



**BUILD
YOUR
MEAL**

 KAISER PERMANENTE®

What should you make for dinner that's tasty and healthy?

This handy book is chock-full of easy meal ideas to help you decide. Plus, it follows the nutritional guidelines and portion sizes of the USDA's MyPlate – so all you need to do is mix and match these healthy foods to build a complete, delicious meal.

Pick a

LEAN PROTEIN

(To be your healthiest, vary your proteins each time.)

Choose a colorful

VEGGIE

to fill half your plate.

Select your favorite

STARCH OR WHOLE GRAIN

and you're all set.

SALMON

NUTRITIONAL INFORMATION

3 ounces, baked or broiled:
184 calories

Good source of vitamin D, vitamin B12, and omega-3 fatty acids – which benefit your heart, boost your mood, protect your joints and eyes, and decrease your risk for several types of cancers.

SERVING SUGGESTIONS

- Spread a thin layer of Dijon mustard on salmon and bake. Or, quick-broil and top with a honey mustard sauce.
- Sear on the stovetop and serve with whole-wheat pasta.
- Mix leftover cold salmon with greens and veggies for a flavor-packed, filling salad.

ASPARAGUS

NUTRITIONAL INFORMATION

4 spears, boiled:
14 calories

Good source of vitamin E, folic acid, B vitamins, vitamin C, and bone-building vitamin K.

SERVING SUGGESTION

- Cook in steamed chicken broth for 5 minutes. Finish by tossing with olive oil, crushed garlic, fresh lemon juice, sea salt, and pepper.

BROWN RICE

NUTRITIONAL INFORMATION

1 cup, cooked:
216 calories

Good source of fiber, selenium, magnesium, and vitamin B6, which helps the body break down sugars and starches.

SERVING SUGGESTIONS

- Spruce it up with sautéed mushrooms and scallions.
- Stir in red or black beans, add Cajun seasoning, and serve with your favorite vegetables.

A circular collage of three food items: salmon, asparagus, and brown rice. The salmon is at the top, asparagus in the middle, and brown rice at the bottom. Each item is labeled with a white box containing its name in bold, uppercase letters. The entire collage is set against a dark green background.

SALMON

ASPARAGUS

BROWN RICE

SHRIMP

NUTRITIONAL INFORMATION

3 ounces, cooked:
116 calories

Good source of protein, zinc, selenium, and vitamin B12, which is essential for normal brain and nervous system functioning.

SERVING SUGGESTIONS

- Stir cooked shrimp into spicy pasta sauce and pour over whole-wheat noodles.
- Grill with peppers and onions, then stuff in a whole-wheat tortilla to make shrimp fajitas.
- Cut up cooked shrimp and add to vegetable soups for a protein boost.

GREEN BEANS

NUTRITIONAL INFORMATION

1 cup, steamed:
44 calories

Good source of fiber, bone-building vitamin K, vitamin C, and the minerals copper and magnesium.

SERVING SUGGESTION

- Steam, then toss with olive oil, crushed garlic, fresh lemon juice, sea salt, and pepper.

RED QUINOA

NUTRITIONAL INFORMATION

1 cup, cooked:
222 calories

Good source of protein, magnesium, fiber, vitamin B6, and folate.

SERVING SUGGESTIONS

- For added flavor, cook in beef, chicken, or vegetable stock.
- Mix with pinto beans, bell peppers, scallions, cumin, and coriander to make a spicy Southwestern dish.



SHRIMP

GREEN BEANS

RED QUINOA

CHICKEN BREAST

NUTRITIONAL INFORMATION

4 ounces, boneless,
skinless, baked:
184 calories

Good source of protein,
B-vitamins, selenium,
iron, magnesium, and
immunity-building zinc.

SERVING SUGGESTIONS

- Apply a rub made from chili powder, sugar, salt, cayenne pepper, garlic powder, and onion powder. Refrigerate chicken breasts for at least a half-hour. Then, grill or roast.
- Wrap cooked chicken in a whole-wheat tortilla, and add chopped tomatoes and onions. Sprinkle with a little cheese and bake to make a healthy burrito.

