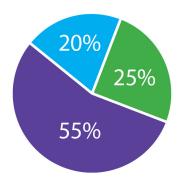
Prepared for MARILEO

Balanced Diet ► 1200 Calories





How to Eat?

Strive to eat a balance of lean proteins, healthy fats and low-glycemic, high fiber vegetables, fruits, grains and legumes at each meal versus reducing or eliminating fats or carbohydrates from your diet.

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General Guidelines

- Choose organic, seasonal and locally-grown foods whenever possible.
- Choose vegetables from a rainbow of colors.
- Complex Carbohydrates focus on whole foods that have been minimally processed.
- When choosing fruit, limit to 1-2 servings per day and focus on low-glycemic choices (like berries).
- Avoid trans fats, hydrogenated oils and fatty cuts of meat high in saturated fat.
- Animal protein guidelines select lean cuts of meat (loin vs. rib), organic poultry, wild-caught vs. farm-raised cold-water fish and seafood, wild game, and pasture eggs.
- Drink 8 glasses of water per day limit fluids to 4-8 oz during meals.
- Enjoy the process of eating! Always put your food on a plate, take time to savor each bite, chew your food thoroughly and avoid eating while watching television or working at your desk.
- Healthy snack guidelines: If you include snacks, be sure to lower your protein, fat, starch, and/or fruit servings during meals to account for the additional snack calories.
 - o If you have the snacking gene, you may benefit from dividing overall calories to include 3 meals and 1-2 daily snacks.



Diet Overview

Lean Protein 20%

Calories Per Day

Protein Servings/Day **Healthy Fat**

Calories Per Day

Fat Servings/Day **Complex Carbohydrates**

Calories Per Day

Starch Servings/Day

Fruit Servings/Day

Non-Starchy Vegetables

Eat as many servings as you want!
At least 5 servings per day

Snack Exchange

Snacks per day
See snack exchange sheet for more detail

Nutrient Breakdown

Serving Sizes (relatively based on the American Dietetic and Diabetes Association's guidelines)

Lean Protein: 5 Servings/Day

1 protein serving = about 7g of protein or 50kcal:

- Chicken
- Cold water fish (salmon, halibut, tuna, trout, etc.)
- Cottage cheese
- Eggs
- Greek-style yogurt
- Lean red meats (beef, lamb)

Pork

and more

- Wild game Turkey
- 1 oz cooked animal protein (poultry, meat and fish)
- 1 oz cheese or ¼ cup shredded cheese or 1 oz string cheese
- 1 egg or 2 egg whites
- 3 oz low-fat plain Greek-style yogurt
- 1/4 cup low-fat cottage cheese
- ½ cup low-fat (1%) milk
- 1 scoop protein powder that contains about 7g protein, 0-5g carbohydrate, and 0-3g fat

Healthy Fat: 6 Servings/Day

1 fat serving = about 5g of fat or 50kcal:

- Avocado
- Coconut milk
- Freshly ground flaxseed meal
- Olive oil Olives

Nut butters

- Raw nuts
- Seeds and more
- 6 almonds, cashews or mixed nuts, 4 pecans or walnuts, 1 Tbsp pine nuts
- 1½ tsp nut butters
- 1 Tbsp seeds
- 2 Tbsp avocado
- 1 tsp olive, canola, or flaxseed oil
- 5 large or 10 very small olives
- 2 Tbsp ground flaxseed meal
- 1 Tbsp regular dressing or 2 Tbsp light dressing (vinaigrette recommended)
- 1½ Tbsp coconut milk
- 2 Tbsp hummus

MUFAs (monounsaturated fatty acids) are healthy dietary fats found in avocados, olives, olive oil and nuts. If your report shows an "increased benefit" from MUFAs, you should focus on eating these foods for your fat choices.

PUFAs (polyunsaturated fatty acids) are fats that have proven to be beneficial, especially for heart and brain function. If your report shows an "increased benefit" from PUFAs, you should focus more on consuming omega-3 rich foods including cold-water fish like salmon and halibut, walnuts, and seeds like flax and hemp.



Nutrient Breakdown

Serving Sizes (relatively based on the American Dietetic and Diabetes Association's guidelines)



- Barley
- Beets
- Brown rice products Legumes
- Bulgur
- Cooked carrots
- Ginger root
- Jicama
- Millet
- Peas, split peas
- Quinoa
- Sweet potato, yams
- Squash ■ Steel cut oats
- Whole-wheat products

■ Turnips

- and more
- ½ cup cooked beans, lentils, grains, winter squash, or starchy and/or root vegetables (potatoes including: sweet potatoes and yam potatoes)
- 1 slice whole-wheat bread
- 1 small high fiber/low-carb tortilla
- 34 cup unsweetened, high fiber dry cereal
- ½ cup cooked oatmeal or ¼ cup cooked steel cut oats
- 1/3 cup cooked whole-wheat pasta, brown rice, couscous, quinoa, millet or barley
- 2-5 whole-wheat crackers
- 3 cups popped popcorn

Complex Carbohydrates / Fruit: 1-2 Servings/Day 1 fruit serving = about 15g of carbohydrate or 60kcal:

- Apples
- Apricots Banana
- Berries: black, blue, straw, elder, logan, rasp and goose
- Choose these most often
- Cherries
- All citrus Grapes
- Kiwi Melons
- Mango
- Nectarines Papaya
- Peaches Pineapple
- Plums ■ Watermelon
- and more

- 1 small piece fruit (apple, peach, orange)
- 2 Tbsp unsweetened dried fruit (in moderation)
- ½ large banana
- 34 cup blueberries or blackberries, 1 cup raspberries, 11/4 cups strawberries
- 1 cup cantaloupe, watermelon or honeydew melon

Non-Starchy Vegetables: At least 5 Servings/Day

1 non-starchy vegetable serving = $\frac{1}{2}$ cup cooked or 1 cup raw

- Broccoli Cauliflower Carrots
- Celerv Spinach

Kale

- Cabbage ■ Salad greens Cucumbers
- Tomatoes
- Peppers Asparagus
- Onions Zucchini
- and more

Snack Exchange

Snack Exchanges:

- Use protein, fat, starch, and fruit servings from the meal formulas to add a snack to your meal plan
- Example: 1 small sliced apple (1 fruit serving) with 1½ tsp almond or peanut butter (1 fat serving) Subtract 1 fruit serving and 1 fat serving from the meal formula for the next meal of the day

