

5 Apple Spice Oatmeal

Prep time: 5 minutes

Cooking time: 10 minutes

Makes: 2 cups



Ingredients

- 2 cups nonfat or 1% **milk** or **water**
- 1 cup **quick-cooking** or **old fashioned** oats
- $\frac{1}{8}$ teaspoon **salt**
- 1 **apple**, cored and cut into chunks
- $\frac{1}{8}$ teaspoon **cinnamon**
- 1 Tablespoon **brown sugar**
- $\frac{1}{8}$ teaspoon **nutmeg**, if desired

Directions

1. Bring the milk or water to a boil in a saucepan.
2. Add the oats, salt and apple. Cook over medium heat for 1 minute if using quick-cooking oats or 7 to 10 minutes if using old fashioned oats. Stir a couple of times while cooking.
3. Remove from heat. Stir in cinnamon, brown sugar and nutmeg, if desired.

Variations

- ★ Add bite-sized dried fruit pieces like raisins, apricots or cranberries in step 2, or sprinkle on top when serving.
- ★ Sprinkle chopped nuts on top when serving.

Nutrition Facts

2 servings per container
Serving size 1 cup (392g)

Amount per serving

Calories 360

% Daily Value*

Total Fat	6g	8%
Saturated Fat	2g	10%
Trans Fat	0g	

Cholesterol	15mg	5%
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Sodium	280mg	12%
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Total Carbohydrate	61g	22%
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Dietary Fiber	7g	25%
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Total Sugars	29g	
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Includes 7g Added Sugars		14%
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Protein	16g	
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Vitamin D	3mcg	15%	Calcium	333mg	25%
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Iron	2mg	10%	Potassium	107mg	2%
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Vitamin A	2mcg	0%	Vitamin C	5mg	6%
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* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Whole Grains Storage Guide

Heat, air and light can make whole grains taste and smell spoiled. Store whole grains in a cool, dry and dark location or choose a container that keeps light out. Store in airtight containers.

- Intact whole grains will keep for up to 6 months in the cupboard, longer in the refrigerator, and up to a year in the freezer.
- Ground whole grains will keep for 1 to 3 months in the cupboard or 2 to 6 months in the refrigerator or freezer.

6 Any Berry Sauce

Prep time: 5 minutes

Cooking time: 15 minutes

Makes: 2¼ cups



Ingredients

- ¼ cup cold **water**
- 1 Tablespoon **cornstarch**
- ⅓ cup **sugar**
- 4 cups **berries**, fresh or frozen (blackberries, raspberries, blueberries, sliced strawberries or a mixture)

Directions

1. In a medium saucepan, mix together the water, cornstarch, sugar and 2 cups of the berries. Mash the berries, if desired.
2. Heat over medium heat, stirring frequently, until the sauce starts to thicken.
3. Remove from heat and stir in the remaining berries.
4. Serve over pancakes, waffles or plain yogurt—any time you want a little sweetness.

Note

- ★ Store sauce in the refrigerator for up to a week.
- ★ To freeze the sauce, replace the cornstarch in the recipe with Clearjel or Clear Jel, a special type of cornstarch.

Tastes great on these Food Hero recipes:

- ★ Apple Spiced Baked Oatmeal
- ★ Applesauce French Toast
- ★ Favorite Pancakes
- ★ Gingerbread Pancakes
- ★ Oven French Toast (pictured)

Any Berry Sauce

Nutrition Facts

9 servings per container
Serving size 1/4 cup (77g)

Amount per serving
Calories 60

		% Daily Value*
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	16g	6%
Dietary Fiber	2g	7%
Total Sugars	12g	
Includes 7g Added Sugars		14%
Protein	0g	

Vitamin D	0mcg	0%	Calcium	9mg	0%
Iron	0mg	0%	Potassium	42mg	0%
Vitamin A	0mcg	0%	Vitamin C	8mg	9%

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Favorite Pancakes

Nutrition Facts

4 servings per container
Serving size 2 (4-in) pancakes (134g)

Amount per serving
Calories 270

		% Daily Value*
Total Fat	9g	12%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	50mg	17%
Sodium	560mg	24%
Total Carbohydrate	37g	13%
Dietary Fiber	1g	4%
Total Sugars	7g	
Includes 3g Added Sugars		6%
Protein	8g	

Vitamin D	1mcg	6%	Calcium	301mg	25%
Iron	2mg	10%	Potassium	162mg	4%
Vitamin A	60mcg	7%	Vitamin C	0mg	0%

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7 Favorite Pancakes

Prep time: 10 minutes

Cooking time: 5 minutes

Makes: 8 pancakes (4-inch)



Ingredients

- 1¼ cups **all-purpose flour**
- 1 Tablespoon **baking powder**
- 1 Tablespoon **sugar**
- ¼ teaspoon **salt**
- ¼ teaspoon **spice** such as cinnamon, nutmeg or allspice, if desired
- 1 **egg**
- 1 cup nonfat or 1% **milk** (add 2 more Tablespoons for thinner pancakes)
- 2 Tablespoons **vegetable oil**
- 1 teaspoon **vanilla**, if desired

Directions

1. Mix together the flour, baking powder, sugar and salt in a medium bowl. Add the spice, if desired.
2. In a separate bowl, beat the egg until well blended. Add the milk and oil. Add the vanilla, if desired.
3. Add the dry ingredients to the liquids and stir just until the lumps disappear.
4. Lightly grease and preheat a large skillet over medium-high heat. The skillet is hot enough when a few drops of water sprinkled on it skitter and bounce around.
5. Pour ¼ cup of batter per pancake onto the hot skillet. Cook until bubbles come to the surface of the pancake and the edges start to look dry. Turn over. Cook until cooked through and the bottom is golden brown.

Variations

- ★ This batter also works great in waffle makers!
- ★ No eggs? Replace them with 2 Tablespoons water.
- ★ Replace the milk with buttermilk. Also reduce the baking powder to 2 teaspoons and add ½ teaspoon baking soda.
- ★ Add ½ cup of fruits or vegetables to the liquid ingredients. Try grated or minced fresh apples, berries, mashed bananas, canned pumpkin, grated carrots or zucchini.
- ★ Replace up to half of the flour with whole-wheat flour.
- ★ For oatcakes, replace ½ cup of the flour with oats. Soak the oats in the milk for 5 minutes before mixing them into the batter.
- ★ For corncakes, omit the sugar, replace up to half the flour with cornmeal and add ½ to 1 cup of cooked corn.

Tips for Making Pancakes Ahead of Time

- Cook and refrigerate pancakes. Enjoy them reheated for up to 2 days.
- Combine the wet ingredients ahead of time. Store them refrigerated up to 2 days.
- Mix the dry ingredients ahead of time and store in a sealed container.

