



## **Building a Healthy Kitchen**

Below are lists of foods that you can keep on hand to help you plan a healthy diet.

## In The Refrigerator:

Fruits/Vegetables:
<ul> <li>□ Assorted raw vegetables prepared for snacking and/or stir fry (for example, cauliflower or broccoli flowerets, celery sticks, bell pepper strips, mini-carrots, etc.)</li> <li>□ Salad greens (Better choices include dark, leafy varieties such as romaine, butter or red leaf lettuce and spinach.)</li> <li>□ Fresh fruits</li> </ul>
Condiments:
<ul> <li>□ Salad dressing (Better choices include reduced-fat, light, low-calorie or fat-free.)</li> <li>□ Mayonnaise (Better choices include reduced-fat, light or fat-free.)</li> <li>□ Mustard* (Add variety with specialty mustards.)</li> <li>□ Salsa*</li> <li>□ Pickles*</li> <li>□ Low-sugar jams</li> </ul>

<sup>\*</sup> May not be appropriate for those following a low-sodium diet.

## In The Freezer:

Main Dish Ideas:	Fruits/vegetables:
<ul> <li>□ Frozen dinners (Better choices provide no more than 10 grams of fat and 800 milligrams sodium.)</li> <li>□ Lean beef/pork†</li> <li>□ Poultry† (For ease of use, remove skin before freezing.)</li> <li>□ Seafood†</li> <li>□ Soups (Choose those providing no more than 3 grams of fat per 100 calories. To decrease percent of fat and increase nutrient value, add noodles, rice, cooked beans and/or vegetables.)</li> <li>Breads:</li> <li>□ Frozen rolls/specialty breads (bagels, English muffins, low-fat muffins)</li> <li>□ Angel food cake (high in sugar)</li> </ul>	<ul> <li>□ Vegetables (Keep a variety on hand and purchase vegetables in plastic bags so you can mix or match for stir fry , soups and side dishes, using just the quantity you need.)</li> <li>□ Berries, unsweetened</li> <li>Frozen Desserts: (Most are high in sugar.)</li> <li>□ Ice milk or low-fat or fat-free frozen yogurt</li> <li>□ Sherbet/sorbet</li> <li>□ Fudge bars (Look for no more the 3 grams of fat per serving.)</li> <li>† Packaged to yield individual portions.</li> </ul>
In the Cupboard:	Saura/Saurasi
Staples:	Soups/Sauces:
<ul> <li>□ Salt* and pepper</li> <li>□ Herbs/spices</li> <li>□ Tea/Coffee (regular or decaf)</li> <li>□ Flour</li> <li>□ Baking soda*</li> <li>□ Baking powder*</li> <li>□ Vinegar (Wine or specialty vinegars add flavor and variety without adding fat or calories.)</li> <li>□ Oil (Better choices include olive and canola.)</li> <li>□ Onions</li> <li>□ Potatoes</li> </ul>	<ul> <li>□ Worcestershire</li> <li>□ Soy*</li> <li>□ Teriyaki*</li> <li>□ Barbecue*</li> <li>□ Catsup*</li> <li>□ Tomato/marinara/spaghetti*</li> <li>□ Beef/chicken bouillon*</li> <li>□ Canned chicken/beef stock, lowfat, low-sodium</li> <li>□ Canned soups, tomato or brothbased (Better choices state low sodium on the label.)</li> </ul>

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## In the cupboard continued:

Breads:	
	Rice, Noodles, & Pastas:
Better choices include those with the	
word whole listed first in the ingredient	Keep an assortment of shapes and colors
list, and provide no more than 3 grams of	on hand to add variety. Select whole
fat per 100 calories.	grain varieties often such as brown rice
□ Breads/dinner rolls	and whole wheat pasta.
☐ Bagels	
□ Pita bread	Main Dish Ideas:
□ Pancake mix	□ Canned tuna* or salmon*, packed
	in water
Cereals:	□ Dried beans/peas
	☐ Canned beans
Better choices provide five grams or more	☐ Refried beans, fat-free
of fiber and contain the least amount of	
sugar per serving.	Crunchable Munchables:
☐ Oatmeal	
☐ Wheatena®	☐ Graham crackers
☐ Zoom®	☐ Pretzels, unsalted
☐ Cold cereals	□ Popcorn, air-popped or low-fat
	microwavable
Fruits/Vegetables:	☐ Crackers (Choose those providing
	no more than 3 grams of fat per
☐ Vegetable/tomato juice*	100 calories.)
☐ Vegetables, canned* (Rinse before	☐ Low-fat cookies (Better choices
using to reduce sodium or select	include vanilla wafers,
no added salt versions.)	gingersnaps, animal crackers or fig
☐ Fruits canned in juice or water	bars.)
☐ Dried fruits	Miscellaneous:
	Miscellaneous:
	☐ Peanut butter (Better choices
	include those without added oil/
	shortening or sugar.)
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