

Tips to Lower

Sodium In Your Diet

Budget-Friendly Shopping List

Fruits	Vegetables	Protein
Apples	Broccoli	Dried beans
Bananas	Cauliflower	Canned beans (low-sodium)
Oranges	Cucumbers	Eggs
Seasonal fruit	Kale	Fish
Canned fruit	Lettuce	Lean beef
(in water or juice)	Onions	Lean poultry (chicken, turkey,
Dried fruit	Peppers	etc)
Frozen fruit	Sweet Potatoes	Peanut butter (low-sodium)
	Corn	
Dairy	Tomatoes	Grains
Calcium-fortified milks	Celery	100% whole grain bread
(almond or soy)	Canned vegetables	(low-sodium)
Cheese	(low-sodium)	100% whole grain cereal
(low-fat or nonfat)	Frozen vegetables	(low-sugar)
Nonfat yogurt	(low-sodium,	100% whole grain pasta
Skim milk	no sauce)	Brown rice
		Oats
* Drain and rinse canned beans and vegetables to reduce sodium.		Popcorn (low-sodium, low-fat)

While grocery shopping:

- Choose packaged and prepared foods carefully. Compare nutrition labels and choose the product with the lowest amount of sodium (per serving).
- Shop the store's perimeter first: Produce, low-fat dairy, and lean cuts of meat.
- Pick fresh and frozen poultry that has not been injected with a sodium solution. Check the ingredients list on the packaging for terms like "broth," "saline" or "sodium solution."
- **Select condiments with care.** Soy sauce, bottled salad dressings, dips, ketchup, jarred salsas, mustard, pickles, and olives can be sky-high in sodium. Look for a low or reduced sodium version.
- Buy canned vegetables labeled "no salt added" and frozen vegetables without sauces. When added to a casserole, soup or other mixed dish, you won't miss the salt.
- Look for seasonings with no salt. Check the nutrition label and ingredients to verify there is no salt included.





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When preparing food:

- **Use** onions, garlic, herbs, spices, citrus juices and vinegars instead of salt to add flavor.
- Drain and rinse canned beans and vegetables. This can reduce sodium by 40 percent.
- Cook pasta, rice and hot cereal without salt.
- **Cook** by grilling, braising, roasting, searing and sautéing to bring out natural flavors. This will reduce the need to add salt.
- Eat foods with potassium like sweet potatoes, leafy greens, tomatoes, nonfat yogurt, oranges, bananas and cantaloupe. Potassium helps cancel out the effects of sodium and may help lower your blood pressure. Be sure to check with your healthcare provider about what potassium intake is right for you.

21 Day Plan to Reduce Sodium

Week 1: Watch your breads, rolls, cold cuts, and cured meats

- Find the lowest sodium items. Low sodium items should have no more than 140mg per serving
- Track the amount of sodium you eat. There are many free online tools and apps to make tracking your food easier.
- Write down how much sodium you've shaved from your diet.

Week 2: Change up your pizza and poultry

- If you do eat pizza, make it with less cheese and meats; add veggies instead. You can even try making a cauliflower crust as a low sodium option.
- Use fresh poultry (chicken, turkey) rather than fried, canned or processed

Week 3: Make changes to your soups and sandwiches

- Check labels and try low sodium soups.
- Build better sandwiches by using lower sodium meats, cheeses, and condiments and add plenty of vegetables

FREE PRODUCE AND GROCERIES

SE Community Food Pantry5535 SE Rhone St

Portland, OR 98206 (503) 282-0555

Lift Urban Portland 1816 NW Irving St Portland, OR 97209 (503) 282-0555 Neighborhood House Community Services 3445 SW Moss Street Portland, OR 97219 (503) 246-1663

Clay St Table 1432 SW 13th Ave Portland, OR 97201 (503) 449-4969 William Temple House 2023 NW Hoyt St Portland, OR 97209 (503) 226-3021

SVDP St Andrew 806 NE Albert St Portland, OR 97211 (503) 282-0555 Ortiz Center Free Food Market 6736 NE Killingsworth Portland, OR 97218 (503) 988-3509