8 Popeye Power Smoothie

Prep time: 10 minutes

Makes: 4 cups



Ingredients

- 1 cup **orange juice**
- ½ cup **pineapple juice**
- ½ cup low-fat **yogurt** (or a 5.3-ounce container)
- 1 **banana**, peeled and sliced
- 2 cups fresh **spinach leaves**
- 2 cups **ice**, if desired

Directions

1. Combine all ingredients in a blender.
2. Blend until smooth and serve.

Variations

- ★ For a thicker smoothie, use frozen fruit or vegetables or ice.
- ★ Use any type of juice, even juice from canned pineapple.
- ★ Try plain or vanilla yogurt.

Pumpkin Smoothie in a Cup

Prep time: 5 minutes

Makes: 1 cup

Ingredients

- ¾ cup low-fat vanilla **yogurt** (or a 5.3-ounce container)
- ¼ cup canned **pumpkin**
- 2 teaspoons **brown sugar**
- ¼ teaspoon **cinnamon**
- ⅛ teaspoon **nutmeg**, if desired

Directions

1. Combine all ingredients in a bowl or blender.
2. Mix until smooth and serve.

Variation

- ★ Tastes great as a dip with cut fruit or graham crackers.

The recipe for the Un-beet-able Berry Smoothie shown in the photo is at www.foodhero.org.

Pumpkin Smoothie

Nutrition Facts

1 serving per container
Serving size 1 cup (241g)

Amount per serving
Calories 200

		% Daily Value*
Total Fat	2.5g	3%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	10mg	3%
Sodium	120mg	5%
Total Carbohydrate	38g	14%
Dietary Fiber	2g	7%
Total Sugars	34g	
Includes 20g Added Sugars		40%
Protein	9g	

Vitamin D	0mcg	0%	Calcium	321mg	25%
Iron	1mg	6%	Potassium	514mg	10%
Vitamin A	497mcg	55%	Vitamin C	4mg	4%

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Popeye Power Smoothie

Nutrition Facts

4 servings per container
Serving size 1 cup (166g)

Amount per serving
Calories 90

		% Daily Value*
Total Fat	0.5g	1%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	35mg	2%
Total Carbohydrate	20g	7%
Dietary Fiber	1g	4%
Total Sugars	15g	
Includes 0g Added Sugars		0%
Protein	3g	

Vitamin D	0mcg	0%	Calcium	77mg	6%
Iron	1mg	6%	Potassium	355mg	8%
Vitamin A	81mcg	9%	Vitamin C	42mg	46%

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9 Buttermilk Scones

Prep time: 20 minutes

Cooking time: 20 minutes

Makes: 9 scones



Ingredients

- 1 cup **whole-wheat flour** or use **all-purpose flour**
- $\frac{3}{4}$ cup **all-purpose flour**
- $\frac{1}{3}$ cup **sugar**
- 1 teaspoon **baking powder**
- $\frac{1}{2}$ teaspoon **baking soda**
- $\frac{1}{4}$ teaspoon **salt**
- 1 cup **dried fruit** like raisins, cranberries or bits of apricot or mango
- $\frac{1}{4}$ cup **margarine** or **butter**, melted
- $\frac{3}{8}$ cup **buttermilk**

Directions

1. Preheat oven to 400 degrees F.
2. Combine the flours, sugar, baking powder, baking soda and salt in a medium bowl. Mix well.
3. Add the dried fruit and mix lightly.
4. In a small bowl, combine the melted margarine or butter and buttermilk.
5. Add the liquids to the dry ingredients and mix gently.
6. On a greased baking sheet, spoon the dough into 9 equal mounds.
7. Bake until golden brown, 18 to 20 minutes.
8. Serve hot or at room temperature.

Make Buttermilk at Home

Put 1 Tablespoon of lemon juice or vinegar in a liquid measuring cup. Fill to the 1-cup line with milk. Stir and let sit to thicken slightly.

Variations

- ★ Sprinkle with cinnamon before baking.
- ★ Add $1\frac{1}{2}$ teaspoons of grated lemon or orange zest (grate the outer colored part of the peel).



Nutrition Facts

9 servings per container

Serving size 1 scone (79g)

Amount per serving

Calories 230

% Daily Value*

Total Fat 6g 8%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 270mg 12%

Total Carbohydrate 42g 15%

Dietary Fiber 3g 11%

Total Sugars 20g

Includes 5g Added Sugars 10%

Protein 5g

Vitamin D 0mcg 0% Calcium 58mg 4%

Iron 2mg 10% Potassium 180mg 4%

Vitamin A 46mcg 5% Vitamin C 0mg 0%

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10 Whole Wheat Blueberry Muffins

Prep time: 15 minutes

Cooking time: 20 minutes

Makes: 12 muffins



Ingredients

- 1½ cups **whole-wheat flour**
- ½ cup **sugar**
- ½ teaspoon **salt**
- 2 teaspoons **baking powder**
- 1 **egg**, slightly beaten
- ⅓ cup **vegetable oil**
- ⅓ cup nonfat or 1% **milk**
- ½ cup **applesauce**
- 1 to 2 cups **blueberries** (fresh or frozen)

Directions

1. Preheat oven to 400 degrees F. Lightly grease the bottom of 12 muffin cups.
2. Mix the flour, sugar, salt and baking powder in a large bowl.
3. In a separate bowl, blend the beaten egg, oil, milk and applesauce until smooth.
4. Stir the liquids into the dry ingredients until just moistened. Lightly stir in the blueberries.
5. Fill each muffin cup about ¾ full.
6. Bake about 20 minutes, or until the muffin tops are golden brown. A toothpick inserted into the center of the muffin should come out moist but without batter.

Tip for Pouring Batter

A gravy ladle or large liquid measuring cup are great tools for pouring muffin batter into tins and pancake batter onto the skillet.



Variations

- ★ To bake as bread, use an 8- or 9-inch bread pan and bake at 350 degrees F for 45 to 50 minutes.
- ★ No whole-wheat flour? Replace with all-purpose flour.
- ★ Replace the blueberries with another fruit. Try diced apples with 1 teaspoon cinnamon, fresh or frozen cranberries with 1½ teaspoon orange zest, or diced bananas.

