

Nutrition Week 2: Grains







Tips to help you eat whole grains:

- Use whole grains in mixed dishes, such as soups or stews.
- Try popcorn or whole wheat or rye crackers.
- Look for whole grain ingredients and fiber on the food label.

| | | DAILY RECOMMENDATION* | DAILY MINIMUM AMOUNT OF WHOLE GRAINS | |
|----------|---|---|---|--|
| Children | 2-3 years old 4-8 years old | 3 ounce equivalents 5 ounce equivalents | 1 1/2 ounce equivalents 2 1/2 ounce equivalents | |
| Girls | 9-13 years old 14-18 years old | 5 ounce equivalents 6 ounce equivalents | 3 ounce equivalents 3 ounce equivalents | |
| Boys | 9-13 years old 14-18 years old | 6 ounce equivalents 8 ounce equivalents | 3 ounce equivalents 4 ounce equivalents | |
| Women | 19-30 years old 31-50 years old 51+ years old | 6 ounce equivalents 6 ounce equivalents 5 ounce equivalents | 3 ounce equivalents 3 ounce equivalents 3 ounce equivalents | |
| Men | 19-30 years old 31-50 years old 51+ years old | 8 ounce equivalents 7 ounce equivalents 6 ounce equivalents | 4 ounce equivalents 3 1/2 ounce equivalents 3 ounce equivalents | |

Make half your grains whole!

- Grains are divided into two subgroups
 - o Whole grains
 - o Refined grains

APPLE-CINNAMON OATMEAL WITH AN EGG BOOST

INGREDIENTS

1 egg

⅓ cup milk

⅓ cup quick-cooking oats

1/4 cup finely chopped apple

1 tablespoon sugar (optional)

¼ teaspoon ground cinnamon

Dash salt (optional)

1/4 cup vanilla yogurt

INSTRUCTIONS

Beat the egg and milk in a 2-cup microwave-safe bowl until blended. Stir in the oats, apple, sugar, cinnamon and salt.

Microwave on high until the liquid is absorbed and the egg is set, 1 ½ to 2 minutes.

Stir and top with yogurt. Garnish with additional chopped apples if you wish.

1 Serving: 330 Cal/ 9 g F/ 48 g C/ 16 g P/ 150mg S



THIS WEEK TRY SUBSTITUTING A WHOLE GRAIN PRODUCT FOR A REFINED-GRAIN PRODUCT, SUCH AS WHOLE WHEAT PASTA OR BROWN RICE.