

It's National Heart Month!

National Wear Red Day February 7th

February is National Heart Month and now is a great time to make some changes to lower your risk of heart disease, as it is the leading cause of death in the United States. Did you know about 1 in 5 heart attacks are silent and the person is not aware of it?

Here are some healthy heart tips:

Limit Saturated and Trans Fat

- -Include plant food sources of protein: Soybeans, pinto beans, lentils, and nuts.
- -Limit trans fats often found in cakes, cookies, crackers, pastries, and French fries. Check packaging.
- -Use healthy cooking methods: Bake, broil, roast, stew.
- -Use small amounts of oils such as canola and olive in recipes and for sauteing.
- -Make Salad Dressings with olive or flaxseed oil.

Eat Foods Containing Omega-3 Fatty

- -Try adding walnuts to cereal, salads, or muffins. Eat fatty fish each week such as salmon, lake trout, albacore tuna, mackerel, and sardines.
- -Select egg varieties high in Omega-3 Fatty Acids.

Reduce Salt (Sodium):

-Season food with herbs, spices, garlic, onions, peppers and lemon or lime juice to add flavor.

What's In Season?

Avocados, Beets, Brussels Sprouts, Collards, Kale, Pears, Potatoes, Pumpkin, Grapefruit, Kiwi, Mandarin Oranges, Pomegranate, Swiss Chard, Tangerines, Turnips.

Nutrition News February 2020

Winter Fruit Salad

Servings: 6

Ingredients:

- 3 C. Pineapple, cubed
- 1 C. Kiwis, peeled & quartered
- 2 C. Mandarin Oranges
- 1/2 C. Pomegranate Arils
- 3 Tbsp. Lemon or Lime Juice
- 3 Tosp. Honey
- 1 Thop. Poppy Seeds

Optional garnish: Fresh Mint Leaves

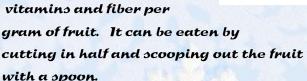
Directions:

- 1. Place the Pineapple, kiwi, mandarin oranges, and pomegranate arils in a large bowl.
- 2. In a small bowl whisk together the lemon juice, honey, and poppy seeds.
- 3. Pour the poppy seed dressing over the fruit and toss gently to coat.
- 4. Garnish with mint leaves.

https://www.dinneratthezoo.com/winter-fruit-salad/

Kiwi Fun Facts

Kiwi is a heart healthy fruit, and similar to grapes, they grow on a vine. Kiwi offers the greatest amount of vitamins and fiber per





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