

## **Planning Your Meals**

The table below is an example of how to plan your meals and snacks.

Meal	Protein* (1 serving at every meal and snack)	Grains and Starchy Vegetables (1-2 servings per meal and/or 1 serving at a snack)	Fat (Up to 2 servings per meal, including preparation)	Non-Starchy Vegetables (3 or more servings per day)	Fruit (2 servings per day)
Breakfast					
Morning Snack					
Lunch					
Afternoon Snack					
Dinner					
TOTAL SERVINGS:	5	6	3	4	2
	Goal = 5	Goal = No more than 8	Goal = No more than 4	Goal = 3 or more	Goal = 2

## **Shopping List for Healthy Food Choices**

			Prote	ins							
(Meat: 3-4 oz per meal and 1-2oz per snack, Eggs: 1 whole plus 2 egg whites OR 3-4 oz egg whites, Dairy: Following serving size on food label, Protein											
Supplement: 1 serving containing 20-30 grams of protein, Beans: ½ cup cooked)											
	Low fat Dairy	☐ Extra lean g	<ul> <li>Extra lean ground turkey or beef</li> </ul>			☐ Eggs/egg whites					
	✓ Cottage cheese	(90% lean o	or more)			Beans/Legumes					
	✓ String cheese sticks		□ Fish	Fish			✓ Lentils				
	✓ Nonfat yogurt - Greek has more pro	otein	✓ Tuna p				✓ Black, kidney, white, garbanzo, nonfat				
	Lean red meat or pork		-	_			refried beans, hummus				
_	✓ Fillet, loin or Round	•	mahi mahi – fresh or frozen			✓ Edamame					
			☐ Tofu, tempeh			Protein supplement/powder					
_	a chicken of tarkey breast - skilless			C		_	rotem supplement, powder				
Grains and Starchy Vegetables											
(Bread: 1 slice, Pasta: ½ cup cooked, Rice: ½ cup cooked, Potatoes: ½ cup mashed or 1 small sweet or red potato, Tortillas: 1 small)											
	☐ Oats (regular or steel cut)		Whole whe	at tortilla	IS	☐ Sweet or red potatoes					
			Whole whe	Whole wheat pasta			□ Corn				
	Quinoa		■ Whole whe	☐ Whole wheat bread		□ Peas					
	☐ Bulgur		■ Whole whe	■ Whole wheat crackers			☐ Butternut squash				
	<u> </u>		□ Rye			Acorn squash					
			□ Buckwheat		☐ Pumpkin						
			□ Millet			☐ Spaghetti squash					
	Fat										
Serving = ¼ cup or 2 oz											
	Nuts – ¼ cup		☐ Olive oil — 2 tablespoons								
	Peanut or almond butter – 2 tablespoon		□ Olives− 5-10 olives			plives					
	Seeds (pumpkin, sunflower, sesame) – ½	4 cup		□ Chia		a seeds; ground flax seeds – 2 tablespoons					
	Avocado – ¼ per serving						non, mackerel, sardines – 3 oz				
	·		Non-starchy \	Vegeta	bles						
			Serving = 1-								
	Carrots		Green beans		Broccoli		☐ Spinach				
	Beets		Mushrooms		Asparagus		□ Kale				
	Radish		Cauliflower		Zucchini		Onion				
	Bell Peppers		Brussel Sprouts		Cabbage		☐ Cucumber				
	Tomatoes		Lettuce		Eggplant		□ Celery				
Fruit											
Serving = 1 cup cut or 1 medium whole fruit											
	□ Blueberries		□ Mango		☐ Orange						
	□ Raspberries		□ Pineapple		☐ Grapes						
	□ Strawberries		□ Apple	• •		□ Watermelon					
	☐ Banana (½)		☐ Cantaloupe			☐ Cherries					
			☐ Honeydew			Kiwi					
	·		Nectarines				Pears				