Healthy Food Choices for Kids

Shopping Guide

	Eat Almost Aputimo	Eat Sometimes	Special Occasion
	Eat Almost Anytime		Special Occasion
	Green Light Foods	Yellow Light Foods	Red Light Foods
	Nutrient-Dense 🗲		Calorie-Dense
Vegetables	Raw, steamed, boiled, or grilled vegetables made with no added fat/saucesArtichokeEggplantAsparagusKaleBeetsMushroomBroccoliOnionCarrotsRadishCabbageSpinachCauliflowerTomatoCeleryWatercressCucumberZucchini	Avocado Oven-baked French fries or sweet potato fries Starchy veggies (e.g. corn, peas, winter squash, potatoes) Veggies cooked with butter, oil, or cream sauce	Deep-fried veggies (e.g. French fries, hash browns, tempura veggies, onion rings)
Fruits	Fresh, frozen, or canned in juice/water: Apples Pear Banana Pineapple Blueberry Plum Grape Raspberry Kiwi Strawberry Orange Nectarine Peach Tangerine	Canned fruit in light syrup Dried fruit Fruit pouches Pureed fruit 100% fruit juice	Canned fruit in heavy syrup Fruit in desserts (e.g. apple pie)
Meat/Protein	Baked fish Canadian bacon Chili without meat Chicken or Turkey, no skin Cooked dry beans Edamame, soybeans Egg whites or egg substitute Extra lean ground beef <95% Extra lean pork Lentils Low-fat lunch-meat Split peas Black-eyed peas Tempeh Tofu Tuna, canned in water	Broiled hamburger Chicken or turkey, with skin Lean Pork, Ham Lean beef (loin, round, <90% ground beef) Low-fat hotdogs Meat substitute (< 3g fat per serving) Nuts Peanut butter Tuna, canned in oil Whole eggs , cooked with no added fats	Bacon Beef (prime cut, ribs, 80% ground beef) Chicken nuggets Fried chicken Fried fish Fried hamburger Hot dogs, lunch meat Pepperoni Ribs Sausage Whole eggs cooked with fat

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			Special Occasion	
	Green Light Foods	Yellow Light Foods	Red Light Foods	
	Nutrient-Dense Calorie-Dense			
Bread/Starch	Brown rice	White refined flour	Croissant	
.	Hot and cold unsweetened	bread, rice, pasta	Doughnut	
H	cereals	Biscuits	Crackers (made with	
	Quinoa	Cornbread	trans fats)	
	Whole-grain bread	Crepes	Muffin	
	Whole-grain crackers	French toast	Sweet roll	
	Whole-grain pasta	Granola	Sweetened cereal	
	Whole-grain pita bread	Pancakes	Taco shells	
	Whole-grain tortilla	Waffles	Tortilla chips	
Dairy/Milk	Fat-free or low-fat cottage	2% low-fat milk	Flavored milk	
Products	cheese	Processed cheese spread	Full-fat cheese including	
_	Fat-free or 1% milk	Soy cheese	American, Colby,	
	Fat-free or low-fat yogurt	Soy yogurt products	Swiss and Cream	
	Part-skim, reduced-fat or fat-	Sweetened soy milk	cheese)	
	free cheese	Sweetened almond milk	Ice cream	
	Unsweetened soy milk	Sweetened rice milk	Whole milk	
	Unsweetened almond milk	Sweetened coconut milk	Whole milk yogurt	
	Unsweetened rice milk	beverage	, ,	
Fats/Condiments	Fat-free creamy salad	Avocado or Guacamole	Butter	
	dressing	Canola Oil	Cheese sauce	
	Fat-free mayonnaise	Low-fat creamy salad	Cream sauce	
	Fat-free sour cream	dressings	Lard	
	Hummus	Low-fat mayonnaise	Gravy	
	Ketchup	Low-fat sour cream	Mayonnaise	
	Mustard	Oil based salad dressing	Regular creamy salad	
->75	Salsa	Olive oil	dressing	
2	Vinegar	Olive tapenade	Salted pork	
	5	Soft margarine	Sour cream	
		Tzatziki sauce	Stick margarine	
		Vegetable oil	Tartar sauce	
Beverage	Fat-free or 1% milk	2% low-fat milk	Whole milk	
U	Fortified non-dairy milk	100% fruit juice	Regular soda	
	beverages, unsweetened	Coconut water	Sugar-sweetened iced	
11/2	Unsweetened or diet iced	Diet soda	teas, juices, punch,	
	tea	Sports drinks	and lemonade	
	Water	·		
Other Grocery Sho			1	
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For more tips and ideas on how to follow the Go, Slow and Whoa Plan visit: https://www.nhlbi.nih.gov/health/educational/wecan/eat-right/index.htm

