It's one of the three requirements for the It Pays to Be Well incentive program. Complete all three to be entered to win a \$100 gift card.

Want to Win \$100?

The final 2019 Walker Tracker Challenge runs September 9 – November 10!

Visit https://modotmshp.walkertracker.com/

for a team challenge.



to join your district, troop or central office



MoDOT & MSHP



Join the Virtual 5K! Register at modotmshp.walkertracker.com and run or walk a 5K on September 28. Complete at least 7,000 steps and be entered to win a gift card!

Want to join the 5K, but can't make it to the event?



Safety, like wearing your seat belt and using sunscreen Tests and vaccines you may need

Get more from your exam by making some notes about your health ahead of

• Concerns you have about your health

• Stress in your life, or signs of depression

· Drinking, smoking and drug use

time. Before your visit, write down:

- Your health history and your family's, especially if anything has changed since your last Any medicines you take, how much you take and how often (don't forget vitamins and over-the-counter drugs)
- Cauliflower-Lentil Tacos

This taco recipe uses nutritional powerhouses – antioxidant-packed cauliflower and iron-rich lentils - for a hearty filling.

Ingredients

1 cup green or brown lentils

1 jalapeno, seeded and minced

2 tablespoons olive oil

4 cloves garlic, minced

4 teaspoons chili powder

2 teaspoons ground cumin

1 teaspoon ground coriander

1/2 cup canned tomato sauce

1 head cauliflower, cored and broken into florets

2 medium yellow onions, diced (about 11/2 cups)

Pulse the cauliflower in a food processor until reduced to pieces the size of rice grains. Heat the olive oil in a large skillet over medium

heat. Add the onions and jalapenos and cook until the onion is translucent, 5 to 7 minutes.

Add the cauliflower, garlic, 2 teaspoons of the chili powder, 1 teaspoon of the cumin and

1/2 teaspoon of the coriander and cook for 4 minutes. Stir in the tomato sauce and cook until

the cauliflower is tender, another 3 minutes.

Add the cooked lentils to the cauliflower mixture. Add the remaining 2 teaspoons chili powder,

excess water and set aside.

Rinse the lentils and drain well. Combine the

lentils and 3 cups water in a small saucepan. Bring to a boil, then reduce the heat to low and

simmer until tender, about 30 minutes. Drain of

Directions

1 teaspoon cumin and 1/2 teaspoon coriander. Stir in the salt and pepper and cook for 3 1 1/2 teaspoons salt minutes more to blend the flavors. 1/2 teaspoon ground black pepper Scoop the taco filling into taco shells, add Your favorite taco shells and toppings your favorite toppings and enjoy!

Search as a Member Member

Do You Know How to Find a Doctor? Finding one online is fast and easy.

Simply register on anthem.com and your network and plan information will be automatically

2. Under Search as Member, enter your Username and Password or your Member

With Anthem's online Find a Doctor tool, it's simple to look for doctors who are part of your health plan's network. Whether you're checking to see if a family favorite is in the network or looking for

3. Using the drop-down boxes, you can select what type of doctor, specialty and the location you're looking for, and you can enter optional criteria to narrow your search.

- You can also use the Sydney app to search for doctors and hospitals from your phone.
- personalized and all in one place. To download the app:

4. Select Search.

someone new, it's a snap...

loaded. Then, follow these directions:

1. Go to anthem.com/findadoctor

- 1. On your Apple device, open
- App Store. On your Android device, open Play Store. Enter Sydney into the search

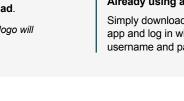
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username and password.







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