



Not all salads and sandwiches are created equal, explains NutriFit founder and celeb nutrition expert Jackie Keller

t's easy to neglect good nutrition nen you're stuck in the office all day. But Jackie Keller, founder of the NutriFit delivery service, takes the guesswork out of making a healthy meal. "No matter how busy you are, you can still manage to make lunch,"

How to pa

the save. "Get yourself set for success by bying healthy foods available." Her refer to f thumb? Ditch the mayo-based salads and processed foods; instead, stock up on fiber-filled veggies, wholegrain breads and lean meats. Here are Keller's dos and don'ts of DIY dining.



Chicken is fine, but 2 ounces

of ham and two strips of fried bacon have about 12 grams of fat, sodium and the unhealthy nitrates used to preserve processed meats.

SALTY MEATS

FATTY TOPPINCS Just 1 ounce of blue cheese crumbles and 1 ounce of ranch dressing add about 23 grams of fat.

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CARBO-LOADING

They're yummy, but only ¼ cup of croutons has roughly 47 calories and, says Keller, adds little nutritional value.



HEALTHY-FAT ADDITIVES

Hard cheeses (like Parmesan) and oilbased Caesar dressing are sometimes lower in saturated fat (which tends to clogs arteries) than soft cheeses and creamy dressings.

COD STYLING: ROBERT YAMARONE, STILL LIFE: HBB

GO FOR GRILLED

A 3-ounce piece of chicken is a leaner choice (and therefore lower in fat and cholesterol) than beef or ham.

TOPPED WITH VEGGIES

Adding colorful veggies, like two chopped tomatoes, increases the fiber content, keeping the stomach fuller longer.