY DNILY DiIT

Name: $\qquad$
THIS IS Whint n HIfitifill Diy loor Litit
 $\underset{\substack{1-1 / 2 \text { cups } \\ \text { of } \operatorname{FRUIT} \text { a } \\ \text { day }}}{ }$ of FRUIT a day


1 1/2-2 1/2 cups of VEGGIES a day

5-6 ounces of GRAINS a day

Good to Remember!

- Half of my plate every day
should be fruits and veggies.
- Half of the grains I eat every
day should be whole
- Eat seafood twice a week.
- Choose dairy products that are low-fat ( $1 \%$ ) and fat-free.


Publix.

## Hey.Mom \& Dad.

 Encourage your kids to comple these tasks. Be supportive, but don't set up the activities control! Let them decide to take cor kids when Try this: REWARD your kids they complete every square.


Keeping your body strong takes effort every single day. Even after you've completed this game, continue to decide to eat healthful foods and stay active each day. YOU are the best person to take care of you


## 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.
## 5Tmpontant KitchenTins **ifol THISt finst

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.
3. Always ask for Mom or Dad's help with kitchen appliances
4. Make sure pan handles are always pointed to the sides of the stove. If the handle hangs off the front, someone might run into it and knock the pan off.
5. If you have leftovers, store them in the refrigerator in a container with a lid. Eat them within three days.

$00:$


Whole-Grain French Toast MAKES: 4 servings | PREP: 20 minutes | COOK: 8 to 12 minutes
4 eggs, lightly beaten
1 cup nonfat milk
$\begin{array}{ll}2 & \text { tablespoons sugar } \\ 2 & \text { teaspoons vanilla extract }\end{array}$ teaspoons vanilla extract
teaspoon ground cinnamon

KIDS CAN
1/4 teaspoon ground nutmeg
8 slices Publix Bakery whole-grain or whole. wheat bread
2 tablespoons vegetable oil, divided Maple-flavored syrup bananas, sliced
1/ In a shallow bowl, beat together eggs, milk, sugar, $\downarrow$ vanilla, cinnamon, and nutmeg. Dip bread slices into egg mixture, coating both sides.
2 / In a very large skillet or on a griddle, heat
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 sal. fat), 19 mg chol., 349 mg sodium, 59 g carb 6 g fiber, 28 g sugar, 16 g pro.


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
tablespoons sliced green onion
1/8 teaspoon salt
Nonstick cooking spray
cup frozen shredded hash brown potatoes
4 whole-wheat Greek pita flatbreads
1/2 cup shredded reduced-fat Cheddar cheese avocado, halved, seeded, peeled, and sliced 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 stirring, until mixture begins to set on the bottom and around edges. Using a spatula or large spoon, liff and
fold the partially cooked egg mixture so the uncooked portion flows underneath. Continue cooking over 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 l 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
cup blueberries, raspberries, blackberries, or strawberries
cup frozen unsweetened peach slices 5 -3-ounce container plain Greek yogurt
cup pomegranate, cherry, blueberry, or cuanberry juice
1/2 cup low-fat plain or vanilla soy milk
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 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.


## MAKES: 4 servings | START TO FINISH: 25 minutes

1 ounce semisoft cheese with garlic and herb or reduced-fat cream cheese small tomatoes, thinly sliced
$1 / 3$ cup sliced banana peppers (optional)
cup loosely packed fresh spinach leaves or lettuce leaves
4 thin slices reduced-fat Cheddar cheese ounces thinly sliced reduced-sodium turkey breast 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 divid 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
1 lemon
8 ounces dry fettuccine
2 tablespoons olive oil
3-4 cloves garlic, thinly sliced
6 cups baby spinach
1/2 teaspoon dried Italian seasoning, crushed
1/2 teaspoon salt
1/4 teaspoon black pepper 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. 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,


Crisoy 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) 23/4 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
2 tablespoons honey
1/ Preheat oven to $450^{\circ}$. 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.
ion Facts (per serving): 365 cal., 8 g total fat ( l 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 $145^{\circ} \mathrm{F}$ (or separates easily).

3/Whisk mayonnaise, lemon juice, and honey until blended. Serve.
Nutrition Facts (per serving): $300 \mathrm{cal} ; 4 \mathrm{~g}$ total fat, 90 mg chol 600 mg sodium, 34 g carb., O g fiber, 31 g pro.: $10 \%$ vit $\mathrm{A}, 25 \%$ vit C $2 \%$ calcium, $40 \%$ iron

Green Beans and Orange

## MAKES: 4 servings | PREP: 10 minutes

18 -ounce bag fresh microwavable French green beans orange
2 tablespoons olive oil
1/4 teaspoon salt-free garlic/herb seasoning
1/ Microwave beans following package instructions. Zest/grate orange peel (no white; I 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 $\mathrm{A}, 45 \%$ vit C , $4 \%$ calcium, $2 \%$ iron

Write down everything you eat for one day. Don't forget any drinks or snacks!

## BXMWFAST



## At-Home Activity

Now tally how much of each food group you ate on the right side of the chart. Use your book to help you remember what a cup or ounce may look like.

| How much you should <br> try to eat in one day: | How much you <br> ate today: |
| :--- | :--- |
|  |  |

1-1 1/2 cups of FRUIT a day

1 1/2-2 1/2 cups
of VEGGIES a day

5-6 ounces of GRAINS a day

4-5 ounces of PROTEIN a day


2 1/2-3 cups of DAIRY a day

Limit your
SOMETIMES
FOODS to one a day

What food groups did you eat enough of?

What will you try to eat more of tomorrow?

## Get FIT

How many minutes did you spend being active?
What did you do?
You should try to BE ACTIVE for 60 minutes a day. Did you do that today? $\qquad$

