

INGREDIENTS

12 oz. cauliflower rice

8 oz. sliced mushrooms, washed

½ red onion, washed & chopped

1 small zucchini, washed & diced

1 red pepper, washed & diced

½ cup carrot, washed & chopped

1 cup green onion, washed & chopped

2 Tablespoons olive oil

1 teaspoon garlic powder

1 Tablespoon Italian seasoning

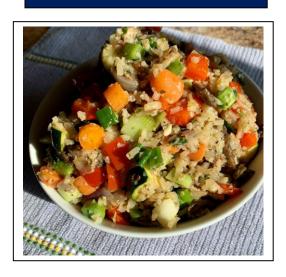
½ teaspoon ground black pepper

1-2 limes, washed, zested, and juiced

DIRECTIONS

- 1. Wash hands with soap and water. Add olive oil to a hot skillet
- 2. Sauté, caramelize onions
- 3. Add carrots, mushrooms, red pepper and Sautee till browned
- 4. Stir in zucchini, lightly sautéed (still crispy)
- 5. Layer cauliflower rice, cook and toss together
- 6. Season with garlic, Italian seasoning, black pepper
- 7. Toss in chopped green onion
- 8. Zest lime and squeeze over stir-fry. Makes 4 servings.

Rainbow "Rice"



Nutrition Facts

servings per container Serving size Per 1 of 4 servings (225g)

Amount per serving	400
<u>Calories</u>	<u> 120</u>
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	2%
Total Carbohydrate 15g	5%
Dietary Fiber 4g	14%
Total Sugars 6g	
Includes 0g Added Sug	ars 0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 47mg	4%
Iron 1mg	6%
Potassium 499mg	10%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice



Sodium and Healthy Hearts

Sodium is a mineral required by the body for normal functions, such as moving fluids between cells, signaling nerves and regulating blood pressure.

Daily Sodium Goal

Healthy Adult: 2,300mg or less per day

Health Conditions: 1,500mg daily or less

for those with health conditions

SALT SUBSTITUTES MAY INTERACT WITH CERTAIN MEDICATIONS.

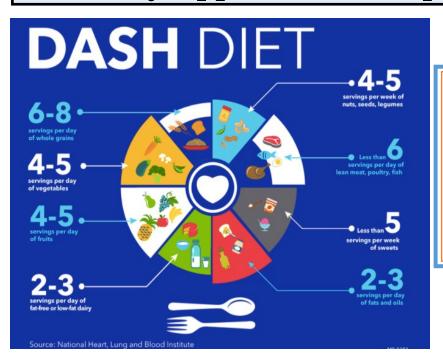
CHECK WITH YOUR HEALTHCARE PROVIDER!



Salt is Salt is Salt

All salts, except sodium-free salt substitutes, have similar amounts of sodium. No salt is "healthier" than another.

Dietary Approach to Stop Hypertension



Blood Pressure Guidelines

Normal: 120mm Hg/<80mm Hg

Elevated: 120-129mm Hg/<80mm Hg

Hypertension

Stage 1: 130-139mm Hg/80-89mm Hg

Stage 2: 140mm Hg/90mm Hg





READ THE LABEL

Nutrition Facts

8 servings per container
Serving size 2/3 cup (55g)

Amount per serving Calories

230

aily Value*
10%
5%
0%
7%
13%
14%
rs 20 %

Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WHERE'S THE SODIUM?

- Processed foods
- Prepared foods
- Breads, rolls, buns
- Soup
- Lunchmeat and cured meats
- Pizza
- Poultry
- Pasta sauces
- Restaurant foods

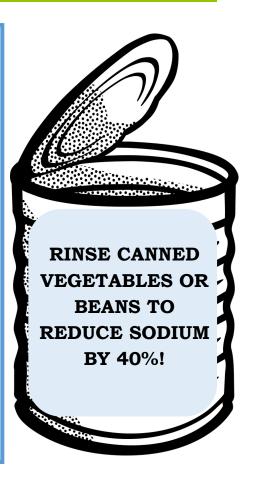
Understanding the Label

Nutrient Content Claims	Definition (Per Serving)
Sodium-free or Salt-free	Less than 5 milligrams sodium
Very Low Sodium	35 milligrams or less sodium
Low Sodium	140 milligrams or less sodium
Reduced or Less Sodium	At least 25% less sodium*
Light in Sodium	50% less sodium*
Unsalted or No Added Salt	No salt added during processing; does not necessarily mean sodium-free

^{*} As compared with a standard serving size of the traditional food

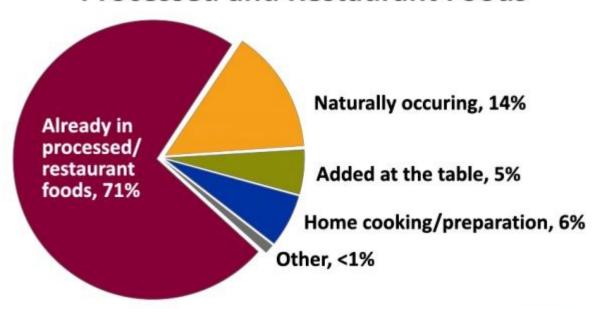
SHOPPING TIPS

- Buy no/low sodium canned vegetables, sauces, and soups
- Select frozen entrees with less than 600 mg. sodium per serving
- Choose lightly salted snacks and nuts
- Fresh unprocessed foods have very little sodium





Most Sodium Consumed Comes from Processed and Restaurant Foods



Harnack LI, Cogswell ME, Shikany JM, et al. Sources of Sodium in US Adults from 3 Geographic Regions. Circulation. 2017;135:1775-1783.



Additional Resources:

https://www.heart.org/en/healthy-living/healthy-eating/eat-smart/sodium

https://dashdiet.org/

https://www.cdc.gov/salt/pdfs/sodium_dietary_guidelines.pdf

References:

American Heart Association. High Blood Pressure. Dietary Guidelines for Americans 2015-2020, USD USDA Food Composition Databases

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