let a taste for eating smart and moving more

12 Smart Ways to Enjoy More Whole Grains

Looking for smart ways to enjoy more high-energy carbs? Whole grains are the tastiest place to start. These naturally nutrient-rich foods are easy to find on supermarket shelves. Choose products with a **whole** grain as the first ingredient. Look for whole wheat, whole wheat flour, whole rolled oats, brown rice, barley or some of the more exotic grains like amaranth, spelt or kamut.

1. Whole grain breads and rolls: 7-grain or 9-grain, honey wheat or rye – they all add chewy goodness to toast and your favorite sandwiches.



- **2. Whole grain hot cereals:** Instant or regular, oatmeal and other multi-grain hot cereals help kick-start your energy level into high gear.
- **3.** Whole grain cold cereals: Make a morning parfait with layers of crunchy cereal, fresh or canned fruit, and lowfat vanilla yogurt.
- **4. Whole grain muffins:** Bran muffins are just the beginning. Try whole wheat muffins with blueberries or oatmeal with bananas and nuts.
- **5. Whole grain pancakes:** Multi-grain or buckwheat pancakes are a luscious morning treat with fresh or frozen strawberries or applesauce.
- **6. Whole grain pasta:** Check out what's new in the pasta aisle new shapes and flavors made with whole grain goodness.
- 7. Whole grain veggie burgers: Most veggie patties are made from soybeans with cracked wheat, brown rice, barley and other yummy grains.
- **8. Whole grain crackers:** Crispy crackers made from whole wheat flour are perfect with peanut butter or your favorite soup.
- **9.** Whole grains in soups: Barley may be the best in soup, but whole brown rice is also very nice especially with a variety of vegetables.
- **10. Whole grains in salads**: Cracked wheat makes a super salad called tabouleh. Leftover brown rice goes great with dries cranberries and walnuts.
- **11. Whole grains in snacks:** Create a tasty mix with whole grain cereal, dried fruit bits, sunflower seeds and almonds.
- **12. Whole grains in desserts:** Oatmeal is an ideal companion for fruit in home-baked treats like apple crisp or oatmeal-raisin cookies.

