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What is a good healthy breakfast cereal

We independently research, test, review, and recommend the best products. Healthcare professionals review articles for medical accuracy. Learn more about our process. If you buy something through our links, we may earn a commission. Cereal has been called the "breakfast of champions" for years, but some cereals can leave you hungry shortly after eating. Fill your bowl smartly by choosing whole grain cereals that are packed with fiber and protein and have no artificial flavors or added sugars. The Dietary Guidelines for Americans recommend that at least half of the grains you eat are whole grain fiber. Whole grain fiber provides sustained energy and also helps keep you fuller for longer. To maximize your fiber intake, look for cereals that include whole grains (think whole wheat flakes or oatmeal) and even options that include added oat bran or wheat bran. Another important factor is to consider the flavor of the cereal. If it's on the blander side, it will be helpful to pair it with other foods to maximize satisfaction, fullness, and energy. Registered Dietitian Chelsey Amer shares her favorite pairing: "To stay full all morning long, pair cereal with a significant protein source, like Greek yogurt or cottage cheese." To help you find the best cereal with a significant protein source, like Greek yogurt or cottage cheese." To help you find the best cereal with a significant protein source, like Greek yogurt or cottage cheese." cereals on the market, according to a dietitian. Pros No added sugar Certified Organic High in protein and fiber With no sugar, 8 grams of protein, and 6 grams of protein and fiber with no sugar, 8 grams of protein, and 6 grams of protein, and 6 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar, 8 grams of protein and fiber with no sugar with no s nutrients your body can more easily utilize compared to regular grains. Made with barley, lentils, soybeans, spelt, wheat, and millet, this non-GMO and organic cereal is a high-fiber, protein-packed option that will keep digestion on track and fill you up for hours. Because this cereal has no sugar, it has a blander taste. We recommend pairing it with fresh fruit, like sliced banana or berries, and a few spoonfuls of raisins or dried cherries to add sweetness. You can also add a scoop of flavored yogurt or your favorite granola to make sure it checks the flavor box. Serving size: 1/2 cup (57 grams) | Calories per serving: 190 | Fiber per serving: 6 grams | Sodium per serving: 200 milligrams | Protein per serving: 8 grams | Sugar per serving: 0 grams | Non-GMO: Yes | USDA Organic: Yes | Additives: No Pros High in protein and fiber non-GMO Project Verified Cons Contains 7 grams of added sugar Another great option for anyone looking to stay full after breakfast is Kashi GOLEAN original cereal. We are impressed that it packs in a whopping 12 grams of protein and 13 grams of fiber per serving, which will keep you feeling full all morning long. It's a lightly sweetened mix of crunchy fiber twigs, crispy soy protein grahams, and honey-toasted seven whole grains and sesame puffs. We also like that Kashi is involved in making changes to our food system. The hard red wheat used as the first ingredient in this cereal is sourced as a certified transitional crop, meaning it is grown on land that is transitioning to organic. Serving size: 1 1/4 cup (58 grams) | Calories per serving: 180 | Fiber per serving: 13 grams | Sodium per serving: 12 grams | Sodium per serving: 13 grams | Sodium per serving: 14 grams | Sodium per serving: 15 milligrams | Protein per serving: 15 milligrams | Protein per serving: 16 grams | Sodium per serving: 17 grams | Sodium per serving: 18 grams | Sodiu cereal is a healthy and convenient favorite, especially for a quick, hot breakfast on cold winter mornings. Fans of Quaker Instant Oatmeal love its perfect consistency and great flavor. The only ingredient is whole grain oats, with 4 grams of fiber and 5 grams of protein per serving. It's inexpensive, easy to make, and versatile, and, once opened, it stays fresh for longer than other cereal options. To boost the fiber and protein content and add some healthy fat, we recommend adding in your favorite nuts, peanut butter, or seeds. Other nutritious and delicious mix-ins include cinnamon, dried fruit, a sprinkle of salt, and a drizzle