Guidelines for Healthy Food and Beverages for Adolescent Health Programs
November 29, 2011

To New York State’s Bureau of Maternal and Child Health Adolescent Providers:

I am delighted to share with you these Guidelines for Healthy Food and Beverages for Adolescent Health Programs, developed by the ACT for Youth Center of Excellence for youth-serving providers funded by the New York State Department of Health. Each of us has a role to play in providing youth with developmental supports and opportunities, promoting their optimal health and preventing risk behaviors. Nutrition is integral to adolescent health, and by making simple changes to the food and drinks we serve at programs, groups, and community events, we can impact young people’s health in positive and powerful ways.

As a provider of youth services, you are in an ideal position to help young people improve their health by offering healthy food choices, raising awareness about nutrition, and engaging participants in menu planning and food preparation activities. These guidelines provide you with easy and practical ideas on how to accomplish these tasks, including factual information, recipes, money saving tips, and implementation strategies. The guidelines will help you choose lower-fat, healthy food and drinks for the events you sponsor. In the process, your program may help to support healthy eating habits and life skills that not only ensure proper growth during a critical development stage, but continue into adulthood.

The NYS Department of Health is committed to promoting the health and well being of all New Yorkers. The future of our state depends on strong and healthy youth; by following the Guidelines for Healthy Food and Beverages for Adolescent Health Programs, you can make a difference in the lives of our youth and in the generations to come.

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Cornell University
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**Related Online Resources**

**Acknowledgments**
Replace Sweetened Drinks with Water and Low Fat Milk

**Why?** Sweetened beverages like soda and juice drinks are high in calories but low in nutrients. As a result they can cause weight gain and tooth decay. The body does not recognize calories in liquids the same way it does in solid foods. Therefore, the more high-calorie sweetened drinks youth have in a day, the more likely it is they are taking in a higher number of total calories.

**What to do?** Instead of sweetened drinks, youth should be offered water or low fat milk. These drinks are more nutritious and will not increase daily caloric intake as much as sweetened drinks. It may also be a good idea to provide young people with 100% juice products as a healthy alternative, since it can contribute a whole serving of fruit. However, youth should be cautious with this, because it is easy to over-consume 100% fruit juices and they contain a higher amount of calories than water or low fat milk products.

### Quick Recipe: Refreshing Pineapple Fizz

(Makes 4 Servings, 8oz each)

- 2 cups unsweetened pineapple juice
- 2 cups seltzer
- 4 lemon slices

In a bowl or pitcher, mix the juice and seltzer together. Add the lemon slices and chill in the refrigerator.

**Did You Know??**

Did you know that over half of the body is water?

Water is the main ingredient in blood which travels through your body carrying nutrients. When you’re hot, water helps keep the body cool.

Drink water even when not thirsty. It helps hydrate the body and boost energy.

Put a variety of fruits in a blender to create a heart healthy and delicious smoothie.

**$ Money Saving Tips $**

- Encourage youth to drink tap water! It’s often fluoridated and many bottled waters are not. Fluoride protects teeth from tooth decay (cavities) and helps heal early decay.
- Have youth use reusable bottles instead of plastic.
Serve More Fruits and Vegetables

Why? Fruits and vegetables contain nutrients, such as vitamins, minerals and fiber, which are necessary for healthy growth in youth. Fruits and vegetables are also low in calories. They are great because they can be cooked and prepared in a variety of ways. This can help make them more appealing to youth. Fruits are sweet and can often be substituted for a dessert, providing a healthy alternative while still satisfying a sweet tooth.

What to do? It is essential that youth eat vegetables and fruits each day. In order to adhere to this recommendation, the U.S. Department of Agriculture has replaced the food pyramid with a more understandable “MyPlate” graphic (see below). They recommend that half of the plate be fruits and vegetables. Vegetables and fruits can be varied by eating a lot of dark green and orange vegetables as well as dry beans and peas. Also, buying fresh vegetables and fruits in season and stocking up on frozen vegetables and fruits that are easy to prepare and will not spoil makes accomplishing this goal easier.

Quick Recipe: Fast Fruit Salad
(Yields about 8 servings)

2 apples
2 bananas
2 oranges
1 small can of pineapple chunks in juice

Wash, core and chop apples. Peel and slice bananas and oranges. Mix all fruits in a large bowl and enjoy!

Try using different combinations of fresh or canned fruit or use ½ cup of frozen lemonade concentrate.

Vary Your Veggies!
Offer rich-colored rainbow of veggies... Flavor veggies with fresh herbs and lemon juice instead of butter...Cook veggies only until done, when they lose color, they lose vitamins and don’t taste as good.

Focus On Fruits!
Serve fresh or frozen fruits rather than those canned in syrup.... Eat whole fruits which provide nutrients and are high in fiber.

