

Nutrition To Go

Heart Healthy Fats

Fat gives your body energy, protects your heart and helps with brain health. Some fats are healthier than other fats. There are two types of fats:

Unhealthy Fats	Healthy Fats
Saturated and trans-fats are unhealthy fats that are solid at room temperature. They come from animal foods and shortening. They can increase your risk for heart disease.	Unsaturated fats are healthy fats that are liquid at room temperature. They come from plants and fish. They promote heart health and decrease your risk of heart disease.
Examples: Red meat (beef, lamb, pork) Chicken skin Whole-fat dairy products (milk, cream, cheese) Butter Ice cream Coconut oil Fried foods Shortening Desserts Avoid foods with partially hydrogenated oil in the Nutrition Facts ingredient list	Examples: Oils (olive, canola, vegetable, fish oil) Avocados Nuts and seeds Fish Olives Look for monounsaturated or polyunsaturated fat found on the Nutrition Facts label

Why is heart health so important as you age?

Your heart keeps your body running and oxygen moving throughout your body. As you age, you are at a higher risk for heart-related problems compared to when you were younger. Some heart-related problems include heart attack, stroke, heart disease, and heart failure.



What can you do to prevent heart disease?

- Try to be physically active for at least 30 minutes a day, five times per week
- Follow a heart-healthy diet by eating:
 - ▼ Foods low in saturated and trans fats, added sugar, and added salts
 - Foods <u>high</u> in fiber, like fruits, vegetables, and whole grains
- Keep a healthy weight by balancing what you eat and drink with your physical activity
- Manage stress by joining a stress management program, meditating, exercising, and talking about stressful topics with friends and family

Try our heart-healthy Minestrone Stew recipe!

Minestrone Stew

Servings per recipe: 11 Serving size: 1 cup Prep time: 10 minutes Cook time: 45 minutes

Ingredients:

- 1 tablespoon olive oil
- 1 large onion, chopped
- 2 cloves garlic, minced
- 2 carrots, diced
- 2 celery stalks, diced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon Italian seasoning
- 1 (15.5 ounce) can cannellini beans, drained and rinsed
- 1 cup shredded kale or escarole
- 1 (28 ounce) can crushed tomatoes
- 4 cups low-sodium chicken broth
- 1 cup small shell pasta

Directions

- Heat olive oil in a large pot over medium-high heat. Add onion and cook until it is clear in color, about 4 minutes. Add garlic and cook 30 seconds.
- Add carrots and celery and cook until they begin to soften, about 8 minutes.
- 3) Add salt, pepper, Italian seasoning, and cannellini beans and cook 2 minutes.
- Add kale, crushed tomatoes, and chicken broth and bring to a boil. Reduce heat to medium-low and cook 15 minutes.
- 5) Add pasta and cook 15 minutes.



Nutrition Fa	cts
11 servings per container Serving size	1 cup
Amount per serving Calories	130
% Da	ily Value
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrate 22g	8%
Dietary Fiber 4g	14%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 35mg	2%
Iron 1mg	6%
Potassium 275mg	6%