# 19-Day Healthy Eating Challenge!

## sdsudining

Spring 2025 • Curated by SDSU Dining's Registered Dietitian: Amanda Nazario

### **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.

sdsudining



## **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 YOLK<sup>2</sup> 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)<sup>1</sup>

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)<sup>1</sup>

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

## Day 3

#### Breakfast

UNIVERSITY TOWERS KITCHEN (UTK)<sup>1</sup> 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'S*<sup>2</sup> 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)<sup>1</sup>

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

<sup>†</sup> Indicates Multiple Locations

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

<sup>2</sup> Third-Party Owned-and-Operated 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<sup>+3</sup> 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 WICH<sup>2</sup>

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

## Dav 7

**Breakfast** BCB<sup>+2</sup> BCB Fit Sandwich DF

#### Lunch

OGGI'S<sup>2</sup>

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'S<sup>2</sup> California Bowl GF, VEG

## **Day 8** (All Vegetarian Meals)

**Breakfast BROKEN YOLK<sup>2</sup>** 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** 



## Day 9 (All Vegan Meals)

Breakfast UNIVERSITY TOWERS KITCHEN (UTK)<sup>1</sup> 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'S*<sup>2</sup> 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<sup>†3</sup> Cheese Trio Protein Box VEG

**Dinner** *RUBIO'S*<sup>2</sup> 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> Indicates Multiple Locations

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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)<sup>1</sup> 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'S*<sup>2</sup> 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'S*<sup>2</sup> Mango Avocado Salad + Shrimp GF, DF

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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)<sup>1</sup> 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)<sup>1</sup> 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 PIZZA<sup>3</sup> BYO Pizza: Gluten-free Dough, Pesto Sauce, Ricotta, Tomato, Onion, Bell Pepper, White Sauce Drizzle **GF**, **VEG** 



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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.



