

### Plan Ahead

Plan ahead for meals that you wanttoprepare. Casseroles, stews and stir fries are economical meal choices. Inventory what you have and make a list of what you need.

### Look For the Best Price

Check local flyers for items on sale. Fruits and vegetables may be cheaper at local farmers markets. Make sure to check at dollar stores and warehouse stores for better prices. Watch for in-store specials, these are often money savers.

# **Comparison Shop**

Compare store and national brands of products, especially on basic items like sugar, flour or tomato sauce. Check the upper and lower shelves for cheaper items, the most expensive items are usually at eye level.

## Coupons

Coupons are a great way to help save money on items. Make sure to check the store coupon policy to see what types of coupons they accept. Ask if the store has double, or even triple, coupon days, this will increase your savings!

## When to Shop

Try to go grocery shopping once a week on a day and time that the stores are least crowded. Shop without other family members, this will keep items out of the cart that are not on the list. Go when you have plenty of time to compare prices. Do not go shopping when you are hungry!

# After Shopping

Store food properly to keep it fresh and safe. Divide large packages of meat, poultry and fish into meal size packages and freeze for later. Make sure to use items with the quickest expiration date first.

# Cook Creatively

Cook larger batches and freeze part to use for other meals. Use leftoverscreatively, such asturning left over roast into quesadillas or a casserole. Leftovers can also be frozen into individual portions to take for lunch.



Developed by Marianna Langston, SNAP-Ed Nutrition Educator | Reference: https://snaped.fns.usda.gov/snap/EatRightWhenMoney'sTight.pdf https://www.fda.gov/food/consumers/tips-reduce-food-waste | https://www.choosemyplate.gov/ten-tips-save-more-at-the-grocery-store

Healthy LIVING. Healthy COMMUNITIES.

Recipe

#### **INGREDIENTS**

- 1 pound 90% lean ground beef (or other ground meat)
  - ½ cup onion (chopped, or 1 tablespoon onion powder) •
- 1 can whole corn (14 ounce, or any canned vegetable, drained) •
- 4 tablespoon taco seasoning mix (dry, or dry enchilada sauce)
  - 2 cups rice, cooked (brown)
    - ½ cup cheese (grated) •
- Mushrooms, olives or any favorite vegetable (sliced, optional) •

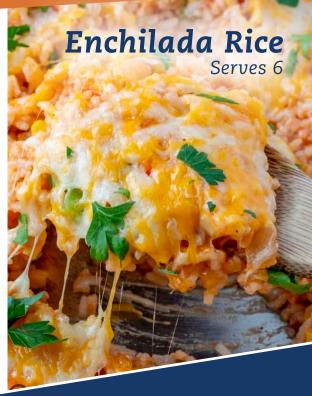
#### **INSTRUCTIONS**

- 1. Cook meat and onion until onion juices are clear.
- 2. Drain liquid and fat from cooked meat and onions.
- 3. Add corn, taco seasoning, and rice.
- 4. Simmer for 10 minutes.

Reference: https://www.puzzle-maker.com

- 5. Add grated cheese to top; cover and set for 5 minutes.
- 6. Refrigerate leftovers within 2 hours.

Reference: https://www.choosemyplate.gov/recipes/ supplemental-nutrition-assistance-program-snap/enchilada-rice



Word Search!

X C S C Z D F G В R T M R E N S I P Q В R B D 0 A U Т S S Ι W  $\mathbf{E}$ P F 0 M L L Y X T Z P  $\mathbf{E}$ K T H G 0 V A Т S S N J G В L 0 0 A H Η E Ι Y Ε A R Α U D R M H X G F F C U R M R  $\mathbf{E}$ Ι Q W C Ζ  $\mathbf{E}$ Y 0 S P J U 0 N S Z R R C H E C K 0 T N 0 E U D V E C Ó R N IJ D R P A N Y M S S N G B A K C 0 N A R V F Ι S E S V X T. P A L P S R J T S N 0 P U 0 C 0

Aisles
Bulk
Canned Goods
Cashier
Checkout
Comparison
Coupons
Flour
Frozen
Produce
Register
Sale





In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, religious creed, disability, age, political beliefs, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.) should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form (AD-3027) found online at http://www.ascr.usda.gov/complaint\_filing\_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992.

Submit your completed form or letter to USDA by (1) mail:

U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410

(2) fax: (202)690-7442 or (3) email: program.intake@usda.gov

This institution is an equal opportunity provider.

Southern University Agricultural Research and Extension Center and the College of Agricultural, Family and Consumer Sciences is an entity of Southern University System, Orlando F. McMeans, Chancellor-Dean, Ray L. Belton, System President, Domoine D. Rutledge, Esq., Chairman, Board of Supervisors. It is issued in furtherance of the Cooperative Extension Work Act of December 1971, in cooperation with the U. S. Department of Agriculture. All educational programs conducted by the Southern University Agricultural Research and Extension Center and the College of Agricultural, Family and Consumer Sciences are provided to people of all ages regardless of race, national origin, or disability.

© 2020 SU Ag Center