# 19-Day Healthy Eating Challenge!



# **About this Guide**

# 19-Day Healthy Eating Challenge!

This guide offers practical examples of how to enjoy nutritious meals around campus. Whether you complete all 19 days, or just a few to start, we hope this makes it easier for you to discover healthy meal choices at SDSU!

Curated by SDSU Dining's Registered Dietitian, the information in this guide is designed to assist the SDSU community in making informed and health-conscious choices that align with their wellness goals while enjoying meals on-campus.

There are many opportunities to build healthy, balanced meals with a wide variety of on-campus options available to you—including freshly prepared food, grab-n-go items and ingredients that you can purchase and prepare on your own. These recommendations are just some examples of how to build a complete and nutritious plate for yourself.

For more information about our food locations, menus and options, please visit eatatsdsu.com.



# **SDSU Dining's Registered Dietitian**



# **Amanda Nazario**

Our registered dietitian is here for you!

### Mission:

Helping the campus community manage food allergies and special diets, so that everyone can enjoy delicious meals through SDSU Dining while staying healthy.

Promote balanced eating habits on-campus.

Support collaborative dietary conversations between SDSU Dining and the campus.



# **Book a meeting with Amanda today!**

Email: aashbynazario@sdsu.edu

Scan the QR Code to Book Online!

# **Dietary Preferences Key**

Use this key as a reference when reviewing your available dining options.



**DF** | Dairy-Free • **GF** | Gluten-Friendly

V | Vegan • VEG | Vegetarian



# 19-Day Healthy Eating Challenge!

# Day 1

### **Breakfast**

BROKEN YOLK2

Wellness Wrap VEG

### Lunch

AZTEC MARKETS<sup>†1</sup>

Butter Chicken Micro Meal GF + Side Salad GF, DF, V

### Snack

SHAKE SMART<sup>+2</sup>

Strawberry Fields Smoothie GF, DF, V

### **Dinner**

UNIVERSITY TOWERS KITCHEN (UTK)1

Stir Fry Bowl with Whole Grain Medley, Chicken, Cabbage, Onions, Broccoli, Celery, Thai Chili Sauce DF

# Day 2

### **Breakfast**

STARBUCKS<sup>†3</sup>

Oatmeal GF, DF, V + Egg White & Roasted Red Pepper Bites GF, VEG

### Lunch

SUSHI ONE N HALF<sup>2</sup>

Small Bowl with Brown Rice & Greens, Salmon, Tuna, Ponzu Sauce, Spicy Mayo, Edamame, Seaweed Salad, Ginger, Sesame Seeds, Seaweed Flakes DF

### Snack

AZTEC MARKETS<sup>+1</sup>

Turkey Snack Pack

### Dinner

UNIVERSITY TOWERS KITCHEN (UTK)1

Grilled Chicken Sandwich on Ciabatta, Lettuce, Tomato, Grilled Onions, Pickles, BBQ Sauce DF

# Day 3

### **Breakfast**

UNIVERSITY TOWERS KITCHEN (UTK)1

Egg Whites, Turkey Sausage, Roasted Vegetables, & Cheese on a Bagel

### Lunch

HALAL SHACK<sup>2</sup>

Rice Bowl with Chicken, Chickpea Korma, Lettuce, Spinach, Kale & Quinoa, Salata, Avocado, Hummus, Corn, Parsley, Sumac, Chutney Sauce GF, DF

### Snack

SHAKE SMART<sup>+2</sup>

Almond Butter Toast (DF, V)

### Dinner

RUBIO'S2

Wild Mahi Mahi Mango Tacos

# Day 4

### **Breakfast**

SHAKE SMART<sup>†2</sup>

Greek Yogurt Bowl with Strawberry, Almonds, Granola, Cinnamon VEG

### Lunch

PANDA EXPRESS<sup>2</sup>

A Plate with ½ Super Greens & ½ White Rice, Broccoli Beef, & Mushroom Chicken DF

### Snack

AZTEC MARKETS<sup>+1</sup>

Fresh Pineapple Cup GF, DF, V

### Dinner

UNIVERSITY TOWERS KITCHEN (UTK)1

Aztec Bowl with Black Beans, Pollo Asado, Whole Grain Medley, Pickled Red Onions, Lettuce, Roasted Corn, Diced Tomatoes, Guacamole, Chimichurri GF, DF



