How to Build a **Cancer-Fighting Salad**

Men: 500 calories per meal • Women: 400 calories per meal

Enter Calories of Selected Foods

Pick and choose items on this list that add up to your target calorie range.

Spinach/Romaine Lettuce Calories: 14 High in folate

- · Can curb risk of breast, pancreatic and colorectal cancers

Tomatoes Calories: 16

- Brighten your salad
- Contain lycopene, an antioxidant that fights prostate and colorectal cancers

Broccoli/Cauliflower Calories: 12

- Adds crunch
- High in fiber, vitamin C and beta carotene
- Helps fight stomach, mouth, larynx and esophageal cancers

Chicken Breast (no skin) Calories: 141

· A healthier option than red meat, which may increase cancer risks

Beans Calories: 110

- Pack in more lean protein
- May reduce risk of breast and colorectal cancers
- Try black, garbanzo and soy beans (edamame)

Grapes Calories: 55

- Offer a sweet bite
- May reduce risk of breast and colorectal cancers
- Red grapes boast even more cancer-fighting power

Almonds (raw) Calories: 82

- Add extra texture and crunch
- High in fiber
- May help prevent colorectal cancer

Cheese Calories: 50

Feta and goat cheeses are good low-calorie choices

Vinaigrette Calories: 138

Olive oil is a good source of healthy fats.

Recipe: Combine 2 tsp. balsamic vinegar, 1 tbsp. olive oil, ¾ tsp., Dijon mustard, ¼ tsp. honey.

Serving size:



























Serving size: 1/8 cup

Serving size: 2 tablespoons



- MD Anderson

Total Calories

