

Vitamin E is an antioxidant that helps protect the body's cells against damage caused by substances called free radicals. Free radicals can harm cells, tissues and organs.

The body needs vitamin E to boost its immune system so that it can fight off invading bacteria and viruses.

It also plays a role in the formation of red blood cells and helps the body use vitamin K which is needed by the body for blood clotting and other important processes.

What foods provide vitamin E?

- Vegetable oils (wheat germ, sunflower and safflower oil)
- Nuts (peanuts, hazelnuts and almonds)
- Seeds (sunflower seeds)
- Green leafy vegetables (spinach and broccoli)
- Fortified breakfast cereals
- Greens (beet, collard, mustard, turnip)
- Sweet potatoes
- Avocado





How much do I need?

The best way to get the daily requirement of essential vitamins is to eat a wide variety of fruits, vegetables, fortified dairy foods, legumes (dried beans), lentils and whole grains.

Recommended Dietary Allowances (RDAs) for Vitamin E:

Men: 15 mg (22.4 IU) Women: 15 mg (22.4 IU)

Am I getting enough?

Most people get enough vitamin E from the foods they eat. Certain groups of people are more likely than others to have trouble getting enough vitamin E:

- People who have digestive disorders, such as celiac disease or Crohn's disease.
- People with liver disease.

References:

1. Vitamin E: MedlinePlus Medical Encyclopedia. (n.d.). Retrieved January 21, 2015, from https://www.nlm.nih.gov/medlineplus/ency/article/002406.htm



What happens if I do not get enough?

Vitamin E deficiency is very rare in healthy people.

- It is almost always linked to certain diseases where fat is not properly digested or absorbed. Examples include: Crohn's disease, cystic fibrosis and certain rare genetic diseases.
- Vitamin E deficiency can cause nerve and muscle damage that results in loss of feeling in the arms and legs, loss
 of body movement control, muscle weakness and vision problems. Another sign of deficiency is a weakened
 immune system.

Did you know?

Eating a handful of almonds (1 oz. or about 23 almond nuts) is a great way to get the vitamin E your body needs to stay healthy.

Spinach Pasta with Veggies and Parmesan

Ingredients:

- ½ lb. spinach pasta twists
- 1 ½ tbsp. extra virgin olive oil
- 6 garlic cloves, thinly sliced
- ½ tsp. basil, dried

- + 1 broccoli, bunch, cut into florets
- + 1 cup grape tomatoes, halved
- + ½ tsp. salt
- ½ cup parmesan cheese, shaved, low sodium

Directions:

- 1. Cook the pasta according to the package directions. Scoop out ½ cup of the pasta-cooking water and reserve.
- 2. Drain the pasta and return to the cooking pot to keep warm.
- 3. Meanwhile, in a large nonstick skillet over medium high heat, warm the oil.
- 4. Add the garlic and basil. Cook, stirring about 1 minute or until the garlic is just starting to turn golden.
- 5. Add the broccoli, cover and cook stirring several times for 5 minutes.
- 6. Add the grape tomatoes and cook, stirring once about 5 minutes longer or until the broccoli is crisp tender. If the mixture becomes dry, add up to 3 tbsp. water.
- 7. Add the vegetable mixture to the pasta and season with salt. Toss well, adding pasta water to moisten, if necessary.
- 8. Top with the shaved Parmesan before serving.



Nutrition Facts

Serving Size 1 1/2 cup (340g) Servings Per Container 5

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Amount Per Sei	ving		
Calories 240) Ca	lories fro	m Fat 80
		% [aily Value*
Total Fat 9g		14%	
Saturated		15%	
Trans Fat	0g		
Cholesterol 25mg 89			
Sodium 330mg			14%
Total Carbohydrate 30g 10%			
Dietary Fil		32%	
Sugars 5g			
Protein 14g			
Vitamin A 40	1% •	Vitamin	C 370%
Calcium 30% • Iron 15%			
*Percent Daily Va diet. Your daily v depending on yo	alues may	be higher o	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra	Less than Less than	20g 300mg	80g 25g 300mg 2,400mg 375g