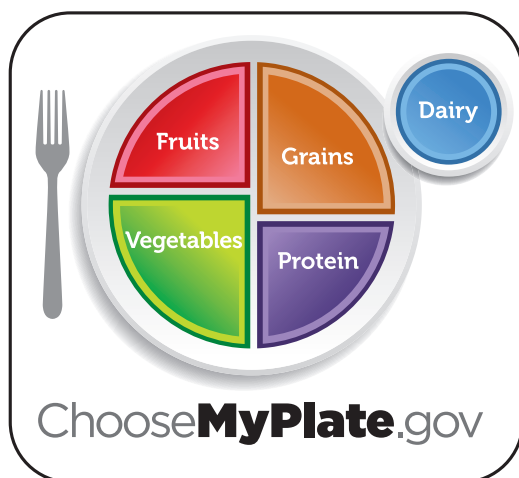


## MyPlate: Build a Healthy Plate and Be Active



### MOVE MORE. Find your balance between food and physical activity.

Move More Tips to make physical activity a regular part of your day.

#### For Adults

- Be physically active for at least 30 minutes most days of the week.
- To prevent weight gain, add even more activity to your day.
- Find your balance between food and activity.

#### For Children & Teens

- Be physically active for at least 60 minutes every day or most days.

### EAT SMART. Choose a variety of healthy foods each day.

#### Eat Smart Tips to Help You Build a Healthy Plate

- Enjoy your food, but eat less.
- Avoid oversized portions. Compare your portion to the recommended serving size.
- Make half your plate fruits and vegetables.
- Make at least half your grains whole.
- Choose small and lean portions of meat, poultry and seafood. Choose beans, nuts, eggs, and soy more often.
- Choose fat-free or low-fat (1%) dairy foods.





For more information go to [www.ChooseMyPlate.gov](http://www.ChooseMyPlate.gov).



# Beef Stir-Fry

Makes 6 servings | Serving Size: 2/3 cup over 1 cup rice

 **Look for Local:** Choose veggies by season. You can add local bok choy or broccoli in the spring; carrots or eggplant in summer; and kale in the winter.

 **Tips:** Leftover lean meat, poultry, fish or tofu can be substituted for beef.

Make your own soy sauce to lower sodium even further (recipe in *Cooking with EFNEP*).

## Nutrition information

Per Serving, Beef Stir-Fry, rice, and sauce

454 calories  
Total Fat 14 g  
Saturated Fat 4 g  
Protein 28 g  
Total Carbohydrate 54 g  
Dietary Fiber 6 g  
Sodium 128 mg

 **Excellent Source of Vitamin A**


 **Excellent Source of Vitamin C**

 **Excellent Source of Iron**

## Ingredients

- 2 tablespoons vegetable oil
- 1 pound lean beef cut into thin strips (may use other meats such as pork or chicken)
- 1 small onion, cut into strips
- 1 green pepper, cut into strips
- 2 cups fresh cut vegetables (such as carrots, broccoli, cauliflower)
- 6 cups cooked brown rice, still hot
- Stir-Fry Sauce (see recipe below)

## Directions

1. Heat oil in a large frying pan over medium high heat.
2. When oil is hot, add the meat, cook until there is no pink in the meat and the meat is thoroughly brown.
3. Add fresh vegetables (from toughest to least tough) and continue to stir until vegetables are tender.
4.  Stir sauce and pour into skillet; cook until sauce bubbles. Beef should reach an internal temperature of 160°F.
5. Spoon stir-fry mixture over cooked rice.

## Stir-Fry Sauce

### Ingredients

- 2 tablespoons sodium-free beef bouillon
- 2 tablespoons apple cider vinegar
- 1 teaspoon dark molasses
- 1/8 teaspoon ground ginger
- Dash black pepper
- 1/8 teaspoon garlic powder
- 1 cup water
- 2 tablespoons cornstarch

**Directions:** Combine all ingredients in a saucepan and boil gently, uncovered, for 5 or more minutes, or until sauce is reduced to half cup. When cooked, pour into lidded jar and keep in the refrigerator. Stir before using.



# Park and Play

Take your kids to the park and play with them; it will be fun for everyone! What day will you go to the park with your kids this week?