

Happy National Nutrition Month®

MARCH 2024	ARCH 2024 Celebrate by Trying a Nutrition Challenge Each Day of the Month!						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
For more nutrition education you can reach out to the Senior Meal Program Nutritionist JULIE SCALERA, DTR Julie.Scalera@co.middlesex.nj.us				BEYOND HE CABLE 2024 NATIONAL NUTRITION MONTH CAMPAIGN BY THE ACADEMY OF NUTRITION AND RETERIES	1 Celebrate by Trying a Nutrition Challenge Each Day of the Month	2 Eat from the rainbow. The colors found in fruits and vegetables offer a variety of antioxidants.	
3	4	5	6	7	8	9	
Plan your snacks. Select fruits and vegetables to add valuable nutrients and fiber to your diet.	Bring out the flavor of foods. Try herbs and spices or a squeeze lemon instead of salt.	Reduce or eliminate added sugar. Become a sugar sleuth by reading food labels.	Strive to sit less. Take short walks or perform quick body weight exercises throughout the day	Freeze leftovers after three days. Having a backup meal is convenient when cooking isn't an option.	Beyond the plate. Try composting to bring nutrients back to the soil and out of the landfill.	Use it up! No veggies go to waste. Toss veggies into a stir fry or a soup before they go bad.	
10 Make a grocery list. Make a list and shop sales when purchasing food to make your dollars stretch.	11 Try infused water. Citrus, herbs, and fresh berries add a fun and tasty way to stay hydrated.	12 Create memories. Turn off the TV and other devices and enjoy a nourishing meal with family and friends.	13 Use local water. Opt out of purchasing water. Instead, refill a reusable bottle to stay hydrated.	14 Think convenient and nutritious. Fresh is best but frozen is next for an easy option to incorporate nutritious foods.	15 Go for the grain. Remember to make half your grains whole grains by incorporating quinoa, farro or brown rice.	16 Support your immune system. Strawberries, kiwi, broccoli, and tomato are loaded with Vitamin C.	
17 Go Green! Add leafy greens to your meals. Try spinach in your omelet, smoothie, soup, or a pasta dish.	18 Watch your portion sizes. Break out the measuring cups and read the food labels.	19 Spring has sprung! A perfect time to plan your garden and reap the benefits of being outside.	20 Understand the food label. Food labels are designed to help the consumer make better choices.	21 Taste food before you salt it. Make a ritual out of truly tasting your food before you decide if it needs tweaking.	22 Shop at your local farmer's market. This goal supports your community as well as your health.	23 Improve your sleep habits. Try to wake up and go to sleep at the same time each day.	
24 Explore some new culinary techniques. Increasing culinary skills may result in having more home cooked meals. Keep on going! 31 Feel good about the healthy choices you made this month!	25 Eat seafood twice a week. Seafood contains the hearth healthy Omega 3 and provides a good source of protein.	26 Eat with the environment in mind. Purchase foods with minimal packaging like dried beans, fresh fruits, and vegetables.	27 Check out additional nutrition resources. NJ SNAP Office: 1-800-687-9512 REPLENISH: 732-729-0880	28 Remember your calcium. Both dairy and non-dairy options can up your calcium intake.	29 Experiment with plant-based meals. Enjoy delicious budget friendly recipes using lentils, beans, and vegetables.	30 Cook once eat twice. Look up some time-saving recipes giving you more time to do the things you love.	