

Moving More, Every Day, Everywhere, Watching Less

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WEEK ONE: Walk briskly 15 minutes most days a week. Sunday Monday Tuesday Wednesday Thursday Friday Saturday	
WEEK TWO: Walk briskly 20 minutes most days a week.	
WEEK THREE: Walk briskly 30 minutes every day.	
NOTE: As you continue, try adding light weights 2 days a week.	
If your goal is to lose weight, you will need to increase your activity time and/or intensity. Be sure to consult your doctor before starting any exercise program.	 Focus on Play and Enjoyment for You and Your Family. Do something you enjoy. Choose activities that increase your heart rate and breathing like brisk walking, dancing, swimming, or bicycling. Be active together. Play active games together as a family.
NC STATE UNIVERSITY	NC DEPARTMENT OF HEALTH AND HUMAN SERVICES

Choosing to Move More Throughout the Day

EAT SMART

Oven Baked Chicken Nuggets

Makes 4 servings | Serving Size: 6 nuggets

Chicken should be 165 cooked to an internal temperature of 165°F.

Hints: Experiment with different spices such as garlic, lemon pepper, paprika, no-salt seasoning blend, dry ranch dressing mix, etc....

Finely crush corn flakes for best results.

Ingredients

- 1 egg
- 2 tablespoons low-fat milk
- 2³/₄ cups cornflakes, finely crushed
- 2 tablespoons Italian seasoning
- 1 pound boneless, skinless chicken breasts, cut into nugget-size pieces
- 1/4 cup of dressing such as Ranch or dipping sauce such as honey mustard, barbecue sauce, or ketchup
- Non-stick cooking spray

Directions

- 1. Preheat oven to 400°F.
- 2. Whisk the egg and milk together in a small mixing bowl with a fork.
- 3. Place cornflakes in a plastic bag; crush finely. Add Italian seasoning to crushed cornflakes and mix well.
- 4. Dip chicken pieces in egg mixture; then shake with cornflakes to coat.
- 5. Put coated chicken on a baking sheet coated with non-stick cooking spray.
- 6. Carefully place pan in oven and bake for 15 minutes or until the 165 chicken has reached an internal temperature of 165°F.
 - 7. Carefully remove the baking pan from the oven.
 - 8. Serve nuggets with dipping sauce of your choice.

Nutrition Information Per Serving

5 g

1.5 g

38 g

265 calories Total Fat Saturated Fat Protein

Total Carbohydrate 17 g **Dietary Fiber** Sodium 240 mg

Iror 0 g

Good Source of Iron Recipe analyzed without

dipping sauce.

MOVE MORE

Don't Wait, Walk

When you take your children to an appointment, activities, or lessons, use the waiting time to go for a walk or take a stretch break.

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