$ Money Saving Tips $

$ Provide fresh fruits and vegetables when they are in season, such as collard greens, cherries, strawberries and peaches in July and tomatoes, kale, apples and watermelon in September.

$ Bring your students to a farmers’ market or a bodega to select their own snacks at a good price!

1 USDA “MyPlate” illustrates the five food groups using a familiar mealtime visual, a place setting and replaces the food pyramid. For more information, visit www.ChooseMyPlate.gov.
Increase Consumption of Whole Grains

**Why?** Eating whole grains as part of a healthy, low-fat diet can help reduce the risk for some cancers, heart disease and diabetes. Whole grains contain fiber, vitamins, minerals, other nutrients, and energy that are important for a healthy diet. The calories from grains provide energy to the body. Grains also contain B vitamins and iron. These nutrients help the body use energy. Examples of whole grains include brown rice, buckwheat, bulgur, corn and hominy, oats, quinoa, barley, whole rye and whole wheat flour.

**What to do?** It is recommended for adults and youth nine years and older to eat 5-10 ounce-equivalents of grains a day, with at least half being whole grains. Consuming whole grains is important to get the full benefits of grain products. In general, 1 slice of bread, 1 cup of ready-to-eat cereal, or ½ cup of cooked rice, cooked pasta, or cooked cereal can be considered as one ounce equivalent of grains. For more information and additional examples of ounce-equivalents, see chart @ [http://www.choosemyplate.gov/foodgroups/grains_counts_table.html](http://www.choosemyplate.gov/foodgroups/grains_counts_table.html)

<table>
<thead>
<tr>
<th>What is a whole grain?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Most grain products, such as breads, pasta, cereals, and flour, contain some vitamins and minerals. They also provide energy. Whole grain products provide more fiber and retain other nutrients that refined grains do not. Whole grains have been processed less and retain all edible parts of the grain. When a grain has been refined, the bran and germ are removed. Bran and germ contribute fiber and other nutrients.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>How much is a serving of grain?</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bagel</strong></td>
</tr>
<tr>
<td><strong>Muffin</strong></td>
</tr>
<tr>
<td><strong>Pancakes</strong></td>
</tr>
<tr>
<td><strong>Flour Tortilla</strong></td>
</tr>
<tr>
<td><strong>Bread</strong></td>
</tr>
<tr>
<td><strong>Popcorn, unbuttered</strong></td>
</tr>
<tr>
<td><strong>Pasta</strong></td>
</tr>
<tr>
<td><strong>Rice</strong></td>
</tr>
</tbody>
</table>
Provide Fewer High Fat or High Sugar Foods and More Nutrient Rich and High Fiber Foods

**Why?** While it’s often easier to serve youth high fat and high sugar foods like pizza, cookies or soda, it is important to remember that large helpings of high-calorie, high-fat foods may contribute to obesity in young people.

**What to Do?** Providing foods that are nutrient rich and high in fiber will leave youth feeling full and satisfied longer. Foods that are rich in nutrients contain proper amounts of protein, unsaturated fats and fiber, which can provide youth with long-lasting energy.

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**Quick Recipe:** Crunchy Cucumber Toppers

With a fork, whip together drained, canned chicken or tuna with some low-fat mayo. The creamy tuna or chicken goes on top of sliced cucumbers.

**Quick Recipe:** Fruit and Cheese Kabob

Cut apples into chunks, wash grapes and alternate on a toothpick with cubes of part-skim mozzarella cheese. Stack three or four sets and enjoy!

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**Quick Tips**

- Use whole wheat products to add more fiber to favorite pasta dishes.
- Serve salad dressings on the side and offer low-fat options.
- Use the nutrition labels on food to select items with 15 grams of fat or less.
- Offer whole grain breads and skip the butter!
- Broil, bake, or grill food instead of frying.

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**$ Money Saving Tips $**

- Choose highly flavored cheeses, like sharp instead of mild cheddar because you can use less for the same flavor-saving calories and cents!
- Use foods such as beans to make “meatless” meals (e.g., bean burritos, vegetarian chili). Beans cost less than meat, are low in fat and high in protein and fiber.
- Shop weekly specials at the supermarket.
Serve Healthier Fast Food Choices

**Why?** Fast food tends to be high in calories, saturated fats and sugar because they often include fried food and sweetened drinks. This can lead to weight gain and is associated with an increased risk for cardiovascular diseases.

**What to do?** There are many foods that are both healthy and fast that can provide alternatives to unhealthy fast food. Identify businesses that offer high quality, healthier food at a reasonable price and analyze labels for calorie count and nutritional information on packaged foods.

