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# HOLIDAY HEALTHY EATING

EAT SMART ADD COLOR MOVE MORE BE WELL

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# HOLIDAY HEALTHY EATING

The holiday season is all about family, fun and food! Helping your family eat healthy, even during the holidays, doesn't take a lot of effort. This guide includes great tips and recipes to help you navigate the holiday season in a healthy way.

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# HEALTHY | EATING

Here are some simple ways you and your family can eat healthy. Learn more at [heart.org/EatSmart](https://www.heart.org/EatSmart).

## INCLUDE

- Fruits and vegetables
- Whole grains
- Beans and legumes
- Nuts and seeds
- Fish, skinless poultry, and plant-based alternatives
- Fat-free and low-fat dairy products
- Healthier fats and nontropical oils

## LIMIT

- Sodium and salty or highly processed foods
- Saturated fat
- Sweets and added sugars, including sugar-sweetened beverages
- Fatty or processed meats — if you choose to eat red meat, select the leanest cuts

## AVOID

- Trans fats, partially hydrogenated oils and excessive calories

## TIPS

- **Choose wisely, even with healthier foods.** Ingredients and nutrient content can vary by brand and preparation.
- **Compare nutrition information** on package labels and select products with the lowest amounts of sodium, added sugars, saturated fat and trans fat, and no partially hydrogenated oils.
- **Watch your calorie intake.** To maintain weight, consume only as many calories as you use up through physical activity. If you want to lose weight, consume fewer calories or burn more calories.
- **Eat reasonable portions.** Often this is less than you are served.
- **Eat a wide variety of foods** to get all the nutrients your body needs.
- **Prepare and eat healthier meals at home.** You'll have more control over ingredients.
- **Look for the Heart-Check mark** to easily identify foods that can be part of an overall healthy diet. Learn more at [heartcheck.org](https://www.heartcheck.org).

# HOLIDAY | BEVERAGES

The winter season is chock full of delicious dishes and treats, but no one likes the extra calories and added pounds that can come with them. Use these smart tips to enjoy your favorite winter beverages.

## EGGNOG

- **Mix it up.** Fill your glass with half- to three-quarter-parts of low-fat or skim milk and one part eggnog. You'll still get the flavor without all the calories.
- **Act like a kid.** Take out the alcohol. This simple step will reduce the caloric content.
- **Cut the fluff.** Pass on that big dollop of whipped cream to avoid the extra sugar and saturated fat.
- **Find an alternative.** Try a low-fat or non-dairy version.

## HOT CHOCOLATE

- **Lighten up.** Try hot chocolate made with low-fat or skim milk, and without whipped cream.
- **Do some research.** With instant hot chocolate, look for products marked "low-fat/fat-free" or "low-sugar/sugar-free" and use low-fat milk, skim milk or hot water.
- **Go easy on the toppings.** Use mini-marshmallows instead of large ones. Use low-fat whipped cream, or stick to less than one tablespoon. Try lighter toppings like grated cinnamon or nutmeg.

## APPLE CIDER

- **Read the labels.** When buying cider, check the added sugar content, which can increase your calorie intake and cause weight gain. Choose low-sugar and sugar-free options.
- **Do it yourself.** When making cider at home, use unsweetened apple juice and a variety of spices (like cinnamon sticks, cloves, nutmeg and whole cranberries). You'll keep the flavor while cutting calories.

## COCKTAILS AND OTHER ALCOHOLIC BEVERAGES

- **Enjoy mocktails.** Serve non-alcoholic versions of your favorite cocktails to lower the calories. Be sure to check the nutrition label, because sometimes products that are alcohol-free have more added sugar.
- **Break it up.** Drink a glass of water or sparkling water between each beverage. This will help fill you up, leaving less room to overindulge.

# FAMILY MEALS

## SODIUM

- **Limit your sodium.** Did you know that many of your favorite holiday dishes may be packed with sodium? Breads and rolls, poultry, and canned soups are three common foods that can add sodium to your diet. When shopping for ingredients to prepare your holiday meal, compare the labels and choose options with the lowest amount of sodium.
- **Savor the flavor.** Use herbs and spices, like rosemary and cloves, to flavor dishes instead of salt or butter.
- **Rinse away.** When using canned beans or veggies, drain and rinse in a colander to remove excess sodium.

