

Week 3 | October 1, 2023

#### Week 3!

You've done a great job the first two weeks of this challenge! We've really enjoyed reading the feedback you've shared through your check-in's so far. If you happen to capture any of your weekly challenges in action, we'd love to see your pictures or videos. Share with us by sending to info@livehealthyiowa.org.

By this point, you're into the routine, but just a friendly reminder to submit your check-in form this week to be in the drawing for super awesome prizes including waterpark passes, gift cards, and MORE!

Have a great week!
The Live Healthy Iowa team

**WEEK 3 Check-In Form** 

P.S. - It's not too late to join the challenge! Share this link with others who might like to take part! https://forms.gle/NNhkNRTpVgjjaxCNA

#### **Questions?**

888.777.8881 | info@livehealthyiowa.org

## Important challenge dates...

Sep 18 - Week 1 begins

Sep 24 - Week 2 begins

Oct 1 - Week 3 begins

Oct 8 - Week 4 begins

# **Family Activity**

Schedule in 30-60 minutes this week to get moving as a family. Choose one or both activity options, let loose, and ENJOY!

#### **Scavenger Hunt**

Here are some ideas of items to look for while on a scavenger hunt. Feel free to do this inside, outside, or both! You can do it together finding the item as a group or make it a race to see who can find it first. Feel free to add to the list with items that work best for your household.

Leaves - Cup - Shovel - Bike - Ball - Pillow - Toilet Paper - Hand Towel - Blue Toy - Leaf - Key - Picture - Toy with Wheels - Stuffed Animal - shiny item -

## **Alphabet Fitness**



\*Spell your name out by completing the workout listed at each letter of your name\*

Differentiation - alter the speed/weight or intensity to increase/decrease difficulty

A – 30 Squats	J – 30 Lunges	S – 25 PRESS UPS
B – 50 Step ups	K – 15 leg raisers	T – 40 STEP UPS
C – 50 Sit Ups	L — 40 Seconds Side Plank	U – 20 leg raisers
D – 1 minute wall sit	M – 30 Burpess	V – 30 Lunges
E – 40 seconds Plank	N – 6 minute Spin bike	W - 1 minute wall sit
F – 1 minute boxing	O – 50 Sit ups	X – 5 minutes on Spin Bike
G – 20 Crunches	P - 50 Squats	Y – 2 minutes mountain
H – 3 minutes on Spin Bike	Q – 20 Bicycle Crunches	climbers
- 10 Press UPs	R – 30 Crunches	Z – 30 Burpees

### **BONUS Activity**

Please consider getting your family, friends and neighbors involved in the **Annual Healthiest State Walk** on **Wednesday, October 4**. It will be a great opportunity to get moving and support efforts to make lowa the healthiest state in the nation!

# **Family Mealtime**

Spend time with your family in the kitchen and create yummy food together!



#### **Iowa's Beef Industry**

The Iowa Beef Industry Council is dedicated to expanding consumer demand for beef, strengthening beef's position in the global marketplace and improving producer profitability.

## **Beefs Top 10**

Beef has the taste you crave while providing an excellent source of high-quality protein and containing 9 other essential nutrients.

On average, a 3-ounce serving of cooked beef gives your body more than 10 percent of these 10 essential nutrients in only 175 calories.

- Protein
- Iron
- Zinc
- Selenium
- Vitamin B6
- Niacin B3
- Riboflavin
- Vitamin B12
- Choline
- Phosphorus

#### **Check out more details**

### Lazy Beef Lasagna

## **Ingredients:**

- 1-1/2 pounds Ground Beef (93% lean or leaner)
- 1 tablespoon minced garlic
- 1/2 teaspoon salt
- 1/4 to 1/2 teaspoon ground nutmeg
- 1/4 teaspoon pepper
- 1 jar (26 ounces) prepared pasta or marinara sauce
- 1-1/2 cups water
- 1 package (20 to 25 ounces) refrigerated or frozen cheese ravioli
- 1 cup shredded Italian cheese blend



Photo credit: Iowa Beef Industry

#### **Instructions:**

Heat oven to 400°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef and garlic; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Remove from skillet with slotted spoon; pour off drippings and return beef to skillet. Stir in salt, nutmeg and pepper; mix well. Stir in pasta sauce and water; bring to a boil. Cook 1 to 2 minutes, stirring occasionally. Coat 13 x 9-inch glass baking dish with cooking spray. Layer half the ravioli, half the beef mixture and half the cheese. Repeat with remaining ravioli, beef mixture and cheese; cover with aluminum foil. Bake in 400°F oven 15 minutes (20 minutes if using frozen ravioli). Uncover; continue baking 15 to 20 minutes or until sauce is bubbly and pasta is tender. Let stand 5 minutes before serving.

## **Crazy Beef Quesadillas**

### **Ingredients:**

- 1 pound Ground Beef (93% lean or leaner)
- 1 jar (16 ounces) prepared salsa with black beans and corn
- 1-1/2 cups shredded reduced-fat Mexican cheese blend
- 1/4 cup chopped fresh cilantro
- 4 large flour tortillas (10-inch diameter)
- Chopped fresh cilantro (optional)



Photo credit: Iowa Beef Industry

#### **Instructions:**

Heat oven to 350°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings, as necessary. Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness. Reserve 1/2 cup salsa. Add remaining salsa, cheese and 1/4 cup cilantro to beef; mix well. Spoon 1/4 of beef mixture onto half of each tortilla. Fold tortillas in half to close. Place on baking sheet. Cook's Tip: Prepared thick-and-chunky salsa may be substituted for the black bean and corn salsa. Bake in 350°F oven 10 to 11 minutes or until filling is heated through and edges of tortillas are lightly browned and crisp. Garnish with cilantro, as desired; serve with reserved salsa.

Find the recipe here.

## **Stay Connected**

Check out these helpful Beef resources!

**Beef Cuts Protein Benefits** 

## **Upcoming Opportunities**

Family Wellness Challenge | September 18-October 15 | **Register Today!**10 Week Wellness Challenge | January 8-March 15, 2024
Live Healthy Iowa 5K | April 13, 2024
Strut Your Pup Challenge | May 2024

## **Connect with us**

info@livehealthyiowa.org | 888.777.8881



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