ROADMAP TO HEALTHY EATING

THE BASICS

build your plate with...



GRAINS & POTATOES

focus on whole grains including brown rice, quinoa, and whole wheat wraps



FRUITS & VEGETABLES

make your plate as colorful as possible



LEAN/PLANT-BASED PROTEIN

including chicken breast, beans, and tofu

TIPS

1

choose foods prepared using healthy cooking methods such as baked, steamed, roasted, and sautéed 2

replace cream-based sauces, dressings, and condiments with oil-based varieties 3

sip on unsweetened beverages such as water, unsweetened iced tea, or low-fat milk



panera bread

•••trv•••

an avocado, egg white, and spinach breakfast sandwich

whole grain-rich oatmeal with heart healthy pecans and stawberries

the mediterannean grain bowl with chicken and whole grain quinoa and brown rice

the mediterranean veggie sandwich loaded with hummus and veggies

···tips···

choose an apple as the side

request to have sandwich condiments on the side

sip on the plum ginger hibiscus tea: a refreshing and unsweetened beverage

order the ten vegetable soup for a soothing snack

carolina creamery

•••trv•••

rainbow row, raspberry, or lemon sorbet (flavors rotate)

a green vitamin or berry good smoothie (or create your own)

···tips···

make your own smoothie with greek yogurt or soy milk, choice of fruit/spinach and nutrient-rich chia or flax seeds

tavolino

•••trv•••

the pomodoro sauce or basil pesto with grilled rosemary chicken or beyond® crumbles and your choice of veggies

···tips···

bulk up your pasta with your choice of four veggies such as sautéed onions, garlic broccoli, roasted mushrooms, and spinach when you forgo a protein

when available, select whole wheat penne for a fiber-rich meal

help us reduce waste by choosing to dine in

congaree river smokehouse

•••try•••

a grilled chicken, hand carved turkey sandwich with buffalo brussel sprouts

building your own salad with toppings such as quinoa, chickpeas, hardboiled egg, and fresh berries

grilled salmon with baked beans (an extra charge to a meal swipe)

···tips···

choose collard greens or baked beans as a side

select the grilled salmon entree for a protein and omega-3 rich meal

help us reduce waste by choosing to dine in



chick-fil-a

•••try•••

a grilled market salad with chicken and a fruit cup

a yogurt parfait with a fruit cup

a grilled chicken cool wrap

a grilled chicken sandwich

grilled chicken nuggets

···tips···

add a fruit cup or side salad to your entrée for a nutrient-rich meal

stick with vinegar-based dressings and sauces including the chili lime vinaigrette, italian dressing, and buffalo sauce

oath pizza

•••try•••

a half pizza loaded with your favorite veggies and topped with oregano and balsamic drizzle for a sweeter version or scallions and sriracha for a spicy twist

· · · tips · · ·

rely on roasted garlic, fresh basil, oregano, scallions, and balsamic drizzle to add a boost of flavor

help us reduce waste by choosing to dine in

twisted taco

•••trv•••

a burrito bowl with rice, black beans, lettuce, tomatoes, pico de gallo, and grilled chicken, or tofu

a hills chicken taco with a hard corn shell, grilled chicken, lettuce, salsa, and gueso on the side

· · · tips · · ·

request to swap out fried protein sources with grilled versions

for a vegetarian alternative, select seasoned tofu

add flavor to your entrée with cilantro, pico de gallo, salsa, and jalapeños

ask for creamy sauces and condiments on the side

swap flour tortillas for whole-grain corn shells

horseshoe deli

•••trv•••

a chicken or turkey sandwich on a whole wheat hoagie loaded with veggies

a grilled vegetable and hummus wrap

creating a salad with protein options like hummus, grilled chicken, or plant-based gardein® chicken

· · · tips · · ·

complete your meal with a piece of fresh fruit

add black bean spread or hummus to your sandwich for extra protein and flavor

select regular or spicy mustard or vinegar and oil to top off sandwiches



true balance

•••try•••

a saute bowl with whole grain quinoa, chicken, unlimited veggies and choice of sauce like tangy salsa verde

adding grains like brown rice or quinoa to your salad for extra nutrients like b-vitamins and fiber

a refreshing acai bowl with your choice of fruit

···tips···

select salmon or avocado for a good dose of healthy omega-3 fats

add extra spice or your own twist of flavors to your meal with dried herbs and spices available at the register



residential dining halls gibbes court, honeycomb café, bates diner,

& the community table

•••trv•••

a composed grain and veggie salad or a madeto-order whole-grain pasta bowl or stir-fry at gibbes court or bates diner

a plant-based entree served daily

· · · tips · · ·

choose grilled, baked, or roasted sources of meat, poultry, and fish

try covering half of your plate with vegetables and/ or fruit

check out weekly menus with nutrition information at sc.edu/dining

global cafe

•••trv•••

red beans and rice and mahi mahi with

thai curry chicken with zucchini stir-fry

a half grilled vegetable and hummus wrap or buffalo chicken wrap with a side of soup

customizing your own salad or ramen bowl (seasonal)

· · · tips · · ·

check out weekly menus with nutrition information at sc.edu/dining

help us reduce waste by choosing to dine in

colloquium

•••trv•••

creating your own sandwich on wheatberry bread and select a salad or whole fruit as your side

creating your own sald with grilled chicken or tofu and whole grains such as farro or quinoa

an acai bowl with peanut butter, sliced bananas, and granola

···tips···

bulk up your sandwich with protein-rich hummus and top it off with mustard or oil and vinegar

order a flatbread on a whole wheat crust

village juice & kitchen

•••trv•••

the Mediterranean grain bowl with spiced chickpeas, feta, cucumber, tomatoes, whole grain quinoa, and fresh herbs

the Pinky Swear bowl made with oat milk, strawberries, banana, dates and topped with fruit and almonds

· · · tips · · ·

add avocado to your grain bowl or salad for a boost of fiber and healthy fats

fresh greene's

•••trv•••

a specially prepared Chef's Table dish such as Peri Peri shrimp with Spanish rice and zucchini slaw, or Korean bbg flank steak with cilantro pilaf

· · · tips · · ·

a variety of local produce is available based on seasonality. Check out the signage around the dining hall to see what local items are on the menu!