## TURKEY

- **Outsmart the bird.** Reach for the lighter pieces of meat; they have fewer calories and less fat than the darker ones. Another way to cut calories and fat is to take off the skin.
- **Keep portions in check.** A serving size of meat is 3 oz., about the size of a deck of cards. So, be conscious of how much you put on your plate, and pass on that second helping. If you're also having another meat, like ham or lamb, take smaller portions of each.
- **Watch out for the gravy train.** Turkey usually comes with gravy, which can add excess saturated fat, calories and sodium. Limit gravy to a tablespoon, and keep it off other items, like the dressing.

## DRESSING

- **Call it what it is.** Dressing is intended to be a complement to your meal, not an entrée. Limit servings to about 1/4 cup or one spoonful.
- **Judge it by its cover.** If the dressing is filled with fatty meats like sausage and pork, looks greasy or buttery, or is made with white bread or sweet rolls, it may be best to pass. Better options include dressings made with whole grain or cornbread, lean meat (or no meat), nuts (like almonds or walnuts), and lots of veggies and fruits.

## APPETIZERS/SNACKS

- **Skip the extras.** Make sure everyone has an appetite for the meal by skipping appetizers and serving lighter snacks like cut-up fruits and veggies.

## ADDED SUGARS

- **Treat yourself right.** Try bite-sized or half portions of desserts, or split servings with others.
- **Sip smart.** Instead of soda or sweet tea, which can add a lot of sugar to an already indulgent meal, serve sparkling water or tea sweetened only with a bit of 100% fruit juice.
- **Lighten up.** Reduce the amount of sugar you use in sides like sweet potato casserole and cranberry sauce. Use herbs and spices for flavor instead.

# HOLIDAY **WORK PARTIES**

## APPETIZERS AND HORS D'OEUVRES

- **Get involved.** There's usually a list for coworkers to volunteer to bring dishes for the party, so sign up! You can make a healthier item, giving yourself at least one good option to enjoy.
- **Come prepared.** If the party is during lunch, eat a healthy breakfast followed in mid-morning by a high-fiber snack, such as an apple or a small handful of almonds. If the party is after work, enjoy a protein-packed lunch like grilled fish or chicken with a salad and then later in the afternoon have another high-fiber snack. If you're not too hungry when you go to the party, it will be easier to avoid overeating.
- **Go easy.** Avoid loading up on foods that are fried, buttered or have a lot of cheese and cream. Even though the portions may be small, these fat-laden bites can really pack a punch. Look for fruit, veggies and dip, whole-grain crackers, and baked or grilled items.

## DESSERTS

- **Use the buddy system.** By splitting a dessert with someone, you can cut the calories and fat in half and avoid being wasteful. It's a win-win!

## BEVERAGES

- **Mix it up.** If alcohol is being served, alternate each glass with a glass of water. This will help reduce your thirst while filling your stomach and you'll consume fewer calories.
- **Watch seasonal drinks.** Many holiday beverages have so much added sugar, they may as well be a dessert. Keep in mind what else you've eaten; it may be best to enjoy these drinks on another day.



# MAKING | TRADITIONS HEALTHY

Try some of these smart substitutions for your favorite holiday meals.

- Instead of butter, use a healthier vegetable oil or substitute equal parts unsweetened applesauce when baking.
- Use a lower-calorie sugar substitute.
- Use low-fat or skim milk instead of whole milk or heavy cream.
- Instead of only white flour, use half white and half whole-wheat flour.
- Instead of adding chocolate chips or candies, use dried fruit, like cranberries or cherries.
- Use extracts like vanilla, almond and peppermint to add flavor, instead of sugar or butter.
- Use vegetable oils or soft margarine instead of butter.
- Use whole-grain breads, rice and pasta instead of white.
- Bake, grill or steam vegetables instead of frying.
- Compare labels of your holiday ingredients, and choose products with lower amounts of sodium and added sugars.
- Use spices, fresh herbs and citrus juice to flavor foods and drinks instead of excess salt and added sugars.