of maple syrup. Serving size: 1/2 cup dry (40 grams) | Calories per serving: 150 | Fiber per serving: 4 grams | Sodium per serving: 5 grams | Sodium per serving: 6 milligrams | Protein per serving: 7 milligrams | Protein per serving: 8 grams | Sodium per serving: 9 milligrams | Protein per serving: 9 milligrams | Protein per serving: 9 milligrams | Protein per serving: 1 gram | Non-GMO: Yes | USDA Organic: No | Additives: No Pros Contains omega-3s, high in fiber Inexpensive and available in bulk Organic If you are looking for a budget-friendly cereal packed with fiber and protein, try Nature's Path Organic Flax Plus Multibran Flakes. Made with whole wheat flour, flax seeds, oat bran and wheat bran, this cereal provides fiber, protein and 5 grams of protein and 5 grams of sugar. We suggest making it tastier by mixing in another cereal or granola and adding sliced banana. If you want a more flavorful option, Nature's Path also makes other Flax Plus varieties including Pumpkin Raison Crunch, Red Berry Crunch and Maple Pecan Crunch. Serving: 180 milligrams | Protein per serving: 5 grams | Sugar per serving: 5 grams | Non-GMO: Yes | USDA Organic: Yes | Additives: Yes - tocopherols Pros Simple ingredient list High in fiber and protein Certified Gluten Free Cons Lacks the classic cereal "crunch" If you have a gluten sensitivity or celiac disease, this Seven Sundays Wild & Free Blueberry Chia Buckwheat cereal is a great, certified gluten-free option. We love the simple ingredient list including gluten-free oats, buckwheat, blueberries and apples. This cereal also contains 8 grams of plant-based protein, 6 grams of filling fiber, and 15% of your daily value of iron. Try adding your milk of choice and fresh fruit for nutrient-dense breakfast bowl or use it as a topper to yogurt (choose Greek yogurt if you are looking for added protein). It can be eaten hot or cold, serving as a great base for overnight oats for a quick meal prep breakfast option on the go. To top it off, Seven Sundays is a certified B corporation, meaning they are committed to an improved social and environmental impact. Serving: 5 milligrams | Protein per serving: 8 grams | Sodium per serving: 8 g Pediatrics recommends limiting added sugar intake to 25 grams (about 6 teaspoons) or less per day for children over the age of two. When looking for a kid-friendly cereal, consider a whole grain organic cereal that is low in sugar with a simple ingredient list, such as Cascadian Farm Organic's Purely O's. Which only 1 gram of sugar and 4 grams of fiber, this is serves as a great kids snack served dry on the go or paired with milk for added protein, calcium and vitamin D. Try mixing it dried fruit, nuts and seeds to make a homemade trail mix or serve with milk and and fresh fruit to add natural sweetness, enhancing the flavor and nutritional value. Serving size: 1 1/2 cup (38 grams) | Calories per serving: 140 | Fiber per serving: 4 grams | Sodium per serving: 5 grams | Sodium per serving: 6 grams | Sodium per serving: 7 grams | Sodium per serving: 8 grams | Sodium per serving: 9 Expensive Granola can be a source of a lot of added sugar, so be sure to check the nutrition facts and ingredients including gluten free oats, raw virgin coconut oil, pumpkin seeds, quinoa flakes, puffed amaranth and lightly sweetened with coconut sugar. The warm cinnamon flavor in this granola pairs perfectly with plain yogurt and also serves well as a sweet snack on-the-go. Serving: 135 milligrams | Protein per serving: 3 grams | Sugar per serving: 6 grams | Non-GMO: Yes | USDA Organic: No | Additives: No If you're looking for a fiber and protein-packed cereal, try Food for Life Ezekiel 4:9 Organic Sprouted Grain Cereal (view at Amazon). If you're looking for a more flavorful option, try Purely Elizabeth Pumpkin Cinnamon Granola (view at Amazon). We reviewed several products and brands available at top online retailers and consulted with trusted peers in dietetics, including our team of Registered Dietitians, to come up with our best cereal list. We considered availability, price, nutrition, taste, and customer reviews. Nutritionally, we looked for whole grain products that contained some fiber and protein. Additionally, we looked for minimally processed options containing simple, whole ingredients with limited added sugar. We also considered USDA Organic and Non-GMO certifications. When choosing a cereal, check the label