CREATING HEALTHIER TOMORROWS

Celebrate Spring with this Fresh Recipe:

Strawberry Chicken Salad

Dressing:

- 1 tablespoon sugar
- 2 tablespoons red wine vinegar
- 1 tablespoon water
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 2 tablespoons extra-virgin olive oil

<u>Salad:</u>

- 4 cups torn romaine lettuce
- 4 cups arugula
 - 2 cups quartered strawberries
- 1/3 cup vertically sliced red onion
- 12 ounces skinless, boneless rotisserie chicken breast, sliced or 12 ounces baked chicken
- 2 tablespoons unsalted cashews, halved
- 1/2 cup (2 ounces) crumbled blue cheese

Simple Directions:

- 1. To prepare dressing, combine first 5 ingredients in a small bowl. Gradually drizzle in oil, stirring constantly with a whisk.
- To prepare salad, combine romaine and next 4 ingredients (through chicken) in a bowl; toss gently. Place about 2 cups chicken mixture on each of 4 plates. Top each serving with 1 1/2 teaspoons cashews and 2 tablespoons cheese. Drizzle about 4 teaspoons dressing over each serving.

There is a savings for everyone. Share the news with friends, family, coworkers and neighbors. Finding time for a healthier you is a gift everyone deserves.

STILLAGUAMISH

ATHLETIC CLUB

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www.sacfitlife.com

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SUMMER READY

We want you feeling your best for Summer in the Pacific Northwest.

This month we are SLASHING our

Enroll at Stillaguamish Athletic Club

If you are a corporate, we will SLASH

your already discounted initial fees and

first month dues in HALF!

and we will slash your initial enrollment

prices in half.

fees in HALF!

SOME ARE NOT



Saturday, May 24th: 8am Yoga

Sunday, May 25th: Regular hours

Monday, May 26th: Closed



- Nutritional Information Serves 4
- Calories 333
- Fat 16.4 g
- Satfat 4.9 g
- Monofat 8.3 g
- Polyfat 2.1 g
- Protein 32 g
- Carbohydrate 14.8 g
- Fiber 3.5 g
- Cholesterol 83 mg
- Iron 2.5 mg
- Sodium 347 mg
 - Calcium 156 m



Training with a friend and being accountable is one of the best

levels can handle! So get your friends and family stretched out for this amazing color blast event where you'll get blasted with color while you run. Color Vibe is here, and you're about to get tagged!

Everyday is a second chance

JOIN OUR TEAM! TEAM NAME: The SAC DISCOUNT CODE: T65V24 PASSWORD: RUNFORYOURLIFE



MAY NEWSLEITER

VEGETABLES-THE MOTHER OF ALL FOODS

Sunday May 10th means Mothers Day is fast approaching. Mother's Day is a modern celebration honoring one's own mother, as well as motherhood, maternal bonds, and the influence of mothers in society. Stillaguamish Athletic Club salutes and honors mothers.

There are a few things most Mothers strive to achieve for their families. One of those being vegetables. Yes, vegetables. At most every dinner table one can hear a child's whine of "I don't like this because it's green", or "how many bites do I have to eat"?. And, lets be honest here, even many adults complain about eating their veggies! The truth is, vegetables are the most nutrient rich food we can add into our daily food intake giving us needed essentials like folic acid, Vitamin A, C, E and lots of fiber.

Here are some handy tips for getting more vegetables added to your meals and snacks:

I-Add the ones you and your family DO enjoy. If zucchini seems to be everyone's favorite see how many dishes you can add this too. Make stir-fry with zucchini, add it to an omelet, grill some up on the barbeque. Don't shy away from adding vegetables (or just your favorite vegetable) into every meal possible.

2-Cook up some vegetables and add them to a can of soup your family often enjoys. Yes, most canned soups contain some vegetable. Find a can (preferably lower in sodium) and toss in fresh vegetables you have cooked. These vegetables will be partially masked by your favorite soup flavor while you are spooning down vitamin packed bites.

3-Most kids love spaghetti. Try chopping up various veggies as small as possible. Add these to your marina sauce while cooking. A little hidden vegetable never hurt anyone.

4-On a hot day throw in a variety of fruits, ice and almond milk into a blender to make a delicious fruit smoothie. When no child is looking fill the remainder of the blender up with spinach. This vegetable will blend right in with all of your child's favorite fruits.

5-Everything tastes better when it looks more fun. Try cutting vegetables up into large pieces and making a fun kabob for the grill. Add marina sauce to a zucchini cut in half and make 'zucchini boats'. Or, cut into "sticks" a variety of veggies like peppers, carrots and celery. Serve with various nut butters or dipping sauces to make it exciting.

6-Allow the family to grocery shop with you and pick out a vegetable you have never cooked with. Decide on a new recipe together and have fun in the kitchen. You wont know that you don't like it until you try.

Make vegetables a part of every meal. Do not reward eating vegetables with a treat. This will make the reward the incentive instead of the enjoyable part being the vegetable itself. Make healthy choices a part of every meal.

Lastly, listen to your mother and "eat your vegetables"!!!



ON THE CALENDAR

Second Week Specials

Tuesday, May 12th:

Buy one orange Gatorade and get one FREE

Wednesday, May 13th:

Bring a guest for free

Thursday, May 14th:

Free Childcare (up to 2 children 1 hour max)

Friday, May 14th:

Bring one free guest to community swim



Mark your calendars for our next Family Fun Night.

> Friday, June 12th "Schools Out Party"

FREE Racquetball Clinic

Become a better player, or just learn how to be a player.

Wednesday, May 13th 6-7pm

Like us on Facebook Like & tag us on Instagram #clubstilly #stillaguamishathleticclub