

# **Benefits of Breastfeeding**

## HEALTH BENEFITS

#### **For You**

- Burn up to 500 calories a day, which can help you to get back to your pre-pregnancy weight
- Uterus returns to its normal size more quickly
- Menstrual cycle starts later
- Less likely to develop breast or ovarian cancer
- Less likely to develop diabetes and cardiovascular disease

#### **For Your Baby**

- Healthier immune system
- · Fewer ear and respiratory infections
- Fewer digestive problems and less likely to be constipated
- Less likely to develop cancer or diabetes in their lifetime
- · Less likely to be obese later in life
- Less likely to die from sudden infant death syndrome (SIDS)

## **EMOTIONAL BENEFITS**

- Enjoy a special bond with your baby
- Helps reduce stress
- Reduced risk of postpartum mood disorders
- Support system

### PRACTICAL BENEFITS

- Economical
- Always the right temperature
- Travel is easier
- Always available in emergencies





PAD18-E 08/22









## EAT SMART

## Chicken and Fruit Salad

Makes 8 servings | Serving Size: 2/3 cup

Precook raw chicken 165 to an internal temperature of 165°F. Chill at a temperature of 40°F or below.

Note: Recipe will store safely covered in the refrigerator for 3 - 4 days.

### Ingredients

- 3 cups cooked chicken, chopped
- 1 (20-ounce) can pineapple chunks in 100% juice, well drained
- 1 (11-ounce) can mandarin oranges in 100% juice, drained
- 3/4 cup celery, chopped
- 1 cup seedless grapes, halved
- 1/4 cup pecans (optional), divided
- 1/4 cup low-fat mayonnaise
- 1/4 teaspoon pepper
- 8 large lettuce leaves

#### Directions

- 1. In a large bowl, mix chicken, pineapple chunks, oranges, celery, grapes, and half of the pecans (optional).
- 2. In a separate small bowl, mix low-fat mayonnaise and black pepper.
- 3. Gently stir mayonnaise mixture into chicken mixture.
- 4. Cover and chill in refrigerator.
- 5. To serve, scoop 2/3 cup of the chicken mixture onto 1 large leaf of lettuce.
- 6. (Optional) Sprinkle remaining pecans on top of chicken mixture.

#### Nutrition information Per Serving

170 calories Total Fat Saturated Fat

Protein 4 g 1 q **Dietary Fiber** 

Total Carbohydrate 19 g 2 g Sodium 105 mg

14 q

**Excellent Source** of Vitamin C **Good Source** 

of Vitamin A





## Start a Walking Group

Get together with two other friends and their children and go for a walk. Pick a day this week to get started. Give your friends a call and pick a time and place to meet.

Families Eating Smart and Moving More was developed through a collaboration between NC Cooperative Extension, EFNEP and North Carolina Division of Public Health, Nutrition Services branch and Community and Clinical Connections for Health and Prevention branch. The Expanded Food and Nutrition Education Program (EFNEP) is funded by the U.S. Department of Agriculture, National Institute for Food and Agriculture (USDA/NIFA). USDA is an equal opportunity provider and employe