Sample: 1200-Calorie Balanced Diet Lunch Formula

- 2 protein servings
- 2 fat servings (becomes 1 fat serving for lunch)
- 2 starch servings
- 1 fruit serving (becomes 0 fruit servings for lunch)
- 2-3 vegetable servings

Healthy Snack Ideas:

- Baby carrots (FREE) and celery (FREE) with 2 Tbsp hummus (1 fat serving)
- Green lettuce leaf (FREE) rolled up with 2 oz sliced turkey (2 protein servings) and 2 Tbsp avocado (1 fat serving)
- Brown rice cake (½ starch serving) topped with ¼ cup tuna salad (2 protein servings)
- Celery (FREE) stuffed with 2 Tbsp guacamole (1 fat serving), 1½ tsp almond butter (1 fat serving), or 1/8 cup tuna salad (1 protein serving)
- 11/4 cups strawberries (1 fruit serving) topped with 4 chopped walnuts (1 fat serving) and cinnamon (FREE)
- 1 cup blueberries (1 fruit serving) and 3 oz unsweetened, Greek-style yogurt (1 protein serving)
- 1 hardboiled egg (1 protein serving) with 3 large, whole-wheat crackers (1 starch serving)
- 1/4 cup cottage cheese (1 protein serving) with 1 cup fruit (1 fruit serving)
- 6 almonds or 4 walnuts (1 fat serving)
- 1 oz string cheese (1 protein serving)
- ½ banana (1 fruit serving) and 1½ tsp organic, natural peanut butter (1 fat serving)
- 1 oz cheese (1 protein serving) with 3 large, whole-wheat crackers (1 starch serving)
- Red pepper slices (FREE) with cucumber coins (FREE) and 3 oz plain, Greek-style yogurt dip (1 protein serving)
- Celery sticks (FREE) with egg salad made with 1 egg (1 protein serving) and 2 Tbsp light ranch dressing (1 fat serving)



Meal Plan Ideas

Breakfast Ideas:

1200-Calorie **Balanced Diet Breakfast Formula:** 1 protein serving 2 fat servings 2 starch servings 1 fruit serving

■ Be sure to use the Serving Sizes table for your specific caloric guidelines and remember that you don't have to eat traditional breakfast foods for breakfast! Leftover chicken breast, salmon, and turkey burgers all qualify as acceptable breakfast protein options.

2 scrambled egg whites or ¼ cup egg substitute	1 protein serving
On 2 slices rye toast	2 starch servings
Drizzled with 1 tsp extra-virgin olive oil	1 fat serving
³ / ₄ cup blueberries	1 fruit serving
Topped with 4 chopped walnuts	1 fat serving

- 1 large whole-grain tortilla 2 starch servings Rolled up with 1 oz turkey 1 protein serving 4 Tbsp avocado and 2 fat servings Chopped lettuce **FREE** 1 cup cantaloupe 1 fruit serving
- Egg white omelet: 2 egg whites 1 protein serving Cooked with chopped tomatoes, onions, FREE zucchini, and mushrooms With 1 tsp extra-virgin olive oil 1 fat serving 1 toasted whole-wheat English muffin 2 starch servings Topped with 2 Tbsp mashed avocado 1 fat serving ½ large banana 1 fruit serving
- 3 oz flavored Greek-style yogurt 1 protein serving Topped with 1 cup chopped raspberries 1 fruit serving 1 slice whole-wheat toast 1 starch serving With 1 Tbsp almond butter 2 fat servings Sprinkle of cinnamon **FREE**
- ½ cup cooked steel-cut oats or 2 starch servings 1 cup cooked oatmeal Topped with 34 cup blueberries 1 fruit serving Cinnamon and FREE 8 chopped walnuts 2 fat servings 1 oz cheese 1 protein serving



Meal Plan Ideas

Breakfast Ideas, Continued:

1200-Calorie **Balanced Diet Breakfast Formula:**

1 protein serving 2 fat servings 2 starch servings 1 fruit serving

1 protein serving ■ 1/4 cup low-fat cottage cheese With 11/4 cups strawberries 1 fruit serving 2 slices whole-wheat toast 2 starch servings With 1 Tbsp peanut butter 2 fat servings

Breakfast smoothie: 1 scoop protein powder 1 protein serving 34 cup water **FREE** 1 cup frozen berries 1 fruit serving 1 starch/fruit serving ½ banana 2 Tbsp flaxseed meal 1 fat serving 1½ Tbsp coconut milk with as much ice as needed 1 fat serving

Meal Plan Ideas

Lunch Ideas:

1200-Calorie **Balanced Diet Lunch Formula:** 2 protein servings 2 fat servings 2 starch servings 1 fruit serving 2-3 vegetable servings

 2-3 cups green salad 1 cup chopped non-starchy veggies 1 cup black beans 2 oz chopped chicken or turkey Drizzle with 2 Tbsp dressing 1 small, chopped pear 	FREE FREE 2 starch servings 2 protein servings 2 fat servings 1 fruit serving
■ Grilled 2 oz veggie burger On small whole-grain bun Topped with mustard, lettuce, tomato, onion And 2 Tbsp avocado With ¾ oz pretzels Side of coleslaw: 1 cup cabbage With 1 Tbsp slaw dressing 1 small apple	2 protein servings 1 starch serving FREE 1 fat serving 1 starch serving FREE 1 fat serving 1 fruit serving
 Turkey sandwich: 2 oz turkey With 2 slices whole-wheat bread Mustard, lettuce, tomato, and onion With side salad of lettuce and non-starchy vegetables With 2 Tbsp dressing 1 small orange 	2 protein servings 2 starch servings FREE FREE 2 fat servings 1 fruit serving
■ Tofu and Vegetable Stir Fry: ²/₃ cup tofu With 2 cups Chinese vegetables Cooked in 2 tsp sesame oil ²/₃ cup brown rice 1¼ cups strawberries	2 protein servings FREE 2 fat servings 2 starch servings 1 fruit serving
 2 oz tuna With 2 tsp extra-virgin olive oil mixed with Green onions and garlic powder On bed of 2-3 cups lettuce 5 large whole-wheat crackers or 10 brown rice crackers With ½ cup white bean soup 1 nectarine 	2 protein servings 2 fat servings FREE FREE 1 starch serving 1 starch serving 1 fruit serving

Meal Plan Ideas

Lunch Ideas, Continued:

1200-Calorie **Balanced Diet Lunch Formula:** 2 protein servings 2 fat servings 2 starch servings 1 fruit serving 2-3 vegetable servings 2 low-carb tortillas 2 starch servings Spread with 1½ Tbsp reduced-fat cream cheese 1 fat serving 1 tsp pesto split between the 2 tortillas 1 fat serving Topped with 2 oz roast beef 2 protein servings Red onion, spinach leaves, tomatoes, and cucumbers **FREE** Served with small apple 1 fruit serving Red pepper slices FREE

