

HEALTHIER, TASTIER SNACKS!

Four easy ways to boost your energy at work. (Buhbye, vending machine.)

BY HEATHER MAYER IRVINE

► BALANCE CHO AND PRO

Combine carbs and protein for long-lasting energy, says Marisa Moore, R.D.N., an integrative dietitian. Mix roasted, lightly salted sunflower seeds and dried blueberries in a small jar for a snack that's sweet, salty, and crunchy. Bonus: The unsaturated fats in the seeds will keep you feeling full.

► HAVE A MINI MEAL

A favorite of Cara Harbstreet, R.D., of Street Smart Nutrition, is protein- and omega-3-rich tuna or salmon (StarKist makes packaged versions) spread on sliced cucumbers or mini bell peppers. Drizzle with your favorite hot sauce for a tiny yet protein-packed meal.

MAKE LUNCHABLES

Jordan Mazur, R.D., director of nutrition for the San Francisco 49ers, suggests these key ingredients: shredded rotisserie chicken for lean protein; pistachios, walnuts, pumpkin seeds, dried tart cherries, and dark chocolate chips for a healthy trail mix; and antioxidant-rich blueberries or grapes.

► STAY MINDFUL

Don't go more than three to four hours without eating, to help keep your blood sugar steady. You can avoid *mindless* snacking by setting an alarm to get up every hour instead of reaching for the chips, says Kelly Hogan Laubinger, R.D.

THE PICNIC IS THE NEW POWER LUNCH

As we head back to the office, those DIY outdoor lunches can still be the thing to do.

TRY A HEARTY SALAD IN A JAR,

says Moore. Build it from the bottom up: Start with a vinaigrette, then add chickpeas, carrots, tomatoes, olives, and cucumbers. Add feta to the top for a salty, tangy finish. Close, and shake when ready to eat.

REINVENT YOUR SANDWICH.

Slapping protein and a salad's worth of greens between whole-grain bread works well, too: Try sliced turkey or canned tuna, topped with sprouts, cucumbers, leafy greens, avocado, and tomato.

MAKE A HEALTHY CHEESE BOARD.

says Harbstreet. Go with hard cheeses like cheddar and Gouda and a soft cheese like cottage. Pair pita bread or crispy crackers with jerky or low-sodium deli meats. Then toss in pistachios and blueberries.

