

Add a dash, pinch, smidge, so 1/2 your plate at mealtime is scrumptious.



peas

SPICE

Italian seasoning Basil Onion, minced or powder Thyme Cumin Chili powder

FRUIT

Mandarin oranges

JUICE

Pineapple juice Lemon juice

DRESSING

Soy sauce Ranch dressing Honey



broccoli

SPICE

Italian seasoning Garlic, minced or powder Onion, minced or powder Mrs. Dash Curry powder Tarragon

FRUIT

Pineapple chunks

JUICE

Pineapple juice Orange juice Lemon juice

DRESSING

Soy sauce Ranch dressing French dressing Oil & vinegar dressing



spinach

SPICE

Italian seasoning Garlic, minced or powder Onion, minced or powder **Tumeric** Curry powder Nutmeg

FRUIT

Mandarin oranges

JUICE

Apple juice

DRESSING

Soy sauce Teriyaki sauce Oil & vinegar dressing



Garlic, minced or powder Onion, minced or powder Oregano Basil

Parsley

FRUIT

Pineapple chunks Mandarin oranges Tomatoes, diced

JUICE

Pineapple juice Orange juice

DRESSING

Soy sauce Teriyaki sauce Chicken broth Ranch dressing Oil & vinegar dressing



mixed veggies

SPICE

Italian seasoning Garlic, minced or powder Onion, minced or powder Oregano Cumin

FRUIT

Pineapple chunks Mandarin oranges

JUICE

Orange juice Apple juice

DRESSING

Soy sauce Teriyaki sauce



carrots

SPICE

Cinnamon Nutmeg Ginger Garlic, minced or powder Onion, minced or powder Cumin Brown sugar

FRUIT

Lemon zest

JUICE

Apple juice Orange juice Lemon juice

DRESSING

Honey Margarine Low-calorie maple syrup

Some of these ingredients can add extra calories, so use just a dash or a pinch—which will punch up the flavor. We suggest using low sodium and low calorie versions of the above ingredients whenever possible.