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**On the Menu**

*See these helpful notes when looking for food...*

Look for healthy terms:
- steamed
- in its own juice
- garden fresh
- broiled
- baked
- roasted
- poached
- dry boiled
- lightly sautéed

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**Watch out for these terms:**
- Butter sauce
- fried
- crispy
- creamed
- * in cream or cheese sauce
- au gratin (with breadcrumbs and often butter and cheese)*
- * au fromage (with cheese)
- escalloped
- hollandaise
- béarnaise (butter sauce)
- casserole
- hash
- prime
- pot pie
- pastry crust

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**$ Money Saving Tips $**

$ If taking a group out, share appetizers instead of ordering individually, or order appetizers as meals (as the portions are often smaller)

$ Many restaurants now offer side dishes as separate choices. Choose 2 or 3 sides, such as a salad, baked potato, or steamed vegetables for a healthier and less expensive choice.
Why Do Portion Sizes Matter?
Serve Smaller Portions - *Bigger is NOT Always Better*

**Why?** Consuming a variety of healthy foods is important for getting enough of the nutrients the body needs to be healthy and to help prevent some diseases, such as some cancers and osteoporosis. Getting enough, but not too much, food is important for maintaining a healthy weight. Maintaining a healthy weight can help prevent or control some diseases.

Understanding portion sizes can be important for making sure that a person is eating enough, but not too much, food each day. Studies have shown that the more food you are served, the more food you will eat. This can easily lead to over-consumption and thus weight gain.

**What to do?**
Serve young people smaller portions and tell them that they can always come back for more if they are still hungry. This will help teach them to stop eating when they are physically full as opposed to when they have finished what they have been served.

### $ Money Saving Tips $

$ Serve food on smaller plates in place of larger ones. Smaller portions will look larger, so you’ll be satisfied with less food. A smaller plate full of food helps to trick the brain into thinking you are eating more and getting full faster! 

$ When buying food in bulk or making large meals, portion out what is needed and then immediately freeze the rest for another time.

*Why Do Portion Sizes Matter? Continued on the next page...*
Here are some ways to estimate your portion size:

<table>
<thead>
<tr>
<th>Portion Size</th>
<th>Looks like the size of a...</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 ounces of meat, fish or poultry</td>
<td>Deck of cards</td>
</tr>
<tr>
<td>Medium piece of fruit</td>
<td>Tennis ball</td>
</tr>
<tr>
<td>1 ounce of cheese</td>
<td>Four stacked dice</td>
</tr>
<tr>
<td>½ cup ice cream</td>
<td>Tennis ball</td>
</tr>
<tr>
<td>1 pancake</td>
<td>4” compact disc (CD)</td>
</tr>
<tr>
<td>1 tortilla</td>
<td>7” plate</td>
</tr>
<tr>
<td>Small baked potato</td>
<td>Computer mouse</td>
</tr>
<tr>
<td>2 tablespoons of peanut butter or salad dressing</td>
<td>Golf ball</td>
</tr>
<tr>
<td>½ cup fruit, cooked vegetables, rice, pasta, cereal</td>
<td>Cupcake wrapper full</td>
</tr>
</tbody>
</table>

**Right Size Your Food/Snacks!**

The size of the package matters. Usually, we eat more from larger packages or bowls, without realizing it.

*Try these simple tips to control portions:*

- Divide the contents of one large package into several small bags or containers.
- Try single serving packs.
- Avoid letting youth eat straight from the package.
## Tips for Successfully Implementing Healthy Food and Beverages Guidelines

### Utilize Local Resources to Support Nutritious Eating

There are often many outlets for obtaining foods from local farms or businesses. Research sites like farmer’s markets or apple orchards in your area. These places often provide nutritious foods that are fresh. Make going to the farmer’s market or going apple picking a fun activity for youth. Doing so could help encourage them to get involved in making their own healthy choices. Also, going to a farmer’s market can show youth how easy it is to get fresh fruits and vegetables that are grown nearby.

### Establish Agency Wide Nutritious Food Policies

- Develop food policies within your organization that work best for your staff and students.
- Know when particular fruits and vegetables are in season to make a nutritious food plan.
- Avoid foods high in fat and sugar.
- Work collaboratively with all staff to develop recipes and food choices that are healthy and can involve the students in preparation.

Coming up with a nutritious food policy can be easy, fun and a great way to involve youth. Be sure to include whole grains, low fat dairy products, and plenty of fruits and veggies.

### How to Deal with Challenges Associated with Costs

Purchasing in-season produce and frozen or canned fruits in their own juices can go a long way in cutting costs, as can buying in bulk or on sale.
Involve Youth in Choosing Nutritious Meal Options and Food Preparation

The secret to involving youth is to plan ahead. Plan balanced meals for the month and allow them to make a grocery list and stick to it. Have them look at the food labels to compare how much sugar is in one item versus another. Allow students to submit their favorite recipes from home. Sending menus and recipes home allows families to take part in preparing healthy meals as well.

