

10 tips Nutrition Education Series



Based on the
Dietary
Guidelines
for Americans

## Make healthier holiday choices

The holidays are often filled with time-honored traditions that include some of our favorite meals and foods. As you celebrate, think of little changes you can make to create healthier meals and active days.

Create MyPlate makeovers
Makeover your favorite holiday dishes.
Use My Recipe on SuperTracker to
improve holiday recipes and get healthier
results. Go to Supertracker.usda.gov/myrecipe.aspx.

Tweak the sweet

For dessert, try baked apples with cinnamon and a sprinkle of sugar instead of apple pie.

Invite your guests to make their own parfait with colorful sliced fruit and low-fat yogurt.

Enjoy all the food groups at your celebration
Prepare whole-grain crackers with hummus as an appetizer; add unsalted nuts and black beans to a green-leaf salad; include fresh fruit at the dessert table; use low-fat milk instead of heavy cream in your casseroles. Share healthier options during your holiday meal.

Make sure your protein is lean
Turkey, roast beef, or fresh ham are lean protein
choices. Trim visible fat before cooking. Try baking or
broiling instead of frying. Go easy on sauces and gravies.

Cheers to good health

Quench your thirst with low-calorie options. Drink
water with lemon or lime slices. Offer seltzer water
with a splash of 100% fruit juice.

Bake healthier
Use recipes with unsweetened applesauce or mashed ripe bananas instead of butter. Try reducing the amount of sugar listed in recipes. Use spices such as cinnamon, allspice, or nutmeg to add flavor.

Be the life of the party
Laugh, mingle, dance, and play games. Focus on fun
and enjoy the company of others.

Make exercise a part of the fun

Make being active part of your holiday tradition. Have
fun walking and talking with family and friends after
a holiday meal. Give gifts that encourage others to practice
healthy habits such as workout DVDs, running shoes, and
reusable water bottles.

Enjoy leftovers
Create delicious new meals with your leftovers.
Add turkey to soups or salads. Use extra veggies in omelets, sandwiches, or stews. The possibilities are endless!

Give to others
Spend time providing foods or preparing meals for those who may need a little help. Give food to a local food bank or volunteer to serve meals at a shelter during the



holiday season.