

Smart snacking involves 2 things: a food to boost your energy level and a food to keep you full and keep your blood sugar stable until the next meal.

Combine foods from each category to make your perfect snack !

Choose 1 food to boost your energy level

Non-Starchy Vegetables

- Celery
- Carrots
- Cucumber
- Tomato
- Broccoli
- Cauliflower
- Bell pepper

- Fruits
- Apple, Pear, Orange (1)
- Banana (1/2)
- Berries (1 cup)
- Grapes, Cherries (15-20)
- Plumb, Clementine, Kiwi (2)
- Fruit salad (1/2 cup)
- Apple sauce (1/2 cup)

Starches

Healthy ideas to refuel between meals !

- Bread (1 slice)
- Crackers (4-6)
- Wrap, Pita (1/2)
- Oatmeal (3/4 cup cooked)

SNACKS

Add 1 food to help keep you full

Protein Foods

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- Nuts (suggested serving 2 Tbsp to 1/4 cup)
- Seeds (suggested serving 1/4 cup)
- Egg (suggested serving 1)
- Light tuna (suggested serving 1/2 can)
- Smoked salmon (suggested serving 2 slices)
- Low fat cheese (20% M.F. or less; suggested serving 30 g)
- Natural Peanut or Almond Butter (suggested serving 2 Tbsp)

Calcium-Rich Foods

- Milk /Soy beverage (1 cup)
- Plain Yogurt (3/4 cup)
- Cottage cheese (1/2 cup)
- Flavored yogurt (1/2 cup) Starches
- Hummus (1/4 cup)
- Bean salad (3/4 cup)
- Lentil soup (3/4 cup)

Hungry for more? Trust your natural hunger cues for how much to eat !

Foods in yellow turn to sugar. Limit yourself to the amount suggested.

Space meals and snacks by 2 –3 hours.

HEALTHY SNACK IDEAS

veggies + 1/4 cup hummus 1 cup squash soup + 2 slices light cheese 1/2 cup berries + 1/2 cup plain yogurt 1/2 sandwich (egg or tuna + 1 slice brown bread) 1 cup homemade smoothie (1/2 cup frozen berries + 1 cup low fat milk) 1 apple + 10 almonds 10 cherry tomatoes + 1 boiled egg 4 whole grain crackers + 2 slices light cheese 3 cups air popped popcorn







