

Krab Cake Salad

Creamy Italian Dressing

## Washoe County Senior **Nutrition**

Turkey Chef Salad

**Ranch Salad Dressing** 

## FEBRUARY

Roast Beef Chef Salad

**Italian Dressing** 



Taco Salad

Taco Sauce

			2025	
Monday	Tuesday	Wednesday	Thursday	Friday
Washoe County Senior Services - 775.328.2575 - www.washoecounty.us/seniorsrv - Meals are offered to seniors 60 and older for a suggested \$2.00 donation	Individuals under 60 may purchase a meal for \$4.00 - Milk & condiments served with meals - *A substitute item prepared with less sugar will be available.		TRIO Community Meals  Nourishment through compassionate care.	TREAT TREATMENT TO THE
Beef Tips w/Gravy Egg Noodles Whole Kernel Corn Herbed Green Peas Multi-Grain Bread Rosy Applesauce	Taco Meat Shredded Cheese Lettuce   Tomato Pinto Beans Fiesta Vegetables Whole Wheat Tortilla Seasonal Fruit	5 Lemon Chicken Brown Rice Spring Vegetables Whole Grain Roll Fresh Banana	BBQ Pork Rib Patty Lyonnaise Potatoes Glazed Baby Carrots Whole Wheat Hamburger Bun Fresh Pear	Creole Tilapia Cajun Rice Creamed Spinach Whole Grain Roll Fresh Orange
Chicken Caesar Salad Caesar Salad Dressing	Mango Chicken Salad Balsamic Vinaigrette	Turkey Club Salad Blue Cheese Dressing	Seafood Salad 1000 Island Dressing	Turkey Garden Salad Italian Dressing
Beef Casserole Whole Kernel Corn Broccoli Florets Whole Grain Garlic Breadstick Fluffy Fruit Salad	Balsamic Onion Chicken Orzo w/Red Peppers Zucchini and Tomatoes Garlic Texas Bread Seasonal Fruit	Roasted Pork Creamy Garlic Sauce Fall Vegetable Hash Green Beans Whole Grain Roll Fresh Orange	Baja Baked Chicken Black Beans Brussels Sprouts and Corn Whole Grain Roll Fresh Apple	14 ~Valentine's Day Meal~ Roast Beef Onion Gravy O'Brien Potatoes Herbed Green Peas Whole Grain Roll Fresh Pear
Krab Cake Salad Creamy Italian Dressing	Turkey Chef Salad Ranch Salad Dressing	Fall Harvest Salad Balsamic Vinaigrette	Roast Beef Chef Salad Italian Dressing	Taco Salad Taco Sauce
17 Closed for Holiday President's Day	Baked Tilapia Tarragon Sauce Northern Beans Broccoli Florets Whole Grain Roll Fresh Banana	Cuban Shredded Pork Corn O'Brien Red and White Coleslaw Whole Wheat Hamburger Bun Pineapple Cobbler	Salisbury Steak Brown Gravy Green & Gold Potato Casserole Brussels Sprouts Wheat Bread Fresh Apple	Mongolian Chicken Brown Fried Rice Glazed Baby Carrots Wheat Bread Fresh Orange
	Mango Chicken Salad Balsamic Vinaigrette	Turkey Club Salad Blue Cheese Dressing	Seafood Salad 1000 Island Dressing	Turkey Garden Salad Italian Dressing
Chicken Curry Coconut Rice Key Largo Vegetables Whole Grain Roll Fresh Orange Milk	Country Fried Steak Country Gravy O'Brien Potatoes Diced Carrots Green Peas Whole Grain Roll Diced Peaches	Garlic Rosemary Chicken Egg Noodles Garden Vegetables Whole Grain Roll Fresh Pear	Parmesan Crusted Pollock Confetti Rice Green Beans w/ Tomatoes/Onions Whole Grain Roll Seasonal Fruit	Shredded Pork Sweet Thai Chili Sauce Black Beans Cabbage Whole Grain Roll Fresh Banana

Fall Harvest Salad

**Balsamic Vinaigrette** 



When we think of American Heart Health Month we do not usually think of "fast food." When we hear "fast food" typically the words that come to mind are "unhealthy," "convenient," and "cheap." Many fast-food restaurants now offer healthier options or allow for customization to create more balanced meals. Prioritizing lean proteins, whole grains, and plenty of vegetables can make fast food part of a healthy diet in moderation. Follow these tips and tricks to put a healthy spin on your next fast-food order.

- **Grilled over Fried.** Select grilled chicken or fish instead of fried or breaded versions.
- **Salads with Caution.** Choose salads with plenty of vegetables, lean protein, and a vinaigrette (oil and vinegar-based) or light dressing. Avoid or limit high-calorie toppings like croutons, cheese, and creamy dressings.
- Portion Control. Choose smaller portion sizes or kids' meals to manage calorie intake.
- **Skip the Extras.** Avoid adding extra cheese, bacon, or mayonnaise. Instead, ask for extra veggies in sandwiches, salads, pizzas, and wraps.
- **Drink Smart.** Opt for water, unsweetened iced tea, or other low-calorie beverages instead of sugary sodas.
- **Dressings On the Go.** Order dressing and sauces on the side, so you can control how much is added.
- Share Dessert. Split with the table, choose the smallest size, or order fresh fruit instead.
- Come Prepared. Read the menu before you go, so you have time to make a healthy choice.
- Be Mindful of Nutrition Facts & Ingredients. Look for each of these:
  - ✓ Calories Choose lower-calorie, nutrient-dense foods like vegetables and fruits, whole grains, and lean proteins.
  - ✓ **Sodium** Aim for less than 2,300 mg of sodium daily.
  - ✓ **Fat** Choose items that have more heart healthy unsaturated fatty acids, such as avocadoes, nuts, seeds, and olive oil. Choose less saturated fats like butter, fried food, full fat dairy products, baked goods, and processed foods.
  - ✓ Added Sugar Aim for less than 10% of your daily calories from added sugars.
  - ✓ Whole Foods Look for menu items that include more whole foods rather than highly processed ones.
  - ✓ Whole Grains Swap white bread for whole grain bread for more heart healthy fiber.
  - ✓ Lean Meats Choose lean meats, such as chicken, turkey, or seafood over fattier meats, such as beef, pork, and bacon. Or select a plant-based protein like beans or a veggie burger.
  - ✓ Vegetables and Fruits Add extra fruits and vegetables to your next to-go salad or sandwich for more vitamins and minerals in your diet.

