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Title:

6 Tips For A Healthy Dinner Out

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Summary:

Ever wonder how you can possibly lose weight when the average dinner out contains over 1,000 calories? Well, don't fret! Keeping yourself in shape when dining out is simply a matter of ordering the right menu.

Below are 6 tips for having a healthy dinner out (while still enjoying your meal like normal!):

- Watch Your Drinks - By not ordering an alcoholic beverage, you've saved yourself a considerable number of calories. Try sipping iced tea sweetened with a noncaloric s...

Keywords:

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Article Body:

Ever wonder how you can possibly lose weight when the average dinner out contains over 1,000 calories? Well, don't fret! Keeping yourself in shape when dining out is simply a matter of ordering the right menu.

Below are 6 tips for having a healthy dinner out (while still enjoying your meal like normal!):

- Watch Your Drinks By not ordering an alcoholic beverage, you've saved yourself a considerable number of calories. Try sipping iced tea sweetened with a noncaloric sweetener, a diet soft drink, or water with lemon. You'll be glad you did when you consider the calorie savings.
- Have A Salad One of the best menus to have is salad. Not only will it fill you up so you'll consume fewer calories overall, but it will also give you a hefty dose of antioxidants which are heart healthy. Be sure to ask your waitress to hold the croutons and cheese which will further reduce your caloric load. Also, choose your dressing wisely. Avoid cream based dressings and go for the vinegar based ones. You also have the option of using vinegar and olive oil which is heart healthy.

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- Don't Order An Appetizer Unless Necessary Do you know that some appetizers have more calories and fat than the main course? Plus, many appetizers are fried and served with heavy sauces which will add to your intake of saturated fat as well as trans fats and calories. It's not a healthy way to start your meal.
- Choose The Right Kind Of Foods Go for broiled and grilled rather than fried. Not only will you save calories and fat grams, you'll also avoid trans fats which are so prevalent in fried foods. Instead, consider asking for a doubles order of vegetables with your entree. Very few Americans are getting the 7-9 servings of fruits and vegetables recommended for optimal health. Plus, by avoiding the starch, you'll be reducing your caloric and carbohydrate load. Also, stick to tomato based sauces rather than cream based and you'll enjoy a considerable calorie savings. Lastly, ask for the sauce to be served in a separate dish on the side so you can control the amount you eat.
- Don't Overeat Today, many restaurants are serving larger quantities of food than in the past. If this is the case, put aside a portion of your entree at the beginning of the meal to take home with you. If you remove it from your plate before you start eating, you'll be less tempted to overeat.
- Say "No" To Sugary, Fatty Desserts Instead, go for a low fat or low carbohydrate dessert selection such as a low carb cheesecake. These are wise choices for the health conscious eater and still allow you to end the meal on a sweet note. If a healthy dessert option isn't available, try a cup of coffee with skim milk to help satiate your desire for something sweet.

The next time you go out for dinner, keep the above tips in mind. You will be surprised how many calories you are able to slash out of your meal just by ordering the right menus! Happy healthy eating!