## STRONGER BUSINESS STRONGER YOU

MONTHLY WORKSHOPS WITH HEALTHY TIDBITS

## 4TH THURSDAYS

12:15-1PM ON ZOOM

## Less Stress Meal Planning

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# Have You Felt This Way? 

Why do they want dinner every single night?
your acards
someecards.com


## Today's Topics

1. What Makes a Balanced Meal
2. Fit Meal Planning into Your Actual Life
3. Tools to Make It Doable
4. Budget-Friendly Hacks

## What does a balanced meal look like to you?

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## Magic of MyPlate

## Once you know the building blocks of a healthy meal, the possibilities are endless!



You also won't be hungry!

## Focus on

 Nutrient Dense Foods- Vegetables
- Fruits
- Whole Grains
- At least 50\%



## ChooseMyPlate gov

- Fat-free or low-fat milk
- (1\% milk or $2 \%$ cheese)
- Vary protein throughout the week
- Lean meats \& poultry, seafood, eggs, beans \& peas, nuts \& seeds DEPARTMENTS



## MyPlate in Action

## Fit Meal Planning into Your Actual Life

-What is Meal Planning, Really?

- Any approach you use to plan your meals
- One meal or many
- Cooking at home or eating away from home
-Why Plan Meals?
- Reduce Stress
- Save Money
- More Nutritious


## Start with Your Family's Schedule

What does our week look like?
Who will be home for meals?
What do we need for lunches?
Do work, church, or sports commitments affect the plans?
Does anyone have special requests?


## Be

## MEAL PLANNING REALITY CHECK

Monday: Homemade macaroni and cheese, stuffed meatballs and cinnamon roasted butternut squash

Tuesday: Pan-fried fish with prosciutto wrapped asparagus and pine nut couscous

Wednesday: Chieken parmesan with ganlie lemon reasted brussels sprouts LEFTOVERS

Thursday: Dry cereal or whatever
Friday: The tears of our forefathers
Saturday: The kitchen is closed. I hate everyone.

## EveryWeek is Different



Slow cooker if you need it ready when you get home
 simple for one person or the whole family
"Snack" dinner for the sidelines


Driving through? Add some fruits or veggies from home

# Tools and Tips to Make It Doable 

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## Stock \& Shop Your House First

- What's in the fridge, freezer, or pantry?
- Reduce food thrown away
- What needs to be used up? What do we have a lot of?
- Save money by reducing duplicates
- If you have a staples on hand, you can always pull something together quickly!


## Create a Master List

Things to include:

- Family favorites (ask them!)
- Double-duty meals
- Non-recipe recipes

Build up your list by:

- Keeping a "dinner diary"
- Ask friends and family to share their go-to meals
- Browsing websites like foodtalk.org for recipes you'd like to try


## Find What System Works forYou



Or


## TACO <br> Tuesday breakfast for Dinner

## Embrace the Meal Template

Helps narrow down the options
Starts an exciting routine
Slight tweaks feel fresh
Chicken taco vs black bean taco
Veggie omelet vs scrambled eggs Turkey burger vs lean beef burger

## Try Non-Recipe Recipes

## - Try recipes that are easily adaptable without a new recipe

## Making a Grain Bowl

(1)
Choose a whole grain ( $1 / 2$ cup per serving)


Add whatever veggies
you have at home (1 cup per serving)
Pick a protein (2-3 ox per serving)Flavor with sauces $\&$ herbs
(2 Tbsp per serving)

(5)
Serve and enjoy!



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## Do

## Something You'll Thank Yourself For

 Later- Think of a meat or grain you can prepare and eat multiple ways
- Shredded chicken, ground turkey, rice, pasta, etc.
- Prep veggies when you get home for salads or snacks
- Roast a pan of veggies to throw in everything
- If you have a favorite meal make a double batch and freeze half
- Chili, meatballs, lasagna, pancakes
- Freeze some single-serve options
- Burritos, breakfast sandwiches, soup



# Budget Friendly Hacks 

## Make a List

- Save Money
- Save Time
- Stick to your Goals
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## Picking Produce

FRESH is fantastic. FROZEN is fun. CANNED counts.

- Choose fresh vegetables and fruits when they are in season
- Try frozen or canned when things are out of season
- Frozen is often picked at the peak of freshness
- Look for cans with no salt added or fruit in water
- Rinse canned items to get rid of added sugar and salt


## Paying for Convenience

- Pre-cut fruits and vegetables
- Boneless/Skinless meat
- Marinated/Ready to Eat foods



## Price of Protein

- Did you know that a well-balanced 2000 calorie diet only requires 6 ounces of protein daily?
- Save Money by:
- Reducing portion size
- Swapping your protein for lean and cheap options
- Eggs
- Beans
- Lentils
- Peas
- Canned Tuna



# EVALUATION 

http://bit.ly/2DRggXb
Program Name: Less Stress Meal Planning
Program Date: 8/27/2020

## PRIZES

When you answer "How would you summarize your experience in the program in one sentence?" include your email address to be entered in the drawing!

We'll choose 3 random names after each session! DEPARTMENTS

## Save the Date \& Spread the Word!

Living Well Rockedale Presents.


## STRONGER BUSINESS <br> STRONGER YOU

SEPT. 24 I 12:15-1 PM Physical Activity for Everyone Join us on Zoom!

Register at tinyurl.com/rockdaleSBSY


## Thank you!

## Have more questions? <br> Emailus at adriana.scurry@gnrhealth.comor marybeth.hornbeck@uga.edu

