

This guide was created by our Registered Dietitian as a quick, easy way to identify health-forward and nutrient-dense options at UofL Dining locations. With creativity and exploration, you can create many combinations to suit your personal preferences. This is only a guide and is not meant to serve as an all-inclusive list of balanced options on campus. If you need additional assistance, please contact the Registered Dietitian on our website to make an appointment or visit bit.ly/ULdietitian_booking

CONTACT

CALL at 502-403-8632

EMAIL at whited-ashly@aramark.com

VISIT louisville.edu/healthpromotion/elements-of-wellbeing/

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SUBWAY

6 IN. MULTIGRAIN

ROTISSERIE CHICKEN, VEGETABLES, AND YELLOW MUSTARD

CHICK-FIL-A

MARKET SALAD

GRILLED CHICKEN SANDWICH

FRUIT CUP

STARBUCKS

CHICKEN & HUMMUS BOX

CHICKPEA BITE BOX

SPINACH, FETA & EGG WHITE WRAP

TURKEY BACON, CHEDDAR & EGG WHITE SANDWICH

EINSTEIN BROS. BAGELS

TASTY TURKEY ON HONEY WHOLE WHEAT

AVOCADO VEG OUT

PODS

AMY'S BLACK BEAN BURRITO

FRUIT

GREEK YOGURT

FRUIT

JACK LINKS BEEF JERKY

FRUIT

ROASTED ALMONDS

ZEN SUSHI

CUSTOM POKE BOWL

1/2 SPICY MAYO, 1/2 RICE, SALMON, EDAMAME, CARROTS, PINEAPPLE, LETTUCE, SESAME SEEDS

SEAWEED SALAD

PANDA EXPRESS

MUSHROOM CHICKEN BOWL WITH SUPER GREENS

EGGPLANT TOFU BOWL WITH SUPER GREENS

WENDY'S

GRILLED CHICKEN SANDWICH

WITH GARDEN SALAD OR FRUIT

LARGE CHILI

APPLE PECAN SALAD

EIFFEL PIZZA

VEGETARIAN PIZZA

DIETITIAN'S TIPS

-LIGHT ON THE DRESSING -ADD MORE VEGGIES -FORGO THE CREAM CHEESE & SOUR CREAM

