Got Your 6?

Tactics and Tips to boost your vegetable & fruit intake to 6 cups a day.



WEEK 1:

The Starting Line is

3 cups a day.

What to do:

- Make vegetables a non-negotiable part of lunch and dinner. Start with small portions of your favorites.
- Fruit First: Eat a fruit for breakfast, and before lunch or dinner.

Tactics:

- **Stock** your home (and office if possible) with fresh fruit and veggies that you like. Include some frozen options.
- **Habit:** Post a note on the fridge, in your lunch bag, or set a **reminder** on your phone to eat/pack fruits & veggies.
- At restaurants, substitute fruit or salad for fried foods. Add extra veggies to sandwiches, tacos, eggs.

Week 2: Moving on to 4 cups a day.

What to do: Eat vegetables at TWO meals a day, plus TWO fruits at meals or as snacks.

Tactics:

- Grab a fresh fruit at a convenience store for snack or dessert.
- Buy **pre-made salad** as an entree. <u>Here's what to look for.</u>
- **Drink** your fruits and veggies. Start easy with <u>frozen fruit/veg blend like this.</u> (2 servings =2 cups)
- Try <u>Roasted Vegetables</u>: roasting veggies is easy to do, it makes veggies taste sweeter, and keeps well for leftovers.

WEEK 3:

The goal post is now at 5 cups a day.

What to do: Increase portions to 2 cups+ at 2 meals with smoothies, a large salad and vegetable-based soups/stews.

Tactics:

- Soup's On: Boost premade soups by adding veggies or make your own veg- based soup.
- Easy, no-cook lunch: Mix canned or steamed lentils with pre-made bruschetta.
- **Smoothies**: Here's a <u>smoothie template</u> to make your own. No time? Some <u>companies</u> deliver prepped smoothie ingredients, ready to blend.
- **Don't like to grocery shop?** Order a fresh produce box such as <u>Farm Fresh to You</u> (no cook boxes are available) or use a grocery delivery service.

Week 4:

You've got the foundation, now add on these tactics to reach 6 cups a day.

What to do: Add in vegetable or fruit-centered meals to your plan.

Tactics:

- Increase proportion of fruit/veg at meals; e.g. more berries than oats in your oatmeal, more vegetables than meat in a stir fry dish.
- **Don't want to prep food?** Order prepared meal delivery service (make sure entrée has vegetables) or ready to make smoothie ingredients.
- Vegetable centered meals: Try recipes below, or my recipes at pinterest.com/ranaparker
 - o Easy Black Bean Tacos
 - o Sweet potato breakfast bowl