

10 tips Nutrition Education Series



Based on the
Dietary
Guidelines
for Americans

Add more vegetables to your day

It's easy to eat more vegetables! Eating vegetables is important because they provide vitamins and minerals and most are low in calories. To fit more vegetables in your day, try them as snacks and add them to your meals.

Discover fast ways to cook

Cook fresh or frozen vegetables in the microwave
for a quick-and-easy dish to add to any meal. Steam
green beans, carrots, or bok choy in a bowl with a small
amount of water in the microwave for a quick side dish.

Be ahead of the game
Cut up a batch of bell peppers,
cauliflower, or broccoli. Pre-package
them to use when time is limited. Enjoy them
in a casserole, stir-fry, or as a snack with hummus.

Choose vegetables rich in color
Brighten your plate with vegetables that are red, orange, or dark green. They are full of vitamins and minerals. Try acorn squash, cherry tomatoes, sweet potatoes, or collard greens. They not only taste great but are good for you, too.

Check the freezer aisle
Frozen vegetables are quick and easy to use and are just as nutritious as fresh veggies. Try adding frozen vegetables, such as corn, peas, edamame, or spinach, to your favorite dish. Look for frozen vegetables without added sauces, gravies, butter, or cream.

5 Stock up on veggies
Canned vegetables are a great addition to any meal, so keep on hand canned tomatoes, kidney beans, garbanzo beans, mushrooms, and beets. Select those labeled as "reduced sodium," "low sodium," or "no salt added."

Make your garden salad glow with color
Brighten your salad by using colorful vegetables such
as black beans or avocados, sliced red bell peppers or
onions, shredded radishes or carrots, and chopped red
cabbage or watercress. Your salad will not only look good
but taste good, too.

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While you're out
If dinner is away from home, no need to worry. When ordering, ask for an extra side of vegetables or a side salad instead of the typical fried side dish. Ask for toppings and dressings on the side.

Savor the flavor of seasonal vegetables
Buy vegetables that are in season for maximum flavor at a



lower cost. Check your local supermarket specials for the best in-season buys. Or visit your local farmers market.

Vary your veggies
Choose a new vegetable that you've never tried before. Find recipes online at
WhatsCooking.fns.usda.gov.