Build a Bowl



Select a starch





















Pick a protein





















Add volume with veggies

























Finish with a fat

CHOBANI



























Extras



Combo ideas

- Tex-Mex: beans and corn, chicken, tomatoes, avocado, cheese, cilantro, plain Greek yogurt
- Thanksgiving: potatoes or mashed cauliflower, brussels sprouts, turkey breast, almonds, craisins
- Asian Fusion: brown rice or riced cauliflower, chicken, edamame, broccoli, teriyaki or soy sauce
- Mediterranean: quinoa, fish, mixed greens, feta, olives, hummus, olive oil and vinegar, spices
- Breakfast: grits, egg, turkey sausage crumbles, spinach, low fat cheddar, hot sauce
- Shepherd's pie: potatoes or mashed cauliflower, lean beef, peas and carrots

Tips:

- -Enjoy bowls hot or cold
- -Make several ahead of time for leftovers
- -Use meal leftovers as bowl ingredients
- -Involve the family: take turns picking a theme or let each member choose an ingredient
- -Remember the Plate Method: a little protein, a little starch, LOTS of veggies