Nutrition Facts

12 servings per container
Serving size 1 muffin (76g)

Amount per serving

Calories 160

% Daily Value*

Total Fat 7g 9%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 190mg 8%

Total Carbohydrate 24g 9%

Dietary Fiber 3g 11%

Total Sugars 12g

Includes 8g Added Sugars 16%

Protein 3g

Vitamin D 0mcg 0% Calcium 58mg 4%

Iron 1mg 6% Potassium 68mg 2%

Vitamin A 7mcg 1% Vitamin C 7mg 8%

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11 Fruity French Toast Casserole

Prep time: 10 minutes

Cooking time: 40 to 60 minutes

Makes: 8 cups



Ingredients

- 8 cups **bread cubes**; try whole-grain bread
- 2 cups **fruit**, sliced or chopped—fresh, frozen or canned
- 4 **eggs**, slightly beaten
- 1 cup nonfat or 1% **milk**
- 2 teaspoons **vanilla**
- $\frac{1}{4}$ cup **sugar**

Topping

- $\frac{1}{4}$ cup **margarine** or **butter**, softened
- $\frac{1}{4}$ cup **sugar**
- $\frac{1}{2}$ cup **flour**, all purpose or whole wheat

Directions

1. Grease an 8 x 8-inch baking dish or 2-quart casserole dish. Add bread cubes and fruit.
2. In a medium bowl, blend the eggs, milk, vanilla and sugar. Pour over the bread cubes and fruit. Stir gently to wet all of the bread with the egg mixture.
3. Cover and refrigerate until all of the liquid is absorbed (30 minutes), or overnight.
4. Just before baking, remove the casserole from the refrigerator. Preheat oven to 350 degrees F.
5. Make the topping: In a small bowl, combine the margarine or butter, sugar and flour with a fork until crumbly.
6. Uncover the casserole and sprinkle the topping over the fruit. Bake until completely set and starting to brown (160 degrees F in the center), about 35 to 40 minutes. A longer baking time is needed when the dish is chilled overnight. Serve warm.

Note

- ★ This is a great recipe for using up extra bread.

Variations

- ★ For the fruit, try peaches, pears, berries, or diced apples.
- ★ Lightly sprinkle with cinnamon or other spices such as nutmeg, ground cloves, allspice or cardamom at the end of step 2.
- ★ Try topping with a spoonful of yogurt.

Nutrition Facts

8 servings per container
Serving size 1 cup (168g)

Amount per serving

Calories 290

% Daily Value*

Total Fat 9g **12%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 95mg **32%**

Sodium 270mg **12%**

Total Carbohydrate 44g **16%**

Dietary Fiber 1g **4%**

Total Sugars 22g

Includes 13g Added Sugars **26%**

Protein 8g

Vitamin D 1mcg 6% Calcium 70mg 6%

Iron 2mg 10% Potassium 173mg 4%

Vitamin A 130mcg 14% Vitamin C 1mg 2%

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12 Banana Oatmeal Cookies

Prep time: 10 minutes

Cooking time: 15 minutes

Makes: 14 cookies



Ingredients

- 2 ripe **bananas**
- 1 cup quick-cooking or old fashioned **oats**
- ½ teaspoon **cinnamon**
- ½ teaspoon **vanilla**
- ½ cup **raisins**

Directions

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mash the bananas with a fork until mostly smooth.
3. Add the remaining ingredients. Mix well.
4. Drop spoonfuls of dough onto a lightly greased baking sheet. Flatten each cookie with the back of the fork.
5. Bake 10 to 15 minutes until the edges of the cookies are set. Remove from the oven and let cool before serving. Texture will be best when freshly made.

Variations

- ✦ Try dried cranberries, apricots or chopped nuts instead of raisins.

Yogurt Fruit Dip

Prep time: 15 minutes

Makes: 1 cup

Ingredients

- 1 cup nonfat **plain yogurt**
- 1 teaspoon **vanilla**
- ½ teaspoon **cinnamon**
- 1 teaspoon **brown sugar**

Directions

1. In a bowl, combine the yogurt, vanilla, cinnamon and brown sugar. Mix well.
2. Serve with sliced apples, pears or other fruit.

Keep Yogurt Fresh

Keep yogurt in the refrigerator. Cover tightly to keep it from drying out, spoiling or taking on the flavors of other foods. Discard the entire container if any mold has appeared. Freezing yogurt is safe, but the texture will not be the same after thawing.



13 Blueberry Bling

Prep time: 5 minutes

Cooking time: 25 minutes

Makes: 2 cups



Ingredients

- 3 cups frozen or fresh **blueberries**
- 2 teaspoons **margarine** or **butter**, softened
- 1 Tablespoon **all-purpose flour**
- 1 Tablespoon **brown sugar**
- ½ teaspoon **cinnamon**
- ½ cup **old fashioned oats**

Directions

1. Preheat oven to 375 degrees F.
2. If using fresh blueberries, wash and drain them. Put the fresh or frozen blueberries in a 9-inch pie plate or an 8" x 8" baking dish.
3. In a small bowl, use a fork to mix the remaining ingredients.
4. Sprinkle the oat mixture over the blueberries.
5. Bake about 25 minutes. Enjoy while warm!

Variation

- ✪ For a different taste, try replacing the blueberries with blackberries or diced peaches (drained if canned).

Banana Oatmeal Cookies

Yogurt Fruit Dip

Blueberry Bling

Nutrition Facts

7 servings per container

Serving size 2 cookies (58g)

Amount per serving

Calories 120

% Daily Value*

Total Fat 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 25g **9%**

Dietary Fiber 2g **7%**

Total Sugars 13g

Includes 0g Added Sugars **0%**

Protein 3g

Vitamin D 0mcg 0% Calcium 15mg 2%

Iron 1mg 6% Potassium 211mg 4%

Vitamin A 1mcg 0% Vitamin C 3mg 3%

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Nutrition Facts

8 servings per container

Serving size 2 Tbsp (30g)

Amount per serving

Calories 20

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 20mg **1%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **0%**

Total Sugars 3g

Includes 1g Added Sugars **2%**

Protein 1g

Vitamin D 0mcg 0% Calcium 52mg 4%

Iron 0mg 0% Potassium 2mg 0%

Vitamin A 4mcg 0% Vitamin C 0mg 0%

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Nutrition Facts

4 servings per container

Serving size 1/2 cup (131g)

Amount per serving

Calories 150

% Daily Value*

Total Fat 3g **4%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 25mg **1%**

Total Carbohydrate 30g **11%**

Dietary Fiber 4g **14%**

Total Sugars 15g

Includes 3g Added Sugars **6%**

Protein 3g

Vitamin D 0mcg 0% Calcium 17mg 2%

Iron 1mg 6% Potassium 133mg 2%

Vitamin A 3mcg 0% Vitamin C 11mg 12%

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14 Breakfast Banana Split

Prep time: 5 minutes

Makes: 2 banana splits



Ingredients

- 1 small **banana**
- ½ cup **oat, corn, or granola cereal**
- ½ cup low-fat vanilla or strawberry **yogurt**
- ½ teaspoon **honey**, if desired (skip for children under the age of one)
- ½ cup canned **pineapple** tidbits or chunks

Directions

1. Peel the banana and split it lengthwise. Place the halves in two separate cereal bowls.
2. Over each banana spoon yogurt, sprinkle cereal and drizzle honey, if desired.
3. Top with pineapple and serve.

