

# In This Issue

- USDA Actions on
   Nutrition Security
- News & Resources
- Events
- September SNAP-Ed Recipe: One-Pan

**Chicken Alfredo** 



If you wish to submit content for the State Nutrition Action Committee (SNAC) monthly newsletter, please send it to <u>info@indianasnac.com</u>

# SNAC Celebrates Healthy Aging Month

Every September, we recognize Healthy Aging Month to promote ways people can stay healthy as they age. Healthy living is healthy aging. Developing and maintaining healthy aging practices throughout the lifespan contributes to greater resilience and opportunities to thrive as we age, from infancy through older adulthood.

The Decade of Healthy Aging (2021-2030) is an opportunity to bring together governments, civil society, international agencies, professionals, academia, the media, and the private sector for ten years of concerted, catalytic, and collaborative actions to improve the lives of older people, their families, and the communities in which they live. Pan American Health Organization (PAHO) plays a key role in the development of the Decade of Healthy Aging for the Americas by ensuring the development of successful proposals, actions, interventions, and partnerships with critical and leading partners and stakeholders from the region.

Learn more <u>here</u>.

THE 4 ACTION AREAS OF THE DECADE







2. Ensure that communities foster the abilities of older people.



people.



 3. Deliver person 4. Prov

 centered integrated
 long-te

 care and primary
 older p

 health services
 it.

 responsive to older
 it.

4. Provide access to long-term care for older people who need it.

#### SNAC NEWSLETTER

Page 1

### **USDA ACTIONS ON NUTRITION SECURITY**

WHAT IS NUTRITION SECURITY?

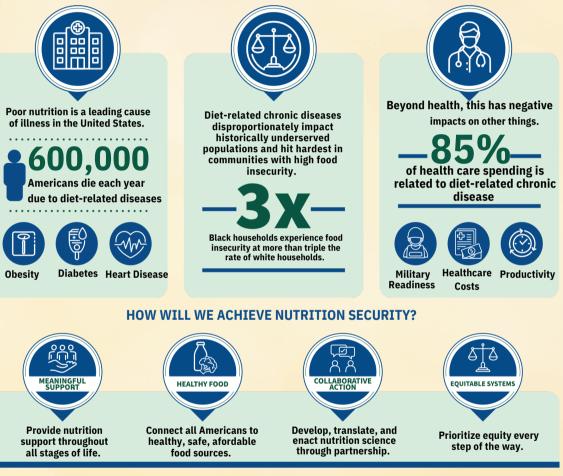
**Consistent and equitable access to** healthy, safe, and afordable foods that promote optimal health and well-being.



#### HOW DOES NUTRITION SECURITY **INTERSECT WITH HEALTH EQUITY?**

Structural racism increases food insecurity and the risk of diet-related chronic diseases for historically underserved populations. Efforts to improve nutrition security also promote health equity.

#### WHY DOES NUTRITION SECURITY MATTER?



#### WHAT IS USDA DOING TO PROMOTE NUTRITION SECURITY?

USDA's approach to nutrition security recognizes that structural barriers and inequities make it hard for many Americans to maintain an active, healthy life. Therefore, our eforts emphasize equity to ensure all Americans have access to the nutrition they need. Some of our key initiatives underway include:

#### **PROMOTING NUTRITION** ADJUSTING LIPDATING SCHOOL **REVISING THE WIC** FOOD PACKAGES EDUCATION **NUTRITION STANDARDS** SNAP BENEFITS USDA supports a variety of Working closely with USDA is updating the WIC nutrition education efforts, USDA re-evaluated the school meal food packages to align such as SNAP-Ed, MyPlate, Thrify Food Plan, the stakeholders, USDA is with recommendations and WIC breastfeeding basis for calculating SNAP developing practical, from the National support. The department benefit amounts, to make long-term school Academies of Sciences, will continue to invest in sure SNAP participants nutrition standards that Engineering, and data-driven strategies that can aford a healthy, and build on the success of Medicine and the latest acknowledge diversity and practical diet. the school meal **Dietary Guidelines for**

programs. Americans (DGA). Learn more about USDA's actions to promote nutrition security at www.usda.gov/nutrition-security.