<sup>&</sup>lt;sup>†</sup> Indicates Multiple Locations

<sup>&</sup>lt;sup>1</sup> SDSU Dining Owned-and-Operated Unit

<sup>&</sup>lt;sup>2</sup> Third-Party Owned-and-Operated Unit

<sup>&</sup>lt;sup>3</sup> Third-Party Licensed Unit

# Day 5

### **Breakfast**

AZTEC TERRACE GRILL<sup>1</sup>

Avocado Toast DF, VEG

### Lunch

AZTEC MARKETS<sup>+1</sup>

Teriyaki Chicken Micro Meal DF + Mango Cup GF, DF, V

### Snack

STARBUCKS†3

Berry Trio Parfait GF, VEG

### **Dinner**

**EUREKA**<sup>2</sup>

Roasted Veggie Tacos GF, DF, V

# Day 6

### **Breakfast**

BCB<sup>†2</sup>

Oatmeal Bowl GF, DF, V & Tropical Madness Smoothie + Whey GF, VEG

### Lunch

AZTEC MARKETS<sup>+1</sup>

Miso Tofu Micro Meal DF, V + Side Salad GF, DF, V

### Snack

AZTEC MARKETS<sup>+1</sup>

Chomps Beef Stick GF, DF

### Dinner

WHICH WICH2

Regular Sandwich on Wheat with Roast Beef, Provolone, Lettuce, Pickles, Tomato, Cucumber, Caramelized Onions, Avocado, Mustard

# Day 7

### **Breakfast**

BCB<sup>†2</sup>

**BCB Fit Sandwich DF** 

### Lunch

OGGI'S2

Homemade Dough with Pizza Sauce, Ricotta, Basil, Bell Peppers, Roasted Garlic, Mushrooms, Red Onions, Grilled Chicken

### **Snack**

BROKEN YOLK<sup>2</sup>

Berry Yogurt Parfait GF, VEG

### Dinner

RUBIO'S2

California Bowl GF, VEG

# Day 8 (All Vegetarian Meals)

### **Breakfast**

BROKEN YOLK2

Greek Omelet GF, VEG

### Lunch

AZTEC MARKETS<sup>+1</sup>

Spiced Tomato Falafel Micro Meal GF, DF, V

### Snack

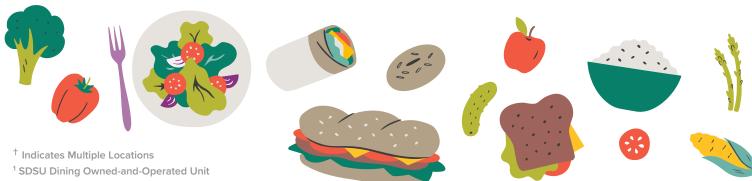
SHAKE SMART<sup>+2</sup>

Greens to Go GF, DF, V

### **Dinner**

UNIVERSITY TOWERS KITCHEN (UTK)1

Black Bean Burger on Sourdough with Lettuce, Tomato, Grilled Onions, Pickles, BBQ Sauce DF, VEG



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# Day 9 (All Vegan Meals)

### **Breakfast**

UNIVERSITY TOWERS KITCHEN (UTK)1

Vegan Breakfast Bowl GF, DF, V

### Lunch

OGGI'S<sup>2</sup>

Homemade Dough, Pizza Sauce, Vegan Mozzarella Cheese, Basil, Bell Peppers, Red Onions, Mushrooms, Black Olives, Roasted Garlic, Balsamic Glaze DF, V