BELL PEPPERS

NUTRITIONAL INFORMATION

1 cup, raw:
40 calories

Good source of vitamin C,
vitamin B6, vitamin K,
and fiber.

SERVING SUGGESTIONS

- Roast sliced bell peppers in the oven. Then, serve them with grilled chicken, shrimp, or tempeh and warm tortillas.
- Toss raw in a salad.
- Stir-fry with a protein and other vegetables.

SWEET POTATO

NUTRITIONAL INFORMATION

1, baked:
150 calories

A great source of vision-
protective vitamin A,
as well as vitamin C,
magnesium, zinc, and
vitamin B6.

SERVING SUGGESTION

- Season with cinnamon, nutmeg, and brown sugar for a sweet treat. Or, sprinkle with garlic and pepper to serve as a savory side for dinner.



CHICKEN BREAST

BELL PEPPERS

SWEET POTATO

LENTILS

NUTRITIONAL INFORMATION

1 cup, cooked:
230 calories

Good source of fiber, folate, magnesium, and iron, which is critical to healthy red blood cell functioning and metabolism.

SERVING SUGGESTIONS

- Season with curry powder, cayenne, garlic, or chili powder.
- After cooking lentils, mix in cooked potatoes or sweet potatoes for a hearty side or main dish.

KALE

NUTRITIONAL INFORMATION

1 cup, boiled:
36 calories

Great source of vitamins K, A, and C, plus calcium and fiber.

SERVING SUGGESTIONS

- Steam kale, then toss with fresh lemon juice, sea salt, and pepper.
- Combine kale, pine nuts, and feta cheese with whole-grain pasta.

WHOLE-WHEAT COUSCOUS

NUTRITIONAL INFORMATION

1 cup, cooked:
176 calories

Good source of protein and fiber, as well as selenium and niacin.

SERVING SUGGESTIONS

- Bring water to a boil and cook for 5 to 10 minutes until couscous has absorbed all the water. To boost flavor, add a bit of concentrated chicken broth, canola oil, and chopped parsley or scallions.
- Pair with steamed broccoli, carrot sticks, and grilled chicken.

A top-down view of a white bowl with a blue double-line border, filled with three distinct food items. The top portion is filled with cooked, light-brown lentils. The middle portion is a vibrant green, wilted kale with small pieces of white cheese. The bottom portion is a golden-brown whole-wheat couscous, garnished with red and green vegetables. Each food item is labeled with a white text box.

LENTILS

KALE

WHOLE-WHEAT COUSCOUS

TURKEY

NUTRITIONAL INFORMATION

3 ounces, roasted,
light meat:
133 calories

Good source of protein, all B vitamins, niacin, zinc, and selenium, which protects cells from free radical damage and supports thyroid function.

SERVING SUGGESTIONS

- If you're simply roasting a turkey in an oven, line the bottom of your turkey pan with chopped carrots, potatoes, and parsnips so the bottom of the turkey doesn't burn.
- Combine turkey with celery, leeks, dried apricots, and almonds to make a tasty turkey salad.
- Amp up the flavor of a frittata with diced turkey and your favorite vegetables.

NUTRITIONAL INFORMATION

1 cup, shredded:
8 calories

Good source of heart-healthy vitamin C, vitamin K, fiber, and folic acid.

SERVING SUGGESTIONS

- Use as garnish on sandwiches or burgers.
- Toss with other fresh veggies. Then, drizzle with balsamic vinegar for a healthy, delicious salad.
- Fill each leaf with chicken or tempeh strips and diced vegetables for a breadless sandwich wrap.

NUTRITIONAL INFORMATION

1 cup, cooked:
172 calories

Good source of fiber, selenium, magnesium, and iron.

SERVING SUGGESTIONS

- Toss with grilled zucchini, spinach, and garlic, and top with parmesan cheese.
- Toss it with your favorite regular pasta sauce, then add diced or sliced turkey bacon or chicken sausage for additional protein and flavor.

