







Low salt, big flavor

Nutrition and health expert Joy Bauer, RD, shows you how to lose the shaker without sacrificing taste.

I am on a lowsodium diet, but I'm having a hard time finding foods that I want to eat. Can you help?

I know you're probably feeling overwhelmed, but with a little effort, a low-salt lifestyle will become second nature. The best way to keep your sodium intake down is to make most meals at home. Create flavorful dishes by using a salt-free seasoning blend (like Mrs. Dash Original Blend). This allpurpose blend of black pepper, parsley, basil, mustard seed and rosemary

adds punch to egg dishes, kebabs and soups. McCormick's Perfect Pinch Salt Free Garlic & Herb variety is great for marinara sauce, grilled chicken or fish. Or create your own spicy mix. Try chili,

enne pepper, oregano, thyme, cumin coriander to add to ground meat or cken for burgers, tacos or chili. While it's best to stock your pantry h low-sodium or no-salt-added kaged foods, you can dilute the highium versions in a pinch. Combine ad dressing with vinegar (1 Tbsp egar for every Tbsp of dressing), mix tled marinara with no-salt tomato ce and rinse beans before cooking to sh away 40% of the sodium.



makeover

Who: MaryAnn Hadryan Where: Glastonbury, CT Her situation: MaryAnn eats the same breakfast every day and has become completely bored.

Store-bought bread is surprisingly high in sodium, Look

for slices with 150

WHAT MARY EATS Oatmeal with berries and light agave nectar.

JOY RECOMMENDS

Varying your meals helps you stick to good habits in the long term. A few ways to jazz up your morning oats:

- ► Stir ½ chopped apple and 1/4 tsp cinnamon into oatmeal before cooking. Top with 1 Thsp. chopped pecans and 2 tsp maple syrup.
- ► Stir ¼ cup reduced-fat Cheddar and chopped scallions or chives into cooked oatmeal. Top with an egg, panfried in oil spray.

To change it up completely. swap in these protein-rich breakfasts a few days a week: Make an omelet with 1 egg + 2 egg whites + 1/4 cup reducedfat cheese + any chopped vegetables. (21 g protein) ► Sliced apple with dip combine 2 Tbsp natural peanut butter with 1 tsp maple syrup and a few dashes of cinnamon. (10 g protein)

Joy's low-sodium finds

Even if a product isn't labeled reduced sodium, it may still be low in salt. Look for packaged snacks with less than 140 mg sodium per serving and entrées with less than 500 mg. Three of my favorites:

mg or less. Annie's Naturals Fat Free Raspberry Balsamic Vinaigrette (\$2.99 per bottle) The tangy taste of this dressing is perfect

for salads or as a chicken marinade, and

adds just 10 mg sodium per serving.







JOY BAUER, RD, is the health and nutrition expert for the TODAY show and bestselling author of The Joy Fit Club. For more information, go to joybauer.com.

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WRITE TO JOY

Do you want Joy's advice on how to make your eating habits healthier? Send your questions to joy@womansday.com

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Kashi Chicken Pasta Pomodoro

(\$4.49 per meal) This cheesy

pasta entrée has just 470 mg.

Chicken Fettuccine Steam Meal

More good Kashi options:

and Mayan Harvest Bake.