How to deal with challenges associated with limited facilities

Opting for nutritious convenience items like granola bars and yogurt are great choices when space is limited. Be careful to read labels and pay attention to sugar content. There are a number of “no-cook” recipes that can be prepared with limited facilities. There’s a lot you can do with just a sink!

Lead By Example

Be a role model. All adults in the program should make a conscious effort to eat well. The organization should create policies around healthy food and beverages and encourage staff to participate and prepare healthy items for their programs. Presentation of nutritious food and beverage choices along with the attitudes of the adults in the setting are instrumental in how these items are received by the youth.
## Suggestions for Healthier Food and Beverage Choices

<table>
<thead>
<tr>
<th><strong>Try This!</strong></th>
<th><strong>Instead of That...!</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>for beverages...</strong></td>
<td></td>
</tr>
<tr>
<td>Iced tea, water</td>
<td>Sweetened beverages</td>
</tr>
<tr>
<td>skim or 1% low-fat milk</td>
<td>Whole or 2% milk</td>
</tr>
<tr>
<td><strong>for food...</strong></td>
<td></td>
</tr>
<tr>
<td>Salads with dressings on the side</td>
<td>Salad with added dressing</td>
</tr>
<tr>
<td>Low-fat or fat free salad dressings</td>
<td>Regular salad dressings</td>
</tr>
<tr>
<td>Pasta salads with low fat dressing</td>
<td>Pasta salads with mayonnaise or cream dressing</td>
</tr>
<tr>
<td>Sandwiches on whole grain bread</td>
<td>Sandwiches on croissants or white bread</td>
</tr>
<tr>
<td>Lean meats, poultry, fish (3g fat/oz)</td>
<td>High fat or fried meats, bacon, poultry</td>
</tr>
<tr>
<td>Baked potatoes with low-fat vegetables or vegetable toppings</td>
<td>Baked potatoes with butter, sour cream and bacon bits</td>
</tr>
<tr>
<td>Steamed vegetables</td>
<td>Vegetables in cream sauce or butter</td>
</tr>
<tr>
<td>Whole-grain bread or rolls</td>
<td>Croissants or white rolls</td>
</tr>
<tr>
<td>Olive oil</td>
<td>Butter</td>
</tr>
<tr>
<td>Fresh vegetables, cut up and served with low-fat dressing, salsa or tofu dip</td>
<td>Tortilla chips, potato chips and high-fat dips</td>
</tr>
<tr>
<td>Cut-up fresh fruits</td>
<td>Fruit tarts, pies, cobbler, cakes and cookies</td>
</tr>
<tr>
<td>Miniature pizzas made with English muffins, tomato sauce, mozzarella cheese and mushrooms</td>
<td>Pizza with pepperoni, Italian sausage or other high fat toppings</td>
</tr>
<tr>
<td>Vegetable spring rolls – fresh, not fried</td>
<td>Egg rolls</td>
</tr>
<tr>
<td>Part-skim or low fat cheese</td>
<td>Full fat cheese</td>
</tr>
<tr>
<td>Low fat, “light” popcorn</td>
<td>Buttered popcorn</td>
</tr>
<tr>
<td>Baked or low-fat chips, pretzels</td>
<td>Regular chips</td>
</tr>
<tr>
<td>Dips made of salsa, low-fat cottage cheese, hummus or low-fat salad dressings</td>
<td>Dips made from regular mayonnaise, sour cream, cream cheese or cheese sauce</td>
</tr>
</tbody>
</table>
Healthy Vending Machine Options

- 100% fruit or vegetable juices
- Yogurt (flavored, low-fat, non-fat or fat-free)
- Milk (skim or 1%)
- Reduced-fat cottage cheese
- Fresh fruit
- Mini carrots or other prepackaged vegetables
- Salads with low-fat/non-fat dressing choices
- Bottled Water
- Reduced-fat cookies and crackers
- Reduced-fat chips
- Fig bars
- Pretzels
- Canned fruit (light or packed in its own juice)
- Animal crackers
- Popcorn (light or low-fat – 5g fat or less/serving)
- Graham Crackers
- Granola bars/ cereal

