#### FOR FAMILIES, SCHOOLS & SITES





# Making the Most of Mealtimes

Mealtimes provide opportunities for all of us to nourish our bodies and make emotional connections with the people we love. For children and teenagers, sharing regular meals with loved ones can:<sup>1,2</sup>

Increase intake of healthy foods

Promote positive weight status

Strengthen emotional bonds

Improve communication skills Many of these benefits also extend to parents and caregivers!



Provide exposure to healthy role models

Decrease the likelihood of experiencing mental health issues

Lower the risk of engaging in unhealthy behaviors

#### MAKE MEALS ENJOYABLE FOR EVERYONE:

- Plan meals in advance to avoid last-minute stress
- Schedule a specific time for meals so everyone can be there
- Turn off electronics during mealtimes

#### UNIVERSAL CONVERSATION STARTERS:

- What was your rose (favorite thing) and thorn (least favorite thing) about today?
- If you could have a superpower, what would it be?
- What is your favorite book/song right now and why?
- What is something new you would like to learn?
- If you had the opportunity to change the world, what would you do?



### References

- 1. Dwyer, L., Oh, A., Patrick, H., & Hennessy, E. (2015). Promoting family meals: A review of existing interventions and opportunities for future research. *Adolescent Health, Medicine and Therapeutics*, *6*, 115.
- 2. Utter, J., Larson, N., Berge, J. M., Eisenberg, M. E., Fulkerson, J. A., & Neumark-Sztainer, D. (2018). Family meals among parents: Associations with nutritional, social and emotional wellbeing. *Preventive Medicine*, 113, 7-12.

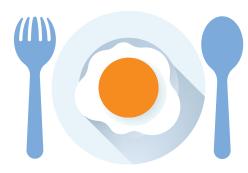


## конгз Healthy atHome

# Quick, Healthy Breakfasts at Home or To-Go!

### **QUICK TIPS**

If you're short on time, your child can get a low-cost, healthy breakfast at school; ask the nutrition services department at your child's school for more information



Serve only water, low-fat milk, or 100% juice with breakfast

Let your children help with grocery shopping and preparing quick breakfasts

#### **MAIN DISHES**



Whole grain waffle, pancake, or toast with peanut/sun butter or fruit toppings (Bonus: Check out our fun animal toast faces <u>here!</u>)

Whole grain bagel with low-fat cream cheese



Oatmeal with cinnamon or fruit on top

Low-sugar cereal (under 6 grams per 1 dry ounce) with fat-free/ 1% milk



Scrambled eggs, low-fat cheese, and veggies like spinach or peppers



Frozen berries, spinach, low-fat yogurt blended into a smoothie (Bonus: Can take this to-go in a water bottle)

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## Quick, Healthy Lunches



Include a positive and supportive note in your child's lunchbox to make their day!

If you're short on time, your child can get a lowcost, healthy lunch at school, camp, or at their summer learning program

Serve only water, low-fat milk, or 100% juice with lunch

#### MAIN DISHES

and packing lunches

**QUICK TIPS** 

Let children help with grocery shopping,

budgeting (for older kids),



Build-Your-Own Pizza: Whole grain English muffin with tomato sauce, lowfat shredded cheese, vegetables

Whole grain crackers with lean meat/tofu slices, low-fat cheese slices

Low-sodium vegetable soup in an insulated container



Peanut/sun butter and berry/banana sandwich with whole wheat bread

Whole-wheat tortilla with low-sodium beans, low-fat cheese, salsa

Brown rice/quinoa/ couscous with lean meat, low-sodium beans, edamame, low-sodium teriyaki sauce



Whole grain bagel with low-fat cream cheese

Whole grain waffle sandwich

Whole grain pita bread and hummus

Tuna/chicken salad with Greek yogurt or avocado



### Quick, Healthy Lunches continued

### MAIN DISHES



Kabobs with chicken/ turkey/ham/tofu cubes, fruit, vegetables



Baked potato/sweet potato with Greek yogurt, low-fat cheese, vegetables, salsa



Lettuce cup with lean ground beef/chicken/turkey, low-fat cheese, salsa

#### SNACKS



Whole grain crackers

Pretzels

Trail mix

**Baked chips** 



Whole wheat graham cracker with peanut/sun butter or low-fat cream cheese

Low-fat string cheese

No-sugar-added apple sauce



Fruit cup in water or 100% juice

Whole grain cereal

Dried fruit/raisins

Air-popped popcorn

### FRUITS/VEGETABLES



Celery or carrot sticks with Greek yogurt dip

Cookie-cutter shape cucumbers, apples, pears, kiwi, melon, or zucchini



Small garden salad with fresh greens, tomatoes, carrots

Small fruit salad with berries, bananas, grapes



Edamame/snap peas

Orange or apple slices

Banana





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### Bake veggies like asparagus in the oven to make them crispy!

Jen, parent of a 7 and 9-year-old

Add peas to mac and cheese!

> Nick, parent of a 5-year-old

It can take up to 12 introductions to a food before a child will accept it, therefore, keep trying!