### **Snack**

**EVERBOWL**<sup>2</sup>

Pitaya Paradise Smoothie (16oz/20oz) GF, DF, V

### Dinner

AZTEC MARKETS<sup>+1</sup>

Power House Salad GF, DF, V

# **Day 10**

### **Breakfast**

PLANT POWER<sup>2</sup>

Sausage, Egg, & Cheese Muffin DF, V

### Lunch

HABIT BURGER<sup>2</sup>

Grilled Chicken Sandwich + Side Salad DF, V

### Snack

AZTEC MARKETS<sup>†1</sup>

Cheese, Cracker, & Grape Snack Pack VEG

### Dinner

RUBIO'S2

Cilantro Lime Quinoa Bowl + Chicken GF, DF

# **Day 11**

### **Breakfast**

BCB<sup>†2</sup>

Egg & Cheese Bagel Sandwich + Turkey Bacon

### Lunch

PLANT POWER<sup>2</sup>

Chicken Nuggets & Side Caesar Salad DF, V

### **Snack**

STARBUCKS†3

Cheese Trio Protein Box VEG

### Dinner

RUBIO'S2

Atlantic Salmon Tacos GF

# **Day 12**

### **Breakfast**

BCB<sup>†2</sup>

Breakfast on the Run GF, VEG

### Lunch

OLIVE OIL<sup>2</sup>

Turkey Delight Sandwich

### Snack

SHAKE SMART<sup>†2</sup>

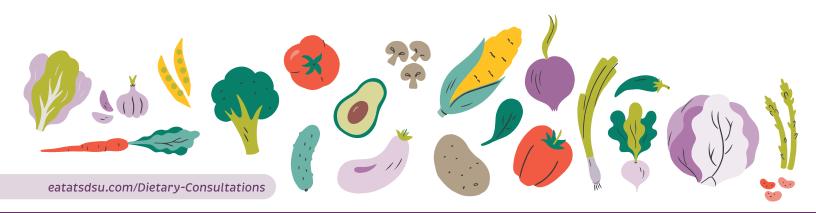
Veggie Delight DF, V

### Dinner

AZTEC MARKETS<sup>†1</sup>

Thai Tofu Wrap DF, V + Side Salad GF, DF, V

<sup>&</sup>lt;sup>3</sup> Third-Party Licensed Unit



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# **Day 13**

### **Breakfast**

AZTEC TERRACE GRILL<sup>1</sup>

Matcha Overnight Oats GF, DF, V

### Lunch

SUBWAY<sup>2</sup>

Footlong Sandwich on Wheat with Turkey, Provolone, Lettuce, Bell Pepper, Tomato, Onion, Pickles, Banana Peppers, Mustard

### Snack

AZTEC MARKETS<sup>+1</sup>

Tuna Snack Pack

### Dinner

UNIVERSITY TOWERS KITCHEN (UTK)1

Pasta Bowl with Marinara, Chicken, Broccoli, Zucchini, Onions DF

# Day 14 (All Vegetarian Meals)

### **Breakfast**

SHAKE SMART<sup>+2</sup>

Craft Your Cup with Greek Yogurt & Bananas GF, VEG

### Lunch

HABIT BURGER<sup>2</sup>

Veggie Burger DF, V + Side Salad DF, V

### Snack

AZTEC MARKETS<sup>+1</sup>

Vanilla Parfait DF, VEG

### Dinner

SUSHI ONE N HALF<sup>2</sup>

Regular Bowl with Quinoa, Chickpeas, Tofu, Yuzu Pepper Sauce, Edamame, Cilantro, Pineapple, Ginger, Garlic, Seaweed Salad, Green Onions GF, DF, V

# **Day 15**

### **Breakfast**

AZTEC TERRACE GRILL<sup>1</sup>

Veggie Egg White Frittata GF, VEG

### Lunch

OLIVE OIL<sup>2</sup>

Tuna Sandwich

### **Snack**

SHAKE SMART<sup>+2</sup>

Mea Aloha GF, DF, V

### Dinner

RUBIO'S2

Salsa Verde Shrimp Tacos

# **Day 16**

### **Breakfast**

STARBUCKS<sup>†3</sup>

Egg, Pesto, & Mozzarella Sandwich VEG

### Lunch

HABIT BURGER<sup>2</sup>

BBQ Chicken Salad GF, DF

### Snack

**EVERBOWL**<sup>2</sup>

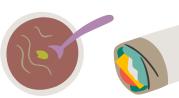
Evergreen Smoothie (16oz/20oz) GF, DF, V

### Dinner

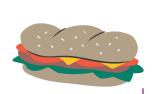
RUBIO'S2

Mango Avocado Salad + Shrimp GF, DF











View our Dining Locations Map on the Last Page.

