### 25 HEALTHIER FOOD SWAPS TO MAKE IN YOUR KITCHEN



# DITCH & SWITCH

canola oil / vegetable oil

refined white sugar

bleached white flour

artificial sweeteners

pancake / table syrup

packaged seasoned rice

extra virgin olive oil / coconut oil

coconut sugar / sucanat

> whole wheat flour / spelt flour

coconut sugar / pure maple syrup

pure maple syrup

plain brown rice & your own spices

flavored yogurt > plain yogurt with maple syrup & fruit

instant flavored oatmeal > homemade oats with syrup & fruit

ultra-processed dressings > homemade salad dressings

ultra-processed mayo > mashed avocado or homemade

ultra-processed cereals > homemade granola

canned soup > homemade soups & chilis

canned fruit > fresh or frozen

table salt > mineral-rich (sea salt, pink salt)

frozen meals > homemade freezer meals

frozen pizza > homemade pizza with fresh toppings

sugar filled popsicles > homemade / frozen grapes

milkshakes > green smoothies

candy / candy bars > fresh or dried fruit

sugary soda pops > sparkling water / herbal ice tea

### THREE SIMPLE SWAPS TO

# SHRED POUNDS FAST



SKIP

#### Fresh Pressed Juice

It's all-natural and fresh, but still has a concentrated amount of sugar and lacks fiber. Better as a treat.



## CHOOSE

#### Green Smoothie

Protein, fiber and healthy fat! Blend up some spinach, yogurt, banana, almonds, water and ice!



### SKIP

#### **Mashed Potatoes**

Contains lots of starch and most of us probably load them up with butter and salt too!



## CHOOSE

#### **Mashed Cauliflower**

Blend up a cup of cauliflower for far fewer calories and fiber that will fill you up! Pair with a protein.



### SKIP

#### Chips & Salsa

Tortilla chips contain a good amount of carbs and before you know it you've had 10 handfuls!



## CHOOSE

#### Bell Peppers & Salsa

Peppers are a good source of fiber, low in fat and low in calories. A much better choice than chips!



### SIMPLE SWAPS FOR YOUR PICKY EATER





- 1 High protein, low sugar cereal instead of a sugar laden one
- 2 Slow cooker oatmeal instead of packaged flavored oatmeal
- 3 Tortilla chips or low sodium pretzels instead of potato chips
- 4 High protein bars or balls instead of the typical granola bars
- 5 Homemade trail mix with fruits & nuts instead of goldfish crackers
- 6 Whole wheat or multi-grain instead of white
- 7 Plain yogurt flavored up with maple syrup & fruit
- 8 Herbal iced tea instead of juice and soda
- 9 Homemade packed lunches verses store-bought lunchables
- O Carrots / veggies & hummus instead of chips & dip