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Fast and Healthy Breakfast Ideas





1 cup fresh or canned fruit (in juice)

Make a sandwich the night before and add 1 cup of milk (non-fat or 1%)

• Limit added fats by choosing low-fat cheese and hummus or mustard instead of mayonnaise.



A breakfast or granola bar

• Choose one with at least 3 grams of fiber and no more than 10 grams of sugar.



Sprinkle 1/2 cup of dry breakfast cereal over 1 cup of light or plain yogurt

 Choose a cereal with at least 3 grams of fiber and no more than 10 grams of sugar.



A packet of unsweetened instant oatmeal made with milk and topped with fruit or chopped nuts



A container of "light" or plain yogurt topped with fresh fruit

Choose a yogurt with less than 12 grams of sugar.





A container of low-fat or nonfat cottage cheese topped with pineapple, peach, or apple slices



1 piece of fruit with 1 cup of unsweetened milk (non-fat or 1%)

1 piece of whole-grain bread with 1-2 Tablespoon of peanut or almond butter

Make a smoothie by blending fresh or frozen fruit (example: banana and berries), vegetables (example: spinach or kale), and milk or yogurt

Other Breakfast Ideas:

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Healthy Snack Options

Snacks can be part of a healthy diet. Snacks can help you avoid becoming too hungry and over-eating at meals.

Snacks can be a great way to eat more fruits and vegetables!

Having healthy pre-made snacks that are easy to grab may help you avoid eating high-fat and high-sugar foods.

Fruits and vegetables are some of the best snack foods. Make a list here of some of your favorites:

Fruits:	XIII
Vegetables:	

Snack Ideas:

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Eat Almost Anytime	Eat Sometimes	Special Occasion			
Green Light Foods	Yellow Light Foods	Red Light Foods			
Nutrient-Dense 🔶		Calorie-Dense			
Unsalted plain popcorn	Baked Chips	Buttered Popcorn			
	Low-fat microwave popcorn	Potato or corn chips,			
	Pretzels or Rice cakes	Cheetos [®] , cheese crackers,			
	Whole-grain crackers	Goldfish [®] , or Ritz [®] crackers			
		Graham crackers			
Light or plain yogurt	Sugar-free pudding or Jello®	Ice cream or whole milk yogurt			
	Fruit sorbet or frozen yogurt	Fruit pies			
High-fiber, low-sugar granola	Chocolate chip granola bar	Candy or energy bar			
or cereal bar					
Fresh fruit	Dried or canned fruit	Juice			
Frozen grapes or berries	Fruit or vegetable squeezer or	Fruit-flavored candy or gummies			
	pouch				
Berries with low-calorie whip	Angel food cake	Cookies, cakes, or pies			
topping	Ginger snaps or fig bars				
Vegetables, such as baby	Vegetables with tuna salad	Vegetables with ranch dressing			
carrots, cucumbers, or cherry					
tomatoes, with hummus					
Low-fat string cheese	Whole milk string cheese	More than 1 oz of whole milk			
		cheese			

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