Variations

- ★ Try other flavors of low-fat yogurt or cottage cheese.
- ★ Try other fresh, frozen or canned fruits with or in place of the pineapple.
- ★ Add nuts or seeds for more protein.

Fruit Pizza

Ingredients

- 1 **English muffin** (try whole grain)
- 2 Tablespoons **spread** (try reduced fat cream cheese, peanut butter, or sunflower seed butter)
- ½ cup bite-sized **fruit** (try strawberries, crushed and drained pineapple, raisins, chopped apples, pears or peaches)
- 1 Tablespoon **chopped nuts or seeds**, if desired



Directions

1. Split open the English muffin and toast the halves until lightly browned.
2. Divide the spread and place on both halves.
3. Arrange the fruit on top, and nuts or seeds, if desired. Enjoy right away.

Nutrition Facts

2 servings per container

Serving size 1/2 banana split (177g)

Amount per serving

Calories

230

% Daily Value*

Total Fat 4.5g **6%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 45mg **2%**

Total Carbohydrate 44g **16%**

Dietary Fiber 3g **11%**

Total Sugars 28g

Includes 3g Added Sugars **6%**

Protein 6g

Vitamin D 0mcg 0% Calcium 127mg 10%

Iron 1mg 6% Potassium 477mg 10%

Vitamin A 4mcg 0% Vitamin C 9mg 10%

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17 White Chicken Chili

Prep time: 20 minutes

Cooking time: 35 minutes

Makes: 8 cups



Ingredients

- 1 Tablespoon **oil**
- 1 pound boneless, skinless **chicken breasts**, cut bite-sized
- 1 **onion**, chopped
- 1½ teaspoons of **garlic powder** or 6 cloves **garlic**, minced
- 3 cups cooked **white beans** (or two 15-ounce cans, drained and rinsed)
- 2 cups **chicken** or **vegetable broth**
- 1 cup (two 4-ounce cans) chopped **mild green chiles**
- 1 teaspoon ground **cumin**
- 1 teaspoon dried **oregano**
- ½ teaspoon **pepper**
- ¼ teaspoon **cayenne pepper** or **chili powder**, if desired
- 1 cup (8 ounces) **sour cream** or **plain yogurt**
- ½ cup nonfat or 1% **milk**

Directions

1. Heat oil in a large saucepan; sauté the chicken, onion and garlic until the chicken is no longer pink.
2. Add the beans, broth, green chiles and seasonings.
3. Bring to a boil. Reduce the heat and simmer uncovered for 30 minutes.
4. Remove from the heat; stir in sour cream or yogurt and milk.

Broth or Bouillon

Broth can be canned or made using bouillon. For each cup of broth use 1 cup very hot water and 1 teaspoon or cube of bouillon.

Variations

- ★ Use turkey or 2 cups of beans instead of the chicken.
- ★ Serve with hot sauce or black pepper.

Nutrition Facts

8 servings per container

Serving size about 1 cup (307g)

Amount per serving

Calories **300**

% Daily Value*

Total Fat 10g **13%**

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 60mg **20%**

Sodium 580mg **25%**

Total Carbohydrate 30g **11%**

Dietary Fiber 6g **21%**

Total Sugars 5g

Includes 0g Added Sugars **0%**

Protein 23g

Vitamin D 0mcg 0% Calcium 119mg 10%

Iron 2mg 10% Potassium 710mg 15%

Vitamin A 56mcg 6% Vitamin C 11mg 12%

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18 Vegetable and Beef Skillet Meal

Prep time: 10 minutes

Cooking time: 40 minutes

Makes: 8 cups



Ingredients

- ½ pound lean **ground beef** (15% fat)
- ¾ cup chopped **onion** (¾ medium onion)
- 1 cup uncooked white **rice**
- 1 can (15 ounces) diced **tomatoes** (about 2 medium fresh tomatoes)
- 1½ cups **vegetables**, fresh, frozen, or canned and drained (try one or more of the following: zucchini, bell pepper, broccoli, corn, cauliflower)
- 1¾ cups **water**
- 1½ teaspoons **chili powder**
- 1 Tablespoon **oregano**
- 1 teaspoon **salt**
- ½ cup (2 ounces) shredded **cheese**

Directions

1. Cook beef in a large skillet over medium-high heat until no longer pink. Drain fat.
2. Add onion and cook until soft, about 3 to 5 minutes.
3. Add rice, tomatoes, vegetables, water and spices. Stir and bring to a boil.
4. Reduce heat to medium low. Cover, and simmer for 20 minutes or until rice is cooked. Add more water if needed.
5. Remove from heat. Sprinkle with cheese and cover for 1 to 2 minutes to allow cheese to melt. Serve warm.

Variations

- ★ Try brown rice and simmer for 15 more minutes.
- ★ Try ground turkey or 1½ cups of beans (a 15-ounce can, drained and rinsed) in place of beef.
- ★ For extra flavor, in step 3 add ¼ teaspoon pepper and 1 teaspoon garlic powder or 4 cloves minced garlic.

Nutrition Facts

8 servings per container

Serving size 1 cup (190g)

Amount per serving

Calories 210

% Daily Value*

Total Fat 7g 9%

Saturated Fat 3g 15%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 390mg 17%

Total Carbohydrate 25g 9%

Dietary Fiber 1g 4%

Total Sugars 3g

Includes 0g Added Sugars 0%

Protein 11g

Vitamin D 0mcg 0% Calcium 90mg 6%

Iron 2mg 10% Potassium 310mg 6%

Vitamin A 101mcg 11% Vitamin C 15mg 17%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

19 Southwestern Stuffed Potatoes

Prep time: 5 minutes

Cooking time: 15 minutes

Makes: 4 potato halves



Ingredients

- 2 medium **potatoes** (each about 5 x 2½ inches)
- 1 cup cooked **black beans** (or any type), drained and rinsed
- ¾ cup **salsa**
- 1 cup **corn** (canned and drained, frozen or fresh cooked)
- ½ cup shredded **cheese** (try cheddar, pepper jack)

Directions

1. Scrub the potatoes well. Poke each with a fork 2 or 3 times. Microwave on high for 5 minutes, turn potatoes over, and microwave another 3 to 5 minutes, or until easily pierced with a fork. Set aside.
2. In a microwave-safe bowl, combine the beans, salsa and corn. Cover and cook on high for 2 to 3 minutes, stirring halfway through cooking time, until heated through.
3. Cut the potatoes lengthwise and flatten them with a fork. Divide the bean mixture among the halves. Sprinkle with cheese and serve.