■ ½ cup cottage cheese 2 protein servings 1 cup diced peaches 1 fruit serving Served with ½, 6" pita bread round 1 starch serving Filled with 4 Tbsp hummus 2 fat servings Lettuce, cucumbers, peppers, tomatoes, and onions **FREE** 1 starch serving 3 cups popped popcorn

Meal Plan Ideas

Dinner Ideas:

1200-Calorie **Balanced Diet Dinner Formula:** 2 protein servings 2 fat servings 2-3 starch servings 2-3 vegetable servings

2 oz halibut Sautéed in 1 tsp extra-virgin olive oil Diced tomatoes, garlic, and thyme With 1 large baked potato (about 1½ cups) 1 cup steamed broccoli 1 cup green salad 1 Tbsp dressing	2 protein servings 1 fat serving FREE 3 starch servings FREE FREE 1 fat serving
 2 oz grilled chicken 2-3 cups fresh spinach Sautéed in 1 tsp extra-virgin olive oil 2 Tbsp golden raisins 1 Tbsp pine nuts 1 very small clove garlic, minced, with sprinkle of balsamic vinegar, salt and Parmesan cheese Served with a small whole-wheat dinner roll 	2 protein servings FREE 1 fat serving 1 starch/fruit serving 1 fat serving FREE 1 starch serving
■ 2 oz turkey meatballs With 1 cup cooked whole-wheat pasta Topped with ½ cup diced tomatoes, ¼ cup onion, and 1 clove garlic Cooked with 1 tsp extra-virgin olive oil Side of romaine lettuce and non-starchy vegetable salad With 2 Tbsp reduced-fat dressing	2 protein servings 3 starch servings FREE 1 fat serving FREE 1 fat serving
Chef Salad: 2 cups salad greens, green onions, mushrooms, cucumbers, peppers, and tomatoes 1 hard-boiled egg, chopped 1 oz shredded cheese ½ cup garbanzo beans 2 Tbsp reduced-fat dressing 2 Tbsp avocado 1 large whole-wheat roll	FREE 1 protein serving 1 protein serving 1 starch serving 1 fat serving 1 fat serving 2 starch servings
Fish tacos: 2 oz grilled fish 2 small corn tortillas ¼ cup corn ¼ cup refried beans 2 Tbsp reduced-fat sour cream 2 Tbsp avocado Shredded cabbage, roasted peppers, and onions	2 protein servings 2 starch servings ½ starch serving ½ starch serving 1 fat serving 1 fat serving FREE

Meal Plan Ideas

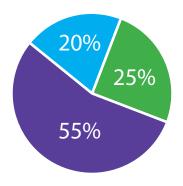
Dinner Ideas, Continued:

1200-Calorie **Balanced Diet Dinner Formula:** 2 protein servings 2 fat servings 2-3 starch servings 2-3 vegetable servings

2 protein servings 2 oz pork tenderloin Sprinkled with salt and pepper Brushed with 1 Tbsp low-sugar apricot preserves ½ starch/fruit serving Served with 2-3 cups arugula **FREE** 5 large olives 1 fat serving Tossed with a dressing ½ starch/fruit serving of 1 Tbsp low-sugar apricot preserves ½ Tbsp white-wine vinegar, ½ Tbsp shallots **FREE** And 1 tsp extra-virgin olive oil 1 fat serving With a side of 2/3 cup quinoa 2 starch servings

2 oz lean beef (loin cut) 2 protein servings Broiled and topped with ½ cup sliced mushrooms **FREE** and ¼ cup onions Sautéed in 1 tsp olive oil 1 fat serving With a side of green salad **FREE** With 2 Tbsp reduced-fat vinaigrette dressing 1 fat serving Large sweet potato (about 1½ cups) 3 starch servings





How to Eat?

Strive to eat a balance of lean proteins, healthy fats and low-glycemic, high fiber vegetables, fruits, grains and legumes at each meal versus reducing or eliminating fats or carbohydrates from your diet.

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General Guidelines

- Choose organic, seasonal and locally-grown foods whenever possible.
- Choose vegetables from a rainbow of colors.
- Complex Carbohydrates focus on whole foods that have been minimally processed.
- When choosing fruit, limit to 1-2 servings per day and focus on low-glycemic choices (like berries).
- Avoid trans fats, hydrogenated oils and fatty cuts of meat high in saturated fat.
- Animal protein guidelines select lean cuts of meat (loin vs. rib), organic poultry, wild-caught vs. farm-raised cold-water fish and seafood, wild game, and pasture eggs.
- Drink 8 glasses of water per day limit fluids to 4-8 oz during meals.
- Enjoy the process of eating! Always put your food on a plate, take time to savor each bite, chew your food thoroughly and avoid eating while watching television or working at your desk.
- Healthy snack guidelines: If you include snacks, be sure to lower your protein, fat, starch, and/or fruit servings during meals to account for the additional snack calories.
 - o If you have the snacking gene, you may benefit from dividing overall calories to include 3 meals and 1-2 daily snacks.



Diet Overview

Lean Protein 20% **Calories Per Day Protein** Servings/Day

Healthy Fat Calories Per Day Fat Servings/Day

Complex Carbohydrates Calories Per Day Starch Servings/Day **Fruit** Servings/Day

Non-Starchy Vegetables

Eat as many servings as you want!
At least 5 servings per day

Snack Exchange

Snacks per day See snack exchange sheet for more detail

Nutrient Breakdown

Serving Sizes (relatively based on the American Dietetic and Diabetes Association's guidelines)

Lean Protein: 6 Servings/Day

1 protein serving = about 7g of protein or 50kcal:

- Chicken
- Cold water fish (salmon, halibut, tuna, trout, etc.)
- Cottage cheese
- Eggs
- Greek-style yogurt
- Lean red meats (beef, lamb)

Pork

and more

- Wild game Turkey
- 1 oz cooked animal protein (poultry, meat and fish)
- 1 oz cheese or ¼ cup shredded cheese or 1 oz string cheese
- 1 egg or 2 egg whites
- 3 oz low-fat plain Greek-style yogurt
- 1/4 cup low-fat cottage cheese
- ½ cup low-fat (1%) milk
- 1 scoop protein powder that contains about 7g protein, 0-5g carbohydrate, and 0-3g fat

Healthy Fat: 7 Servings/Day

1 fat serving = about 5g of fat or 50kcal:

- Avocado
- Coconut milk
- Freshly ground flaxseed meal
- Nut butters Olive oil Olives
- Raw nuts Seeds
- and more
- 6 almonds, cashews or mixed nuts, 4 pecans or walnuts, 1 Tbsp pine nuts
- 1½ tsp nut butters
- 1 Tbsp seeds
- 2 Tbsp avocado
- 1 tsp olive, canola, or flaxseed oil
- 5 large or 10 very small olives
- 2 Tbsp ground flaxseed meal
- 1 Tbsp regular dressing or 2 Tbsp light dressing (vinaigrette recommended)
- 1½ Tbsp coconut milk
- 2 Tbsp hummus

MUFAs (monounsaturated fatty acids) are healthy dietary fats found in avocados, olives, olive oil and nuts. If your report shows an "increased benefit" from MUFAs, you should focus on eating these foods for your fat choices.

