



Core Food Plan – Vegan

VE

PROTEINS

Proteins

Servings/day _____

Organic, non-GMO preferred

Plant Protein:

- Mung bean/Edamame pasta— $\frac{1}{2}$ oz
- Natto—1 oz
- Nutritional yeast—2 T
- Spirulina—2 T
- Tempeh—1 oz
- Tofu (firm/extra firm)— $1\frac{1}{2}$ -2 oz
- Tofu (soft/silken)—3 oz

Protein Powder:

- Check label for # grams/scoop—1 protein serving=7 g
- Hemp, pea, rice, soy

1 serving as listed = 35-75 calories, 5-7 g protein, 3-5 g fat, 0-4 g carbs

Average protein serving is 3-4 oz (size of palm of hand).

LEGUMES

Proteins/Carbs

Servings/day _____

Organic, non-GMO preferred

- | | |
|---|---|
| <input type="checkbox"/> Bean soups— $\frac{3}{4}$ c | <input type="checkbox"/> Green peas (cooked)— $\frac{1}{2}$ c |
| <input type="checkbox"/> Black soybeans (cooked)— $\frac{1}{2}$ c | <input type="checkbox"/> Hummus or other bean dips— $\frac{1}{3}$ c |
| <input type="checkbox"/> Dried beans, lentils, peas (cooked)— $\frac{1}{2}$ c | <input type="checkbox"/> Refried beans, vegetarian— $\frac{1}{2}$ c |
| <input type="checkbox"/> Edamame (cooked)— $\frac{1}{2}$ c | <input type="checkbox"/> Veggie burger (non-GMO)—1 patty |
| <input type="checkbox"/> Flour, legume— $\frac{1}{4}$ c | |

DAIRY & ALTERNATIVES

Proteins/Carbs

Servings/day _____

Unsweetened, organic preferred

- | | |
|---|---|
| <input type="checkbox"/> Milk: Almond, coconut, flaxseed, hazelnut, hemp, oat, rice, soy—8 oz | <input type="checkbox"/> Kefir: Coconut or soy—4-6 oz |
| <input type="checkbox"/> Yogurt: Coconut or soy (cultured)—4-6 oz | |

1 serving = 25-90 calories, 1-9 g protein, 1-4 g carbs (nutritional values vary)

NUTS & SEEDS

Proteins/Fats

Servings/day _____

Unsweetened, unsalted, organic preferred

- | | |
|--|--|
| <input type="checkbox"/> Almonds—6 | butter— $\frac{1}{2}$ T |
| <input type="checkbox"/> Brazil nuts—2 | <input type="checkbox"/> Peanuts—10 |
| <input type="checkbox"/> Cashews—6 | <input type="checkbox"/> Pecan halves—4 |
| <input type="checkbox"/> Chia seeds—1 T | <input type="checkbox"/> Pine nuts—1 T |
| <input type="checkbox"/> Coconut (dried)—3 T | <input type="checkbox"/> Pistachios—16 |
| <input type="checkbox"/> Flaxseed (ground)—2 T | <input type="checkbox"/> Pumpkin seeds—1 T |
| <input type="checkbox"/> Hazelnuts—5 | <input type="checkbox"/> Sesame seeds—1 T |
| <input type="checkbox"/> Hemp seed—1 T | <input type="checkbox"/> Soy nuts—2 T |
| <input type="checkbox"/> Macadamias—2-3 | <input type="checkbox"/> Sunflower seeds—1 T |
| <input type="checkbox"/> Nut and seed | <input type="checkbox"/> Walnut halves—4 |

1 serving = 45 calories, 5 g fat

FATS & OILS

Fats

Servings/day _____

Minimally refined, cold pressed, organic, non-GMO preferred

- | | |
|---|---|
| <input type="checkbox"/> Avocado—2 T or $\frac{1}{8}$ whole | <input type="checkbox"/> Oils, salad: Almond, avocado, canola, flaxseed, grapeseed, hempseed, olive(extra virgin), pumpkin seed, safflower (high-oleic), sesame, sunflower (high-oleic), walnut—1 t |
| <input type="checkbox"/> Chocolate, dark (70% or higher cocoa, dairy-free)—1 oz | <input type="checkbox"/> Mayonnaise (unsweetened, egg-free)—1 t |
| <input type="checkbox"/> Coconut milk, regular (canned)— $1\frac{1}{2}$ T | <input type="checkbox"/> Olives: Black, green, kalamata—8 |
| <input type="checkbox"/> Coconut milk, light (canned)—3 T | <input type="checkbox"/> Salad dressing made with quality oils—1 T |
| <input type="checkbox"/> Oils, cooking: Avocado, coconut (virgin), grapeseed, olive (extra virgin), rice bran, sesame—1 t | |

1 serving = 45 calories, 5 g fat

Notes: Nutritional amounts are based on average values for the variety of foods within each food category.

