

URI SNAP-ED NUTRITION



GUIDE TO CANNED FOODS

Why buy canned foods?

Canned fruits, vegetables, beans, chicken, and tuna are great to keep in your pantry for cooking easy meals.

Here are some benefits of canned foods.



Save Money

Canned foods tend to cost less than fresh food.

Reduce Food Waste

Canned foods last longer in your pantry.





Cook a Quick Meal

Canned proteins like tuna and chicken are ready to eat.

Cook Meals Full of Nutrients

Canned fruits and vegetables have the same nutrients as fresh fruits and vegetables.



The next page gives ideas for healthier options.

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



RISNPEd





Community
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Technology Spotlight:

Digital Grocery Store Coupons:





Coupons are a great way to save money!

- Download your favorite grocery store app, and save coupons on your smart phone
- You may need to create an account depending on the grocery store of your preference



When buying canned foods...



choose low-sodium options for a healthier choice with less added salt.



look for fruits in 100% juice instead of syrup to reduce the amount of added sugars.



rinse canned fruits and veggies to reduce added salt and sugar.

Southwestern Salad

Serves: 8 Serving size: 34 cup

Ingredients

- 1 (15 ounce) can black beans, drained & rinsed 1. Combine beans, corn,
- 1 cup corn, fresh or frozen
- 1 medium tomato, chopped
- ¼ cup chopped red onion
- 1 scallion, chopped
- 1 tablespoon fresh chopped cilantro

Juice of 1 lime (2 tablespoons)

- 3 tablespoons olive oil
- ¼ teaspoon salt
- Black pepper, to taste

Directions

- 1. Combine beans, corn, tomato, onion, scallion, and cilantro.
- 2. Mix together lime juice, olive oil, salt, and pepper. Pour over salad.
- 3. Mix well and marinate in the refrigerator for 30 minutes before serving.



Peaches & Cream Smoothies

Serves: 8 Serving size: 34 cup

Ingredients

1 banana, frozen

1 (15 ounce) can peaches, in 100% juice

1 cup low-fat plain yogurt

Directions

- 1. Put all the ingredients into the blender.
- 2. Blend until smooth and pour into cups. Enjoy!

