

# **Vitamin A**

# We need vitamin A for:

- Good vision
- · Healthy skin
- Normal growth
- Preventing infection

**Foods High** 

# How do we get enough vitamin A?

- · Eat eggs or cheese or drink milk.
- Eat dark green vegetables or deep orange vegetables and fruits every day. These foods have beta-carotene which our body turns into vitamin A.

in Vitamin A	Serving Sizes			
Food	1-3 Years	4-5 Years	Women	
Sweet potato, cooked	2-3 tablespoons	⅓- ½ cup	½ cup	
Carrots, cooked	2-3 tablespoons	⅓- ½ cup	½ cup	
Spinach, cooked	2-3 tablespoons	⅓- ½ cup	½ cup	
Butternut squash, cooked	2-3 tablespoons	⅓ - ½ cup	½ cup	
Cantaloupe	½ cup	¾ cup	1 cup	
Collard greens or kale	2-3 tablespoons	⅓ - ½ cup	½ cup	
Mango or papaya	2-3 tablespoons	1/4	1/2	
Red peppers, cooked	2-3 tablespoons	⅓- ½ cup	½ cup	
Apricots	1	2	3	
Eggs	1	1	2-3	

Food	1-3 Years	4-5 Years	Women
Cheese	¾ ounce	1 ounce	1½ ounces
Milk, fortified	½ cup	¾ cup	1 cup
Pumpkin, cooked	2-3 tablespoons	⅓-½ cup	½ cup
Broccoli, cooked	2–3 tablespoons	⅓-½ cup	½ cup

Foods with the most vitamin A are at the top of the list.



#### What's So Great About Beta-Carotene?

- Our bodies turn beta-carotene into vitamin A.
- Beta-carotene helps prevent certain cancers and eye diseases and makes our immune system strong.

### **Great Food Combos**

- Omelette with spinach, red peppers, and cheese
- Carrots added to soups, stews, or sauces
- · Salads with spinach, carrots, and broccoli
- A smoothie made with milk or yogurt, ice, and mango or papaya

It is better to get vitamin A and beta-carotene from food than from vitamin pills.





#### **Ingredients:**

- 1 large pizza crust or 4 English muffins
- 1 cup tomato sauce
- 8 oz (2 cups) shredded mozzarella or cheddar cheese
- ½ cup sliced red bell pepper
- 1½ cups chopped broccoli
- 1½ cups shredded carrots

#### **Directions:**

- Using a spoon, spread the tomato sauce on the pizza crust (or English muffins).
- 2. Put cheese over the sauce and sprinkle with vegetables.
- 3. Put pizza crust (or English muffins) on a baking sheet and bake at 350° for 10 minutes. Serves 3-4.



## California Department of Public Health, California WIC program

This institution is an equal opportunity provider.



