## Top 25 Heart-Healthy Foods\*

- Acorn squash Beta-carotene and lutein (carotenoids); B-complex and C vitamins; folate; calcium; magnesium; potassium; fiber. Serve with spinach, pine nuts and raisins.
- 2. Asparagus Beta-carotene and lutein (carotenoids); B-complex vitamins; folate; fiber. *Grill or steam lightly, then dress with olive oil and lemon.*
- **3. Avocadoes** Beta-sitosterol, beta-carotene and lutein. *Mash up some avocadoes, onion, tomatoes and lime juice to make a wonderful guacamole snack.*
- Black or kidney beans B-complex vitamins; niacin; folate; magnesium; omega-3 fatty acids; calcium; soluble fiber. *Give soup or salad a nutrient boost.*
- Berries Beta-carotene and lutein (carotenoids); anthocyanin (a flavonoid); ellagic acid (a polyphenol); vitamin C; folate; calcium, magnesium; potassium; fiber. Berries are great for trail mixes, muffins and salads.
- Broccoli Beta-carotene (a carotenoid); vitamins C and E; potassium; folate; calcium; fiber. Chop fresh broccoli into store-bought soup. For a veggie dip, try hummus (chickpeas).
- Brown rice B-complex vitamins; fiber; niacin; magnesium, fiber. Stir in a few chopped vegetables such as broccoli, carrots or spinach.
- 8. **Cantaloupe** Alpha and beta-carotene and lutein (carotenoids); B-complex and C vitamins; folate; potassium; fiber. *A ripe cantaloupe is perfect for breakfast, lunch and potluck dinners.*
- Carrots Alpha-carotene (a carotenoid); fiber. Baby carrots are good for lunch.
- **10. Dark chocolate** Reservatrol and cocoa phenols (flavonoids). *A truffle a day lowers blood pressure, but choose a dark chocolate treat with 70 percent or higher cocoa content.*
- Flax seed (ground) Omega-3 fatty acids; fiber, phytoestrogens. Ground flax seed hides easily in all sorts of food – morning cereal, homemade muffins or oatmeal cookies.
- 12. Nuts Plant Omega-3 fatty acids. Nuts add flavorful crunch to salads, wheat pastas, trail mixes and muffins.



- 13. Oatmeal Omega-3 fatty acids; magnesium; potassium; folate; niacin; calcium; soluble fiber. Mix in fresh berries with hot oatmeal.
- **14**. **Olive oil** Phenols and vitamin E. *Add a tablespoon a day to your lunch or dinner.*
- **15**. **Oranges** Beta-cryptoxanthin, beta and alpha-carotene, lutein (carotenoids) and flavones (flavonoids); vitamin C; potassium; folate; fiber. *Sliced oranges are a good and healthy snack.*
- 16. Papaya Beta-carotene, beta-cryptoxanthin, lutein (carotenoids); vitamins C and E; folate; calcium; magnesium; potassium. Serve papaya salsa with salmon: Mix papaya, pineapple, scallions, garlic, fresh lime juice, salt and black pepper.
- 17. Red wine Catechins and reservatrol (flavonoids). *Red* wine could improve "good" HDL cholesterol.
- **18**. **Salmon** Omega-3 fatty acids. *Grill and eat with wheat pasta or salad.*
- 19. Soy milk Isoflavones (a flavonoid); B-complex vitamins; niacin; folate, calcium; magnesium; potassium; phytoestrogens. Soy milk is great over oatmeal or wholegrain cereal.
- **20. Spinach** Lutein (a carotenoid); B-complex vitamins; folate; magnesium; potassium; calcium; fiber. *Pick spinach for nutrient-packed salads and sandwiches.*
- **21**. **Sweet potato** Beta-carotene (a carotenoid); vitamins A, C, E; fiber. *Microwave in a Ziploc® baggie for lunch. Eat plain or with pineapple bits.*
- **22**. **Tea** Catechins and flavonols (flavonoids). *Make sun tea: Combine a clear glass jar, several tea bags and hours of sunshine.*
- Tofu Niacin; folate; calcium; magnesium; potassium. Thinly slice "firm" tofu, marinate for several hours then grill or stir-fry.
- **24.** Tomatoes Beta and alpha-carotene, lycopene, lutein (carotenoids); vitamin C; potassium; folate; fiber. *Try oilpacked tomatoes in sandwiches, salads and wheat pastas.*
- **25**. **Tuna** Omega-3 fatty acids; folate; niacin. *Mix salad greens, fresh fruit and canned tuna. Use a light, oil-based dressing.*

*For more heart health tips, please call 321.8HEALTH (321.843.2584) or visit orlandohealth.com/moveit.* 

