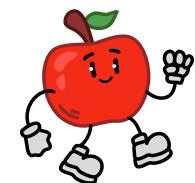




Take a NOURISH Step!

May: Spring Into Healthy Meals: Plan for Every Day, Even Sick Days



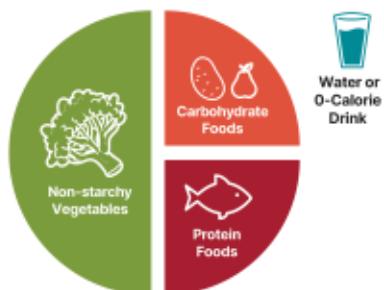
Did you Know?

Skipping meals can increase blood sugar for some individuals.

Why Regular Meals Maintain Stable Glucose

- The foods you eat play a major role in managing blood sugar levels
- Eating at regular times and giving your body two to three hours between meals will help stabilize blood sugars
- Healthy snacks can help you manage hunger and normalize blood sugars in between meals. Snacks should include protein and fiber such as:
 - Fruit and cheese or nuts
 - Hummus with carrots or celery
 - Nut butter with apple slices
- Follow the [Diabetes Plate](#) below to create healthy, balanced meals that help stabilize blood sugars

<https://diabetesfoodhub.org/blog/created-your-plate-simplify-meal-planning-diabetes-plate>



Diabetes Sick Day

- When sick with things like colds or the flu, your body is under extra stress, which can raise blood sugar levels.
- Having diabetes does not make you more likely to get sick, but it does raise the chances of getting seriously sick.
- When sick, be sure you are getting enough water. If you're having trouble keeping water down, have small sips every 15 minutes throughout the day.
- Being sick can make it hard to eat. Having simple carbs on hand (ex: regular soda, Jell-O, or popsicles) to help keep your blood glucose up if you are at risk for low blood sugar levels.



Importance of Hydration

Extra hydration is needed during illness to prevent dehydration.

***NOURISH stands for: Nutrient-Rich Foods, Omega-3s & Healthy Fats, Understand, Recipes, Increase Protein & Fiber, Sugar & Sodium Awareness, and Hydrate.**

For more information visit: gwaar.org/nourishstep

Easy “Sick-Day” Broth Bowl

Directions:

- **Step 1:** Choose a broth (4 cups): chicken, beef, or vegetable
- **Step 2:** Add in 1 cup of pre-cooked noodles or rice
- **Step 3:** Add in $\frac{1}{2}$ pound of protein (diced chicken, ground beef, cubed tofu - cook separately or use pre-cooked items)
- **Step 4:** Add in 2 cups of vegetables of choice (mixed frozen, canned, or fresh)

Optional: Add in any fresh herbs or seasoning such as rosemary, thyme, or lemon

- **Step 5:** Combine all ingredients into a large pot and bring to a simmer, cook until hot and all ingredients are cooked through.
- **Step 6:** Store leftovers in the refrigerator and use within 3 days or freeze.



Recipe adapted from
[https://diabetesfoodhub.org/recipes/
favorite-vegetable-soup](https://diabetesfoodhub.org/recipes/favorite-vegetable-soup)



QUICK TIPS



Prepare a batch of “Sick Day” broth while you’re feeling well, then freeze it so it’s ready to heat and enjoy when you’re not feeling up to cooking.



Build-a-Sick-Day Kit Checklist

- A glucose meter
- Extra batteries
- Supplies for your insulin pump or continuous glucose monitor
- Ketone test strips
- A week’s worth of glucose-lowering medication (don’t store longer than 30 days before use)
- Glucose tabs or gels
- Flu or cold medications that won’t disrupt your diabetes management

Keep taking NOURISH Steps and learn more about A1C at:
<https://diabetes.org/getting-sick-with-diabetes/sick-days>
<https://www.cdc.gov/diabetes/living-with/managing-sick-days.html>

**If you want more pep, take a NOURISH Step!
For more information visit: gwaar.org/nourishstep**