# STAYING|ACTIVE

The holiday season is about spending time with family and friends. If your holiday traditions only revolve around eating, liven things up with some opportunities to be physically active together. Try these ideas:

- **Play to win.** Start a new tradition of an annual family game of touch football, basketball, mini-golf or whatever your family's favorite sport is.
- **Go sledding.** Running up a snowy hill, sliding down and repeating is a great way to get the whole family physically active.
- **Ice skate.** Whether indoors or out, skating is a fun way to get everyone moving and laughing.
- **Play in the snow.** Build a snowman or snow fort. Have family members team up for an epic snowball fight.
- **Go for a walk or run.** Instead of heading for the couch after the big meal, bundle up and head outdoors for some fresh air. Walking is an activity the whole family can do together, even the dog!
- **Visit the gym or community center.** This is also a great way to entertain out-of-town guests. Grab a basketball, some jump ropes or volleyball for some fun physical activity!





# RECIPES

## MOM'S ROASTED TURKEY WITH BUTTERNUT SQUASH AND ASPARAGUS

Serves

### INGREDIENTS

#### Roasted Turkey

- 1 12-pound fresh or frozen turkey, thawed if frozen
- 2 tablespoons dried Italian seasoning, crumbled
- 1 tablespoon canola or corn oil
- 1 teaspoon pepper
- 2 to 3 medium ribs of celery, coarsely chopped
- 2 medium carrots (about 1 cup),

#### Butternut Squash

- Cooking spray
- 1 butternut squash, peeled and cut into 1-inch cubes
- 2 teaspoons extra-virgin olive oil
- 2 teaspoons honey
- 1 teaspoon ground cinnamon
- 1 teaspoon dried thyme, crumbled
- ½ teaspoon pepper

coarsely chopped

- 1 small onion, coarsely chopped
- 3 sprigs of fresh thyme or 1 tablespoon dried thyme, crumbled
- 2 sprigs of fresh rosemary or 1 tablespoon dried rosemary, crushed
- 3 medium garlic cloves, crushed, or 3 teaspoons bottled chopped garlic
- Cooking spray

#### Asparagus

- 1 tablespoon fresh lemon juice
- 2 teaspoons extra-virgin olive oil
- 2 medium garlic cloves, minced, or 2 teaspoons bottled minced garlic
- ½ teaspoon pepper
- 1 pound fresh asparagus, trimmed



### NUTRITION FACTS

	Per serving
Calories	252
Total Fat	5.0 g
Saturated Fat	1.0 g
Trans Fat	0.0 g
Polyunsaturated Fat	1.0 g
Monounsaturated Fat	2.5 g
Cholesterol	95 mg
Sodium	71 mg
Carbohydrates	16 g
Dietary Fiber	4 g
Total Sugars	5 g
Protein	36 g
Dietary Exchanges: 1 starch, 1 vegetable, 4 lean meat	

## **DIRECTIONS**

### ***Roasted Turkey***

1. Preheat the oven to 425°F.
2. Place the turkey on a cutting board. Using kitchen shears, remove any loose or hanging skin around the neck cavity of the turkey. Pat the turkey dry with paper towels. Loosen the turkey skin away from the meat by inserting your hand between the meat and skin and gently pushing down. Pull the wing tips up and back and tuck them under the turkey.
3. In a small bowl, whisk together the Italian seasoning and oil. Rub the mixture on the turkey breast and drumsticks, underneath the skin. Sprinkle the pepper over the entire turkey.
4. Fill the turkey cavity with the celery, carrots, onion, thyme, rosemary, and garlic. Tie the legs together with kitchen twine. Lightly spray a roasting pan and rack with cooking spray. Place the turkey with the breast side up on the rack. Roast for 30 minutes.
5. Reduce the oven temperature to 325°F. Loosely cover the turkey with aluminum foil. Roast for 1 hour 45 minutes, or until the turkey reaches an internal temperature of 165°F on an instant-read thermometer. (The total roasting time may be up to 3½ hours to reach 165°F.) Remove from the oven.
6. Remove the foil and spoon the pan juices over the turkey to baste it. Recover the turkey and let it stand for 15 minutes at room temperature. Baste 2 or 3 times during the standing time (removing and replacing the foil each time). Discard the skin and any visible fat before slicing the turkey.

