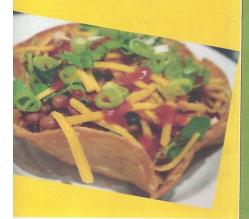


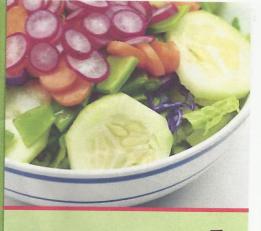
Before you learn what makes a realthy salad, here are the major things to avoid:

Don't:

- Fill your plate with iceberg
- Get it pre-dressed or swimming in dressing
- Order fried chicken or shrimp on top
- Pile it high with cheese
- Load it with croutons and wonton strips
- Order it in a taco shell







Do's and Don't's of Salads

Think you're being super healthy by ordering a salad? Think again: not all salads are created equally. Some can have more calories than a burger! Learn how to turn your calorie bomb of a salad into a nutritious and delicious one by following these simple tips!

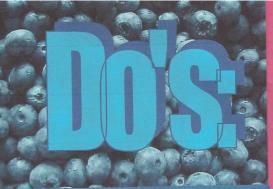
Ashley Chamberlin HSCI 445

Worst Offenders List:

Take a look at some typical estaurant calorie counts of salads as opposed to some of their other fare. The numbers may surprise you:

Chili's Grill & Bar	Calories
Quesadilla	1,300
Explosion Salad	
Big Mouth Burger	970
Bites w/fries	
TGI Fridays:	Calories
Pecan-Crusted	1,100
Chicken Salad	
BBQ Pulled Pork	990
Sandwich	
Red Robin	Calories
Crispy Chicken	1,450
Tender Salad	
Gourmet	816
Cheeseburger	

So when you are debating petween ordering a salad and a purger, remember that a salad s not always the lower calorie option. However, there are modifications that can be made to any salad to make it nealthier (see right).



Follow these tips and you will have a nutritious salad in no time!

Do's:

- Order the dressing on the side & dip with your fork to significantly reduce calories and fat
- Choose dark leafy greens such as spinach, romaine, and mixed greens which are high in calcium, iron & vitamins K, C & E.
- Pile on the veggies cucumbers, bell pepper, tomatoes, etc. add variety nutrients, and fiber.
- Pump up the protein: adding grilled chicken or shrimp, tofu, or beans will h keep you full longer
- Fresh grapes, strawberries, and mandarin oranges add sweetness along with fiber and vitamins
- Pick one "extra" from this list to keep calories in check:
 - o Cheese
 - Croutons/wonton strips
 - o Nuts
 - Sunflower seeds
 - Dried fruit

Treat yourself to this refreshing salad and your taste buds are in for a treat!

Sun-kissed Orange Salad: (Serves 1)

Ingredients:

- 3 cups Romaine lettuce, chopped
- ½ cup radishes, chopped
- ½ cup red bell pepper
- ½ cup canned kidney beans
- 1/2 fresh orange, segmented
- 1/2 scallion, sliced
- 2 Tbsps crumbled reducedfat feta cheese
- 2 Tbsps Orange dressing, on the side (recipe below)

Combine ingredients in a bowl and toss well.



Orange Delight Dressing: (Makes 1 cup)

Ingredients:

- ½ tsp orange zest, freshly grated
- ½ cup orange juice
- 1/4 cup cider vinegar
- 1 Tbsp extra-virgin olive oi
- 2 tsps fresh oregano, chopped or ³/₄ tsp dried
- 1 tsp Dijon mustard
- " 1/4 tsp salt
- ½ tsp freshly ground pepper

Place ingredients in a jar. Cover & shake well to combine.