

Control your sodium

To reduce your risk of chronic disease limit your sodium intake to the following:

1500 mg/d limit

- Persons 51 and older
- African Americans
- Persons with hypertension
- Persons with diabetes
- Persons with chronic kidney disease
- Children

2300 mg/d limit for

- Any other adult



120/80 mm Hg. Keep YOUR blood pressure under control to reduce YOUR risk.

We get much of our sodium from processed foods.

INGREDIENTS: WHEAT BRAN, ROLLED OATS, SUGAR, RAISINS, CORN, DATES, BARLEY FLAKES, PECANS, PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, GLYCERIN, BARLEY MALT EXTRACT, SALT, HONEY, RICE, MOLASSES, NONFAT MILK, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, **VITAMINS AND MINERALS:** SODIUM ASCORBATE AND ASCORBIC ACID, FERRIC ORTHOPHOSPHATE, NIACINAMIDE, ZINC OXIDE, VITAMIN A PALMITATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, THIAMIN HYDROCHLORIDE, FOLIC ACID, VITAMIN D, VITAMIN B12.

The ingredient list on a package can help us decide if the food is processed. The longer the ingredient list, the more processing that has occurred.

680mg sodium:
Caesar salad (with dressing, no meat)



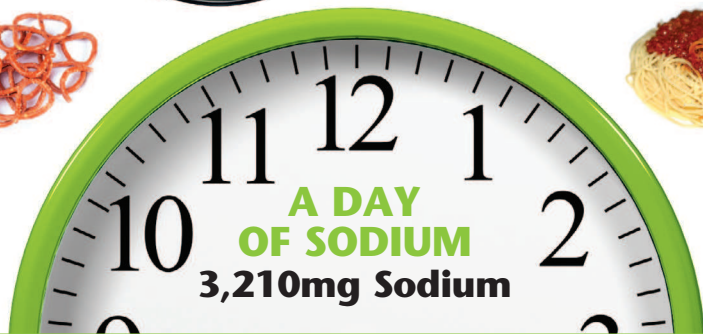
80mg sodium:
2 fun-sized candy bars

400mg sodium:
Pretzels (1 oz.)



1000mg sodium:
2 cups spaghetti with meat sauce

800mg sodium: Bacon, egg, cheese English muffin



250mg sodium:
1 cup popcorn

500mg sodium:
Homemade salad (feta, olive oil, balsamic dressing)



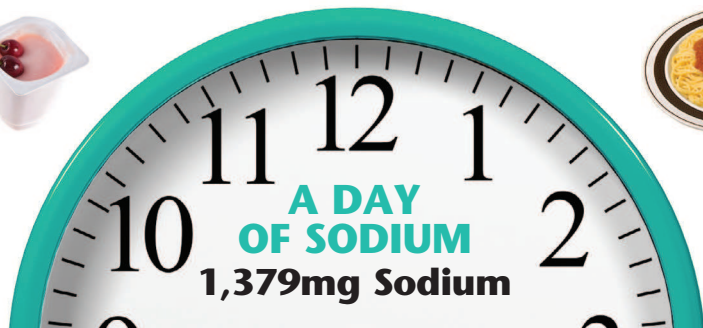
270mg sodium:
Vegetables and ranch dressing

125mg sodium:
Yogurt (8 oz.)



484mg sodium:
1 cup spaghetti with meat sauce

0mg sodium:
Oatmeal with raisins



0mg sodium:
Fresh fruit salad

Be a label reader to make the best choice



Canned Spaghetti and Meatballs **1 cup: 925mg**



Frozen Spaghetti and Meatballs **1 cup: 568 mg**



Spaghetti and Meat Sauce made from canned meat sauce **1 cup: 484 mg**

Nutrition Facts	
Serving Size 1 cup (228g)	
Servings Per Container 2	
Amount Per Serving	
Calories 250	Calories from Fat 110
% Daily Value*	
Total Fat 12g	18%
Saturated Fat 3g	15%
Trans Fat 3g	
Cholesterol 30mg	10%
Sodium 470mg	20%
Total Carbohydrate 31g	10%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 5g	

Look for **sodium** on the food label to make the best choice.



To keep your sodium intake low:

- Prepare YOUR meals.
- Enjoy MORE fruits and vegetables.
- Limit processed foods.

Beef Stir Fry

Serves 6

NUTRITION FACTS

Made with sirloin

Calories 413

Total Fat 8g

Saturated Fat 2g

Protein 19g

Carbohydrates 38g

Fiber 6g

Sugars 17g

Sodium 235mg

Ingredients

- 1 Tbsp vegetable oil
- 2 garlic cloves, chopped
- 1 small onion, chopped
- 1 pound lean beef, cut into thin strips (or other meats such as pork or chicken)
- 2 cups fresh or frozen vegetables (carrots, broccoli, cauliflower, peppers, snap peas, etc.)
- 2 cups cooked rice, hot (optional)
- 1/4 teaspoon red pepper flakes (optional)

Directions

1. Place stir-fry pan, wok or skillet over medium-high heat. Add 1 tablespoon vegetable oil.
2. When oil and pan are hot, add the garlic and onion; cook until the onions are browned.
3. Add the meat and cook until it begins to brown.
4. Add vegetables and stir until vegetables are tender.
5. Combine sauce mixture (see recipe below).
6. Pour into skillet with stir-fry. Cook until sauce bubbles.
7. Spoon stir-fry mixture over cooked rice. (optional)
8. Add red pepper flakes (optional).



Stir-Fry Sauce

- 2 Tbsp cornstarch
- 1½ cups cool water
- 3 Tbsp low-sodium soy sauce
- 1/2 tsp black pepper

Directions

1. Combine cornstarch and cool water. Mix well with a whisk or fork.
2. Stir in remaining ingredients.
3. The cornstarch will settle to the bottom, so stir again before adding sauce to stir fry.