PUFAs (polyunsaturated fatty acids) are fats that have proven to be beneficial, especially for heart and brain function. If your report shows an "increased benefit" from PUFAs, you should focus more on consuming omega-3 rich foods including cold-water fish like salmon and halibut, walnuts, and seeds like flax and hemp.



Nutrient Breakdown

Serving Sizes (relatively based on the American Dietetic and Diabetes Association's guidelines)

Complex Carbohydrates / Healthy Starches: 8-9 Servings/Day 1 starch serving = about 15g of carbohydrate or 80kcal:

- Barley
- Beets
- Brown rice products Legumes
- Bulgur
- Cooked carrots
- Ginger root
- Jicama
- Millet
- Peas, split peas Quinoa
- Sweet potato, yams
- Squash Steel cut oats
- Turnips ■ Whole-wheat products
- and more
- ½ cup cooked beans, lentils, grains, winter squash, or starchy and/or root vegetables (potatoes including: sweet potatoes and yam potatoes)
- 1 slice whole-wheat bread
- 1 small high fiber/low-carb tortilla
- 34 cup unsweetened, high fiber dry cereal
- ½ cup cooked oatmeal or ¼ cup cooked steel cut oats
- 1/3 cup cooked whole-wheat pasta, brown rice, couscous, quinoa, millet or barley
- 2-5 whole-wheat crackers
- 3 cups popped popcorn

Complex Carbohydrates / Fruit: 1-2 Servings/Day 1 fruit serving = about 15g of carbohydrate or 60kcal:

- Apples
- Apricots Banana
- Berries: black, blue, straw, elder, logan,
 - rasp and goose Choose these most often
- Cherries All citrus
- Grapes
- Kiwi
- Melons
- Mango Nectarines
- Papaya
- Peaches Pineapple
- Plums
- Watermelon and more

- 1 small piece fruit (apple, peach, orange)
- 2 Tbsp unsweetened dried fruit (in moderation)
- ½ large banana
- 34 cup blueberries or blackberries, 1 cup raspberries, 11/4 cups strawberries
- 1 cup cantaloupe, watermelon or honeydew melon

Non-Starchy Vegetables: At least 5 Servings/Day

1 non-starchy vegetable serving = $\frac{1}{2}$ cup cooked or 1 cup raw

- Broccoli Cauliflower Carrots
- Celerv Spinach

Kale

- Cabbage Salad greens Cucumbers
- Tomatoes
- Peppers Asparagus
- Onions Zucchini
- and more

Snack Exchange

Snack Exchanges:

- Use protein, fat, starch, and fruit servings from the meal formulas to add a snack to your meal plan
- Example: 1 small sliced apple (1 fruit serving) with 1½ tsp almond or peanut butter (1 fat serving) Subtract 1 fruit serving and 1 fat serving from the meal formula for the next meal of the day

Sample: 1500-Calorie Balanced Diet Lunch Formula

- 2 protein servings
- 2 fat servings (becomes 1 fat serving for lunch)
- 3 starch servings
- 1 fruit serving (becomes 0 fruit servings for lunch)
- 2-3 vegetable servings

Healthy Snack Ideas:

- Baby carrots (FREE) and celery (FREE) with 2 Tbsp hummus (1 fat serving)
- Green lettuce leaf (FREE) rolled up with 2 oz sliced turkey (2 protein servings) and 2 Tbsp avocado (1 fat serving)
- Brown rice cake (34 starch serving) topped with 14 cup tuna salad (2 protein servings)
- Celery (FREE) stuffed with 2 Tbsp guacamole (1 fat serving), 1½ tsp almond butter (1 fat serving), or 1/8 cup tuna salad (1 protein serving)
- 11/4 cups strawberries (1 fruit serving) topped with 4 chopped walnuts (1 fat serving) and cinnamon (FREE)
- 1 cup blueberries (1 fruit serving) and 3 oz unsweetened, Greek-style yogurt (1 protein serving)
- 1 hardboiled egg (1 protein serving) with 3 large, whole-wheat crackers (1 starch serving)
- 1/4 cup cottage cheese (1 protein serving) with 1 cup fruit (1 fruit serving)
- 6 almonds or 4 walnuts (1 fat serving)
- 1 oz string cheese (1 protein serving)
- ½ banana (1 fruit serving) and 1½ tsp organic, natural peanut butter (1 fat serving)
- 1 oz cheese (1 protein serving) with 3 large, whole-wheat crackers (1 starch serving)
- Red pepper slices (FREE) with cucumber coins (FREE) and 3 oz plain, Greek-style yogurt dip (1 protein serving)
- Celery sticks (FREE) with egg salad made with 1 egg (1 protein serving) and 2 Tbsp light ranch dressing (1 fat serving)



Meal Plan Ideas

Breakfast Ideas:

1500-Calorie **Balanced Diet Breakfast Formula:** 2 protein servings 2 fat servings 2 starch servings 1 fruit serving

■ Be sure to use the Serving Sizes table for your specific caloric guidelines and remember that you don't have to eat traditional breakfast foods for breakfast! Leftover chicken breast, salmon, and turkey burgers all qualify as acceptable breakfast protein options.