### ***Butternut Squash***

1. Preheat the oven to 350°F. Lightly spray a baking sheet with cooking spray.
2. In a medium bowl, stir together all the ingredients until the squash cubes are evenly coated. Transfer to the baking sheet.
3. Bake for 45 to 50 minutes, or until the squash is fork-tender.

### ***Asparagus***

1. Preheat the oven to 350°F. Line a baking sheet with aluminum foil.
2. In a small bowl, whisk together the lemon juice, oil, garlic, and pepper.
3. Arrange the asparagus in a single layer on the baking sheet. Drizzle the lemon juice mixture over the asparagus.
4. Bake for 12 to 15 minutes, or until the asparagus is tender-crisp.

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# ALLSPICE-RUBBED PORK TENDERLOIN WITH CINNAMON-SAUTÉED APPLES AND CILANTRO RICE

Serves 4

## INGREDIENTS

### Pork Tenderloin

- 1 1-pound pork tenderloin, all visible fat discarded
- 1 teaspoon ground allspice
- ¼ teaspoon pepper
- 2 teaspoons extra-virgin olive, canola, or corn oil
- 4 apples (any variety) cored and thinly sliced
- ½ teaspoon ground cinnamon

### Cilantro Rice

- 1 cup chopped fresh cilantro or parsley
- 2 medium green onions, chopped
- 2 teaspoons fresh lemon or lime juice
- 2 cups cooked brown rice, covered to keep warm

## DIRECTIONS

### Pork Tenderloin

1. Preheat the oven to 400°F. In a small cup, stir together the allspice and pepper. Sprinkle onto the pork. Using your fingertips, gently press the allspice mixture so it adheres to the pork.
2. In a large skillet, heat the oil over medium-high heat, swirling to coat the bottom. Cook the pork on all four sides (about 1 minute on each side), or until browned.
3. Transfer the pork to a baking dish. Bake for 25 minutes, or until the pork reaches an internal temperature of 145°F on an instant-read thermometer.
4. Meanwhile, in the same skillet, still over medium-high heat, cook the apples and cinnamon for 4 to 5 minutes, or until the apples are soft, stirring constantly. Remove from the heat.
5. Transfer the pork to a cutting board. Let stand for 5 minutes. Slice the pork. Serve with the apples on top.

### Cilantro Rice

1. Stir the cilantro, green onions, and lemon juice into the cooked rice.



## NUTRITION FACTS

### Per serving

Calories	315
Total Fat	6.0 g
Saturated Fat	1.5 g
Trans Fat	0.0 g
Polyunsaturated Fat	1.6 g
Monounsaturated Fat	3.0 g
Cholesterol	60 mg
Sodium	56 mg
Carbohydrates	43 g
Dietary Fiber	6 g
Total Sugars	20 g
Protein	24 g
Dietary Exchanges: 1 starch, 1½ fruit, 3 lean meat	

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## BROCCOLI SALAD WITH WATER CHESTNUTS AND DRIED CRANBERRIES

Serves 4

### INGREDIENTS

- 7 cups broccoli florets (from 2 heads of broccoli), chopped into bite-size pieces
- 1 cup grated broccoli stalks (from 2 heads of broccoli)
- 2 5-ounce cans sliced water chestnuts, drained
- 1/3 cup unsweetened dried cranberries
- 3 tablespoons canola or corn oil
- 3 tablespoons red wine vinegar or fresh lemon juice
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt

### DIRECTIONS

- Put the broccoli florets, broccoli stalks, water chestnuts, and cranberries in a large bowl. Toss to combine.
- In a small bowl, whisk together the remaining ingredients. Pour over the salad. Toss to coat. Cover and refrigerate for at least 1 hour and up to 24 hours before serving.