ROMAINE LETTUCE

WHOLE-WHEAT PENNE PASTA

A circular collage of three food items. The top portion shows two slices of cooked turkey with a golden-brown, slightly crispy skin. The middle portion shows a fresh green salad with romaine lettuce leaves and some purple-tinged leaves. The bottom portion shows a pile of whole-wheat penne pasta, which is a short, ridged, tubular shape. Each item is overlaid with a white rectangular label containing its name in bold, black, uppercase letters.

TURKEY

ROMAINE LETTUCE

WHOLE-WHEAT PENNE PASTA

MOZZARELLA CHEESE

NUTRITIONAL INFORMATION

1 ounce (¼ cup),
low moisture, part-skim:
79 calories

Good source of protein, calcium, phosphorus, and vitamin B12, which is essential for normal brain and nervous system functioning.

SERVING SUGGESTIONS

- Spread a thin layer of tomato sauce on a whole-wheat pizza crust. Then, top with cheese and your favorite vegetables, and bake for a quick, delicious dinner.
- Arrange slices with tomato slices and basil leaves and drizzle with olive oil for an easy caprese salad.

SPINACH

NUTRITIONAL INFORMATION

1 cup, raw:
7 calories
1 cup, steamed:
41 calories

Good source of vitamins A, C, E, and K, plus folate.

SERVING SUGGESTIONS

- Sprinkle with pine nuts or almond slivers and a light dressing for a simple salad.
- Fold into an omelet or mix into a frittata to boost its nutrition.

WHOLE-KERNEL CORN

NUTRITIONAL INFORMATION

1 cup, cooked:
131 calories

Good source of vitamin C, magnesium, fiber, and vitamin B6.

SERVING SUGGESTIONS

- Enjoy corn on the cob as is – or season with a little organic butter or olive oil, salt, and pepper.
- Grill or boil an ear of corn, then husk it. Toss the kernels with fresh lettuce, avocado, and tomato. Top with grilled shrimp for a delicious, light salad.



MOZZARELLA CHEESE

SPINACH

WHOLE KERNEL CORN

EGGS

NUTRITIONAL INFORMATION

1 large egg, poached:
75 calories,

Good source of protein, B vitamins (including liver-protecting choline), selenium, and omega-3 fats.

SERVING SUGGESTIONS

- Use egg whites only to cut calories in half (however, yolks contain many nutrients).
- Whip up a savory omelet by mixing in sliced mushrooms and tomatoes, plus fresh basil.
- Spice with chili pepper, and serve with black beans and corn tortillas.

MUSHROOMS

NUTRITIONAL INFORMATION

1 cup, raw, chopped
or sliced:
18 calories

Good source of protein, selenium, vitamin B6, and niacin.

SERVING SUGGESTIONS

- Sauté with onions.
- Add mushrooms to any pasta sauce.
- Fold into an omelet to add a delicious dash of nutrients.

BARLEY

NUTRITIONAL INFORMATION

1 cup, cooked:
193 calories

Good source of fiber, selenium, magnesium, phosphorus, and copper, which helps your body use iron.

SERVING SUGGESTIONS

- Add to any soup or stew for a hearty nutritional boost.
- Toss chilled, hulled, cooked barley with chopped vegetables for a filling side dish.
- Try baking with barley flour (in combination with regular flour) to make breads and muffins with a distinctly earthy taste.

A circular collage of three food items. The top section shows a golden-brown fried egg with green herbs. The middle section shows a variety of mushrooms, including button and shiitake. The bottom section shows a pile of cooked, light-colored barley. Each item is labeled with a white box containing the word in all caps.

EGGS

MUSHROOMS

BARLEY

PORK TENDERLOIN

NUTRITIONAL INFORMATION

3 ounces, grilled:
172 calories

Good source of protein, B vitamins, phosphorus, selenium, and zinc.

SERVING SUGGESTIONS

- Whip up a simple stir-fry: Slice into thin strips, and saute with onions, garlic, and green onions. Add the juice of an orange and soy sauce, and serve with snow peas and brown rice.
- Soak in your favorite adobo marinade for an hour, and then cook. Serve with grilled asparagus and corn on the cob.