2 scrambled egg whites or ¼ cup egg substitute	1 protein serving
With 1 oz shredded cheese	1 protein serving
On 2 slices rye toast	2 starch servings
Drizzled with 1 tsp extra-virgin olive oil	1 fat serving
With ¾ cup blueberries	1 fruit serving
Topped with 4 chopped walnuts	1 fat serving

- 1 large whole-grain tortilla 2 starch servings Rolled up with 2 oz turkey 2 protein servings 4 Tbsp avocado 2 fat servings And chopped lettuce **FREE** 1 cup cantaloupe 1 fruit serving
- Egg white omelet: 2 egg whites 1 protein serving Cooked with chopped tomatoes, onions, **FREE** zucchini, and mushrooms With 1 tsp extra-virgin olive oil 1 fat serving Topped with 1 oz shredded cheese 1 protein serving 1 toasted whole-wheat English muffin 2 starch servings Topped with 2 Tbsp mashed avocado 1 fat serving ½ large banana 1 fruit serving
- 6 oz flavored Greek-style yogurt 2 protein servings Topped with 1 cup chopped raspberries 1 fruit serving 1/2 whole-wheat bagel thin 1 starch serving With 1 Tbsp almond butter 2 fat servings And sprinkle of cinnamon FREE
- ½ cup cooked steel-cut oats or 1 cup cooked oatmeal 2 starch servings Topped with 34 cup blueberries 1 fruit serving Cinnamon FREE And 8 chopped walnuts 2 fat servings 1 oz cheese 1 protein serving



½ banana

2 Tbsp flaxseed meal

Meal Plan Ideas

Breakfast Ideas, Continued:

1½ Tbsp coconut milk with as much ice as needed

1500-Calorie **Balanced Diet Breakfast Formula:** 2 protein servings 2 fat servings 2 starch servings 1 fruit serving

■ ½ cup low-fat cottage cheese 2 protein servings With 11/4 cups strawberries 1 fruit serving 2 slices whole-wheat toast 2 starch servings With 1 Tbsp peanut butter 2 fat servings Breakfast smoothie: 2 scoops protein powder 2 protein servings **FREE** 1½ cups water 1 fruit serving 1 cup frozen berries

1 starch/fruit serving

1 fat serving

1 fat serving



Meal Plan Ideas

Lunch Ideas:

1500-Calorie **Balanced Diet Lunch Formula:** 2 protein servings 2 fat servings 3 starch servings 1 fruit serving 2-3 vegetable servings

■ 2-3 cups green salad tossed with Chopped non-starchy vegetables ½ cup black beans ½ cup corn 2 oz chopped chicken or turkey Drizzle with 2 Tbsp dressing 1 small, chopped pear 1 small whole-wheat roll	FREE FREE 1 starch serving 1 starch serving 2 protein servings 2 fat servings 1 fruit serving 1 starch serving
Grilled 2 oz veggie burger On large whole-grain bun Topped with mustard, lettuce, tomato, onion And 2 Tbsp avocado With ¾ oz pretzels Side of coleslaw: 1 cup cabbage With 1 Tbsp slaw dressing 1 small apple	2 protein servings 2 starch servings FREE 1 fat serving 1 starch serving FREE 1 fat serving 1 fat serving
Turkey sandwich: 2 oz turkey With 2 slices whole-wheat bread Mustard, lettuce, tomato and onion With side salad of lettuce and non-starchy vegetables With 2 Tbsp dressing 1 small orange ½ cup split pea soup	2 protein servings 2 starch servings FREE FREE 2 fat servings 1 fruit serving 1 starch serving
Tofu and Vegetable Stir Fry: ²/₃ cup tofu With 2-3 cups Chinese vegetables Cooked in 2 tsp sesame oil 1 cup brown rice 1¼ cups strawberries	2 protein servings FREE 2 fat servings 3 starch servings 1 fruit serving
 2 oz tuna With 2 tsp extra-virgin olive oil mixed with Green onions and garlic powder On bed of 2-3 cups lettuce 5 large whole-wheat crackers or 10 brown rice crackers With 1 cup white bean soup 1 small nectarine 	2 protein servings 2 fat servings FREE FREE 1 starch serving 2 starch servings 1 fruit serving

Meal Plan Ideas

Lunch Ideas, Continued:

1500-Calorie **Balanced Diet Lunch Formula:** 2 protein servings 2 fat servings 3 starch servings 1 fruit serving 2-3 vegetable servings 2 low-carb tortillas 2 starch servings Spread with 1½ Tbsp reduced-fat cream cheese 1 fat serving 1 tsp pesto split between the 2 tortillas 1 fat serving Topped with 2 oz roast beef 2 protein servings Red onion, spinach leaves, tomatoes, and cucumbers **FREE** Served with small apple 1 fruit serving 5 large whole-wheat crackers 1 starch serving Red pepper slices **FREE**

■ ½ cup cottage cheese 1 cup diced peaches Served with 1, 6" pita bread round Filled with 4 Tbsp hummus Lettuce, cucumbers, peppers, tomatoes, and onions 3 cups popped popcorn

2 protein servings 1 fruit serving 2 starch servings 2 fat servings FREE 1 starch serving

Meal Plan Ideas

Dinner Ideas:

1500-Calorie **Balanced Diet Dinner Formula:** 2 protein servings 3 fat servings 3 starch servings 2-3 vegetable servings

■ 2 oz halibut Sautéed in 1 tsp extra-virgin olive oil Diced tomatoes, garlic, and thyme With 1 large baked potato (about 1½ cups) 1 cup steamed broccoli 1½ Tbsp coconut milk 1 cup green salad 1 Tbsp dressing	2 protein servings 1 fat serving FREE 3 starch servings FREE 1 fat serving FREE 1 fat serving
 2 oz grilled chicken 2-3 cups fresh spinach Sautéed in 1 tsp extra-virgin olive oil 2 Tbsp golden raisins 2 Tbsp pine nuts 1 very small clove garlic, minced, with sprinkle of balsamic vinegar, salt and Parmesan cheese Served with a large whole-wheat dinner roll 	2 protein servings FREE 1 fat serving 1 starch/fruit serving 2 fat servings FREE 2 starch servings
■ 2 oz turkey meatballs With 1 cup cooked whole-wheat pasta Topped with ½ cup diced tomatoes, ¾ cup onion, and 1 clove garlic Cooked with 1 tsp extra-virgin olive oil Side of romaine lettuce and non-starchy vegetable salad With 2 Tbsp regular dressing	2 protein servings 3 starch servings FREE 1 fat serving FREE 2 fat servings
 Chef Salad: 2 cups salad greens, green onions, mushrooms, cucumbers, peppers, and tomatoes 1 oz diced chicken breast 1 hard-boiled egg, chopped ½ cup garbanzo beans 2 Tbsp regular dressing 2 Tbsp avocado 1 large whole-wheat roll 	FREE 1 protein serving 1 protein serving 1 starch serving 2 fat servings 1 fat serving 2 starch servings
■ Fish tacos: 2 oz grilled fish 2 small corn tortillas ½ cup corn ½ cup refried beans 2 Tbsp reduced-fat sour cream 4 Tbsp avocado Shredded cabbage, roasted peppers, and onions	2 protein servings 2 starch servings 1 starch serving 1 starch serving 1 fat serving 2 fat servings FREE

