No-Cook Meal Prep Monday

If you have a week where meal prep seems not feasible, make your grocery list full of some of these options! Remember to choose a protein, fruit or veggie and whole grain or other nutrient dense starch for meals and a protein plus one other food group for snacks

Quick, nutrient dense starch options:

Tumaro's low-carb whole wheat wrap -pair with any of the protein option listed below PLUS some non-fat plain Greek yogurt mixed w/ any of the seasoning herb options below

Canned beans - mix a ½ cup w/ tuna or chicken for a high fiber starch w/ additional protein or add to salads as your starch- a can opener is the only thing needed!

Light whole grain Wasa Crackers -top w/ tuna or chicken salad or seasoned cottage cheese and top w/ a tomato

Sweet or Regular Potato -Choose a small potato, poke holes all over w/ a fork and wrap in a paper towel. Microwave for 7-8 min and you have a baked potato! Pair w/ a protein and veggie from below or top w/ leftover homemade, high protein chili

Minimal Prep Fruits/Veggies:

Fruit: Berries, pre-cut melon, grapes or whole fruit such as oranges or apples or even grab a bag of frozen fruit to thaw out before eating (pair with plain Greek Yogurt and a splenda or already flavored Yogurt listed below or try w/ cottage cheese or eat separate with light string cheese w/ deli turkey wrapped around it)

Baby carrots (great w/ non-fat plain Greek yogurt or cottage cheese seasoned w/ any seasonings below as a dip or great as a side dish to your main protein meal

Steam-able frozen veggies – season w/ Mrs. Dash (see below) for a perfect side dish for lunch or dinner- you just need a microwave!

Broccoli Slaw—I know we mention this a lot but we love it because it is so versatile! Use as a salad itself or put on top of other greens. Add to omelets, sandwiches & wrap or put in a bowl w/ 1-2 tbsp of water, cover and microwave for 1 ½ -2 min to steam. Once steamed to your desired consistency, top with tomato sauce and an easy protein option until warm and top with a small amount of parmesan cheese and you have broccoli slaw pasta! See the no cook stir fry recipe in this album!

Bagged dark greens- such as baby spinach, romaine, arugula or my favorite bagged salad is the large Sweet Kale mixed salad by Eat Smart (spotted at Costco, Sam's Club, Acme, Stop & Shop, and Giant!). It has, Kale, green cabbage, broccoli, Brussels sprouts, chicory, roasted pumpkin seeds and dried cranberries. The dressing is 80 calories for 1 Tbsp and 7 g of fat so because we like the seeds and cranberries more we omit the dressing and use 2 Tbsp of the seeds and cranberries instead of 1 Tbsp and just add plain balsamic vinegar for dressing. This totals to 110 calories, 4 g of fat, 12 g carbs. The bag stays fresh all week and no chopping or prepping needed! Add a quick protein from below and viola! You have a nutrient-dense meal!

Protein

Morning Star Mediterranean Chickpea Patties -

- See our September 2014 newsletter at www.capitalhealth.org/weightloss for a great easy recipe for these to prep at work or home—you just need a microwave!

Pre-cooked Edamame -often found in the produce sections—pre-cooked, shelled edamame is perfect to add to tuna or chicken salad for additional protein and fiber. Try it added into seasoned non-fat plain Greek yogurt or low-fat cottage cheese, add as an additional protein if needed to a salad or just as a protein snack to pair w/ a fruit or veggie- ½ cup = 189 calories, 8 g fat, 15 g carbs, 16.9 g protein and 8 g of fiber

Canned Tuna, Chicken or Salmon or try Starkist Tuna Creations (these come in flavors such as sweet and spicy (our favorite!, lemon pepper, hickory smoked and others!—no seasoning needed and they range from 90-110 calories. With any of these canned/packaged proteins, We like to mix in 2 TBSP non-fat plain Greek yogurt sometimes for a low-calorie and fat deli salad and 1 or 2 of the herbs/seasoning/dressing options to the right->

Trader Joe's Heat and Serve Grilled Chicken -Some pre-cooked grilled chicken to me isn't always the best but I love Trader Joe's Heat and serve—Great to add into a low-cal wrap, pair w/ beans or edamame and seasoning, or top onto a salad)

Non-fat Greek Yogurt ,Low-fat cottage or ricotta cheese-spice up with seasonings to the right and use as dip, use instead of mayo or w/ 1 tsp of mayo for tuna or chicken salad , or use as spread for sandwiches and wraps). Make it sweet by adding your own fruit and preferred

sugar substitute. When choosing already sweetened non-fat Greek yogurt brands avoid brands with 'fruit on the bottom'.

Shrimp cocktail—Buy a small ring of shrimp cocktail to put on a salad or pair w/ veggies for a meal or to have as a snack w/ cocktail sauce!

Turkey Pepperoni – add into salads for protein, eat w/ low-fat cheese for a snack, or use as a protein for broccoli slaw pasta! For 70% less fat than regular pepperoni and 9 g of protein per serving you'll never go back to regular—the sodium is high per serving so watch your sodium intake when using these during the day

Seasonings/Herbs/Dressings/Condiments

Mrs. Dash Seasoning Blends come in so many flavors to season foods w/o salt you are bound to find one you like! Also try Mrs. Dash Table Blends--these are the perfect way to add a delicious "finishing touch" to meals in place of salt and pepper. Great for the dinner table or to keep at work. They come in spicy pepper & garlic, sweet southern BBQ, lemon and herb, and roasted garlic and herb!

"Herbs in a tube" as we call them but the 'Stir in Paste' by Gourmet garden you can find in the produce sections to allow fresh herbs to be at your fingertips without all of the prepping and chooping- add parsley, dill, ginger, red chile and more to non-fat Greek yogurt or cottage cheese for a sauce, mix into veggies or tuna/chicken salads or add as is to plain protein just by squewezing them out of as tube! Also great to mix w/ low-fat ricotta cheese and stuff into an egg instead of the yolk!

Salsa- one of our favorite low-calorie, zero-fat condiments--mix w/ homemade deli salads, add to wraps, spice up plain protein or use as a dressing for salad!

Jarred Tomato Sauce—pack a jar to pair w/ steamed broccoli slaw, top off plain chicken meat or fish, mix w/ low-fat cottage or ricotta cheeses or use as a dipping sauce for a boring low-fat string cheese- choose one that is 50 calories or less per serving

Vinegar or lemons -use as an dressing for salads that is almost zero calories!

Mustard—Zero calories per serving and another great way to stretch out a tsp of mayo for spreads or for deli salads and makes a perfect dipping sauce for low-sodium lunch meat and low-fat cheese roll-ups. Honey Mustard is not zero calorie so make sure to read the label.