

Healthy Eating: Salad Suggestions¹

Jennifer Hillan and Emily Minton²

Salads are quick and easy to make and have endless possibilities! Paired with whole grain crackers or whole wheat bread, salads make healthy and convenient meals. Try some of these ideas for your next salad:

- Choose a variety of colorful lettuce such as romaine, red leaf, or green leaf lettuce or spinach. These choices have more nutrients than iceberg lettuce.
 - Make a salad from canned vegetables. Mix two or more chilled vegetables such as sliced carrots, beets, cut green beans, or corn.
 - Mix vegetables and fruits for a new taste. Try apple slices, blueberries, or strawberries on spinach leaves.
 - Add canned beans to your favorite salad. Experiment with kidney or lima beans, green beans, or chickpeas (garbanzos).
 - Go easy on high-fat, high-calorie dressings. Instead, buy low-fat dressing or make your own from lemon juice, lime juice, or vinegar and vegetable or olive oil.
 - To add flavor and zest to your salads, mix in chopped, fresh herbs.
 - Layer tomato slices on lettuce or spinach. Top with low-fat cottage cheese.
- Add protein to your salad with low-fat cubed or shredded cheese, chopped hard-cooked eggs, a handful of chopped nuts, cubed tofu, or canned tuna fish or chicken.

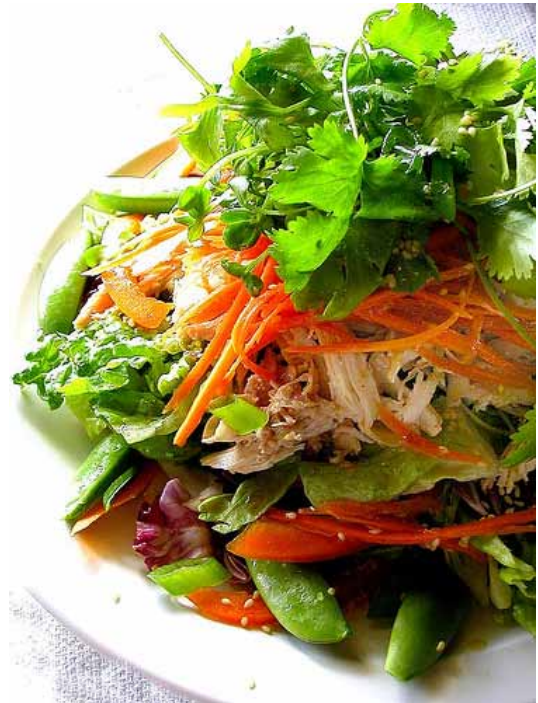


Figure 1. Salad with shredded chicken, various lettuces, sugar snap peas, shredded carrots, sliced orange peppers, radish sprouts, spring onions, and a ginger-cilantro-sesame vinaigrette. Credits: Photo by *chotda*. License: CC BY-NC-ND 2.0. Source: <http://flic.kr/p/5ZQU4>.

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2. Jennifer Hillan, MSH, RD, LD/N, former ENAFS nutrition educator/trainer; Emily Minton, former ENAFS program coordinator; Department of Family, Youth and Community Sciences; University of Florida; Gainesville, FL 32611. Contact [Unnur Gylfadottir](mailto:Unnur.Gylfadottir@ufl.edu) ([unnur@ufl.edu](mailto:Unnur.Gylfadottir@ufl.edu)) for more information.

Produce Pointers

- Don't wash produce until you are ready to use it; your veggies will stay fresh longer.
- Freeze left-over chopped peppers, mushrooms, and onions for later use.
- If possible, shop with a friend or relative and plan to share a head of lettuce or other produce if you can't use it within 3 or 4 days.