# Tips to Eat More Fruits and Veggies

Did you know that kids and adults should eat at least 5 servings of fruits and vegetables a day? Below are some simple tips from parents and nutrition experts to help your family enjoy more fruits and veggies every day:

- Add a side of fruit to your breakfast or top whole wheat pancakes, toast, or oatmeal with fresh fruit – check out our fun animal toast faces <u>here!</u>
- Add grated vegetables like zucchini and carrots to dishes like lasagna, meatloaf, pasta, and mashed potatoes
- Stack your sandwich with veggies like cucumbers, bell peppers, tomatoes, onions, and sprouts
- Grab an apple, banana, or orange for an on-the-go snack
- Enjoy a fresh garden salad with leafy greens or spinach leaves, cherry tomatoes, carrots, and cucumber, or a tasty fruit salad with apple slices, grapes, banana slices, strawberries, and blueberries
- Blend frozen berries and veggies like carrots or spinach with non-fat yogurt for a quick, healthy smoothie treat!
- Keep fruits and vegetables in places where they are easy to access, like in a bowl on the countertop or at eye-level in the refrigerator

Find out your kids' favorite fruits and vegetables and when they ask for a snack, offer those first!

> Reed, grandparent of a 13-year-old

#### Try a veggie pizza with a cauliflower crust!

Anna, parent of a 6-year-old

#### FOR FAMILIES



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# 8 Tips to Stay Hydrated

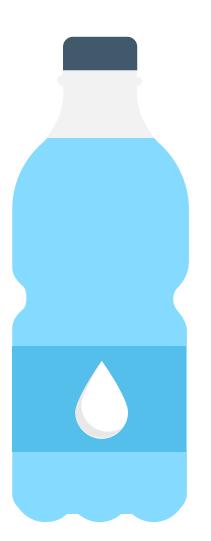
Is your family drinking enough water? Given that most processes within our body are dependent upon water, we need to stay hydrated with 4-8 cups of water every day to be healthy and focused. Here are some simple tips for staying hydrated throughout the day:

Keep water handy in a reusable water bottle (Bonus: Let kids pick out their own water bottle!)

> Try drinking a glass of water with every meal

Jazz up water with a squeeze of lemon or lime juice or by adding fruit slices/frozen berries

Low-fat milk, fruits, and veggies are also good sources of water!



Don't wait until you are thirsty to drink; being thirsty means you are probably already dehydrated

Drink more water when it is hot and when you are sick or physically active

Replace sodas and sugary sports drinks with sparkling water

Adults and teens can encourage younger children by drinking water with them

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## Healthy Corner Store Swap!

Sometimes it's easiest to shop for foods and beverages at corner stores, convenience stores, or gas stations. Whether you are grocery shopping or grabbing an on-the-go snack, look for healthier options at these stores and consider requesting options you don't see available yet from the store owner or manager. For great ideas, see our handy <u>Smart Snacks Calculator</u> and check out our healthy swap suggestions below:

	SWAP THIS	FOR THIS TO MAKE A BALANCED MINI MEAL, COMBINE ITEMS FROM EACH OF THE BELOW CATEGORIES IN THIS COLUMN
PROMOTE YOUR PROTEIN!	<ul> <li>CHEESY CHIPS</li> <li>FLAVORED YOGURT OR ICE CREAM</li> <li>SALTED SEEDS OR NUTS</li> <li>HOT DOG</li> </ul>	<ul> <li>Low-fat string cheese</li> <li>Plain Greek yogurt</li> <li>Unsalted seeds and nuts</li> <li>Hard-boiled eggs</li> </ul>
UPGRADE Source States S	<ul> <li>CHICKEN NUGGETS</li> <li>CANDY BAR</li> <li>DONUTS</li> <li>POTATO CHIPS</li> <li>PIZZA</li> </ul>	<ul> <li>Packaged tuna</li> <li>Whole grain granola bar</li> <li>Whole grain cereal</li> <li>Whole grain crackers</li> <li>Turkey/ham sandwich on whole wheat bread</li> </ul>
FIND A FRUIT OR VEGETABLE!	<ul> <li>FRUIT CHEWS/FRUIT SNACKS</li> <li>CANDY</li> <li>CHIPS AND DIP</li> </ul>	<ul> <li>Apple slices or whole apple, banana, orange</li> <li>Fruit cup in water or 100% juice</li> <li>Small bags of vegetables with hummus dip</li> </ul>
BETTER YOUR BEVERAGE!	<ul> <li>SODA POP</li> <li>FRUIT DRINKS/SPORTS DRINKS</li> <li>CHOCOLATE MILK</li> <li>SWEET TEA</li> </ul>	<ul> <li>Bottled/sparkling water with no added sugar</li> <li>100% juice</li> <li>Low-fat/1% plain milk</li> <li>Unsweetened tea</li> </ul>



### References

- 1. American Heart Association. (2018). Healthy dining in convenience stores? Retrieved from: https://www.heart.org/en/news/2018/08/23/healthy-dining-in-convenience-stores
- 2. Partnership for a Healthier America. (2019). Healthy convenience store meals for when you're on the go. Retrieved from:

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