

UARY YOUR UEGGIES...ONE UEGETABLE AT A TIME

- Incorporate a variety of colored vegetables to ensure a broad range of nutrients.
- Gradually introduce new vegetables into your diet, starting with one each week.

2.

MAKE VEGGIES THE MAIN EVENT

- Aim for 50% of a 9-inch plate to be filled with fruits and vegetables.
- Explore veggiecentered options for tacos, soups, stews, buffalo-flavored dishes, pizzas, pastas, and barbeque.



3

MAKE YOUR VEGGIES TASTE (AND LOOK)... GOOOOOD

- Season vegetables with fresh or dried herbs, spices, citrus, and flavored vinegar.
- Experiment with various cooking methods like blanching, braising, roasting, sautéing, steaming, and stirfrying to enhance flavor and appearance.





FAMILY & COMMUNITY HEALTH



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