

HEALTHY CHOICES WHEN EATING OUT

Here are some additional tips for choosing healthy when eating out at different venues. Print out a copy and keep it with you to use as a reference guide.

Fast Food

Grilled chicken breast sandwich, no mayo Single hamburger, no cheese Grilled chicken salad with reduced-fat dressing Low-fat or fat-free yogurt

Deli/Sandwich Shop

Fresh sliced vegetables on whole wheat bread with mustard Turkey breast sandwich with mustard, lettuce, tomato Bean soup (lentil, minestrone)

Steakhouse

London broil, filet mignon, round and flank steaks (6 ounces or less) Baked potato without butter, margarine or sour cream Seafood dishes that are not fried

Chinese

Zheng (steamed), gun (boiled), kao (roasted), shao (barbeque)
Lightly stir-fried in mild sauce
Hot and spicy tomato sauce
Reduced-sodium soy, hoisin and oyster sauce
Dishes without MSG added
Bean curd (tofu)
Moo shu vegetables, chicken or shrimp
Hot mustard sauce



Italian

Lightly sautéed with onions, shallots or garlic
Red sauces like spicy marinara (arrabiata), marinara, cacciatore, red
clam sauce
Lemon sauce
Florentine (spinach)
Grilled (fish, vegetable, chicken)
Piccata (lemon)
Manzanne (eggplant)

Middle Eastern

Fava beans or chickpeas Basted with tomato sauce Couscous (grain) Rice or bulgur (cracked wheat)

Japanese

House salad with fresh ginger and cellophane (clear rice) noodles Chicken, fish, or shrimp teriyaki, broiled in sauce Soba noodles, often used in soups Yakimono (broiled) Tofu (or bean curd) Nabemono (soup/stew)

Indian

Tikka (pan roasted)
Cooked with or marinated in yogurt such as chicken tandoori
Saag (with spinach)
Masala (mixture of spices)
Pullao (basmati rice)

Thai

Summer rolls (soft rice paper wrapped around various steamed fillings)
Satay (grilled meat on skewers)
Papaya salad
Hot sauce