Note

- ★ Topping ideas: hot sauce, avocado, black olives, green onion, cooked meat or tofu, or plain low-fat yogurt or sour cream.

Nutrition Facts

4 servings per container
Serving size 1 potato half (250g)

Amount per serving
Calories 240

		% Daily Value*
Total Fat	5g	6%
Saturated Fat	3g	15%
Trans Fat	0g	
Cholesterol	15mg	5%
Sodium	450mg	20%
Total Carbohydrate	40g	15%
Dietary Fiber	8g	29%
Total Sugars	4g	
Includes 0g Added Sugars		0%
Protein	10g	

Vitamin D	0mcg	0%	Calcium	125g	10%
Iron	2mg	10%	Potassium	720mg	15%
Vitamin A	54mcg	6%	Vitamin C	24mg	27%

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Cooking Dry Beans

1. **Sort and rinse** to remove stones, seeds, damaged beans and dust.
2. **Soak**—Cover the beans with plenty of water (8 cups of water for every 2 cups of beans). Soak for 6 hours or overnight.
3. **Drain and rinse** the beans.
4. **Cook**—In a large saucepan, add fresh water to cover the beans by at least 1 inch, and bring to a boil. Reduce heat, cover and simmer until the beans are tender. Add water if needed to keep the beans covered with liquid during cooking. Cooking time varies for different beans, but is usually from 1 to 2 hours. The beans are done when you can easily mash them with a fork.
5. **Add flavoring!**

20 Cowboy Salad

Prep time: 20 minutes

Makes: 8 cups



Ingredients

- 3 cups cooked **black-eyed peas** or **black beans** (or two 15-ounce cans, drained and rinsed; try a mix or any type)
- 1½ cups cooked **corn** (fresh or frozen, or a 15-ounce can drained and rinsed)
- 1 bunch **cilantro**
- 1 bunch **green onions** (5 green onions)
- 3 medium **tomatoes** (or a 15-ounce can diced tomatoes, drained)
- 1 **avocado**, if desired
- 1 Tablespoon **oil**
- 2 Tablespoons **vinegar** or **lime juice**
- ½ teaspoon each **salt** and **pepper**

Directions

1. Drain and rinse the black-eyed peas (or black beans) and corn.
2. Finely chop the cilantro and green onions.
3. Dice the tomatoes and avocado, if desired.
4. Combine all vegetables in a large bowl.
5. Mix the oil, vinegar or lime juice, salt and pepper together in a small bowl.
6. Pour the oil mixture over the vegetables and toss lightly.

Tastes great with these Food Hero recipes:

- ★ Easy Cheesy Enchiladas
- ★ Fish Taco Salad
- ★ Rice Bowl Southwestern Style
- ★ Spicy Rice Casserole

Tips for Draining Canned Beans

When using canned beans, drain and rinse them before adding them to recipes to lower the sodium.

Variations

- ★ Try adding other vegetables such as sweet or hot peppers or zucchini.
- ★ Make it a meal. Add diced and cooked chicken, turkey or baked tofu; add grains such as rice or couscous; wrap in a tortilla; or serve on top of salad greens.

Note

- ★ Freeze extra lime juice.

Nutrition Facts

15 servings per container
Serving size 1 1/2 cup (119g)

Amount per serving

Calories 90

% Daily Value*

Total Fat 3.5g **4%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 260mg **11%**

Total Carbohydrate 14g **5%**

Dietary Fiber 5g **18%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

Protein 4g

Vitamin D 0mcg **0%** Calcium 27mg **2%**

Iron 1mg **6%** Potassium 291mg **6%**

Vitamin A 8mcg **1%** Vitamin C 8mg **8%**

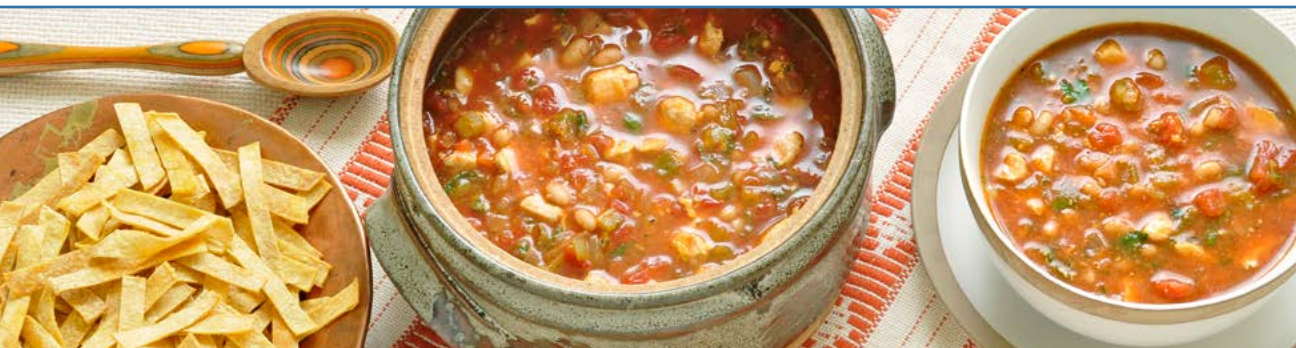
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

21 Chicken Enchilada Soup

Prep time: 10 minutes

Cooking time: 30 minutes

Makes: 12 cups



Ingredients

- 2 teaspoons **oil**
- 1 cup chopped **onion** (about 1 medium onion)
- 2 cloves of **garlic**, minced, or ½ teaspoon **garlic powder**
- 1 teaspoon ground **cumin**
- 1½ cups cooked **navy beans** or any type of beans (or a 15-ounce can, drained and rinsed; try any type)
- 3½ cups **diced tomatoes** (fresh or a 28-ounce can diced with juice)
- 4 cups **chicken broth** (any type)
- 1 cup **tomato sauce** (an 8-ounce can)
- 1 cup (two 4-ounce cans) chopped **mild green chiles**
- 2 teaspoons dried **oregano**
- 2 cups chopped cooked **chicken**
- ½ cup chopped **cilantro**
- 1 cup shredded **cheese**
- 10 corn **tortillas** cut into strips, if desired

Directions

1. Heat the oil in a large pot. Add the onion, garlic and cumin, and sauté until the onion is softened but not browned.
2. Add the beans, tomatoes with juice, and chicken broth. Heat to a boil. Reduce heat.
3. Stir in the tomato sauce, chilies, oregano and chicken. Simmer 15 minutes.
4. When ready to serve, stir in the cilantro and cheese until melted. Serve tortilla strips on the side as soup toppings, if desired.