Dietary prescription is subject to the discretion of the health practitioner.



VEGETABLES Non-starchy**Carbs**

Servings/day _____

- | | |
|--|---|
| <input type="checkbox"/> Artichoke | <input type="checkbox"/> Horseradish |
| <input type="checkbox"/> Arugula | <input type="checkbox"/> Jicama |
| <input type="checkbox"/> Asparagus | <input type="checkbox"/> Kohlrabi |
| <input type="checkbox"/> Bamboo shoots | <input type="checkbox"/> Leeks |
| <input type="checkbox"/> Beets (cubed) | <input type="checkbox"/> Lettuce, all |
| <input type="checkbox"/> Bok choy | <input type="checkbox"/> Microgreens |
| <input type="checkbox"/> Broccoli | <input type="checkbox"/> Mushrooms |
| <input type="checkbox"/> Broccoli sprouts | <input type="checkbox"/> Okra |
| <input type="checkbox"/> Cabbage | <input type="checkbox"/> Onions |
| <input type="checkbox"/> Carrots | <input type="checkbox"/> Parsley |
| <input type="checkbox"/> Cauliflower | <input type="checkbox"/> Peppers, all |
| <input type="checkbox"/> Celeriac root | <input type="checkbox"/> Radicchio |
| <input type="checkbox"/> Celery | <input type="checkbox"/> Radishes |
| <input type="checkbox"/> Chard/Swiss chard | <input type="checkbox"/> Salsa |
| <input type="checkbox"/> Chervil | <input type="checkbox"/> Scallions |
| <input type="checkbox"/> Chives | <input type="checkbox"/> Sea vegetables |
| <input type="checkbox"/> Cilantro | <input type="checkbox"/> Shallots |
| <input type="checkbox"/> Cucumbers | <input type="checkbox"/> Snap peas/snow peas |
| <input type="checkbox"/> Daikon radishes | <input type="checkbox"/> Spinach |
| <input type="checkbox"/> Eggplant | <input type="checkbox"/> Sprouts, all |
| <input type="checkbox"/> Endive | <input type="checkbox"/> Squash: Delicata, pumpkin, spaghetti, yellow, zucchini, etc. |
| <input type="checkbox"/> Escarole | <input type="checkbox"/> Tomato |
| <input type="checkbox"/> Fennel | <input type="checkbox"/> Tomato juice— $\frac{3}{4}$ c |
| <input type="checkbox"/> Fermented vegetables: Kimchi, pickles, sauerkraut, etc. | <input type="checkbox"/> Turnips |
| <input type="checkbox"/> Garlic | <input type="checkbox"/> Vegetable juice— $\frac{3}{4}$ c |
| <input type="checkbox"/> Green beans | <input type="checkbox"/> Water chestnuts |
| <input type="checkbox"/> Greens: Beet, collard, dandelion, kale, mustard, turnip, etc. | <input type="checkbox"/> Watercress |

1 serving = $\frac{1}{2}$ c, 1 c raw greens = 25 calories, 5 g carbs**Organic, non-GMO fruits, vegetables, herbs and spices preferred****VEGETABLES** Starchy**Carbs**

Servings/day _____

- | | |
|--|--|
| <input type="checkbox"/> Acorn squash (cubed)—1 c | <input type="checkbox"/> Potatoes (mashed)— $\frac{1}{2}$ c |
| <input type="checkbox"/> Butternut squash (cubed)—1 c | <input type="checkbox"/> Root vegetables: Parsnip, rutabaga— $\frac{1}{2}$ c |
| <input type="checkbox"/> Plantain— $\frac{1}{3}$ c or $\frac{1}{2}$ whole | <input type="checkbox"/> Yam— $\frac{1}{2}$ med |
| <input type="checkbox"/> Potato: Purple, red, sweet, yellow— $\frac{1}{2}$ med | |
- 1 serving = 80 calories, 15 g carbs