BROCCOLI

NUTRITIONAL INFORMATION

1 cup, fresh, steamed:
44 calories

Good source of vitamin C, vitamin A, and bone-building vitamin K, plus magnesium, zinc, and dietary fiber.

SERVING SUGGESTIONS

- Mix with any whole-wheat pasta.
- Steam and sprinkle with red pepper flakes for a spicy kick.
- Puree and combine with seasonings to make a simple soup.

WHOLE-WHEAT BREAD

NUTRITIONAL INFORMATION

1 slice: 69 calories

Good source of fiber, protein, magnesium, and zinc.

SERVING SUGGESTIONS

- Make a delicious breakfast wrap by filling whole-wheat tortillas with scrambled eggs, veggies, and salsa.
- Make individual pizzas using whole-wheat pita pockets as the crust.

A close-up photograph of several slices of cooked pork tenderloin, showing a pinkish interior and a browned exterior. The slices are arranged on a white plate.

PORK TENDERLOIN

A close-up photograph of fresh, vibrant green broccoli florets. The florets are densely packed and show the characteristic branching structure of the vegetable.

BROCCOLI

A close-up photograph of a single slice of whole-wheat bread. The bread has a golden-brown crust and a darker, textured interior, characteristic of whole-grain flour.

WHOLE-WHEAT BREAD

GROUND BUFFALO (BISON)

NUTRITIONAL INFORMATION

5-ounce patty:
280 calories

Good source of protein, iron, selenium, zinc, phosphorus, B vitamins, and blood sugar-stabilizing niacin.

SERVING SUGGESTION

- Top buffalo burgers with your favorite traditional hamburger toppings, or serve with shredded cabbage and barbecue sauce for a spicy kick.

TOMATOES

NUTRITIONAL INFORMATION

3 slices, 1/4"-thick:
12 calories

Good source of vitamins A, C, K, and B6, plus copper and potassium.

SERVING SUGGESTIONS

- Create a caprese salad by alternating tomato slices, part-skim mozzarella, and fresh basil leaves. Finish by drizzling them with extra-virgin olive oil.
- Chop up tomatoes with chili peppers, onions, and cilantro for a fresh salsa.
- Add slices to sandwiches, burgers, and salads.

WILD RICE

NUTRITIONAL INFORMATION

1 cup, cooked:
166 calories

Good source of zinc, magnesium, phosphorus, niacin, and folate, which supports cell production and helps your nerves function properly.

SERVING SUGGESTIONS

- Make a sweet and savory wild rice pilaf that incorporates onion, celery, mushroom, green apple, walnuts, and raisins.
- Make a vegetarian meal of it by stuffing acorn squash with wild rice and sautéed, chopped vegetables.

A circular collage of three food items. The top portion shows a piece of browned, seared ground buffalo (bison) on a white plate. The middle portion shows a large pile of fresh, red cherry tomatoes on their green vine. The bottom portion shows a pile of cooked wild rice, which is a mix of light brown and dark brown grains. Each food item is labeled with a white text box containing the name of the ingredient in all caps.

GROUND BUFFALO (BISON)

TOMATOES

WILD RICE

TEMPEH

NUTRITIONAL INFORMATION

4 ounces, cooked:
222 calories

Good source of protein, copper, phosphorus, riboflavin, and bone-building magnesium.

SERVING SUGGESTIONS

- Substitute tempeh for ground beef in pasta dishes or chili.
- Cook up a spicy dish by sautéing tempeh with scallions, shiitake mushrooms, fresh ginger, soy sauce, rice wine, and a pinch of red pepper flakes.

ZUCCHINI

NUTRITIONAL INFORMATION

1 cup, cooked, sliced:
36 calories

Good source of vitamin B6, vitamin C, folate, zinc, magnesium, and potassium.

SERVING SUGGESTION

- Cook quickly in a little olive oil with crimini mushrooms and colorful bell peppers.