Baked Tortilla Strips

1. Preheat oven to 350 degrees F.
2. Stack the tortillas and cut the stack in half. Cut each half-stack into strips.
3. Spread the strips on a baking sheet.
4. Bake, tossing frequently, for 15 minutes or until crispy and starting to lightly brown.

Nutrition Facts

12 servings per container
Serving size 1 cup (280g)

Amount per serving

Calories 200

% Daily Value*

Total Fat 6g **8%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 510mg **22%**

Total Carbohydrate 22g **8%**

Dietary Fiber 4g **14%**

Total Sugars 3g

Includes 0g Added Sugars **0%**

Protein 15g

Vitamin D 0mcg 0% Calcium 127mg 10%

Iron 2mg 10% Potassium 243mg 6%

Vitamin A 54mcg 6% Vitamin C 20mg 22%

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22 Quick Tomato Pasta Sauce

Prep time: 5 minutes

Cooking time: 15 minutes

Makes: 2 cups



Ingredients

- 2 teaspoons **vegetable oil**
- 2 cloves of **garlic**, minced, or ½ teaspoon **garlic powder**
- 1 can (15 ounces) diced or crushed **tomatoes** with juice
- ¼ teaspoon each **salt** and **pepper**
- 1 Tablespoon **lemon juice**, if desired
- ¼ teaspoon **red pepper flakes**, if desired

Directions

1. If using garlic powder, omit the oil and skip this step. In a medium saucepan, heat the oil over medium heat. Add the garlic and cook for 1 minute.
2. Add the remaining ingredients. Cook until heated through, stirring occasionally. For a thicker sauce, cook an extra 10 to 20 minutes to allow more of the liquid to evaporate.
3. Serve over pasta or use in any recipe that calls for pasta sauce.

Variation

- ★ Add 1 teaspoon dried oregano or basil, or Italian seasoning.



Baked Spaghetti Squash

1. Preheat oven to 425 degrees F. Cut the squash in half lengthwise. If needed, microwave or bake it for a few minutes to soften.
2. Remove the seeds and stringy fibers with a spoon.
3. Rub the cut edges with a little oil, if desired. Place the halves cut side down on a baking dish and bake uncovered.
4. After 40 minutes, check. If the squash can be pierced with a fork and if the flesh separates into strands, it is cooked.
5. Once cool enough to handle, use a fork to gently scrape the insides and make spaghetti-like strands.

Nutrition Facts

4 servings per container
Serving size 1/2 cup (107g)

Amount per serving
Calories 60

% Daily Value*

Total Fat	2.5g		3%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	340mg		15%
Total Carbohydrate	8g		3%
Dietary Fiber	2g		7%
Total Sugars	5g		
Includes 0g Added Sugars			0%

Protein 2g

Vitamin D	0mcg	0%	Calcium	38mg	2%
Iron	1mg	6%	Potassium	309mg	6%
Vitamin A	11mcg	1%	Vitamin C	10mg	11%

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23 Quick Lasagna

Prep time: 10 minutes

Cooking time: 45 minutes

Makes: 9 cups



Ingredients

- 1 pound lean **ground beef** (15% fat)
- 1 large **onion**, chopped
- 1 clove of **garlic**, minced, or ¼ teaspoon **garlic powder**
- 2 cups **spaghetti sauce**
- 4 Tablespoons fresh **parsley**, or 4 teaspoons dried
- 1 teaspoon **dried oregano**
- 1 teaspoon **dried basil**
- 1 pint (2 cups) low-fat **cottage cheese**, **ricotta cheese**, or a mixture of the two
- ⅔ cup shredded **mozzarella cheese**
- 6 uncooked **lasagna noodles**
- ⅓ cup grated **parmesan cheese**

Directions

1. In a 10-inch skillet or saucepan, cook the ground beef over medium-high heat until it is no longer pink.
2. Drain the fat. Add the onion and cook until it is soft.
3. Add the garlic, 1 cup of the spaghetti sauce, and the herbs. Stir. Spread evenly in the skillet.
4. Reduce the heat to low. Spoon the cottage cheese or ricotta over the mixture, and sprinkle with half of the mozzarella. Top with the noodles, breaking them as needed to fill in all open spaces.
5. Pour the remaining spaghetti sauce evenly over the top of the noodles. Gently press the noodles down to moisten.
6. Cover and simmer for 15 to 20 minutes until the noodles are tender. Top with the remaining cheeses. Cover and simmer 2 more minutes or until cheeses are melted.
7. Let stand, covered, 5 to 10 minutes before serving.

Food Hero Ranch Dressing is also shown in the photo.

Variations

- ★ Try ground turkey or 2 cups of beans in place of the beef.
- ★ Try whole-grain pasta for more fiber.

Tips for Draining Beef Fat

Pour beef fat into a metal can (it won't melt from the heat of the fat) or let it cool slightly and pour it over papers in the garbage can. Pouring beef fat down the sink drain can cause clogging.

Nutrition Facts

9 servings per container

Serving size 1 cup (196g)

Amount per serving

Calories 260

% Daily Value*

Total Fat 11g 14%

Saturated Fat 4.5g 23%

Trans Fat 0g

Cholesterol 50mg 17%

Sodium 610mg 27%

Total Carbohydrate 17g 6%

Dietary Fiber 1g 4%

Total Sugars 7g

Includes 2g Added Sugars 4%

Protein 24g

Vitamin D 0mcg 0% Calcium 159mg 10%

Iron 3mg 15% Potassium 497mg 10%

Vitamin A 45mcg 5% Vitamin C 6mg 7%

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24 Easy Cheesy Enchiladas

Prep time: 10 minutes

Cooking time: 20 minutes

Makes: 8 enchiladas



Ingredients

- 2 cans (15 ounces each) **pinto beans**, drained and rinsed
- 1 cup **salsa**
- 1½ cups cooked **corn** (fresh or frozen, or a 15-ounce can drained and rinsed)
- ½ cup (a 4-ounce can) chopped **mild green chiles**
- 2 cloves of **garlic**, minced, or ½ teaspoon **garlic powder**
- 1½ cups shredded **cheese**
- 8 whole wheat **flour tortillas** (10-inches) or 12 **corn tortillas** (6-inches)
- 1 can (15 ounces) **enchilada sauce**

Directions

1. Preheat oven to 350 degrees F. Lightly oil or spray a 9 x 13-inch baking dish.
2. Mix beans, salsa, corn, chilies, garlic and half of the cheese together in a bowl.
3. Warm each tortilla in a dry skillet and stack them on a plate.
4. Spoon about ½ cup of the bean mixture onto each tortilla.
5. Roll the tortilla and place seam-side down in a baking dish.
6. Pour enchilada sauce over the tortillas and sprinkle with remaining cheese.
7. Bake for 15 to 20 minutes, or until hot.

