

HEARTS

Making heart-healthy choices for you and your family is easier than you think.





The "C" word;

WHAT EXACTLY IS CHOLESTEROL AND HOW DOES IT AFFECT YOUR HEART?

Produced mainly by the liver, cholesterol is a wax-like substance found in all cells of the body. Having high blood cholesterol can lead to a serious condition known as atherosclerosis. Cholesterol forms deposits on the arteries that supply blood to the heart. These deposits, called plague, narrow or block the arteries and can

lead to the formation of a blood clot. Most heart attacks occur when a clot completely blocks a coronary artery, cutting off the supply of blood and oxygen to the heart. Most strokes occur when an artery in the brain is narrowed or blocked, preventing oxygen-rich blood from reaching brain cells.

TWO TYPES OF CHOLESTEROL



Not all cholesterol is "bad" – there's a "good" kind too.

- → LOW-DENSITY LIPOPROTEIN (LDL) Known as "bad" cholesterol, high levels of LDL result in deposits of plaque that build up in the arteries. It can lead to strokes and coronary artery disease.
- → HIGH-DENSITY LIPOPROTEIN (HDL)
 Often referred to as "good" cholesterol,
 high levels of HDL help to "mop up" excess
 cholesterol, after which it gets broken down
 and removed from the body.

DID YOU KNOW?

- Happiness can reduce your risk of heart disease.
- Your heart is roughly the size of your two hands clasped together. In children, it's roughly the size of their fist.
 - Your heart beats about 100 000 times a day.
- Exercise is the single most important influence on heart health. Next are diet and stress levels (and not smoking!).







EAT 100G OF FISH AT LEAST TWICE A WEEK

This includes all fish, but fatty fish is especially healthy. Try:

pilchards sardines herring salmon mackerel

TRY THIS

PnP LIVE WELL FROZEN CHILLI CORN CARNE (350g)



DID YOU KNOW?

Research has found that keeping a daily food diary is one of the most effective methods for changing your diet and eating behaviours.



CHOOSE MORE PLANT-BASED FOODS

Some plant-based foods are rich in fibre, while others are rich in the "healthy" monounsaturated fats. To lower cholesterol, use fewer animal products, plan meals around wholegrains, fruit, vegetables and legumes, and use olive oil, canola oil, avocado, nuts and seeds to provide the good fats in your diet.

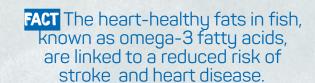


CAUTION

Some plant-based oils, such as palm oil and coconut oil, have a high saturated fat content and should be avoided on a cholesterollowering diet.

USE LESS MEAT AND AVOID ANIMAL FATS

Saturated fats. which mostly come from animal products, are known to increase cholesterol levels. Large quantities of these "bad" fats can be found in fatty meat, chicken skin, cream, butter, ghee, cheese and processed meats such as sausage, boerewors, polony and salami.









EAT FOOD HIGH IN FIBRE

Fibre-rich food can lower cholesterol levels, so switch to:

◆ bran cereals ◆ seed bread ◆ oats ◆ barley ◆ fruit ◆ vegetables

legumes, such as chickpeas, kidney beans, lentils and baked beans

EAT HOME-COOKED MEALS MORE OFTEN

Often, takeaway meals and convenience food are high in unhealthy saturated fats and trans fats. Frequent consumption is known to contribute to weight gain and increase the risk of developing heart disease and Type 2 diabetes. Food to avoid includes pastry, pies, burgers, crumbed chicken and fish, deep-fried food, doughnuts, vetkoek and French fries.

INCLUDE EGGS AS PART OF YOUR HEART-HEALTH DIET

Unless otherwise advised by a health practitioner, five to seven eggs a week can be included as part of a balanced and varied hearthealth diet.

BE CAREFUL WITH YOUR SALT INTAKE

Take care to manage your blood pressure and cut back on your use of salt (sodium) even if your blood pressure is normal. Use little to no salt in cooking and be careful about how much is added to food at the table.

Disclaimer: The information in this brochure is not intended as a substitute for professional medical advice, diagnosis or treatment. Please visit your healthcare professional for advice specific to your individual requirements.



Stop making the same boring steamed veg and spruce up your greens with a few new flavours which will take everyday veg to a new

ALL RECIPES SERVE 4 (AS A SIDE)

PEANUT BROCCOLI

Blanch or sauté 1 large packet (400g) PnP Tasty Stem broccoli. Whisk together 3 Tbsp (45ml) peanut butter, 2 Tbsp (30ml) hot water, 1 Tbsp (15ml) soy sauce and 1 tsp (5ml) PnP chilli, garlic and ginger paste. Drizzle sauce over broccoli and scatter with giant salted peanuts.

CURRIED SWEET POTATO MASH

Peel and cube 800g orange sweet potatoes. Boil for 12-15 minutes

until soft but not falling apart. Drain.

Heat 3 Tbsp (45ml) olive oil, 1 tsp (5ml) each garam masala and mild curry powder, and 1/2 tsp (3ml) ground cumin until fragrant. Add spice mixture to sweet potatoes and mash. adding a glug of milk if needed Season and serve hot

BABY MARROW WITH MUHAMMARA SAUCE

Slice 1 packet (400g) baby marrows (about 2cm thick). Heat 2 Tbsp (30ml) olive oil in a pan over high heat and fry baby marrow until tender and browned Remove and set aside. Fry 1 chopped onion and 2 chopped red peppers in the same pan until soft



and caramelised, about 10 minutes. Add 2 cloves chopped garlic, 1 tsp (5ml) smoked paprika. 1/2 tsp (3ml) chilli flakes (optional), 2 Tbsp (30ml) balsamic vinegar

and a pinch of sugar. Simmer for 3-5 minutes Season Remove from heat and toss through a handful roasted cashews. Serve baby marrows on sauce.

TRY THESE

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PnP Giant Roasted & Salted Peanuts (200g)



PnP Orange Fleshed Sweet Potato (1.5kg)



PnP Red Peppers



PnP Salt and Sugarfree Peanut Butter



PnP Baby



PnP Live Well Raw Cashews (100a)

For more information on nutrition and your health, contact the Pick n Pay dietitian on 0860 30 30 30 or via healthhotline@pnp.co.za. Visit www.adsa.org.za for the contact details of a registered dietitian in your area.



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