## Save Money and Eat Well

- Prepare regular sized recipes and freeze the leftovers
- Buy in bulk and portion into smaller quantities
- Stock up your freezer with fruits and vegetables
- Label and date any leftovers in your refrigerator or freezer
- Utilize your grocery store's salad bar

## **Tips for Reducing a Recipe:**



	CALLS FOR:	REDUCE TO:
Reduce to 1/2 of a Recipe	1/4 cup	2 Tablespoons
	1/3 cup	2 Tablespoons + 2 teaspoons
	1/2 cup	1/4 cup
	2/3 cup	1/3 cup
	3/4 cup	6 Tablespoons
	1 cup	1/2 cup
	1 Tablespoon	1-1/2 teaspoons
	1 teaspoon	1/2 teaspoon
	1/2 teaspoon	1/4 teaspoon
	1/4 teaspoon	1/8 teaspoon
	1/8 teaspoon	Dash
	CALLS FOR:	REDUCE TO:
	CALLS FOR: 1/4 cup	REDUCE TO: 1 Tablespoon + 1 teaspoon
	1/4 cup	1 Tablespoon + 1 teaspoon
Reduce	1/4 cup 1/3 cup	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons
_	1/4 cup 1/3 cup 1/2 cup	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons 2 Tablespoons + 2 teaspoons
to 1/3	1/4 cup 1/3 cup 1/2 cup 2/3 cup	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons 2 Tablespoons + 2 teaspoons 3 Tablespoons + 1-1/2 teaspoons
	1/4 cup 1/3 cup 1/2 cup 2/3 cup 3/4 cup	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons 2 Tablespoons + 2 teaspoons 3 Tablespoons + 1-1/2 teaspoons ¼ cup
to 1/3	1/4 cup 1/3 cup 1/2 cup 2/3 cup 3/4 cup 1 cup	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons 2 Tablespoons + 2 teaspoons 3 Tablespoons + 1-1/2 teaspoons ¼ cup 1/3 cup
to 1/3 of a	1/4 cup 1/3 cup 1/2 cup 2/3 cup 3/4 cup 1 cup 1 Tablespoon	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons 2 Tablespoons + 2 teaspoons 3 Tablespoons + 1-1/2 teaspoons ¼ cup 1/3 cup 1 teaspoon
to 1/3 of a	1/4 cup 1/3 cup 1/2 cup 2/3 cup 3/4 cup 1 cup 1 cup 1 Tablespoon 1 teaspoon	1 Tablespoon + 1 teaspoon 1 Tablespoon + 2-1/3 teaspoons 2 Tablespoons + 2 teaspoons 3 Tablespoons + 1-1/2 teaspoons ¼ cup 1/3 cup 1 teaspoon Generous ¼ teaspoon



Created by Grace Johnson, Dietetic Intern, April 2018

## **Taco Soup Recipe:**

#### Ingredients:

- ½ Pound Ground Meat
- 1 Onion, chopped
- Low-sodium Taco Seasoning, 1 package
- Tomato Juice, 1 can (46 oz.)
- Corn, 1 can (15 oz.) drain
- Black or Fava Beans, 1 can (15 oz.), drain and rinse
- Diced Tomatoes, 1 can (15 oz.)

#### Toppings:

- Low-fat Plain Greek Yogurt
- Avocado
- Shredded Cheese



Photo courtesy of pixabay.com

#### Directions:

- Brown meat and onion in large pot, drain fat
- 2. Add remaining ingredients (Except toppings) and stir
- 3. Bring soup to a boil
- Reduce heat to low and simmer for 30 minutes.
- 5. Top with shredded cheese, avocado, or Greek yogurt just before eating

#### \*Recipe makes 4-6 servings.

Plan to use leftovers within 3-5 days, or freeze up to 3 months!

Recipe adapted from kraftrecipes.com

# **One-Dish Italian Chicken and Veggie Bake:**

#### Ingredients:

- 1/2 pound Chicken breast, halved
- 6 small red potatoes, quartered
- 6 oz. green beans
- 1 Tablespoon olive oil
- 1 Tablespoon garlic
- 1 Tablespoon Italian Seasoning



Recipe adapted from produceforkids.com Photo courtesy of pixabay.com

### Directions:

- 1. Preheat oven to 350F
- Place chicken, potatoes, and green beans in rows in 13x9 –inch baking dish, with chicken in the middle
- 3. Drizzle with olive oil , season with garlic and Italian seasoning
- Bake 50 mins, or until chicken reaches an internal temp of 165 and potatoes are tender

#### \*Recipe makes 2 servings.

Use 1 pound Chicken and additional veggies if meal prepping!