Meal Plan Ideas

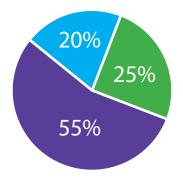
Dinner Ideas, Continued:

1500-Calorie **Balanced Diet Dinner Formula:** 2 protein servings 3 fat servings 3 starch servings 2-3 vegetable servings

2 protein servings 2 oz pork tenderloin Sprinkled with salt and pepper Brushed with 1 Tbsp low-sugar apricot preserves ½ starch/fruit serving Served with 2-3 cups arugula **FREE** 10 large olives 2 fat servings Tossed with a dressing ½ starch/fruit serving of 1 Tbsp low-sugar apricot preserves ½ Tbsp white-wine vinegar, ½ Tbsp shallots **FREE** And 1 tsp extra-virgin olive oil 1 fat serving With a side of 2/3 cup quinoa 2 starch servings

2 oz lean beef (loin cut) 2 protein servings Broiled and topped with ½ cup sliced mushrooms **FREE** and ¼ cup onions Sautéed in 1 tsp olive oil 1 fat serving With a side of green salad **FREE** With 2 Tbsp regular dressing 2 fat servings Large sweet potato (about 1½ cups) 3 starch servings





How to Eat?

Strive to eat a balance of lean proteins, healthy fats and low-glycemic, high fiber vegetables, fruits, grains and legumes at each meal versus reducing or eliminating fats or carbohydrates from your diet.

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General Guidelines

- Choose organic, seasonal and locally-grown foods whenever possible.
- Choose vegetables from a rainbow of colors.
- Complex Carbohydrates focus on whole foods that have been minimally processed.
- When choosing fruit, limit to 1-2 servings per day and focus on low-glycemic choices (like berries).
- Avoid trans fats, hydrogenated oils and fatty cuts of meat high in saturated fat.
- Animal protein guidelines select lean cuts of meat (loin vs. rib), organic poultry, wild-caught vs. farm-raised cold-water fish and seafood, wild game, and pasture eggs.
- Drink 8 glasses of water per day limit fluids to 4-8 oz during meals.
- Enjoy the process of eating! Always put your food on a plate, take time to savor each bite, chew your food thoroughly and avoid eating while watching television or working at your desk.
- Healthy snack guidelines: If you include snacks, be sure to lower your protein, fat, starch, and/or fruit servings during meals to account for the additional snack calories.
 - o If you have the snacking gene, you may benefit from dividing overall calories to include 3 meals and 1-2 daily snacks.



Diet Overview

Lean Protein 20% **Calories Per Day Protein** Servings/Day

Healthy Fat Calories Per Day Fat Servings/Day

Complex Carbohydrates Calories Per Day Starch Servings/Day Fruit Servings/Day

Non-Starchy Vegetables

Eat as many servings as you want! At least 5 servings per day

Snack Exchange

Snacks per day
See snack exchange sheet for more detail

Nutrient Breakdown

Serving Sizes (relatively based on the American Dietetic and Diabetes Association's guidelines)

Lean Protein: 8 Servings/Day

1 protein serving = about 7g of protein or 50kcal:

- Chicken
- Cold water fish (salmon, halibut, tuna, trout, etc.)
- Cottage cheese
- Eggs
- Greek-style yogurt
- Lean red meats (beef, lamb)

Pork

and more

- Wild game Turkey
- 1 oz cooked animal protein (poultry, meat and fish)
- 1 oz cheese or ¼ cup shredded cheese or 1 oz string cheese
- 1 egg or 2 egg whites
- 3 oz low-fat plain Greek-style yogurt
- 1/4 cup low-fat cottage cheese
- ½ cup low-fat (1%) milk
- 1 scoop protein powder that contains about 7g protein, 0-5g carbohydrate, and 0-3g fat

Healthy Fat: 10 Servings/Day

1 fat serving = about 5g of fat or 50kcal:

- Avocado
- Coconut milk
- Freshly ground flaxseed meal
- Olive oil Olives

Nut butters

- Raw nuts
- Seeds
- and more
- 6 almonds, cashews or mixed nuts, 4 pecans or walnuts, 1 Tbsp pine nuts
- 1½ tsp nut butters
- 1 Tbsp seeds
- 2 Tbsp avocado
- 1 tsp olive, canola, or flaxseed oil
- 5 large or 10 very small olives
- 2 Tbsp ground flaxseed meal
- 1 Tbsp regular dressing or 2 Tbsp light dressing (vinaigrette recommended)
- 1½ Tbsp coconut milk
- 2 Tbsp hummus

MUFAs (monounsaturated fatty acids) are healthy dietary fats found in avocados, olives, olive oil and nuts. If your report shows an "increased benefit" from MUFAs, you should focus on eating these foods for your fat choices.

PUFAs (polyunsaturated fatty acids) are fats that have proven to be beneficial, especially for heart and brain function. If your report shows an "increased benefit" from PUFAs, you should focus more on consuming omega-3 rich foods including cold-water fish like salmon and halibut, walnuts, and seeds like flax and hemp.



Nutrient Breakdown

Serving Sizes (relatively based on the American Dietetic and Diabetes Association's guidelines)



- Barley
- Beets
- Brown rice products Legumes
- Bulgur
- Cooked carrots
- Ginger root
- Jicama
- Millet
- Peas, split peas Quinoa
- Sweet potato, yams
- Squash Steel cut oats
- Turnips ■ Whole-wheat
- products and more
- ½ cup cooked beans, lentils, grains, winter squash, or starchy and/or root vegetables (potatoes including: sweet potatoes and yam potatoes)
- 1 slice whole-wheat bread
- 1 small high fiber/low-carb tortilla
- 34 cup unsweetened, high fiber dry cereal
- ½ cup cooked oatmeal or ¼ cup cooked steel cut oats
- 1/3 cup cooked whole-wheat pasta, brown rice, couscous, quinoa, millet or barley
- 2-5 whole-wheat crackers
- 3 cups popped popcorn

Complex Carbohydrates / Fruit: 2-3 Servings/Day 1 fruit serving = about 15g of carbohydrate or 60kcal:

- Apples
- Apricots Banana
- Berries: black, blue, straw, elder, logan,
 - rasp and goose Choose these most often
- Cherries
- All citrus Grapes
- Kiwi Melons
- Mango Nectarines
- Papaya
- Peaches Pineapple
- Plums ■ Watermelon
- and more