Variation

- ★ Substitute cooked chicken or black beans for the pinto beans.

Note

- ★ Topping ideas: hot sauce, avocado, black olives, green onion, lettuce, radishes, or plain low-fat yogurt or sour cream.

Nutrition Facts

12 servings per container

Serving size 1 enchilada (201g)

Amount per serving

Calories **210**

% Daily Value*

Total Fat 6g **8%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

Cholesterol 15mg **5%**

Sodium 580mg **25%**

Total Carbohydrate 30g **11%**

Dietary Fiber 6g **21%**

Total Sugars 4g

Includes 0g Added Sugars **0%**

Protein 9g

Vitamin D 0mcg 0% Calcium 140mg 10%

Iron 2mg 10% Potassium 305mg 6%

Vitamin A 56mcg 6% Vitamin C 5mg 6%

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25 Chicken, Broccoli & Cheese Skillet

Prep time: 15 minutes

Cooking time: 30 minutes

Makes: 7 cups



Ingredients

- 1 pound boneless, skinless **chicken breast** (2-3 halves)
- 2 teaspoons **oil**
- 1¼ cups **chicken broth** (any type)
- 1 can (10.5 ounces) **condensed cream of chicken soup** (or any creamed soup)
- 1 teaspoon **pepper**
- ½ teaspoon **garlic powder** or 2 cloves of **garlic**, minced
- 2 cups small **shell pasta**, uncooked
- 2½ cups **broccoli**, chopped (fresh or frozen)
- 1 cup (4 ounces) **cheddar cheese**, shredded

Directions

1. Cut the chicken breast into bite-sized pieces. Sauté the pieces in oil in a large skillet over medium-high heat until lightly browned, 2 to 3 minutes.
2. Add the broth, soup, pepper and garlic. Stir until smooth. Add the pasta.
3. Bring to a boil. Cover and reduce heat to low. Simmer 15 minutes. Add the broccoli and continue cooking until the pasta and broccoli are tender, about 5 minutes. Add a small amount of water near the end of cooking if needed to prevent sticking.
4. Add cheese during the last two minutes of cooking. Stir until the cheese is melted.

Variations

- ★ Try whole-grain pasta for more fiber.
- ★ Try pasta in different shapes, such as spiral or elbow.
- ★ Add other vegetables such as peas, grated carrots or chopped bell peppers.
- ★ In place of chicken, use 1½ cups of white beans (a 15-ounce can, drained and rinsed), another meat or tuna or salmon.

Nutrition Facts

7 servings per container

Serving size 1 cup (236g)

Amount per serving

Calories 310

% Daily Value*

Total Fat 12g 15%

Saturated Fat 4.5g 23%

Trans Fat 0g

Cholesterol 65mg 22%

Sodium 520mg 23%

Total Carbohydrate 26g 9%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 0g Added Sugars 0%

Protein 24g

Vitamin D 0mcg 0% Calcium 148mg 10%

Iron 2mg 10% Potassium 430mg 10%

Vitamin A 86mcg 7% Vitamin C 1mg 1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

26 Skillet Mac and Cheese

Prep time: 10 minutes

Cooking time: 20 minutes

Makes: 4 cups



Ingredients

- 2 cups **water**
- 1½ cups uncooked **macaroni**
- 1 teaspoon **butter** or **margarine**
- 2 Tablespoons **flour**
- ¼ teaspoon **salt**
- ¼ teaspoon dry **mustard** or 1 teaspoon **prepared mustard**
- 1¼ cups nonfat or 1% **milk**
- 1¼ cups (5 ounces) grated **cheddar cheese**

Directions

1. In a 10-inch skillet or saucepan, bring the water to a boil.
2. Add the macaroni and butter or margarine. Stir a few times to prevent sticking.
3. Cover the pan and reduce the heat to low. Simmer for 5 minutes (do not drain the water).
4. Meanwhile, mix the flour, salt and mustard in a small bowl. Add ¼ cup of milk and stir until smooth. Add the remaining milk. Set aside.
5. Take the lid off the skillet and cook the macaroni until most of the water is gone.
6. Stir in the milk mixture and cheese. Cook and stir until all the cheese melts and the sauce is bubbly and thick.

Variations

- ★ Add your favorite fresh or frozen vegetables in step 2. Try onions, celery, carrots, zucchini, spinach, broccoli or tomatoes.
- ★ Add your favorite seasonings in step 4. Try oregano, garlic powder, chili powder or others.
- ★ Use a combination of cheddar and mozzarella cheese.
- ★ Try whole-wheat macaroni or pasta in different shapes.

Nutrition Facts

4 servings per container

Serving size 1 cup (275g)

Amount per serving

Calories **340**

% Daily Value*

Total Fat 13g **17%**

Saturated Fat 7g **35%**

Trans Fat 0.5g

Cholesterol 35mg **12%**

Sodium 420mg **18%**

Total Carbohydrate 37g **13%**

Dietary Fiber 0g **0%**

Total Sugars 5g

Includes 0g Added Sugars **0%**

Protein 16g

Vitamin D 1mcg 6% Calcium 358mg 30%

Iron 2mg 10% Potassium 239mg 6%

Vitamin A 164mcg 18% Vitamin C 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

27 Tomato Pasta Salad

Prep time: 15 minutes

Makes: 6 cups



Ingredients

- 4 cups cooked **rotini or penne** pasta
- 2 cups chopped **tomatoes**
- 1 cup chopped **broccoli**
- ¼ cup sliced **black olives**
- 2 Tablespoons grated **parmesan cheese**
- ½ to 1 cup low-fat **Italian salad dressing**

Directions

1. Combine the pasta, tomatoes, broccoli and black olives together in a bowl.
2. Add the cheese and salad dressing. Stir together and refrigerate until ready to serve.

Variations

- ★ Try adding other vegetables such as corn, cucumber and avocado.
- ★ Try whole-wheat pasta.
- ★ Low-fat vinaigrette salad dressing also works in this recipe.

Nutrition Facts

6 servings per container
Serving size 1 cup (221g)

Amount per serving
Calories 250

		% Daily Value*
Total Fat	7g	9%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	570mg	25%
Total Carbohydrate	38g	14%
Dietary Fiber	1g	4%
Total Sugars	6g	
Includes 1.5g Added Sugars		3%

Protein 7g

Vitamin D	0mcg	0%	Calcium	61mg	4%
Iron	2mg	10%	Potassium	258mg	6%
Vitamin A	49mcg	5%	Vitamin C	2mg	2%

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Cook Corn on the Cob

Boil: Add husked corn ears to enough boiling water to cover them; boil until heated through, 5 to 7 minutes.

