MAKING FAMILY MEALTIME HAPPEN Family mealtime helps strengthen family relationships and can have a

MAKE IT CONVENIENT

Have go-to recipes you are familiar with. Add new recipes every now and then.

Make simple dishes



Use a slow cooker

Make extra for a leftover meal later in the week

Have a designated meal prep day

Freeze meals for future busy days

MAKE IT EFFECTIVE

Make it weekly. Aim for at least three meals per week.

Ban electronics at the table

Aim to stay at the table for at least 30 minutes

Use the time for family conversation

. . .

Family mealtime helps strengthen family relationships and can have a positive influence on children. Studies have shown a positive correlation between family mealtime and children doing well in school, developing healthy eating habits, and decreasing their risk of using cigarettes, drugs, and alcohol.

MAKE IT FUN

Have a picnic

Let your children choose what's on the menu and help with preparation

Try different types of food

Have a jar of fun questions. Ask a few during the meal

MAKE IT HEALTHY

Go for lean proteins, such as chicken, turkey, lean ground meats, fish, or beans

Always have a serving of fruits or vegetables

Limit desserts and fried foods

Use whole grain options, low-fat dairy options, and healthy fat options such as avocados and unsaturated oils

FAST Go-to meals

QUICK QUESADILLAS. Use whole wheat tortillas. Add reduced-fat cheese, corn, black beans, or bell peppers. Serve with salsa, guacamole, or low-fat sour cream

SWIFT BREAKFAST SKILLET. Sauté vegetables and add eggs, reduced-fat cheese, and hash browns to the mix. Serve with fruit.

PROMPT PIZZA. Use whole wheat pita bread. Add pizza sauce, reduced-fat cheese, and your choice of toppings (add plenty of veggies). Serve with a salad.

RAPID RICE BOWL. Stir-fry chicken, garlic, broccoli, carrots, peppers, or onions. Serve with brown rice and teriyaki sauce.

SPEEDY SPAGHETTI. Beef up store-bought spaghetti sauce by adding sautéed spinach, peppers, carrots, and/or garlic. Go meatless or add lean ground beef or turkey. Serve with whole-grain noodles and a salad.

