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Channel 7, Valleyvision



Source: Mayo Clinic





Carmen Osorio, 59 years old, decided to change her unhealthy eating habits and started exercising daily after almost losing her arm due to her uncontrolled sugar level

Carmen tells us about the importance of managing blood sugar levels and adding more exercise to your daily routine, along with a balanced and healthy diet.

"I got to a very delicate stage, about to lose my arm completely," Carmen said. "After that, I made lots of changes in my life."

Although she lost part of one finger, Carmen now lives a healthier life, and she notices the difference.

"I have noticed lots of changes in my health. I have also lost weight. I feel more agile and with lots more energy.

Carmen now enjoys her Zumba classes and walking, especially on the beach. "I like going to the beach in the morning. I walk for an hour. If I can't go, I walk in my house.

HEALTHY RECIPE: HOMEMADE BLACK BEAN VEGGIE BURGER





Source: All Recipes

1/2 green bell pepper, cut into 2 inch pieces 1/2 onion, cut into wedges 3 cloves garlic, peeled 1 egg

drained and rinsed

1 tablespoon chili powder 1 tablespoon cumin 1 teaspoon chili sauce or hot sauce 1⁄2 cup bread crumbs Your Favorite Veggies

PREPARATION:

1) If grilling, preheat an outdoor grill for high heat, and lightly oil a sheet of aluminum foil. If baking, preheat oven to 375°F, and lightly oil a baking sheet.

2) In a medium bowl, mash black beans with a fork until thick and pasty.

3) In a food processor, finely chop bell pepper, onion, and garlic. Then stir into mashed beans.

4) In a small bowl, stir together egg, chili powder, cumin, and chili sauce.5) Stir the egg mixture into the mashed beans. Mix in bread crumbs until the mixture is sticky and holds together. Divide mixture into four patties.

6) If grilling, place patties on foil, and grill about 8 minutes on each side. If baking, place patties on baking sheet, and bake about 10 minutes on each side. Top with your favorite vegetables.