### NUTRITION FACTS

	Per serving
Calories	182
Total Fat	11.0 g
Saturated Fat	1.0 g
Trans Fat	0.0 g
Polyunsaturated Fat	3.0 g
Monounsaturated Fat	6.5 g
Cholesterol	0 mg
Sodium	192 mg
Carbohydrates	20 g
Dietary Fiber	9 g
Total Sugars	2 g
Protein	5 g
Dietary Exchanges:	3 vegetable, 1/2 fruit, 2 fat

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## CAULIFLOWER MASH

Serves 6

### INGREDIENTS

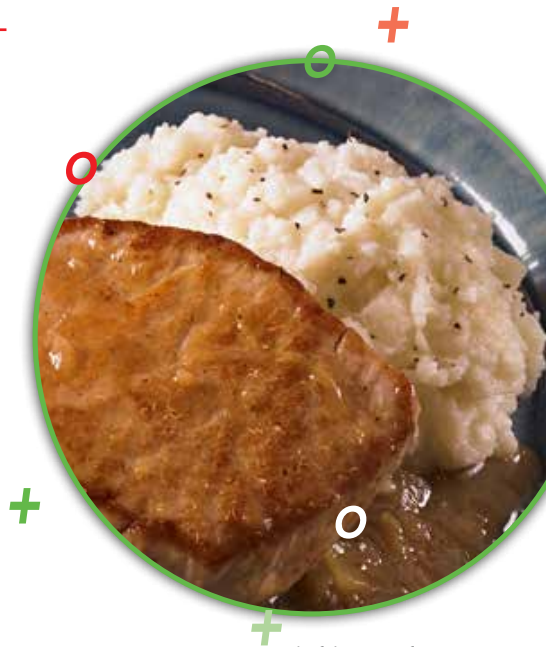
- 1 medium head of cauliflower, cut into bite-size florets (about 6 to 7 cups)
- ¼ cup fat-free plain Greek yogurt
- 3 tablespoons shredded or grated Parmesan cheese
- ½ teaspoon minced garlic
- Pepper (to taste)

### DIRECTIONS

1. Fill a large pot with water to a depth of about 2 inches. Place a collapsible steamer basket in the pot. Make sure the water doesn't touch the bottom of the steamer. Bring the water to a boil over high heat. Put the cauliflower in the steamer. Steam, covered, for 15 minutes, or until very tender. Remove from the heat. Carefully uncover the pot away from you (to prevent steam burns). Drain the cauliflower well in a colander.
2. Transfer the cauliflower to a food processor or blender (or transfer it to a large bowl and use an immersion, or handheld, blender). Add the yogurt, Parmesan, and garlic. Purée until creamy. Don't overmix. Stir in the pepper.

### NUTRITION FACTS

	Per serving
Calories	41
Total Fat	1.0 g
Saturated Fat	0.5 g
Trans Fat	0.0 g
Polyunsaturated Fat	0.0 g
Monounsaturated Fat	0.0 g
Cholesterol	2 mg
Sodium	71 mg
Carbohydrates	5 g
Dietary Fiber	2 g
Total Sugars	2 g
Protein	4 g
Dietary Exchanges:	1 vegetable



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## APPLE BREAD PUDDING

Serves 4

### INGREDIENTS

Cooking Spray

1 cup fat-free milk

1 large egg

1 large egg white

2 tablespoons low-calorie brown sugar blend

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

½ teaspoon ground cloves or ground allspice

6 slices light, whole-grain, or multigrain bread (lowest sodium available), cubed

3 medium apples, cored and cut into 1/2-inch cubes

½ cup raisins, unsweetened dried cranberries, fresh or unsweetened dried blueberries, or chopped walnuts, pecans, or almonds (optional)

### DIRECTIONS

1. Preheat the oven to 350°F. Lightly spray a 9-inch square baking dish with cooking spray.
2. In a large bowl, whisk together the milk, egg, egg white, brown sugar blend, vanilla, cinnamon, and cloves.
3. Stir in the bread, apples, and raisins, cranberries, blueberries, or nuts.
4. Pour the mixture into the baking dish. Bake for 40 to 45 minutes, or until the bread cubes are golden brown.



