



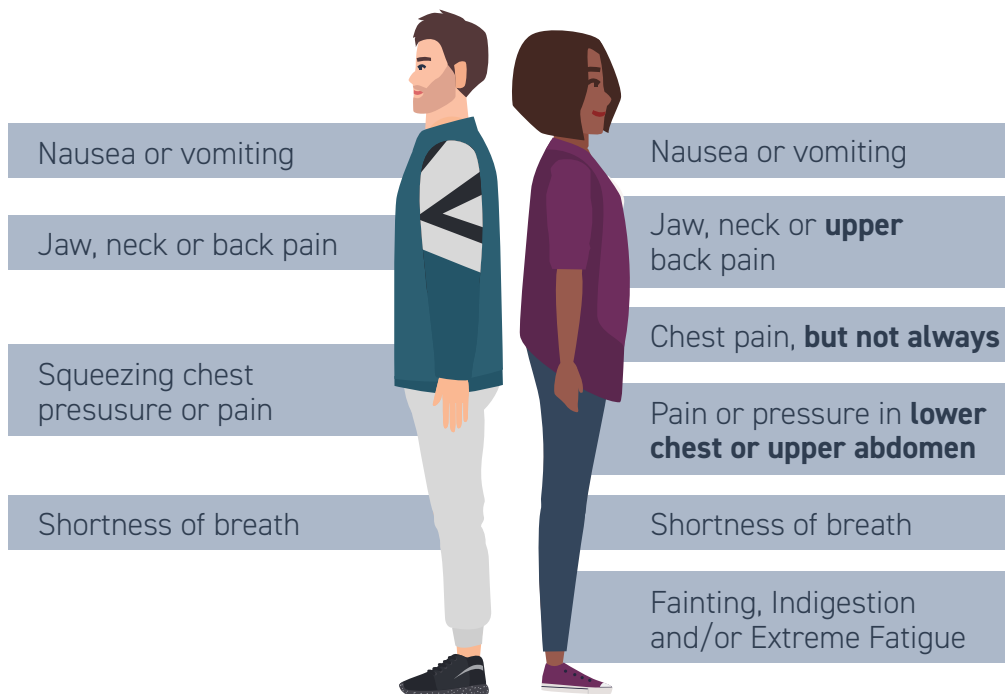
FEBRUARY 2020

AMERICAN HEART MONTH

Heart health is among the most important factors to an individual's physical well-being. Heart disease is the leading cause of death nationally in adults, and everyone should know its risks factors, as well as how to promote good heart health overall. **Heart disease is responsible for 1 in every 3 deaths.** Heart disease is a subject that needs to be addressed. Take the time to recognize symptoms, raise awareness and urge those around you to brush up on how to make better decisions and prevent heart disease.

HEART ATTACK SYMPTOMS: MEN VS. WOMEN

The most common symptom of a heart attack for both men and women is chest pain, but women may experience less obvious warning signs.



DID YOU KNOW?

THE BEST WAY TO LOOK AFTER YOUR HEART IS WITH A HEALTHY LIFESTYLE.



**Be
Smoke-Free**



**Be
Active**



**Maintain
Healthy Weight**



**Limit
Alcohol**



**Eat
Less Salt**



**Eat
Healthy Fats**



**Look After
Mental Health**



**Manage
Disease(s)**

Call: 888.369.5054 • **Visit:** www.hmchealthworks.com

SNEAKING MORE VEGETABLES INTO MEALS



GET SHREDED

Grab a box grater or the grating attachment on your food processor to shred zucchini, beets, carrots or parsnips to add to all sorts of recipes. Add a vegetable serving to your favorite whole grain muffins and quick breads by mixing shredded zucchini into your batter before baking. You can also sauté shredded carrots, summer squash or butternut squash for about five minutes before adding them to pasta sauce for a quick, veggie-filled meal. Even your pickiest of eaters may not notice!



GET CHEESY

Cooked and pureed orange vegetables like butternut squash, sweet potatoes and carrots can be blended, unnoticed, into cheesy dishes we all love like macaroni and cheese, lasagna, or baked enchiladas. You end up using less cheese, which cuts some of the saturated fat and sodium. You can also add sweeter tasting veggies to a blender with some low-sodium broth and puree them into a smooth soup that most kiddos (and adults) will love.



Rx for a Healthy Heart

<https://www.myrecipes.com/healthy-diet/heart-healthy-meals?slide=17022#17022>

INGREDIENTS

- 2 (3 1/2-oz.) bags boil-in-bag long-grain rice
- 1 lb. boneless center-cut loin pork chops, cut into bite-sized pieces
- 1-1/2 tsp. bottled minced garlic, divided
- 1 tsp. bottled ground fresh ginger, divided
- 1 tbsp. dark sesame oil, divided
- 3 tbsp. low-sodium soy sauce
- 2 tbsp. hoisin sauce
- 2 tbsp. rice vinegar
- 1/2 cup chopped green onions
- 1 tbsp. toasted sesame seeds

DIRECTIONS

1. Cook rice according to package directions; omit salt. Drain well; set aside.
2. While rice cooks, toss pork with 1/2 teaspoon garlic and 1/2 teaspoon ginger. Heat 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add pork; sauté 3 minutes or until done. Remove from pan; keep warm.
3. Heat 1 teaspoon oil in pan over medium-high heat; add 1 teaspoon garlic and 1/2 teaspoon ginger; sauté 30 seconds. Add rice, soy sauce, hoisin sauce, and vinegar; cook 2 minutes, stirring constantly. Stir in pork; cook 2 minutes or until thoroughly heated. Sprinkle with onions and sesame seeds.

HEALTHY HUMOR

