



little or no sugar. Avoid drinks with added sugars.



with a variety of vegetables. Select a wide variety of colors for maximum nutrition.

DAIRY AND DAIRY **ALTERNATIVES**

Have 1 to 3 servings of dairy or unsweetened dairy alternatives, such as almond, hemp or rice milk.



Go for healthy oils and fats such as olive oil, unrefined coconut oil, walnuts, and avocados. Avoid trans-fat (hydrogenated vegetable oils).



HIGH FIBER CARBS AND HEALTHY STARCHES

Fill 1/4 plate with complex carbohydrates that grain rice, pasta and quinoa. Limit simple carbohydrates.



Fill 1/4 plate with 2 to 3 ounces of lean meat, poultry, grilled, broiled or steamed fish and whole eggs or egg whites, Plant-based options include beans, lentils, all naturál nut bútters, unsalted nuts, seeds, tofu and tempeh. Avoid cold-cuts and processed meat.

READING LABELS

- 1. Start with serving information. The first place to start when you look at the nutrition facts label is the serving size and the number of servings in the package.
- 2. Check total calories per serving. This tells you how many calories in a single serving.
- 3. Limit certain nutrients. Try to keep saturated fat, trans fat and sodium as low as possible.
- 4. Get enough of beneficial nutrients. Eat foods with dietary fiber, protein, calcium, iron and vitamins.
- 5. Quick Guide to % Daily Value. % Daily Value (DV) tells you the percentage of each nutrient in a single serving in terms of daily recommended amount in a 2,000 calorie diet. Your needs may vary.
 - To consume less of a nutrient (such as saturated fat or sodium); choose foods with a lower %DV of 5% or less.
 - To consume more of a nutrient (such as fiber); choose foods with a higher %DV of 20% or more.

Source: ncbi.nlm.nih.gov



PROBIOTIC-RICH FOODS

Add more fermented foods to your diet. Here's why:

- 1. You can't digest your food alone. Live bacteria helps break down what your body can't.
- 2. The good bacteria fight the bad. Probiotics help keep a healthy balance in your gut.
- 3. Help restore your gut health after taking antibiotics. Antibiotics can destroy not only bad bacteria, but good bacteria that keep us healthy.

Source: heart.org

Go for variety!

KOMBUCHA - fermented tea **SAUERKRAUT** - unpasteurized, fermented

cabbage

to yogurt

KIMCHI - fermented cabbage and vegetables PLAIN YOGURT - fermented milk protein **KEFIR** - cultured tangy drink , tastes similar

COMPLEX CARBOHYDRATES

COMPLEX CARBS = GOOD CHOICES

Complex carbohydrates have a chemical structure and fibers that require our bodies to work harder to digest and energy is released over longer time. For the most part, complex carbs are in their "natural" state or very close to it.



Whole Grain

Breads



Cereals



Green



Quinoa, Millet,

High in fiber and nutrients Help you feel full longer Naturally stimulates metabolism

WHY ARE THEY GOOD?

Buckwheat

Vegetables

Sugary Candy & Cereals Desserts

natural nutrients and fiber.

WHY LIMIT? 🖰 Low in fiber and nutrients

Empty calories



Sodas & Refined **Breads** Sugary Drinks

SIMPLE CARBS = LIMIT THESE

generally 'processed' foods that have been stripped of their

Simple carbohydrates are smaller molecules of sugar

that are digested quickly into our body. These carbs are

HPN members for more information, please call Health Education and Wellness at 702-877-5356 or toll-free 1-800-720-7253, TTY 711, Monday through Friday, 8 a.m. to 5 p.m. local time.

Tiene derecho a recibir ayuda e información en su idioma sin costo. Para solicitar un intérprete, llame al número de teléfono gratuito para miembros que se encuentra en su tarjeta de identificación del plan o los documentos de su plan.

