# **URI SNAP-ED NUTRITION NEWSLETTER**

#### THE POWER OF PROTEIN

**Protein** is important for building and repairing muscles, keeping the blood healthy, and helping hair, skin, and nails to grow. Try to include protein with every meal to keep you full longer.



Make sure to visit uri.edu/snaped or follow us on social media for more family-friendly recipes and nutrition information!



**RISNPEd** 

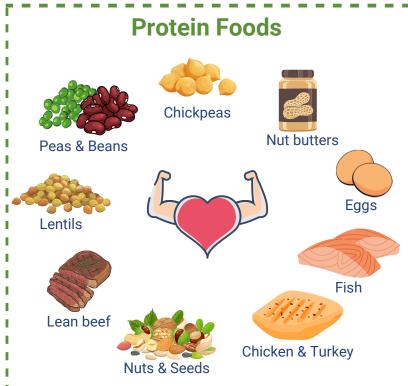


URI\_Nutrition\_Ed



Community Nutrition **Education RI** 





# **Budget-friendly tips:**

- Plant-based proteins such as beans or nuts usually cost less to purchase than meats.
- Buy in bulk and freeze! Meats like chicken can be frozen and thawed when needed.
- · Stock up on canned beans, peas, or nut butters when they are on sale.



- Using a meal planning and prepping website, like Budget Bytes, can help you plan ahead, save money, and cook easy, healthy meals.
- · Budget Bytes offers meal plans, recipes, how-to's, and money-saving tips.
- Learn how to make several different meals with ingredients like chicken breast using ingredients you already have in your kitchen!



### **Choose healthy protein options:**

**Trim the extra>>** Remove skin and fat from chicken and turkey for a lower-fat meal. Most of the fat is in or under the skin. Trim fat from cuts of beef when possible.

**Choose baked over fried>>** You can use a lot less oil by cooking in an oven instead of frying.

Add some nuts to your snack>> Nuts are an easy snack to pack and a great source of protein. Try to stick to a handful of nuts for a healthy serving size.



How much protein is enough?



Most adults need about 5-7 ounces\* of protein foods per day.

### Examples of 1 ounce of protein include:

- 1 oz lean meat, poultry, or seafood (about the size of a matchbox)
- 1 egg
- ¼ cup cooked beans, peas, or lentils
- 1 tablespoon of nut butter
- \*This is a general protein recommendation, you may need more or less than this

## Breakfast Burritos

Prep time: 5 minutes
Cook time: 7 minutes

heat

Serving size: 1 burrito Servings per recipe: 4

Cost: \$2.82 per recipe, \$0.71 per serving

## \_\_\_

tortillas

Ingredients:
Non-stick cooking spray
¼ cup diced onion
¾ cup low-sodium black
beans, drained and rinsed
4 eggs, beaten
¼ teaspoon black pepper
4 (8-inch) whole wheat

½ cup salsa ¼ cup shredded low-fat mozzarella cheese Directions:

1. Spray a medium skillet with nonstick cooking spray and place over medium

- 2. Add onion and cook until soft. Then add beans, eggs and pepper. Mix well, and cook for 5 minutes, stirring occasionally.
- 3. While the eggs are cooking, place one paper towel between each of the tortillas and warm in the microwave for 15 seconds.
- 4. Spoon the mixture evenly down the center of each tortilla. Top with salsa and cheese. Roll up the tortillas burrito-style.

#### **Money-Saving Tip:**

Eggs are a great source of low-cost protein. Use them to make easy and healthy meals.



4 servings per container Serving size	burrito
Amount per serving Calories	260
% Da	aily Value
Total Fat 9g	12%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 145mg	48%
Sodium 650mg	28%
Total Carbohydrate 33g	12%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 1mcg	6%
Calcium 89mg	6%
Iron 2mg	10%
Potassium 219mg	4%
Vitamin A 82mcg	10%