Quick Tips for Reading Labels

- **Serving Size:** All information on the label is based on the serving size. Be careful—one serving may be much smaller than you think. Compare what you eat to the serving size on the label.
- **Servings per Container:** This is the suggested number of servings. For example, if the package has six servings per container and you eat half of the bag, you would be eating 3 servings.
- **% Daily Value (%DV):** This tells you whether a food is high or low in nutrients. Foods that have more than 20 percent daily value (20% DV) of a nutrient are high. Foods that have 5 percent daily value (5% DV) or less are low.
- **Total Fat:** This is the total fat per one serving in grams and % DV. Choose items with less fat. Many food labels say "low-fat," or "reduced fat" That does not always mean the food is low in calories.
- **Saturated Fat:** Saturated fat is not healthy for your heart. Compare labels on similar foods and choose foods that have a 5 percent daily value (5% DV) or less or with 2 grams or less for saturated fat.
- **Sodium:** Salt contains sodium. High sodium intake is linked to high blood pressure. Foods with more than 20% of the DV are high. Look for labels that say "sodium-free" or "low sodium."
- **Fiber:** Choose foods that are rich in fiber, such as whole grains, fruits, and vegetables.
- **Sugars:** Try to choose foods with little or no added sugar (like low-sugar cereals).
- **Vitamins and Minerals:** The goal is to consume 100% of the DV for each of these nutrients daily.
- **Calcium:** Choose foods that are high in calcium. Foods that are high in calcium have at least 20% DV.
Sample Menu Suggestions

Breakfast

• Fiber cereals such as bran flakes, low-fat granola & oatmeal
• Fruit toppings (raisins, dried fruit mix, fresh strawberries, bananas, blueberries, peaches) for hot and cold cereals
• Hard cooked eggs
• Vegetable omlettes and eggs made with egg substitute or egg whites
• Thinly sliced ham, canadian bacon or turkey bacon
• Whole grain or part whole grain bagels (cut in half) served with fruit spreads, jams or low-fat cream cheese
• Protein shakes
• Bran muffin tops

Snacks

• Fresh sliced fruits and vegetables - offered with low-fat dips
• Whole grain crackers or granola bars (5g fat or less per serving)
• An assortment of low-fat cheese and whole grain crackers
• Pita chips and hummus
• Whole grain muffins (cut in half if not serving mini muffins) and whole grain breads
• Low-fat yogurt
• Pretzels, popcorn, baked chips and trail mixes

Lunch and Dinner

• Raw vegetables and fresh fruits, instead of chips or french fries
• Salads that include a variety of mixed salad greens, served with low-fat dressings on the side
• Broth-based soups (using a vegetarian broth) or soup with evaporated skim milk instead of cream
• Pasta dishes made with low fat cheese, served with tomato or other vegetable-based sauces.
• Meat limited to a 4 ounce portion (fresh seafood, skinless poultry, lean beef - round, london broil)
• Baked potatoes with low-fat or vegetable toppings on the side
• Sandwiches - cut in halves, so youth can take smaller portions. Offer mustard or low fat mayonnaise as condiments on the side. Use whole wheat bread.
Sample Recipes

Tasty, Healthy Chicken Nuggets

**Ingredients:**
- 1 pound boneless skinless chicken breasts
- 3 tablespoons nonfat milk
- ¼ cup grated parmesan cheese
- ½ cup dry bread crumbs
- ½ teaspoon paprika
- ¼ teaspoon black pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 tablespoon dried parsley, crumbled

**Directions:**
1. Cut chicken into 1” cubes. Place in small bowl.
2. Pour milk over chicken. Mix lightly with spoon so that all chicken pieces are coated with milk.
3. In a plastic bag, shake bread crumbs, spices and parmesan cheese.
4. Put half the chicken pieces in the bag. Shake the bag to coat the pieces evenly.
5. Arrange these pieces on a lightly greased baking sheet.
6. Coat the second half of the chicken pieces the same way and arrange on the baking sheet. Discard any leftover milk.
7. Bake at 425 F for about 12 minutes. (Check with an instant-read meat thermometer for internal temperature of at least 165 F.)

Yields about 4 servings

Source: Adapted from Kid Favorites Made Healthy: 150 Delicious Recipes Kids Can’t Resist! (Better Homes and Gardens Cookbook)
Mini Veggie Pizzas

**Ingredients:**
- 5 whole grain English muffins (or mini bagels)
- 1 small zucchini
- 1 green or red bell pepper
- 8 – oz. package part-skim mozzarella cheese
- 8 – oz. can of tomato sauce
- ½ teaspoon dry oregano

**Directions:**
1. Slice English muffins in half. Place them on a baking sheet, and toast lightly in oven or toaster oven.
2. Wash zucchini and bell pepper. Grate zucchini. Chop pepper into small pieces.
3. Grate mozzarella cheese.
4. Top each muffin in half with 1 tablespoon of tomato sauce. Add grated zucchini, chopped pepper and grated cheese. Sprinkle with oregano.
5. Broil in oven until cheese is melted (about 2 minutes).

