

Keep It Simple

Planning meals should be based on what you can afford, what is available, what you enjoy eating, and what is convenient for you.



Make a Habit

Maintaining good health is all about sustainable habits that you can continue for a lifetime.



Start Small

when it comes to food and health, no one size fits all and it doesn't have to. Choose a single meal to plan at first and go from there.

Meal Planning Ideas



Start off on the right foot!





Breakfast

Try something you can grab and go like string cheese and whole grain crackers, Greek yogurt and grapes, or a peanut butter and jelly sandwich on whole grain bread.



Lunch

Leftovers are a simple option. When you make dinner, cook for the next day.

Be sure to include produce.



Dinner

Stay simple with scrambled eggs, toast, and salad or black beans with brown rice or quinoa and fruit. A rotisserie chicken can be used in multiple meals -- think stir fries, soup, or over a big green salad.