- 1 small piece fruit (apple, peach, orange)
- 2 Tbsp unsweetened dried fruit (in moderation)
- ½ large banana
- 34 cup blueberries or blackberries, 1 cup raspberries, 11/4 cups strawberries
- 1 cup cantaloupe, watermelon or honeydew melon

Non-Starchy Vegetables: At least 5 Servings/Day

1 non-starchy vegetable serving = $\frac{1}{2}$ cup cooked or 1 cup raw

- Broccoli Cauliflower Carrots
- Celerv Spinach

Kale

- Cabbage Salad greens Cucumbers
- Tomatoes
- Peppers Asparagus
- Onions Zucchini
- and more

Snack Exchange

Snack Exchanges:

- Use protein, fat, starch, and fruit servings from the meal formulas to add a snack to your meal plan
- Example: 1 small sliced apple (1 fruit serving) with 1½ tsp almond or peanut butter (1 fat serving) Subtract 1 fruit serving and 1 fat serving from the meal formula for the next meal of the day

Sample: 2000-Calorie Balanced Diet Lunch Formula

- 3 protein servings
- 3 fat servings (becomes 2 fat servings for lunch)
- 4 starch servings
- 1 fruit serving (becomes 0 fruit servings for lunch)
- 2-3 vegetable servings

Healthy Snack Ideas:

- Baby carrots (FREE) and celery (FREE) with 2 Tbsp hummus (1 fat serving)
- Green lettuce leaf (FREE) rolled up with 2 oz sliced turkey (2 protein servings) and 2 Tbsp avocado (1 fat serving)
- Brown rice cake (34 starch serving) topped with 14 cup tuna salad (2 protein servings)
- Celery (FREE) stuffed with 2 Tbsp guacamole (1 fat serving), 1½ tsp almond butter (1 fat serving), or 1/8 cup tuna salad (1 protein serving)
- 11/4 cups strawberries (1 fruit serving) topped with 4 chopped walnuts (1 fat serving) and cinnamon (FREE)
- 1 cup blueberries (1 fruit serving) and 3 oz unsweetened, Greek-style yogurt (1 protein serving)
- 1 hardboiled egg (1 protein serving) with 3 large, whole-wheat crackers (1 starch serving)
- 1/4 cup cottage cheese (1 protein serving) with 1 cup fruit (1 fruit serving)
- 6 almonds or 4 walnuts (1 fat serving)
- 1 oz string cheese (1 protein serving)
- ½ banana (1 fruit serving) and 1½ tsp organic, natural peanut butter (1 fat serving)
- 1 oz cheese (1 protein serving) with 3 large, whole-wheat crackers (1 starch serving)
- Red pepper slices (FREE) with cucumber coins (FREE) and 3 oz plain, Greek-style yogurt dip (1 protein serving)
- Celery sticks (FREE) with egg salad made with 1 egg (1 protein serving) and 2 Tbsp light ranch dressing (1 fat serving)

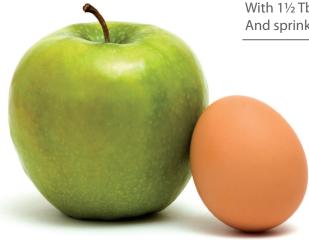


Meal Plan Ideas

Breakfast Ideas:

2000-Calorie **Balanced Diet Breakfast Formula:** 2 protein servings 3 fat servings 3 starch servings 1 fruit serving

- Be sure to use the Serving Sizes table for your specific caloric guidelines and remember that you don't have to eat traditional breakfast foods for breakfast! Leftover chicken breast, salmon, and turkey burgers all qualify as acceptable breakfast protein options.
- 2 scrambled egg whites or ¼ cup egg substitute 1 protein serving With 1 oz shredded cheese 1 protein serving ½ cup black beans 1 starch serving 2 starch servings On 2 slices rye toast Drizzled with 1 tsp extra-virgin olive oil 1 fat serving With ¾ cup blueberries 1 fruit serving Topped with 8 chopped walnuts 2 fat servings
- 1 large whole-grain tortilla 2 starch servings Rolled up with 2 oz turkey 2 protein servings 4 Tbsp avocado 2 fat servings 1 tsp pesto 1 fat serving And chopped lettuce FREE 1 cup cantaloupe 1 fruit serving
- Egg white omelet: 2 egg whites 1 protein serving Cooked with chopped tomatoes, onions, FREE zucchini, and mushrooms With 1 tsp extra-virgin olive oil 1 fat serving Topped with 1 oz shredded cheese 1 protein serving 1 toasted medium-size whole-wheat bagel 3 starch servings Topped with 4 Tbsp mashed avocado 2 fat servings ½ large banana 1 fruit serving
- 6 oz flavored Greek-style yogurt 2 protein servings Topped with 1 cup chopped raspberries 1 fruit serving 1 whole-wheat bagel thin 2 starch servings With 1½ Tbsp almond butter 3 fat servings And sprinkle of cinnamon FREE



Meal Plan Ideas

Breakfast Ideas, Continued:

2000-Calorie **Balanced Diet Breakfast Formula:** 2 protein servings 3 fat servings 3 starch servings 1 fruit serving

 3/4 cup cooked steel-cut oats or 1½ cups cooked oatmeal 1 scoop protein powder Topped with ¾ cup blueberries Cinnamon 	3 starch servings 1 protein serving 1 fruit serving FREE
And 12 chopped walnuts 1 oz cheese	3 fat servings 1 protein serving
 √2 cup low-fat cottage cheese With 1¼ cups strawberries 2 slices whole-wheat toast With 1½ Tbsp peanut butter 	2 protein servings 1 fruit serving 2 starch servings 3 fat servings
Breakfast smoothie: 2 scoops protein powder 1½ cups water 1 cup frozen berries ½ banana 2 Tbsp flaxseed meal 3 Tbsp coconut milk with as much ice as needed 1 cup cooked oatmeal	2 protein servings FREE 1 fruit serving 1 starch/fruit serving 1 fat serving 2 fat servings 2 starch servings

Meal Plan Ideas

Lunch Ideas:

2000-Calorie **Balanced Diet Lunch Formula:** 3 protein servings 3 fat servings 4 starch servings 1 fruit serving 2-3 vegetable servings