to look for whole grains among the first three ingredients, if not the first ingredient. Whole grain ingredients usually start with the words "whole wheat" or "whole grain." Aim for a product with no more than 5 to 10 grams or less for women and 30 grams or less for men. If your favorite cereal is higher in added sugar, consider mixing it half and half with a cereal that has little or no added sugar. Fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal, so look for at least 3 to 5 grams of both fiber and protein help to make a complete and filling meal and filling meal a complete and sweeten your cereal. Is cereal a healthy breakfast? Yes, depending on the type of cereal you choose. Cereals that contain whole grains with protein and have limited added sugar provide a nutrient dense breakfast, particularly when paired with fruit and healthy fats like seeds and nuts. Adding extra protein from milk or yogurt also helps to make a complete, nutritious and satisfying meal. Is organic cereal healthier than non-organic cereal? Organic does not necessarily equal healthy. For example, there are many organic cereals on the market that are high in added sugar and void of nutrient dense ingredients and many non-organic cereal? Organic does not necessarily equal healthy. foods prohibit ingredients like artificial preservatives, colors, or flavors. Additionally, they may reduce your exposure to synthetic pesticides and fertilizers used in some conventional farming. However, more research is needed to understand the long-term health effects of exposure to synthetic pesticides and other artificial ingredients. The goal is consume nutrient dense, high fiber, whole grains, whether they are organic of not. Organic foods tend to be more expensive, which may not be suitable for all budgets. Bottom line? Choose what works best for you and your family and focus on purchasing cereals with simple, whole ingredients. Is oatmeal healthier than cereal? Not necessarily. Oatmeal is a good source of whole grains, but some oatmeals are packed with added sugars and other additives (just like some cereals). Starting with plain oatmeal and adding fruit, nuts and healthy fat. Should I eat cereal with milk? Whether or not to eat cereal with milk is a personal preference. Depending on the type of milk you choose, milk can add additional protein and micronutrients. Dairy milk is naturally high in calcium and is usually fortified with vitamin D, while non-dairy milk does not usually contain these nutrients unless it is fortified. Is it healthy to eat cereal everyday? Yes, eating cereal everyday can be a part of a balanced diet. It's important to focus on the overall context of your diet and not a single food. Aim to incorporate whole grains, fruits, vegetables, lean proteins and healthy fats. The more variety of these foods you include, the more vitamins and minerals you will consume, so try and add some variety to your breakfast options. Is it healthy to eat cereal before bed. However, cereals with added sugars can disrupt sleep, so tune into your body and see what works best for you. Additionally, if you suffer from GERD (gastroesophageal reflux disease), it might be helpful to wrap up eating for the day two to three hours before lying down. A personal note on my recommendations written above. As a dietitian, I am cautious to recommendations written above. As a dietitian, I am cautious to recommendations written above. many great options on the market, such as the products above. In writing this article, I spent time looking at current clinical research on breakfast cereal. I also looked at multiple products and brands and consulted with trusted peers in dietetics. I believe the products above. In writing this article, I spent time looking at current clinical research on breakfast cereal. I also looked at multiple products and brands and consulted with trusted peers in dietetics. ingredients. I would recommend the above products to friends, family, and clients and have personally tried all of the products. You can currently find Cascadian Farm Organic Purely O's in my pantry. —Eliza Savage, MS, RD, CDN Thanks for your feedback! What are your concerns? Verywell Fit uses only high-quality sources, including peer-reviewed studies, to support the facts within our articles. Read our editorial process to learn more about how we fact-check and keep our content accurate, reliable, and trustworthy.