

MONTHLY WORKSHOPS WITH HEALTHY TIDBITS

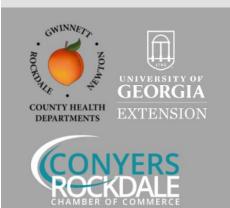
4TH THURSDAYS 12:15-1PM ON ZOOM

Less Stress Meal Planning

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Have You Felt This Way?







Today's Topics

- 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?





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

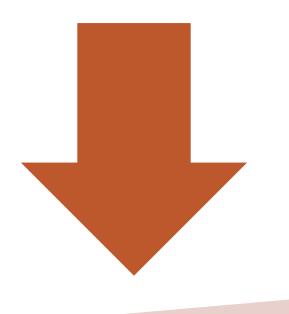
- Vegetables
- Fruits
- Whole Grains
 - At least 50%



- 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







Sodium

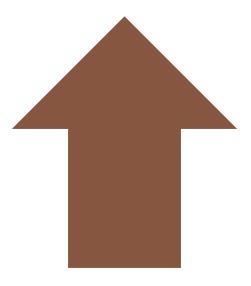
Added sugars

Fats/cholesterol

Alcohol in

moderation

Fruits &
vegetables
Low fat dairy
Whole grains
Lower fat protein



Pay attention to these when making choices

MyPlate in Action



Spaghetti Dinner

- Pasta
- Grilled chicken
- Side salad
- Milk
- Apple slices



Breakfast for Dinner

- Wholewheat toast
- Omelet with vegetables
- Yogurt and berry parfait



Mix and Match











Fit Meal Planning into Your Actual Life





Meal Planning

- 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 Realistic!

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: Chicken parmesan with garlic lemon roasted brussels sprouts LEFTOVERS

Thursday: Dry cereal or whatever

Friday: The tears of our forefathers

Saturday: The kitchen is closed. I hate everyone.



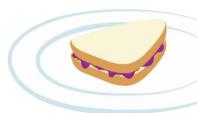




Every Week is Different



Slow cooker if you need it ready when you get home



Sandwiches & soups are 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







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 for You





or





or











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









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







Picking Produce



- 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

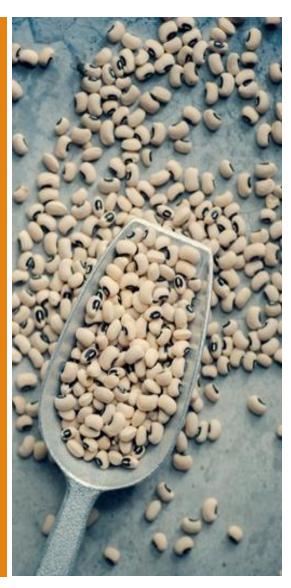






Price of Protein

- 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/2DR99Xb

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!





Save the Date & Spread the Word!



Thank you!

Have more questions?
Emailus at adriana.scurry@gnrhealth.com or marybeth.hornbeck@uga.edu