2-3 cups green salad tossed with Chopped non-starchy vegetables 1 cup black beans ½ cup corn 3 oz chopped chicken or turkey 4 crushed walnuts Drizzle with 2 Tbsp dressing 1 small, chopped pear 1 small whole-wheat roll	FREE FREE 2 starch servings 1 starch serving 3 protein servings 1 fat serving 2 fat servings 1 fruit serving 1 starch serving
■ Grilled 3 oz veggie burger On large whole-grain bun Topped with mustard, lettuce, tomato, onion And 2 Tbsp avocado 2 Tbsp hummus With 1½ oz pretzels Side of coleslaw: 1 cup cabbage With 1 Tbsp slaw dressing 1 small apple	3 protein servings 2 starch servings FREE 1 fat serving 1 fat serving 2 starch servings FREE 1 fat serving 1 fat serving
Turkey sandwich: 3 oz turkey With 2 slices whole-wheat bread Drizzled with 1 tsp extra-virgin olive oil Mustard, lettuce, tomato and onion With side salad of lettuce and non-starchy vegetables With 2 Tbsp dressing 1 small orange 1 cup split pea soup	3 protein servings 2 starch servings 1 fat serving FREE FREE 2 fat servings 1 fruit serving 2 starch servings
Tofu and Vegetable Stir Fry: 1 cup tofu With 2-3 cups Chinese vegetables Cooked in 1 Tbsp sesame oil 1 cup brown rice 1¼ cups strawberries	3 protein servings FREE 3 fat servings 3 starch servings 1 fruit serving
3 oz tuna With 2 tsp extra-virgin olive oil mixed with Green onions and garlic powder On bed of 2-3 cups lettuce Topped with 1 Tbsp vinaigrette dressing 10 large whole-wheat crackers or 20 brown rice crackers With 1 cup white bean soup	3 protein servings 2 fat servings FREE FREE 1 fat serving 2 starch servings 2 starch servings

1 fruit serving

1 small nectarine

Meal Plan Ideas

Lunch Ideas, Continued:

2000-Calorie **Balanced Diet Lunch Formula:** 3 protein servings 3 fat servings 4 starch servings 1 fruit serving 2-3 vegetable servings 2 low-carb tortillas 2 starch servings Spread with 3 Tbsp reduced-fat cream cheese 2 fat servings 1 tsp pesto split between the 2 tortillas 1 fat serving Topped with 3 oz roast beef 3 protein servings Red onion, spinach leaves, tomatoes, and cucumbers **FREE** Served with small apple 1 fruit serving 10 large whole-wheat crackers 2 starch servings Red pepper slices **FREE**

■ ³/₄ cup cottage cheese 1 cup diced peaches Served with 1, 6" pita bread round Filled with 4 Tbsp hummus Lettuce, cucumbers, peppers, tomatoes, and onions 6 cups popped popcorn With drizzle of 1 tsp extra-virgin olive oil

3 protein servings 1 fruit serving 2 starch servings 2 fat servings FREE 2 starch servings 1 fat serving

Meal Plan Ideas

Dinner Ideas:

2000-Calorie **Balanced Diet Dinner Formula:** 3 protein servings 4 fat servings 4 starch servings 0-1 fruit serving 2-3 vegetable servings

■ 3 oz halibut Sautéed in 1 tsp extra-virgin olive oil 1 tsp pesto Diced tomatoes, garlic, and thyme With 1 large baked potato (about 1½ cups) Drizzled with 1 tsp extra-virgin olive oil 1 cup steamed broccoli 2 cups green salad 1 Tbsp dressing 1¼ cups strawberries	3 protein servings 1 fat serving 1 fat serving FREE 3 starch servings 1 fat serving FREE FREE 1 fat serving 1 fruit serving
 3 oz grilled chicken 2-3 cups fresh spinach Sautéed in 1 tsp extra-virgin olive oil 2 Tbsp golden raisins 2 Tbsp pine nuts 1 very small clove garlic, minced, with sprinkle of balsamic vinegar, salt and Parmesan cheese Served with a small whole-wheat dinner roll With 1 tsp olive oil based butter 1 cup brown rice 	3 protein servings FREE 1 fat serving 1 starch/fruit serving 2 fat servings FREE 1 starch serving 1 fat serving 3 starch servings
3 oz turkey meatballs With 1⅓ cup cooked whole-wheat pasta Topped with ⅓ cup diced tomatoes, ⅓ cup onion, 1 clove garlic Cooked with 1 tsp extra-virgin olive oil Side of romaine lettuce and non-starchy vegetable salad With 2 Tbsp vinaigrette dressing	3 protein servings 4 starch servings FREE 1 fat serving FREE 2 fat servings
Chef Salad: 2 cups salad greens, green onions, mushrooms, cucumbers, peppers, and tomatoes 1 oz grilled chicken 1 hard-boiled egg, chopped 1 oz shredded cheese 1 cup garbanzo beans 2 Tbsp ranch dressing 2 Tbsp avocado 5 large black olives	FREE 1 protein serving 1 protein serving 1 protein serving 2 starch servings 2 fat servings 1 fat serving 1 fat serving

1 starch serving

1 fruit serving

1 small whole-wheat roll

3/4 cup blueberries

Meal Plan Ideas

Dinner Ideas, Continued:

With a side of green salad

2 Tbsp dried cranberries

With 2 Tbsp vinaigrette dressing

Large sweet potato (about 1½ cups)

2000-Calorie **Balanced Diet Dinner Formula:** 3 protein servings 4 fat servings 4 starch servings 0-1 fruit serving 2-3 vegetable servings

■ Fish tacos: 3 oz grilled fish 2 small corn tortillas ½ cup corn ½ cup refried beans 2 Tbsp reduced-fat sour cream 4 Tbsp avocado Salsa, shredded cabbage, roasted peppers, and onions	3 protein servings 2 starch servings 1 starch serving 1 starch serving 1 fat serving 2 fat servings FREE
 3 oz pork tenderloin Sprinkled with salt and pepper and brushed 	3 protein servings
With 1 Tbsp low-sugar apricot preserves	½ starch/fruit serving
Served with 2-3 cups arugula	FREE
5 large olives	1 fat serving
Tossed with a dressing	½ starch/fruit serving
of 1 Tbsp low-sugar apricot preserves	
1/2 Tbsp white-wine vinegar, 1/2 Tbsp shallots	FREE
And 1 tsp extra-virgin olive oil	1 fat serving
With a side of 1 cup quinoa	3 starch servings
3 oz lean beef (loin cut) Broiled and topped with ½ cup sliced mushrooms and ¼ cup onions	3 protein servings FREE
Sautéed in 2 tsp olive oil	2 fat servings



FREE

2 fat servings

1 fruit serving

3 starch servings