USDA is an equal opportunity provider, employer, and

Sept 2024

SNAC NEWSLETTER

help people put the DGA into

action.

### News & Resources

#### ALL-NETWORK MEETING: FARM TO SCHOOL LISTENING SESSION

Shape the future of Farm to School in Indiana! Join the Indiana Grown for Schools Network's Listening Session on SEPT. 26, 3-4:30 P.M. EDT to discuss successes, challenges, and priorities for increasing local foods, fostering school gardens, and integrating nutrition and agriculture education in classrooms in your community and statewide.

#### <u>Register Here</u>

A Qualitative Exploration of Barriers, Facilitators, and Best Practices for Implementing Environmental Sustainability Standards and Reducing Food Waste in Veterans Affairs Hospitals

Bethany D. Williams and other members for the Food Service Guidelines Workgroup from the Nutrition and Obesity Policy Research and Evaluation Network (NOPREN) were authors of this publication. The purpose was to explore barriers, facilitators, and best practices for implementing environmental sustainability standards and reducing food waste in hospitals operated by the U.S. Department of Veterans Affairs. The study found that food service directors had solutions for overcoming challenges and identified many best practices that can be tested in future studies.

Access Resource Here

### Action Planning Guide for Physically Active Communities

CDC's Physical Activity and Health Branch completed an equity review of the The Action Planning Guide, part of the Active Communities Tool to identify additional opportunities where health equity principles and strategies to address upstream barriers to safe physical activity could be included. The updated content in the guide includes more information on addressing community safety concerns as a barrier to physical activity, increasing community voice and engagement throughout the project, and adding additional potential data sources such as housing and injury data for users to further assess inequities.

Access Resource Here



## **SNAC Resources**

**Community Compass** 

**Educator Wellness Toolkit** 

**Toolkit for Food Banks** 

Indiana Grown for Schools

Indiana Active Living Guidebook

Indiana Healthy Worksites Toolkit

Indiana Safe Routes to School Guidebook

**Indiana Shared Use Toolkit** 

Indiana Department of Health Internship Postings

Advancing Health Equity: A Guide to Language, Narrative, and Concepts

Questions for the DNPA? Reach us <u>HERE!</u>

### **Events**

#### Challenging the Status Quo: Shifting Power in Research Partnerships Oct. 2, 10-11 A.M. EDT

This upcoming Robert Wood Johnson Foundation's (RWJF)'s 'For Action' panel will feature unique research collaborations. Investigators from Evidence for Action (E4A), Policies for Action (P4A), and Systems for Action (S4A) share their insight and findings, discussing key cross-sector collaborations to address "to address structural inequities and disparate health outcomes in their local communities in their local communities.

#### **Register Here**

United in Purpose: Faith-Based Organizations Partnering with Academia for Social Impact Sept. 25, Noon-1 P.M. EDT

Join System for Action's webinar discussing how faith-based organizations can partner with academia for social impact.

#### <u>Register Here</u>

### Taking the BS out of AI: AI for Health Equity in Community-Based Payer Organizations Sept. 19, Noon-1 P.M. EDT

Join TRCC and Siftwell AI for this educational webinar. There's a lot of noise in healthcare around AI, and along with that, a lot of skepticism. You will hear the real-world starts and stops of leveraging predictive and causal AI technology and how plan leaders are mitigating bias and addressing health disparities to improve outcomes for underserved, complex populations.

#### **<u>Register Here</u>**

A Pathway to Public health Through Trauma-Informed Approaches to Establish a Healthy Environment Sept. 17, Noon-1:30 P.M. EDT

Join the Association for Child and Adolescent Mental Health for a webinar on schools as a pathway to public health. This webinar will discuss how adversity alters brain and body systems, which can translate into behaviors that challenge society. It will also identify the ways in which schools can create psychological safety and support the recovery from adversity.

