

November 2017



Onions & Garlic

Circle all onions on the page.

- How many whole onion pictures are there?(answer on back)
- Do you like onions?
- Do you like garlic?
- Do you prefer them cooked or raw?

Brussels Sprouts with Apples and Onions

Ingredients:

1 tablespoon vegetable oil

1 cup diced onion

4 cups sliced Brussels sprouts

2 cups diced apple

2 tablespoons lemon juice

1/2 teaspoon black pepper

salt to taste

Instructions:

- 1. Heat oil in a large pan over medium heat.
- 2. Add onion. Cook for 5 minutes, until soft.
- 3. Add Brussels sprouts and cook 5 minutes.
- 4. Add the apple, cook 5-10 minutes, until apples are soft.
- 5. Remove from heat. Add lemon juice, pepper and salt. Mix well.
- 6. Serve hot and enjoy!
- 7. Refrigerate leftovers.

http://jsyfruitveggies.org/brussels-sprouts-with-apples-and-onions/

NORTH COUNTRY REGION EAT SMART NY

Find recipes & more at: northcountryeatsmartny.org





Nutrition Facts

Serving Size (101g) Servings Per Container

Amount Per Serving 8		
Calories 60	Calories from Fat 15	
	% Daily Value*	
Total Fat 2g	3%	
Saturated Fat 0	g 0 %	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 85mg	4%	
Total Carbohydra	ite 10g 3%	
Dietary Fiber 3g	12%	
Sugars 5g		

Protein 2g

Vitamin A	8%	•	Vitamin	С	70%

Calcium 2% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	ate	300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 · Carbohydrate 4 · Protein 4

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Text EatSmartNY to 99000 *Message and data rates may apply.

EAT YOUR ONIONS & GARLIC

Reasons to Eat Onions and Garlic

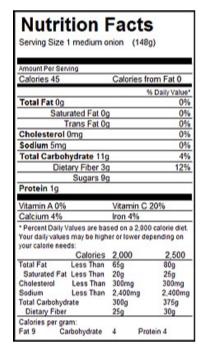
Onions are rich in Vitamins and Minerals and a source of Vitamin C and fiber. They are low in fat and calories. Onions are also rich in antioxidants which lower blood pressure and prevent some kinds of cancer. Vitamin C keeps our immune system strong and helps our bodies heal quickly.

Garlic is rich in Vitamin B and the mineral manganese. B Vitamins help our cells grow and stay healthy. Manganese helps to keep our bones and nervous system healthy and reduces inflammation in our bodies.

How Much Do I Need?

Onions and garlic have strong flavors. They are perfect added into salads, vegetable and main dish meals. The amount of fruits and vegetables that is right for you depends on your age, if you are a male or female, and how active you are every day. See how much is right for you visit: https://www.choosemyplate.gov/vegetables. Make a goal to eat a variety of colorful fruits and vegetables throughout the day. And make a goal to be active for at least 60 minutes every day!

	Contain	er	
Amount Per Ser			
Calories 5	Ca	lories fro	m Fat 0
		% Da	ily Value
Total Fat 0g			0%
Saturated	Fat 0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium 0mg	1		0%
Total Carbo	hydrate	1g	0%
Dietary Fil			0%
Sugars 0g			
Protein 0g			
Vitamin A 0%	6 .	Vitamin (2%
Calcium 0%	•	Iron 0%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or leds:	000 calorie lower 2 500
Total Fat	Less than	65g	80g
Saturated Fat			25g
Cholesterol Sodium	Less than Less than		300mg 2.400mg
Total Carbohydra		2,400mg 300g	2,400mg 375g
Dietary Fiber		25g	30a









Answers from front: 7 onions (did you remember the 3 scallions or long onions? Did you accidentally count the garlic?