POTATO

NUTRITIONAL INFORMATION

One potato, baked:
220 calories

Good source of vitamin C, vitamin B6, magnesium, fiber, potassium, and niacin.

SERVING SUGGESTIONS

- Make oven-baked french fries by coating sliced potatoes in a little olive or canola oil and seasonings of your choice. Place them on a coated cooking sheet and bake at 350 degrees F.
- Prepare a salade nicoise, which bundles potatoes together with canned tuna, green beans, eggs, and cherry tomatoes.



TEMPEH

ZUCCHINI

POTATO

LEAN SIRLOIN STEAK

NUTRITIONAL INFORMATION

3 ounces, pan-fried:
166 calories

Good source of protein, zinc, phosphorus, niacin, vitamin B12, iron, plus potassium – which helps keep the heart and nervous system running smoothly.

SERVING SUGGESTIONS

- Marinate in a wine vinaigrette or make one from balsamic vinegar, olive oil, salt, pepper, and chopped parsley.
- Pairs perfectly with healthy carbs like quinoa, peas, corn, or brown rice.
- Cook on an outdoor barbecue grill for a smoky flavor.

EGGPLANT

NUTRITIONAL INFORMATION

1 cup, baked, no oil:
28 calories

Good source of dietary fiber, copper, vitamin B6, and thiamin.

SERVING SUGGESTIONS

- Mix cubed eggplant with grilled peppers, lentils, onions, and garlic. Top with balsamic vinaigrette.
- Sprinkle slices with feta cheese and pine nuts.

BUTTERNUT SQUASH

NUTRITIONAL INFORMATION

1 cup, baked:
80 calories

Good source of vitamin A, vitamin C, fiber, vitamin B6, potassium, folate, and calcium.

SERVING SUGGESTIONS

- Steam cubed squash and dress with olive oil, soy sauce, ginger, and pumpkin seeds for a simple side dish.
- Roast squash to bring out its earthy flavor. Enjoy as is, or scoop out the flesh and mash with a wooden spoon to make a pureed version.



LEAN SIRLOIN STEAK

EGGPLANT

BUTTERNUT SQUASH

AHI TUNA STEAK

NUTRITIONAL INFORMATION

3 ounces, baked
or broiled:
118 calories

Good source of omega-3 fatty acids, B vitamins, and selenium, which lowers your risk for joint inflammation.

SERVING SUGGESTIONS

- Season with 5-spice powder before searing.
- Amp up flavor by cooking tuna steaks with red onion, minced garlic, cherry tomatoes, capers, salt, and parsley.

CABBAGE

NUTRITIONAL INFORMATION

1 cup, cooked:
33 calories

Good source of antioxidants, fiber, vitamin B6, vitamin C, vitamin K, and folate.

SERVING SUGGESTIONS

- Sauté in chicken broth. Then add crushed garlic, sea salt, and pepper.
- Make a spicy coleslaw combining red and green cabbage, lemon juice or vinegar, olive or peanut oil, and mustard or hot pepper sauce.

BLACK BEANS

NUTRITIONAL INFORMATION

1 cup: 227 calories
Good source of folate, fiber, protein, magnesium, phosphorus, iron, and thiamin.

SERVING SUGGESTIONS


- Use black beans in place of refried beans in traditional Mexican recipes like tacos and burritos for a healthy, tasty twist.
- Layer black beans, guacamole, chopped tomatoes, diced onions, and cilantro to make a delicious layered bean dip. Add minced jalapeno pepper for added zing.

Ahi Tuna Steak is a piece of seared tuna with distinct grill marks, presented on a white plate.

AHI TUNA STEAK

A close-up view of fresh green cabbage leaves, showing their intricate vein structure and vibrant color.

CABBAGE

A pile of black beans, showing their characteristic dark, oval shape and smooth texture.

BLACK BEANS

SOURCES:

Gebhardt, Susan E., and Robin G. Thomas. *Nutritive Value of Foods*. U.S. Department of Agriculture, 2002.

United States Department of Agriculture (USDA) Center for Nutrition Policy and Promotion website cnpp.usda.gov accessed on July 18, 2014.

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