# ENJOY A **3-STAR** BREAKFAST!

Your child should eat at least 3 foods from the 5 food groups for breakfast each morning, and at least one should be a fruit or vegetable. The 5 food groups are:

vegetables, fruit, whole grains, protein, and dairy.

Serving Size 1 c	up 🗕 🗕			
Amount Per Serving				
Calories 160		Calorie	s from Fa	t 10
			% Daily Va	lues'
Total Fat 1g			-	2%
Saturated Fa			0%	
Trans Fat 0g	Ŭ			
Cholesterol 0m			0%	
Sodium Omg				0%
Total Carbohyd	irete 38a			13%
Dietary Fiber	-			24%
Sugars 1g	99			
	-			
Protein 6g				12%
Calcium 2%	•		Iron	10%
Percent Daily Values				
Values may be highe				ids.
Total Fat	Calories Less fran	2,000 66g	2,500 80a	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	20g 300mg	20g 300mg	
Sodium	Less than	2400mg	2400mg	
Total Carbohydrate	Cost indi	300g	375g	
		second .	0.00	

Many breakfast cereals are WHOA FOODS. Reading the Nutrition Facts label will help you choose a GO CEREAL. Follow these tips to find whole-grain, low-sugar varieties:

 SERVING SIZE: THIS IS THE AMOUNT FOR ONE ADULT PORTION (YOUR CHILD NEEDS A SMALLER PORTION)

DIETARY FIBER: AT LEAST 3 GRAMS PER SERVING

- SUGAR: LESS THAN 3 GRAMS PER SERVING

— INGREDIENTS LIST: "WHOLE GRAIN" OR "WHOLE WHEAT" SHOULD BE LISTED AS THE FIRST INGREDIENT

### MIGHTIER MORNINGS

- Choose low-fat dairy products, like skim milk or yogurt.
- Avoid meats that are high in fat, like bacon and sausage.
- Avoid pastries like doughnuts, cinnamon rolls, and Pop-Tarts<sup>‰</sup> that are high in sugar and fat.
- Check the sugar content. Even granola bars and breakfast drinks can be WHOA foods.

# Get a Smart Start

Beginning each day with a healthy breakfast one that includes fruits and vegetables **helps your child learn better in school.** 

#### **BENEFITS OF A HEALTHY BREAKFAST:**

- Can boost academic performance by improving attention span and memory.
- Can decrease school absences by improving health.
- Helps both kids and adults maintain a healthy weight.

## SWEET & SIMPLE TIPS

- Fruit and cereal are quick, easy breakfast options. Keep fruit on the table or counter in your home for easy access.
- Add fruit, nuts, or whole-grain cereal to low-fat yogurt.
  - Try 100% whole-grain toast with peanut butter and banana slices.
- For a healthy, ready-to-go breakfast in the morning, blend a yummy smoothie using colorful fruits and veggies the night before. Use water as the base or thicken with low-fat milk or yogurt.
- Check out the Rainbow Omelet recipe in the back of this handbook for a tasty breakfast idea.