*If concerned about your daily sodium intake, try preparing this recipe with low salt or no tomato sauce

**Nutrition Facts**

| Serving Size: 1 mini pizza | Servings Per Recipe: 10 |

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories 140</th>
<th>% Daily Value *</th>
</tr>
</thead>
</table>
| Calories from Fat 45 | 45 | % Daily Value *
| Total Fat 5 g | 8% |
| Saturated Fat 3 g | 15% |
| Trans Fat 0 g | 0% |
| Cholesterol 10 mg | 3% |
| Sodium 350 mg | 15% |
| Total Carbohydrate 16 g | 5% |
| Dietary Fiber 2 g | 8% |
| Sugars 2 g | 0% |
| Protein 9 g | 0% |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

<table>
<thead>
<tr>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Total Carbohydrate</th>
<th>Dietary Fiber</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,000</td>
<td>Less than 65 g</td>
<td>Less than 20 g</td>
<td>Less than 2,400 mg</td>
<td>Less than 300 mg</td>
<td>300 g</td>
<td>25 g</td>
</tr>
<tr>
<td>2,500</td>
<td>Less than 80 g</td>
<td>Less than 25 g</td>
<td>Less than 2,400 mg</td>
<td>Less than 300 mg</td>
<td>375 g</td>
<td>30 g</td>
</tr>
</tbody>
</table>

Calories per gram:
- Fat 9 * Carbohydrate 4 * Protein 4

32.1% calories from fat

Yields 10 pizza muffins

Very Veggie Mac and Cheese

Ingredients:
2 cups uncooked elbow macaroni
4 Tablespoons all-purpose white flour
2 cups fat-free milk
2 cups shredded low-fat cheddar cheese
½ teaspoon black pepper
2 cups cooked chopped broccoli
Be creative: Add a drained can of diced tomatoes and/or chopped, cooked carrots instead of broccoli.

Directions:
1. Cook macaroni, following the instructions on the package
2. Drain the cooked macaroni and return to the pan.
3. While the macaroni is still warm, sprinkle the flour and stir thoroughly.
4. Over the medium heat, slowly stir the milk into the macaroni.
5. Add the cheese and pepper.
6. Stir over medium heat until the milk and cheese thicken into a cream sauce—approximately 7-10 minutes.
7. Stir in the broccoli, heat thoroughly.
8. Taste; then add a small amount of salt, if needed.

Yields about 6 servings

Source: Adapted from Eating Smart, Being Active, California EFNEP and Colorado EFNEP
Pyramid Pockets

**Ingredients:**
- 1 hard cooked egg, large
- 1 whole grain pita bread
- ½ cup seedless grapes
- 2 ounces low-fat Swiss cheese
- ½ cup alfalfa sprouts

*Add your own ideas, too!* Create flavor changes by choosing other ingredients from each part of the Food Guide Pyramid:

**Meat:** lean ham, cooked chicken, canned tuna, garbanzo beans

**Milk:** try different types of grated cheese or cottage cheese or yogurt

**Vegetables:** lettuce, tomatoes, cucumbers, mushrooms, green peppers, shredded carrot, chopped celery

**Fruit:** crushed pineapple, chopped apple, raisins

**Directions:**
1. Place egg in saucepan with tight-fitting lid and cover with cold water. Set pan on burner; cook on high until water begins to boil. Turn off burner. Remove pan from stove; let sit 10 minutes. Place egg in cold water.
2. While egg is cooking; prepare other ingredients.
3. Cut pita bread in half.
4. Cut grapes in half.
5. Grate cheese.
6. Peel and discard eggshell; chop egg.
7. Assemble sandwich by evenly distributing chopped egg, cheese, grapes, and alfalfa sprouts in each pita half.

*Yields about 2 sandwiches*

*Source: Cooking Up Fun! Pyramid of Snacks - Cornell University Cooperative Extension*
Mixed Goodie Bag

Ingredients:
1/2 cup unsalted mixed nuts
1 1/4 cup raisins
3/4 cup toasted oat circles cereal, unsweetened
3/4 cup wheat squares cereal
2 cups plain, popped popcorn

Directions:
1. Mix all ingredients together.
2. Pack evenly in 10 small individual bags if you desire.

Yields about 10 servings

Source: Cornell University Cooperative Extension – New York City Nutrition & Health Programs Recipe Collection.
Heart Healthy Hummus
(Chickpeas with Tahini)

Ingredients:
1 clove garlic, peeled
3 tablespoons lemon juice
½ teaspoon salt
1 15-ounce can drained chickpeas (also called garbanzo beans)
4 tablespoons water
3 tablespoons tahini
¼ teaspoon paprika
2 tablespoon olive oil

** Tahini is ground up sesame seeds, and has the consistency of peanut butter. It sounds like: tu-hee-nee.**

Directions:
1. Put garlic, lemon juice, salt, and 1 cup of chick peas into blender. Add 2 tablespoons of water, and blend until smooth.
2. Add second cup of chick peas and 2 tablespoons of cold water. Blend until smooth.
3. Add tahini and blend again until smooth. If you want creamier hummus, add an additional tablespoon of water.
4. Scoop hummus into a shallow bowl. Smooth over the top of the hummus with a flattened knife. Sprinkle the hummus with paprika and then drizzle the olive oil over it.
5. Serve with pita bread or cut up raw vegetables.
6. Hummus will last for several days in the refrigerator.

