

Take Home #6 The Power of Protein

Dear Parents,

Including protein in your child's diet is very important. Meat and poultry choices should be lean or low fat. Fish, nuts and seeds also contain healthy oils, and should be eaten more frequently than meat. Plant-derived sources of protein, such as peanut butter or beans, should be paired with a grain to form a complete protein (a protein that provides all of the essential amino acids needed for proper utilization).

Some good sources of protein include:

	Chicken breast
	Lean ground beef
lean meats, poultry & seafood	Fish, such as salmon or cod
	Eggs
	Tofu
soy-based products	Soy milk
	Soy cheeses and yogurts
	Lentils
beans or other legumes	Baked beans (low-sugar variety)
	Hummus
	Peanut butter
nuts and seeds	Mixed nuts or trail mix
	Almonds, almond butter
	Sunflower seeds
	Low-fat (1% or skim) milk
low-fat dairy products	Nonfat yogurt
	Low-fat cheeses

Here are some fun, high-protein recipes to make at home with your kids:

Go Bananas! Smoothie Magic Fruit & Cheese Wands makes 2-3 servings makes 6 wands 2 cups low-fat chocolate milk or low-6 kebob skewers 3 oz. cheese, cubed or cut into shapes (any lowfat chocolate soy milk 2 frozen banana, slightly thawed and fat variety) 1 cup strawberries, guartered sliced 2 tablespoons creamy peanut butter 1 cup grapes 1 apple, sliced into bite-sized pieces 1-2 scoops protein powder (optional) 1 pear, sliced into bite-sized pieces Combine ingredients in blender until 1 kiwi, sliced and halved smooth. Serve and drink immediately. Place ingredients on skewers, alternating fruit and cheese accordingly. Arrange on a small plate and serve.

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