NUTRITION FACTS	Per serving
Calories	132
Total Fat	1.0 g
Saturated Fat	0.5 g
Trans Fat	0.0 g
Polyunsaturated Fat	0.0 g
Monounsaturated Fat	0.5 g
Cholesterol	32 mg
Sodium	154 mg
Carbohydrates	26 g
Dietary Fiber	5 g
Total Sugars	16 g
Protein	5 g
Dietary Exchanges:	1 starch, 1 fruit, ½ lean meat

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## PINEAPPLE UPSIDE-DOWN CAKE

Serves 8

### INGREDIENTS

- 1 20-ounce can pineapple slices in their own juice, drained, juice reserved
- 1/4 cup low-calorie brown sugar blend
- 3/4 cup granulated no-calorie sweetener, divided use
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/16 teaspoon salt
- 1 medium ripe banana, peeled, chopped, and mashed with a fork
- 2 large eggs
- 1/2 cup low-fat buttermilk
- 1 tablespoon canola or corn oil
- 1 tablespoon water
- 1 teaspoon vanilla extract

### NUTRITION FACTS

### Per serving

Calories	188
Total Fat	3.5 g
Saturated Fat	0.5 g
Trans Fat	0.0 g
Polyunsaturated Fat	1.0 g
Monounsaturated Fat	1.5 g
Cholesterol	47 mg
Sodium	187 mg
Carbohydrates	35 g
Dietary Fiber	2 g
Total Sugars	17 g
Protein	4 g
Dietary Exchanges:	
1 fruit, 1 starch, 1/2 other carbohydrate, 1 fat	



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## DIRECTIONS

1. Preheat the oven to 350°F. Lightly spray a 9-inch round baking pan with cooking spray.
2. In a medium heavy-duty pot, bring the pineapple juice, brown sugar blend, and  $\frac{1}{4}$  cup sweetener to a boil over high heat. Let the mixture boil for about 8 to 10 minutes, or until bubbly and reduced by about one-fourth, stirring occasionally. (The amount of liquid should be around  $\frac{3}{4}$  cup.) Be sure to watch carefully while the mixture is boiling in case it reduces quickly. Remove from the heat.
3. Pour the pineapple juice mixture into the pan. Arrange as many pineapple slices (about 7) as will fit in the pan. Reserve the remaining pineapple slices.
4. Meanwhile, in a small bowl, whisk together the flour, baking powder, baking soda, cinnamon, salt, and the remaining  $\frac{1}{2}$  cup sweetener.
5. Put the banana in a large bowl. Stir in the eggs, buttermilk, oil, water, and vanilla. Stir in the flour mixture. Chop the reserved pineapple slices. Stir into the batter.
6. Pour the batter over the pineapple slices in the baking pan. Bake for 50 minutes, or until a wooden toothpick inserted in the center of the cake comes out clean.
7. Transfer the pan to a cooling rack. Let cool for 10 minutes. Run a butter knife along the edges of the pan to prevent the cake from sticking; don't skip this step. Using potholders, invert the cake onto a plate. Serve warm or at room temperature.



# TURKEY BACON AND SPINACH QUICHE WITH SWEET POTATO CRUST

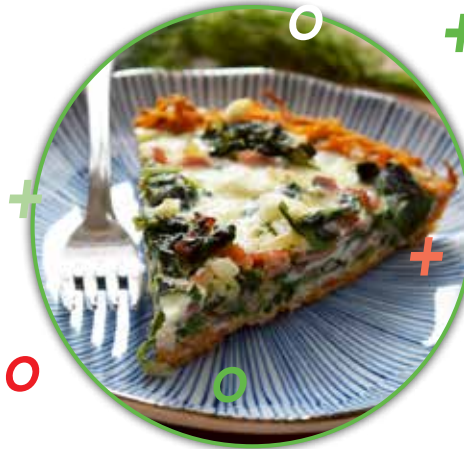
Serves 5

## INGREDIENTS

- Cooking spray
- 2 cups grated sweet potato (from about 1 medium sweet potato)
- 1 teaspoon canola or corn oil
- 1 medium yellow onion, finely diced
- 6 pieces turkey bacon, thinly sliced
- 10 ounces frozen chopped spinach, thawed and squeezed dry
- $\frac{3}{4}$  teaspoon dried dillweed, crumbled
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 2 large eggs
- 4 large egg whites
- $\frac{1}{4}$  cup fat-free milk
- $1\frac{1}{2}$  tablespoons fat-free feta cheese