#### **Register Here**

#### **SNAC NEWSLETTER**

## **SNAP-Ed Recipe**

# September SNAP-Ed Recipe: One-Pan Chicken Alfredo

September is National Family Meals Month and a great time to start a new tradition: dining together. Family meals provide many benefits. According to the Family Dinner Project, benefits for children include:

- Higher self-esteem
- Greater sense of resilience
- Lower risk of substance abuse, teen pregnancy, and depression
- Lower likelihood of developing eating disorders.

There are advantages for adults, too:

- Better nutrition with more fruits and vegetables and less fast food
- Lower risk of depression.

#### Makes: 7 cups

#### Ingredients

- ·1 large chicken breast, cubed (about one cup)
- · 2 tablespoons oil
- · 2 tablespoons flour
- · 1 3/4 cups chicken broth
- ·13/4 cups nonfat or 1% milk
- · 1 teaspoon garlic powder
- $\cdot$  1/2 teaspoon onion powder
- · 1/2 teaspoon dried basil
- · 3 cups dry penne pasta
- · 2 cups broccoli, chopped (fresh or frozen)
- ·1 cup grated parmesan cheese

www.FOODHEI

**One-Pan Chicken Alfredo** 

#### Directions

- 1. In a skillet over medium-high heat, brown chicken in oil.
- 2. Add flour, broth, milk, spices and pasta to skillet and stir well.
- 3. Bring to a boil; cover; reduce heat; simmer until pasta is almost tender, stirring occasionally.
- 4. Add broccoli, cover, and cook until broccoli is tender.
- 5. Remove from heat and stir in cheese.

#### Refrigerate leftovers within 2 hours.

Purdue University is an equal access/equal opportunity institution. This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP).



September 2024





#### SNAC NEWSLETTER

### **Receta SNAP-Ed**

# Receta SNAP-Ed de septiembre: Pollo Alfredo en una sartén

Septiembre es el Mes Nacional de las Comidas en Familia y un gran momento para comenzar una nueva tradición: cenar juntos. Las comidas en familia brindan muchos beneficios. Según el Proyecto de Cenas en Familia, los beneficios para los niños incluyen:

- Mayor autoestima
- Mayor sentido de resiliencia
- Menor riesgo de abuso de sustancias, embarazo adolescente y depresión
- Menor probabilidad de desarrollar trastornos alimentarios.

También hay ventajas para los adultos:

- Mejor nutrición con más frutas y verduras y menos comida rápida
- Menor riesgo de depresión.

#### **Rinde: 7 tazas**

#### Ingredientes

- · 1 pechuga de pollo grande, cortada en cubos (aproximadamente una taza)
- · 2 cucharadas de aceite
- · 2 cucharadas de harina
- · 1 3/4 tazas de caldo de pollo
- $\cdot$  1 3/4 tazas de leche descremada o al 1%
- · 1 cucharadita de ajo en polvo
- · 1/2 cucharadita de cebolla en polvo
- · 1/2 cucharadita de albahaca seca
- · 3 tazas de pasta penne seca
- · 2 tazas de brócoli picado (fresco o congelado)
- · 1 taza de queso parmesano rallado

#### Direcciones

- 1. En una sartén a fuego medio-alto, dore el pollo en aceite.
- 2. Agregue la harina, el caldo, la leche, las especias y la pasta a la sartén y revuelva bien.
- 3. Ponga a hervir; cubra; reduzca el fuego; cocine a fuego lento hasta que la pasta esté casi tierna, revolviendo ocasionalmente.
- 4. Agregue el brócoli, cubra y cocine hasta que el brócoli esté tierno.
- 5. Retire del fuego y agregue el queso.

#### Refrigere las sobras dentro de las 2 horas.

La Universidad de Purdue es una institución que ofrece igualdad de oportunidades y acceso. Este material fue financiado por el Programa de Asistencia Nutricional Suplementaria (SNAP) del Departamento de Agricultura de los Estados Unidos (USDA).



Septiembre de 2024







Pollo Alfredo en una sartén



Página 6

**BOLETÍN INFORMATIVO DE LA SNAC**