Yields about 18 servings

Vegetable Macaroni Salad

Ingredients:
8 ounces cooked macaroni noodles
0.5 cup light Italian herb dressing
2 tablespoons onions chopped fine
0.5 cup celery sliced thin
1 cup red or green bell peppers, chopped
1 cup broccoli florets, lightly steamed
1 cup cherry tomatoes (sliced in half if desired)
0.5 cup carrots, sliced thin
0.5 cup black olives, sliced
1 cup cucumbers, diced

Directions:
1. Combine cooked, cooled macaroni with chopped and sliced vegetables.
2. Pour Italian dressing over salad, toss to coat.
3. May refrigerate for an hour or two to blend flavors, or may be served immediately.

*If concerned about daily sodium intake, try preparing without adding black olives

Yields about 8 servings

Source: Cayuga County Cornell Cooperative Extension
Mexican Pinwheels

Ingredients:
1.5 ounces reduced-fat cream cheese, softened
2 tablespoons canned corn, drained
2 tablespoons canned, chopped green chilies, drained
2 teaspoons chopped onion
4 tablespoons salsa
3 large flour tortillas (10-inch)

Directions:
1. Mix cream cheese, corn, green chilies, onions and salsa together.
2. Spread mixture on tortillas and roll up tightly.
   Wrap in plastic wrap.
3. Store in refrigerator until ready to serve.
4. Slice in 1-inch slices and serve.

*If concerned about daily sodium intake, rinse canned corn and green chilies with cold water after draining them.

Yields about 6 servings

Source: Adapted from Eating Smart, Being Active, California EFNEP and Colorado EFNEP
Broccoli Buffet Salad

**Ingredients:**

*Salad*
- 4 cups broccoli florets (about 1 bunch)
- ½ cup chopped red onion
- ¼ cup sunflower seeds
- ½ cup raisins
- ½ cup low fat, grated, cheese

*Dressing*
- ½ cup plain low-fat yogurt
- ¼ cup light mayonnaise
- 2 tablespoons granulated sugar
- 1 tablespoon lemon juice
- Salt and pepper to taste

**Directions:**

1. Mix together washed and drained salad ingredients in a large bowl.
2. In a separate bowl, stir together dressing ingredients.
3. Pour dressing over salad and mix gently.

**Yields 8 (1/2 cup) servings**

Crunchy Bananas

**Ingredients:**
4 medium sized bananas cut in ½ inch pieces (about 40 slices total)
1 cup no pulp orange juice
2 cups unsweetened cereal (Special K, Total, Cornflakes, etc)

**Directions:**
1. Dip banana chunks into orange juice.
2. Roll in cereal.
3. Insert a toothpick into each slice.

**Nutrition Facts**

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*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

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Calories per gram:
- Fat 9   * Carbohydrate 4   * Protein 4

Yields about 4 servings

Source: Cornell University Cooperative Extension – New York City Nutrition & Health Programs Recipe Collection, 2006
Peachy Pops

Ingredients:
2 peaches (1½ cups chopped)
2/3 cup low fat vanilla yogurt
2 cups orange juice
6 paper cups
6 spoons
Aluminum foil

Directions:
1. Chop peaches and divide among 6 paper cups.
2. Place yogurt in medium bowl.
3. Slowly pour orange juice into yogurt, stirring until blended.
4. Pour juice mixture over peaches.
5. Place spoon in each cup.
6. Cut squares of aluminum foil to cover tops of cups, piercing each with spoon handle.
7. The foil holds spoon in center of cup.
8. Freeze at least 4 hours.
9. To eat, peel paper cups away from pops.

Be Creative! Serve whole peaches. Make a peach parfait with yogurt and cereal. Blend peaches, banana, and milk to make a refreshing smoothie.

Yields about 6 servings

Source: GET FRESH! Division of Nutritional Sciences, Cornell University and Cornell Cooperative Extension, 2001
Fruit Cobbler Crunch

Ingredients:
2 16-ounce cans of peaches, plums, apricots, or a combination of these (canned in light syrup, drained)
3/4 cup low-fat granola
1- 8 ounce carton of non-fat vanilla yogurt
Cinnamon

Directions:
1. Drain fruit and place in large bowl.
2. Place granola in small bowl.
3. To serve, top a spoonful of fruit with a spoonful of yogurt, a small spoonful of granola, and a sprinkling of cinnamon.