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# **Day 17**

### **Breakfast**

PLANT POWER<sup>2</sup>

Bacon, Egg, & Cheese Muffin DF, V

### Lunch

AZTEC TERRACE GRILL<sup>1</sup>

Caprese Ciabatta VEG

### Snack

AZTEC MARKETS<sup>†1</sup>

Fresh Watermelon Cup GF, DF, V

### Dinner

UNIVERSITY TOWERS KITCHEN (UTK)1

Southwestern Salad + Chicken GF

# Day 18 (All Vegetarian Meals)

### **Breakfast**

SHAKE SMART<sup>+2</sup>

PB Toast DF, V + Green Tea Matcha GF, DF, V

### Lunch

AZTEC MARKETS<sup>+1</sup>

Grilled Vegetable Hummus Wrap DF, V

### Snack

AZTEC MARKETS<sup>+1</sup>

Roasted Edamame GF, DF, V

### **Dinner**

UNIVERSITY TOWERS KITCHEN (UTK)1

Roasted Vegetable Ciabatta Sandwich VEG

# **Day 19**

### **Breakfast**

THE GARDEN RESTAURANT<sup>1</sup>

BYO Omelet: Egg, Spinach, Cheddar Cheese, Mushrooms, Onion **GF**, **VEG** 

### Lunch

JAMAL'S CHICKEN<sup>3</sup>

**Buffalo Chicken Salad** 

### Snack

AZTEC MARKETS<sup>+1</sup>

Baerbells Protein Bar VEG

### **Dinner**

BABA'S PIZZA3

BYO Pizza: Gluten-free Dough, Pesto Sauce, Ricotta, Tomato, Onion, Bell Pepper, White Sauce Drizzle GF, VEG



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<sup>&</sup>lt;sup>3</sup> Third-Party Licensed Unit

# **SDSU Dining Nutritional Disclaimer**

At SDSU Dining, our team is committed to clearly identifying our menu items with respect to:

- their nutritional information
- relevant dietary considerations such as whether the items are gluten-friendly, vegan, vegetarian, etc.
- their ingredients which may cause allergic reactions

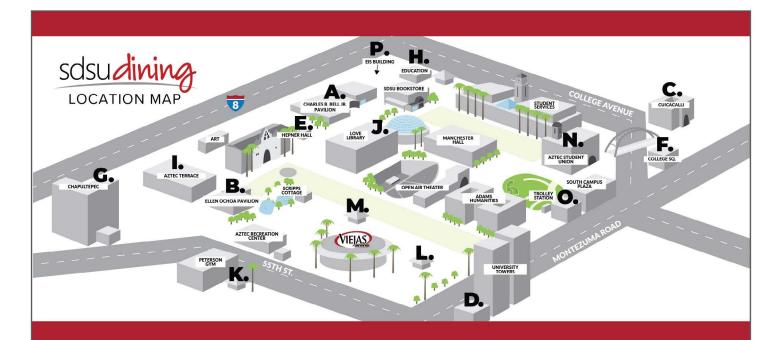
While SDSU Dining is committed to providing accurate nutritional information, because our recipes are prepared to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values provided are derived from standardized recipes and serving sizes, and some minor variance from the standard nutritional information provided is unavoidable. We will further do our best to accommodate special requests to prepare your meal just the way you like it. Any such modifications, however, will cause the nutritional value of your meal to vary from the nutritional values provided.

Our team undergoes regular training to ensure accurate labeling and proper food preparation methods aimed at minimizing cross-contact risks. Even with us employing such labelling and food preparation methods, however, some degree of cross-contact is unavoidable. Please note that our dining centers are not certified allergy-free or gluten-free, as some items served may contain allergens. Our self-operated units/kitchens (*UTK* — *University Towers Kitchen, The Garden Restaurant, Faculty-Staff Club, Aztec Markets, SDSU Catering, and Concessions*) strive to consistently offer some allergen-friendly options.

Menu items from our third-party dining partners may have different allergen management practices. SDSU Dining does not design the menus of any of our third-party dining partners and shares them with guests for informational purposes only. Consequently, Aztec Shops, Ltd. and SDSU Dining accept no liability for menu items from our third-party dining partners, cannot independently validate any nutritional information provided by our third-party dining partners, and cannot guarantee that any menu items prepared by our third-party dining partners are free from allergens or safe from cross-contact. Guests should contact each third-party venue directly with any relevant nutritional and allergen-related questions.

For additional questions about building a personal meal program focused on specific dietary needs and preferences, we strongly recommend scheduling a meeting with our registered dietitian, Amanda Nazario (aashbynazario@sdsu.edu) using this LINK.





\* Indicates NOT a Meal Plan Participant.

### A. CHARLES B. BELL JR. PAVILION





BABAS









### C. CUICACALLI





### D. UNIVERSITY TOWERS





### E. HEPNER HALL



Faculty-Staff Club\*

### F. COLLEGE AVENUE









### G. CHAPULTEPEC





### H. EDUCATION





### I. AZTEC SHOPS TERRACE







## J. LOVE LIBRARY



### K. PETERSON GYM/ARC





### L. GATEWAY CENTER



### M. MUSIC



### N. AZTEC STUDENT UNION









### O. SOUTH CAMPUS PLAZA









# P. EIS BUILDING