Microwave: Place up to 4 ears of corn still in the husk in the microwave. Microwave on high 3 to 6 minutes depending on the number of ears and desired texture.

Roast or Grill: Brush each ear with melted butter or margarine and wrap in foil. Roast 20 minutes, turning once, on a grill or in a 350-degree F oven.

Sauté: Add raw cut corn to a skillet with a small amount of margarine or butter. Cook and stir over medium-high heat for 5 to 7 minutes.

28 Skillet-Braised Chicken

Prep time: 5 minutes

Cooking time: 20 minutes

Makes: 2 servings



Ingredients

Seasoning— such as salt, pepper, season salt, onion powder or garlic powder, as desired

1 **chicken breast**

1 Tablespoon **oil**

Directions

1. Season the chicken. Sauté it for 1 minute per side in a lightly oiled skillet over medium-high heat until lightly browned.
2. Cover the skillet with a tight-fitting lid. Reduce the heat to low. Cook for 10 minutes. Do not lift the lid.
3. Turn off the heat. Let the chicken rest for 10 minutes. Do not remove the lid.
4. Check if the chicken is cooked all the way through. If you have a meat thermometer, check in the thickest part to make sure the temperature is at least 165 degrees F. If not, cover and return to heat.

Baked Tofu

Prep time: 1 hour

Cooking time: 30 minutes

Makes: 3 cups

Ingredients

1 block (16 ounces) **tofu**, firm or extra firm

Marinade

2 Tablespoons reduced-sodium **soy sauce**

2 Tablespoons **vinegar** (balsamic, cider, or rice)

1 Tablespoon **honey** or **brown sugar**

1 Tablespoon **vegetable oil** or **sesame oil**

Directions

1. Press water out of the tofu, and cut it into pieces as you choose: cubes, slices, triangles or sticks.
2. Mix the marinade ingredients in a bowl. Add the tofu and marinate it for at least 30 minutes.
3. Preheat oven to 350 degrees F. Place drained tofu flat on a baking dish or sheet.
4. Bake until the tofu is firm and lightly browned, about 30 minutes. Turn the pieces once during baking.

Variation

- ✦ For a different flavor, use these ingredients for the marinade: ½ cup reduced-sodium soy sauce, ½ cup lime juice and three Tablespoons vegetable or sesame oil.

Note

- ✦ Honey is not recommended for children less than 1 year old.

29

Baked Cauliflower Tots

Prep time: 10 minutes

Cooking time: 20 minutes

Makes: 2 cups



Ingredients

- 2 cups grated **cauliflower** (about half a medium head)
- 1 **egg**
- 3 Tablespoons **flour**
- ¼ cup **cheddar cheese**, grated
- ¼ teaspoon **salt**

Directions

- 1. Preheat oven to 400 degrees F. Grease a baking sheet.
- 2. Grate cauliflower on the large holes of a grater.
- 3. In a medium bowl, combine cauliflower, egg, flour, cheese and salt; mix well.
- 4. Press mixture together to make about 15 small balls or logs. Place on the baking sheet with space between each ball or log.
- 5. Bake for 20 minutes or until cooked through. For extra crispy tots, broil for an extra 2 minutes. Watch closely to avoid burning.

Skillet Braised Chicken

Baked Tofu

Baked Cauliflower Tots

Nutrition Facts			
2 servings per container			
Serving size 1/2 breast (50g)			
Amount per serving			
Calories		130	
% Daily Value*			
Total Fat	9g		12%
Saturated Fat	1g		5%
Trans Fat	0g		
Cholesterol	35mg		12%
Sodium	30mg		1%
Total Carbohydrate	0g		0%
Dietary Fiber	0g		0%
Total Sugars	0g		
Includes 0g Added Sugars			0%
Protein	13g		
Vitamin D 0mcg	0%	Calcium 6mg	0%
Iron 0mg	0%	Potassium 110mg	2%
Vitamin A 3mcg	0%	Vitamin C 0mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

Nutrition Facts			
6 servings per container			
Serving size		3 ounces (92g)	
Amount per serving			
Calories		100	
% Daily Value*			
Total Fat	6g		8%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	190mg		8%
Total Carbohydrate	5g		2%
Dietary Fiber	0g		0%
Total Sugars	3g		
Includes 3g Added Sugars			6%
Protein	7g		
Vitamin D 0mcg	0%	Calcium 145mg	10%
Iron 1mg	6%	Potassium 21mg	0%
Vitamin A 0mcg	0%	Vitamin C 0mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

30 Roasted Vegetables



	1. Wash and Cut Vegetables	2. Preheat Oven	3. Mix Oil and Seasonings with Vegetables —place flat on baking sheet	4. Roast in Oven —stir half way through cook time*
Asparagus	1 pound, fresh spears with ends snapped or cut off (about 24 medium spears)	400 degrees F	1 tsp oil ⅓ tsp each salt and pepper	12 to 15 minutes
Baking Potatoes or Sweet Potatoes	3 large, cut into 8 wedges	450 degrees F	3 Tbsp oil 1½ tsp paprika 1½ tsp onion powder ½ tsp garlic powder ½ tsp chili powder	30 minutes
Brussels Sprouts	1¼ pounds (about 18 large) with ends trimmed off and quartered	400 degrees F	1 Tbsp oil ⅓ tsp each salt and pepper 1 tsp lemon juice	20 to 30 minutes
Carrots	1½ pounds (about 7 medium) peeled and cut into sticks	400 degrees F	1 Tbsp oil ⅓ tsp salt	20 to 30 minutes
Cauliflower or Broccoli	1 medium-sized head, cut into florets	400 degrees F	1 tsp oil ½ tsp each salt and pepper ¼ cup grated cheese, if desired	24 to 30 minutes

*Time varies based on size of vegetables and oven temperature.

Stovetop Rice

1. Add dry rice and water or broth to a pot.
 - 1 cup white rice to 2 cups liquid
 - 1 cup brown rice to 2¼ cups liquid
2. Bring to a boil. Stir once or twice.
3. Cover with a tight-fitting lid. Reduce the heat to very low.
4. Cook white rice 18 to 20 minutes, and brown rice 35 to 45 minutes.
5. Check rice. If it is not tender or there is still some liquid in the pan, cover and cook 2 to 4 more minutes.
6. When done, take the pan off the heat. Remove the lid and fluff the rice with a fork.