Variations:
- Substitute 12 pieces of chopped fresh fruit for canned fruit.
- Substitute crumbled graham crackers or vanilla wafers for low-fat granola.

Yields about 10 servings

Source: Sisters in Health: A Nutrition Program for Women. Division of Nutritional Sciences, Cornell University and Cornell Cooperative Extension, 1999
Sweet Chips

Ingredients:
2 medium sweet potatoes
1 tablespoon olive oil
½ teaspoon salt
¼ cup apple sauce
2 tablespoons crushed pineapple
1 tablespoon apricot jam or orange marmalade

Directions:
1. Preheat oven to 400 degrees.
2. Wash hands and potatoes thoroughly.
3. Carefully puncture holes in the potatoes with fork.
4. Place in small bowl with some water.
5. Microwave on high for 3 minutes.
6. Turn the potatoes over, microwave for 3 minutes.
7. Slice potatoes horizontally into chip sized pieces.
8. Place on oiled baking sheet, drizzle with olive oil.
9. Sprinkle on salt.
10. Flip potatoes over and then repeat the procedure.
11. Place in 400 degree oven.
12. Turn potatoes over every two minutes.
13. Combine applesauce, pineapple, and jelly in a small dish or saucer and mix together. It’s ready for dipping. Chips are done when browned, about 20 minutes.

*If concerned about sodium intake, reduce or eliminate salt.

Yields about 4 servings

Source: Eat Fit (University of California Cooperative Extension)
Apple Cinnamon Wrap and Roll

Ingredients:
3 tablespoons sugar
1 teaspoon cinnamon
3 teaspoons vegetable oil
2 apples (2 cups chopped)
1/3 cup low fat vanilla yogurt
4 6-inch whole wheat flour tortillas

Directions:
1. Mix sugar and cinnamon in small bowl. Pour 1 teaspoon oil in small saucer.
2. Wash and chop apples. Place in medium bowl.
3. Add yogurt to apples, stirring to combine.
4. Lay tortilla flat on plate. Lightly coat top side with oil. Sprinkle cinnamon sugar.
5. Flip tortilla so un-oiled side is up. Using ¼ of apple mixture, fill half of tortilla, folding other half over mixture.
6. Heat 2 teaspoons oil in frying pan on medium.
7. Place folded tortilla in pan and cook about 1 minute, or until lightly browned. Flip to cook second side.
8. Remove from pan and cut in half.
9. Repeat with remaining tortillas.

Yields 8 servings

Source: AgriLIFE Extension- Texas A&M Cooperative Extension System
Super Fruity Smoothie

**Ingredients:**

1 cup yogurt (any flavor)
1 banana
1 cup of 100% fruit juice (any flavor)
1 cup cut-up fruit (fresh, frozen or canned)*

*If you use fresh or canned fruit, add ice cubes to the blender until desired consistency is reached.

**Directions:**

1. Wash hands thoroughly.
2. Put yogurt, banana and fruit juice in a blender.
4. Add fresh, frozen or canned fruit a little bit at a time.
5. If you need to use ice cubes, add them a little bit at a time and blend until smooth.

**Yields about 2 servings**

Source: Eat Fit (University of California Cooperative Extension)
Below is a list of related resources which provide additional helpful and relevant information about healthy eating and healthy living.

Best Bones Forever – A Bone Health Campaign for Girls sponsored by Office of Women’s Health/US Department of Health and Human Services:
http://www.bestbonesforever.gov/bbf/

Milk Matters - National Institutes of Health Eunice Kennedy Shriver, National Institute of Child Health & Human Development:
http://www.nichd.nih.gov/milk/teachers/index.cfm

Fast Meals & Quick Snacks – A Cookbook for Teens by the US Department of Agriculture, Food Stamp Program:

Eat Smart North Carolina:

Eat Smart Move More – North Carolina:
http://www.eatsmartmovemorenc.com/

Activ8Kids! New York State School Nutrition and Physical Activity Best Practices Toolkit:
http://www.health.ny.gov/prevention/obesity/activ8kids/

School Healthy Guidelines : National Center for Chronic Disease Prevention and Health Promotion:
http://www.cdc.gov/healthyyouth/npao/strategies.htm

Let's Go! Approved Snack List:
The Let's Go! School Nutrition Initiative engages school nutrition professionals in a collaborative partnership designed to improve the nutritional quality of school foods and beverages and improve the perception of school meals. For more information about Let's Go!, visit http://www.letsgo.org.

Healthy Kids Healthy NY After School Initiative Tool Kit:
The Guidelines for Healthy Food and Beverages

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* Nutrition staff involved with vetting resource;  ** Cornell University Cooperative Extension