TIPS FOR REDUCING SALT INTAKE

When shopping:

- Select items with less than 5% daily value of sodium (salt) per serving.
- Prioritize purchasing natural whole foods, for example, fruits and vegetables.
- Choose packaged items labeled "low-sodium," "sodium-free," or "no salt added."
- Consume lean cuts of meat, poultry, seafood, and lentils rather than processed or cured meats.
- Choose purple rice, red rice, and whole wheat noodle over quickcooking rice and instant noodles.
- Instead of salty snacks, try lightly salted options or snacks made of whole grains.
- When cooking at home:
- Make soups or broths at home.
- To cut down on salt, rinse canned vegetables and beans with water.
- Make spice blends without salt by using your preferred ingredients, such as garlic or onion power.
- Add taste to food with low-sodium soy sauce, fresh or dried herbs, and spices.
- Garnish dishes with vinegar, orange or lemon juice, or zest.
- ${\scriptstyle \bullet}$ When cooking beans, rice, noodle, and vegetables, do not add extra salt to the water.

减少食盐摄入的小窍门

购物时:

- ·选择每份钠(盐)每日摄入量低于5%的食品。
- 优先购买天然食品,如水果和蔬菜。
- ・选择标有 "低盐"(Low-Sodium)、"无盐"(Sodium-Free)或 "不加盐 " (No Salt Added)的包装食品。
- 选择瘦肉、家禽、海鲜和扁豆,而不是加工肉类或腌制肉类。
- •选择紫米、红米和全麦面条,而不是快熟米和方便面。

•不要吃过咸的零食,可以尝试淡盐的零食或用全谷物制成的零食。 在家做饭时:

- ・在家自己制作汤或清汤。
- •为了减少盐分,在食用前先用清水冲洗罐装的蔬菜和豆类。
- •用自己喜欢的香料,如大蒜或洋葱粉,制作不含盐的混合香料。
- 用低盐酱油、新鲜或干香草及香料增加食物的味道。
- •用醋、橙汁或柠檬汁或果皮装饰菜肴。
- 烹饪豆类、米饭、面条和蔬菜时,不要额外加盐。

References/参考资料

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Eat Well, Stay Healthy! 吃得好,保持健康!

Vegetable Spotlight: Eggplants 蔬菜聚光灯: 茄子







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INGREDIENTS

- 1 1/3 Eggplants (about 1/2 pound)
- 4 tablespoons Oil
- 2 2/3 tablespoons Soy Sauce low-sodium

配料

- 11/3个茄子(约1/2磅)
- 4汤匙油
- 22/3汤匙低盐酱油

DIRECTIONS

- 1. Cut the eggplant into 1-inch cubes.
- 2. Place on a microwave-safe plate.
- 3. Sprinkle with oil and soy sauce.
- 4. Microwave on high for 4 minutes, turning once.

步骤

- 1. 将茄子切成1英寸方块。
- 2. 放在微波炉专用盘中。
- 3. 撒上油和酱油。
- 4. 微波炉高火4分钟,翻面一次。

