HEALTH K MATTERS!



Tu Salud | Si Scuent

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Combes

Harlingen

Los Fresnos

Port Isabel

Rio Hondo

San Benito

San Benito

Community Center 213 Yturria St.

Community Bldg. 210 E. Heywood

6:00 p.m











Dip the chips this summer and aim for easier, healthier snacks that your entire family are sure to enjoy!



Apple slices

with string

Crinkle-cut carrot "chips" with hummus

cheese or

Baked whole-grain tortilla chips with bean dip or veggies, salsa, and shredded cheese

Source: WhattoExpect.com

butter

peanut Peanut

Butter



Activities

INSIDE



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Page 4 **Exercise Classes**

Mini-pizza

Low-fat

Frozen grapes or bananas

topped with fresh fruit

and granola

(tomato sauce and cheese melted on crackers)

Cucumbers or red

peppers with low-fat dip





Healthy Recipe



Brownsville

Los Indios

Laguna Vista

6:00 p.m. - 8:00 p.m. Sat 8:00 a.m. - 10:00 a.m. Contact: Christine (956) 407-3348

Date(s) & Time(s):
Tues. & Thurs.
11:30 a.m. - 12:30 p.m.

del Cordero 033 N. a (in the gym)

Mon. - Thurs. 9:00 a.m. - 10:00 a.m.

Connect with us!







HARLINGEN

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RESNOS













LIVING

Support, that is the number one thing so as long as you have a good support group this can work, and it does work!

This month's Healthy Living Role Model is Patricia Coronado, who is pre-diabetic and participates in an Employee Wellness Program with her employer, Rio Grande State Center.

Speaking highly of the benefits of achieving a healthier life as a group, Patricia feels there are misconceptions as to why someone may not want to join, "A lot of times people don't participate because they look at it as a diet, this is not a diet, it is a change in your life as far as meals." Patricia goes on to explain that, "Support has a lot to do with it... the people in our group provide a lot of support... we communicate a lot about what eat every day."

Patricia has found her biggest obstacle to be when she goes out to eat, stating, 'Before joining this program I really didn't know what option I had to choose, what foods had more calories at restaurants." Now she makes it a point to prepare ahead of time, planning out what she will eat and meal options before stepping foot into a restaurant.

Describing her personal goals, Patricia hopes that a year from now her physician will either lower her dosage or remove her medication completely and wants to hear that, "I have good levels and I'm not going to have to worry any more that I have diabetes."

PROTECT YOUR FAMILY WHILE OUTDOORS THIS SUMMER!





Use sunscreen (reapply every 2 hrs.)

Check for ticks after being outside

Use a good insect

Stay in the shade & keep exposed skin covered



Wear a wide brimmed hat

Drink plenty water

repellent Look for one of the Insect following active ingredients: DEET, Picardin, IR 3535, oil of lemon eucalyptus

Source: Center for Disease Control

Repellent

Healthy Recipe: Beet & Greens Quesadillas



Photo and recipe retrived from Root Down LA

Ingredients

1 tbsp vegetable oil 1/2 medium-size onion, sliced thinly

1 unpeeled beet, sliced very thinly

1 bunch 4 to 5 cups beets greens, chopped finely 1 tsp chili powder

1/2 tsp ground cumin 1/2 tsp dried oregano 1/2 tsp salt 2 tbsp water

6 (8 inch) or 3 (10 inch) tortillas

1 heaping cup of Monterey Tack or cheddar cheese

Preparation:

1. Heat the oil in a 10 or 12 inch skillet. Add the onion and beet, and sauté over medium-high heat for about 6 minutes, stirring often.

2. Add the greens, chili powder, cumin, oregano, salt and water, and stir until the spices and salt are well distributed. Cook over medium heat for 2 to 3 minutes, or until the vegetables are soft and all the water has evaporated.

3. Transfer the cooked vegetables to a bowl, then wash and dry the skillet. Heat the clean skillet over medium-low heat and oil lightly.

4. Lay a tortilla in the pan, then spread about 2 tablespoons of cheese over half of the tortilla.

5. Cover the cheese with 2 to 3 heaping tablespoons of the cooked vegetables. Spread another tablespoon of cheese over the vegetables, then fold the tortilla in half and flip it with a spatula.

6. Cook for 1 to 2 minutes on each side, until the tortilla is nicely browned and the cheese is melted through.

Summer activities that quickly burn 50-60 calories



	Activity	Minutes:	Calories Burne
١	bike ride	7	50
	vacuum	13	54
	golf	10	54
	wash a car	15	54
	mow the law	/n 8	52
	mop	12	50
	play catch	18	54
	clean a garag	ge 10	59
	go for a wal	k 12	55
	/Information		

(Information based on a 150 pound person.)

Source: Huffpost Healthy Living