

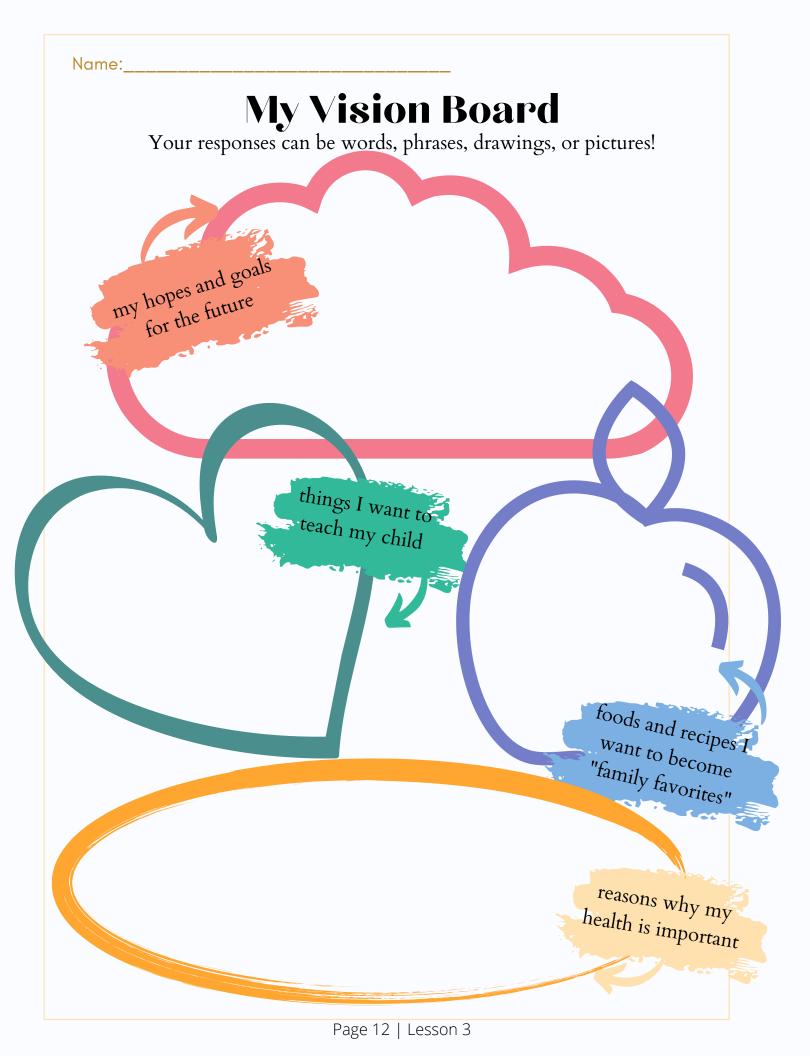
Lesson 2 Review

My name is :	
Reminder: An "I" statement uses the formal 1."I can be more by 2."I feel when because	nt "
PLEASE WRITE A NEW	7-
PLEASE WHITE A NEW	1 31///12//12//
LATELY I FEEL	I'M MANAGING MY
L/(ILL/IFEEL	STRESS BY:
○ MORE PASSIVE	
O MORE AGGRESSIVE	
○ MORE ASSERTIVE	
MY FAVORITE DAIRY	MY SUGAR INTAKE HAS
FOODS ARE	BEEN:
	O
	MORE THAN USUAL
	LESS THAN USUAL

ABOUT THE SAME



· lam	rateful for these people in my life:
~ 1 .	
hose	people are important to me because:
• To me	, qualities of a good relationship are:
• To me	, qualities of a good relationship are:
• To me	, qualities of a good relationship are:
• To me	, qualities of a good relationship are:
	qualities of a good relationship are:





My name is :____

My favorite proteins to eat at different meals are:

Breakfast Lunch Dinner **Snacks**

MEAT

- beef
- ham
- lamb
- goat
- pork
- chicken
- turkey
- duck
- sausage
- hot dogs

Eggs

chicken eggs

Bean/Peas

- bean burgers
- black or kidney beans
- chickpeas or hummus
- edamame
- fava or lima beans
- pinto beans
- white beans
- lentils
- split peas

Soy Products

- tofu
- tempeh
- veggie burgers

Nuts and Seeds

- almonds or almond butter
- cashews or cashew butter
- chia seeds
- peanuts or peanut butter
- pecans or pistachios
- pumpkin, sesame, or sunflower seeds
- walnuts

Seafood

- tilapia
- salmon
- tuna
- catfish and other finfish
- shrimp and other shellfish

Page 13 | Lesson 2



























































10 tips Nutrition Education Series



Based on the Dietary Guidelines for Americans

Vary your protein routine

Protein foods include both animal (meat, poultry, seafood, and eggs) and plant (beans, peas, soy products, nuts, and seeds) sources. We all need protein—but most Americans eat enough, and some eat more than they need. How much is enough? Most people, ages 9 and older, should eat 5 to 7 ounces* of protein foods each day depending on overall calorie needs.

Vary your protein food choices
Eat a variety of foods from the Protein Foods Group
each week. Experiment with beans or peas, nuts,
soy, and seafood as main dishes.

Choose seafood twice a week
Eat seafood in place of meat or poultry twice a week.
Select a variety of seafood, including those that are higher in oils and low in mercury, such as salmon, trout, and herring.

Select lean meat and poultry
Choose lean cuts of meat like round or sirloin and
ground beef that is at least 93% lean. Trim or drain
fat from meat and remove poultry skin.

Save with eggs
Eggs can be an inexpensive protein option and part
of a healthy eating style. Make eggs part of your
weekly choices.

Eat plant protein foods more often
Try beans and peas (kidney, pinto, black, or white
beans; split peas; chickpeas; hummus), soy products
(tofu, tempeh, veggie burgers), nuts, and
seeds. They are lower in saturated fat and
some are higher in fiber.

* What counts as an ounce of protein foods? 1 ounce lean meat, poultry, or seafood; 1 egg; ¼ cup cooked beans or peas; ¼ ounce nuts or seeds; or 1 tablespoon peanut butter.

Consider nuts and seeds
Choose unsalted nuts or seeds as a snack, on salads, or in main dishes. Nuts and seeds are a concentrated source of calories, so eat small portions to keep calories in check.

Try grilling, broiling, roasting, or baking—they don't add extra fat. Some lean meats need slow, moist cooking to be tender—try a slow cooker for them. Avoid breading meat or poultry, which adds calories.

Make a healthy sandwich
Choose turkey, roast beef, canned tuna or salmon, or peanut butter for sandwiches.Many deli meats, such as regular bologna or salami, are high in fat and sodium—make them occasional treats only.

Think small when it comes to meat portions

Get the flavor you crave but in a smaller portion.

Make or order a small turkey burger or a "petite" size steak.

Check the sodium
Check the Nutrition Facts label to limit sodium.
Salt is added to many canned foods—including soups, vegetables, beans, and meats. Many processed meats—such as ham, sausage, and hot dogs—are high in sodium. Some fresh chicken, turkey, and pork are brined in a salt solution for flavor and tendemess.

Go to Choose MyPlate.gov for more information.

DG TipSheet No. 6 June 2011 Revised October 2016