FRUITS**Carbs**

Servings/day _____

Unsweetened, no sugar added

- | | |
|--|---|
| <input type="checkbox"/> Apple—1 sm | <input type="checkbox"/> Melon, all—1 c |
| <input type="checkbox"/> Applesauce— $\frac{1}{2}$ c | <input type="checkbox"/> Nectarine—1 sm |
| <input type="checkbox"/> Apricots—4 | <input type="checkbox"/> Orange—1 sm |
| <input type="checkbox"/> Banana— $\frac{1}{2}$ med | <input type="checkbox"/> Papaya—1 c |
| <input type="checkbox"/> Blackberries— $\frac{3}{4}$ c | <input type="checkbox"/> Peach—1 sm |
| <input type="checkbox"/> Blueberries— $\frac{3}{4}$ c | <input type="checkbox"/> Pear—1 sm |
| <input type="checkbox"/> Cherries—12 | <input type="checkbox"/> Persimmon— $\frac{1}{2}$ |
| <input type="checkbox"/> Cranberries— $\frac{3}{4}$ c | <input type="checkbox"/> Pineapple— $\frac{3}{4}$ c |
| <input type="checkbox"/> Dates or figs—3 | <input type="checkbox"/> Plums—2 sm |
| <input type="checkbox"/> Dried fruit—2 T | <input type="checkbox"/> Pomegranate seeds— $\frac{1}{2}$ c |
| <input type="checkbox"/> Grapefruit— $\frac{1}{2}$ | <input type="checkbox"/> Prunes—3 med |
| <input type="checkbox"/> Grapes—15 | <input type="checkbox"/> Raisins—2 T |
| <input type="checkbox"/> Goji berries (dried)—2 T | <input type="checkbox"/> Raspberries—1 c |
| <input type="checkbox"/> Kiwi—1 med | <input type="checkbox"/> Strawberries— $1\frac{1}{4}$ c |
| <input type="checkbox"/> Mango— $\frac{1}{2}$ sm | <input type="checkbox"/> Tangerines—2 sm |

1 serving = 60 calories, 15 g carbs

WHOLE GRAINS (100%)**Carbs**

Servings/day _____

Unsweetened, sprouted, organic preferred**Gluten Free:**

- Amaranth— $\frac{1}{3}$ c
- Buckwheat/kasha— $\frac{1}{2}$ c
- Grits: Corn, soy— $\frac{1}{2}$ c
- Millet— $\frac{1}{2}$ c
- Oats: Rolled, steel-cut— $\frac{1}{2}$ c
- Quinoa— $\frac{1}{2}$ c
- Rice: Basmati, black, brown, purple, red, wild— $\frac{1}{3}$ c
- Sorghum— $\frac{1}{8}$ c
- Teff— $\frac{3}{4}$ c

All grain servings are for cooked amounts.

1 serving = 75–110 calories, 15 g carbs

Gluten Containing:

- Barley— $\frac{1}{3}$ c
- Bulgur— $\frac{1}{2}$ c
- Cereal, whole wheat— $\frac{1}{2}$ c
- Couscous— $\frac{1}{3}$ c
- Crackers, rye—4-7
- Kamut— $\frac{1}{2}$ c
- Spelt— $\frac{1}{3}$ c

Individual portions:

- Bread—1 slice
- Granola (homemade)—3 T
- Muesli— $\frac{1}{2}$ c
- Pasta— $\frac{1}{3}$ c
- Pita— $\frac{1}{2}$
- Tortilla—1, 6 in

BEVERAGES, SPICES & CONDIMENTS**Unsweetened, no sugar added**

- | | |
|--|---|
| <input type="checkbox"/> Filtered water | <input type="checkbox"/> Herbs and Spices, all |
| <input type="checkbox"/> Sparkling/mineral water | <input type="checkbox"/> Condiments: Lemon/lime juice, miso, mustard, tamari, vinegars, etc.—use sparingly, suggest 1 T or less per serving |
| <input type="checkbox"/> Fresh juiced fruits/vegetables | |
| <input type="checkbox"/> Coconut water | |
| <input type="checkbox"/> Coffee | |
| <input type="checkbox"/> Tea: Black, green, herbal, etc. | |