## DIRECTIONS

1. Preheat the oven to 400°F. Lightly spray a 9-inch pie pan with cooking spray.
2. Gently press the grated sweet potato over the bottom and up the side of the pie pan. (The grated sweet potato will be loose, but will hold together once baked.) Bake for 20 minutes, or until the crust is cooked. Remove from the oven. Reduce the oven temperature to 350°F.
3. Meanwhile, in a medium pan, heat the oil over medium-high heat, swirling to coat the bottom. Cook the onion for 6 to 8 minutes, or until very soft, stirring frequently. Stir in the turkey bacon. Cook for 3 to 4 minutes, or until the onion and bacon begin to brown, stirring frequently. Stir in the spinach, dillweed, salt, and pepper. Cook for 1 to 2 minutes, or until the spinach releases its juice. Remove from the heat. Using a spatula, transfer the mixture into the sweet potato pie crust.
4. In a small bowl, whisk together the eggs, egg whites, and milk. Pour the egg mixture over the spinach mixture in the pie crust. Dot the feta cheese over the top.
5. Bake for 35 to 40 minutes, or until the center doesn't jiggle when the pan is gently shaken or a wooden toothpick inserted in the center of the quiche comes out clean.
6. Remove from the oven. Let stand for 5 minutes before serving.



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<b>NUTRITION FACTS</b>	<b>Per serving</b>
Calories	
138	
Total Fat	5.0 g
Saturated Fat	1.5 g
Trans Fat	0.0 g
Polyunsaturated Fat	1.0 g
Monounsaturated Fat	2.0 g
Cholesterol	87 mg
Sodium	458 mg
Carbohydrates	11 g
Dietary Fiber	3 g
Total Sugars	4 g
Protein	12 g
Dietary Exchanges: 1 vegetable, 1 lean meat	



## FESTIVE TURKEY RICE SALAD

Serves 6

### INGREDIENTS

2 tablespoons plain rice vinegar

2 tablespoons fresh lime juice

1 tablespoon olive oil (extra virgin preferred)

1 tablespoon honey

1 teaspoon ground ginger

3 1/2 cups cooked wild or brown rice

1 1/2 cups chopped cooked skinless turkey breast, cooked without salt

1/3 cup unsweetened dried cranberries

1 bunch chopped green onions

### DIRECTIONS

1. In a small bowl, whisk together the vinegar, lime juice, oil, honey, and ginger.
2. In a large bowl, stir together the rice, turkey, cranberries, and green onions. Pour the dressing over the salad, tossing to coat. Cover and refrigerate until serving time.



### NUTRITION FACTS

### Per serving

Calories	203
Total Fat	3.0 g
Saturated Fat	0.5 g
Trans Fat	0.0 g
Polyunsaturated Fat	0.5 g
Monounsaturated Fat	1.5 g
Cholesterol	29 mg
Sodium	25 mg
Carbohydrates	30 g
Dietary Fiber	2 g
Total Sugars	9 g
Protein	15 g
Dietary Exchanges: 1 1/2 starch, 1/2 fruit, 1 1/2 lean meat	

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## RESOURCES

The American Heart Association has many resources to help people eat and live healthier. Visit [heart.org/HealthyForGood](https://heart.org/HealthyForGood) or these specific sites:

- **Recipes** — Discover how easy, budget-friendly and delicious healthy cooking can be. [heart.org/recipes](https://heart.org/recipes)
- **Heart-Check Food Certification Program** — Our Heart-Check mark on food packaging helps people find foods in the grocery store that can be part of an overall healthy eating pattern. [heartcheck.org](https://heartcheck.org)
- **Grocery Guide** — Our **Grocery Guide** shows how to make the most of your money by creating a household food budget, planning menus and shopping wisely.
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- **Sign up to get Healthy For Good** tips, tools and hacks direct to your inbox. [heart.org/HealthyForGood](https://heart.org/HealthyForGood)





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