



Small Changes Matter. **Start Simple** With MyPlate Today.

Healthy eating is important at every stage of life.



The benefits add up over time, bite by bite.

Make every bite count



Take a look at your current eating routine. Pick one or two ways that you can switch to choices today that are rich in nutrition.

A healthy eating routine can help boost your health now and in the years to come. Think about how your food choices come together over the course of your day or week to help you create a healthy eating routine.

It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified soy alternatives. Choose options for meals, beverages, and snacks that have limited added sugars, saturated fat, and sodium.

Choose from these simple tips to help you...



Focus on whole fruits

- Start your day with **fruit at breakfast**. Top cereal with your favorite seasonal fruit, add bananas or chopped apples to pancakes, or mix a spoonful or two of raisins into hot oatmeal.
- · Keep ready-to-eat fruits in the refrigerator for a quick snack.
- For dinner, chop up a combination of seasonal, frozen, or canned fruits to make a **quick fruit salsa** to top fish or chicken. Add fruit such as orange sections, apple wedges, or grapes to a **salad**.



Vary your veggies

- Add shredded carrots to the lettuce and tomato **in your sandwich**, make **soup** from the veggies in your vegetable drawer, and **snack on raw vegetables**.
- Try a stir-fry with fresh or frozen vegetables for a quick meal or easy side dish.
- Pick out a vegetable that the family has not tried and **get a new recipe** from a cookbook, website, supermarket, or friend.



Make half your grains whole grains

- For breakfast, enjoy a whole-grain-based hot or cold cereal. Consider trying whole-grain puffs or flakes that are new to you—you might discover a new favorite!
- Instead of sandwich bread, try a whole-grain pita, tortillas, naan or other whole-grain flatbread, sliced breads, or rolls.
- Create your own trail mix with whole-grain cereal or enjoy whole-grain crackers with turkey, hummus, or avocado for a **healthy whole-grain snack**.





Protein

Vary your protein routine

- Broil lean beef cuts like sirloin, top round, or flank steak. Roast lean types of pork tenderloin or loin chops and slice into strips for dinner, salads, and sandwiches.
- Have fish or seafood twice a week. Make a lunchtime sandwich or salad with canned tuna, grill fresh or frozen tilapia or salmon for dinner, or enjoy fish tacos.
- **Meatless meals** are tasty and budget friendly. Try bean-based vegetarian chili or lentil soup, grilled or braised tofu with vegetables, or adding nuts to salads.

Dairy

Move to low-fat or fat-free dairy milk or yogurt (or lactose-free dairy or fortified soy versions)

- Add low-fat or fat-free dairy to oatmeal or pureed vegetable soups instead of water, and to smoothies or scrambled eggs.
- The nutrients in dairy are important at every stage of life. Include foods like

low-fat or fat-free dairy milk or yogurt. Need an alternative? Try lactose-free dairy milk or yogurt that's low-fat or fat-free or fortified soy versions.

• Looking for a beverage? Grab a **glass of low-fat or fat-free milk or fortified soy milk** (soy beverage). Choose the unsweetened option.





Choose foods and beverages with less added sugars, saturated fat, and sodium



Tips for Less Added Sugars

- Choose **packaged foods that have less or no added sugars**, such as canned fruit packed in 100% juice for an easy snack, plain yogurt (you can add your own fruit), and unsweetened applesauce.
- Try chilled, plain water or sparkling water with a squeeze of fruit for a splash of flavor. Limit sugary beverages such as soda, lemonade, sports drinks, or fruit drinks.

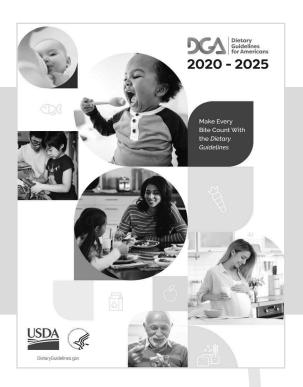
Tips for Less Saturated Fat

- In place of foods higher in saturated fat, look for foods like nuts, seeds, and fatty fish like tuna, salmon, trout, and mackerel, which are high in unsaturated fats and a healthier choice.
- Choose canola oil, olive oil, or other vegetable oils for cooking.

Tips for Less Salt and Sodium

- Start simple by choosing foods with less sodium. Check the Nutrition Facts label and choose foods with a lower percent (%) Daily Value (DV) for sodium on the label, especially if a family member has high blood pressure, diabetes, or kidney disease.
- **Cook at home!** Preparing your own food puts you in control of how much sodium goes into your meals. Add flavor to foods with herbs, spices, lemon, lime, and vinegar instead of salt or seasonings high in sodium.





The Dietary Guidelines for Americans

Developed jointly by the U.S Department of Agriculture and U.S. Department of Health and Human Services, the *Dietary Guidelines for Americans* are the Nation's science-based guidance on how to eat for good health. The Guidelines encourage all Americans to start and maintain a healthy eating routine. Along with physical activity, improving what you eat can help you reduce your risk of chronic diseases, such as diabetes, heart disease, some cancers, and obesity. Taking the steps in this brochure will help you follow the *Dietary Guidelines*.

For more information:

MyPlate.gov

DietaryGuidelines.gov



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