# Adding In Whole Grains



#### **Whole Grains**

Sprouted grains do not always state whole before the grain type but are in fact whole grains

- Brown or wild rice
- Quinoa
- Barley
- Bulgur
- Whole wheat pasta and couscous
- Whole grain cereals, including oatmeal\*, All-Bran™ Buds, Cheerios™
- Whole grain bread and bread products, including:
  - Bread, buns, tortillas, rotis, English muffins
  - Pancakes, waffles
- Whole wheat flour
- Whole grain crackers such as Triscuits

### **Refined Grains**

Most crackers, cookies, muffins, and many types of breads are refined grains.

Eating them occasionally won't hurt but try to make most of your grain choices whole grains.

- White rice
- White pasta
- Couscous
- Refined grain cereals: Corn Flakes<sup>®</sup>, Special K<sup>®</sup>, Rice Krispies<sup>®</sup>
- Refined grain crackers, including Ritz and soda crackers
- White bread and bread products, including:
  - Bread, buns, tortillas, rotis, English muffins
  - Pancakes, waffles
- White flour muffins, doughnuts, pastries
- White all-purpose flour

#### PANTRY CHECK



For the grain product listed below, look at hat you have in your pantry to determine if they are whole grain or not. For non-whole grain items, refer to the table above for ideas of whole grain options to try.

Cold cereal you eat most	☐ Yes	□ No	Favourite bread	☐ Yes	□ №
Regular hot cereal	☐ Yes	□ No	Flour used most in baking	☐ Yes	□ №
Crackers eaten most often	☐ Yes	□ No	Rice eaten most often	☐ Yes	□ №
Pasta eaten most often	☐ Yes	□ No			

## Easy Ways to Add In Whole Grains



Use All-Bran™ Buds or oatmeal as a binder to make hamburgers or meatloaf.



Make a large batch of oatmeal at the start of the week, store in a container in the fridge, and reheat for a quick and easy breakfast.



Add barley, quinoa, or brown rice to your salad.



Swap out half of the flour in a recipe for whole wheat.





Snack on whole grain baked crackers + hummus or airpopped popcorn.