## PROTEINS

## Proteins

Servings/day $\qquad$
Free-range, grass-fed, organically grown animal protein; non-GMO, organic plant protein; and wild-caught, low-mercury fish preferred.

## Plant Protein:

$\square$ Mung bean/
Edamame pasta- $1 / 20$ zNatto-1 oz
$\square$ Nutritional yeast$2 T$
$\square$ Spirulina-2 T
$\square$ Tempeh-1 oz
$\square$ Tofu (firm/extra firm) $-1 \frac{1}{2}-2 o z$
$\square$ Tofu (soft/silken)3 oz

## Protein Powder:

$\square$ Check label for \# grams/scoop1 protein serving $=7 \mathrm{~g}$ Hemp, pea, rice, soy

## Animal Protein:

vi) Lacto-vegetarian:Cheese (hard)-1/2 $0 z$Cheese (low-fat)-1 ozCottage cheese (low-fat)-1/4 c
$\square$ Feta cheese (low-fat)-1 ozParmesan cheese-2 TRicotta cheese (low-fat)-1/4 cWhey protein powder-7 $g$Ovo-vegetarian:Egg-1; or 2 egg whitesEgg protein powder-7 $g$Pescatarian:Fish/Shellfish-1 oz
1 serving as listed $=35-75$ calories, $5-7 \mathrm{~g}$ protein, $3-5 \mathrm{~g}$ fat, 0-4 g carbs
Average protein serving is $3-4 \mathrm{oz}$ (size of palm of hand).

## LEGUMES

Proteins/Carbs
Servings/day $\qquad$
Organic, non-GMO preferredBean soups- $3 / 4$ c
$\square$ Black soybeans $\square$ Edamame (cooked)-(cooked)-1/2 c $1 / 2 \mathrm{C}$
$\square$ Dried beans, lentils,
$\square$ Flour, legume-1/4c peas (cooked)-1/2 $c$
$\square$ Green peas (cooked)- $1 / 2 c$
$\square \begin{aligned} & \text { Hummus or other } \\ & \text { bean dips }-1 / 3 \text { c }\end{aligned}$
$\square$ Refried beans, vegetarian- $1 / 2 \mathrm{c}$
1 serving $=90-110$ calories, $3-7 \mathrm{~g}$ protein, 0 fat, 15 g carbs

## DAIRY \& ALTERNATIVES Proteins/Carbs

Servings/day $\qquad$
Unsweetened, organic preferred

## Dairy:

## Dairy Alternatives:

vi) Lacto-vegetarian:
$\square$ Milk: Cow, goat-8 oz
$\square$ Yogurt, Greek (plain)-6 oz
$\square$ Kefir (plain)-6-8 oz
Veggie burger (non-GMO)-1 patty
-Milk: Almond, coconut, flaxseed, hazelnut, hemp, oat, rice, soy-8 oz
Kefir (plain)-6-8 ozYogurt: Coconut or soy (cultured)-4-6 ozKefir: Coconut or soy-4-6 oz
1 dairy serving $=90-150$ calories, $7-8 \mathrm{~g}$ protein, 12 g carbs 1 dairy alternative serving $=25-90$ calories, $1-9 \mathrm{~g}$ protein, 1-4 g carbs (nutritional values vary)

## NUTS \& SEEDS

Proteins/Fats

## Servings/day

$\qquad$
Unsweetened, unsalted, organic preferred
$\square$ Almonds-6
$\square$ Brazil nuts-2
$\square$ Cashews-6
$\square$ Chia seeds-1 T
$\square$ Coconut (dried) $-3 T$
$\square$ Flaxseed (ground)-2T
$\square$ Hazelnuts-5
$\square$ Hemp seed-1 T
$\square$ Peanuts-10
$\square$ Pecan halves-4
$\square$ Pine nuts-1 T
$\square$ Pistachios-16
$\square$ Pumpkin seeds-1 T
$\square$ Sesame seeds-1 T
$\square$ Soy nuts-2 $T$
$\square$ Sunflower seeds-1 $T$Walnut halves-4
$\square$ Macadamias-2-3
$\square$ Nut and seed butter-1/2T
1 serving $=45$ calories, 5 g fat

## FATS \& OILS

## Fats

Servings/day $\qquad$
Minimally refined, cold pressed, organic, non-GMO preferred
$\square$ Avocado-2 Tor $1 / 8$ whole
$\square$ Coconut milk, regular (canned)$11 / 2 T$
$\square$ Coconut milk, light (canned)-3 T
$\square$ Oils, cooking: Avocado, coconut (virgin), grapeseed, olive (extra virgin), rice bran, sesame-1 $t$
$\square$ Oils, salad: Almond, avocado, canola, flaxseed, grapeseed, hempseed, olive (extra virgin), pumpkin seed, safflower (higholeic), sesame,
$\square$ Olives: Black, green, kalamata-8
$\square$ Salad dressing made with quality oils-1 $T$Lacto-vegetarian:Butter-1 $t$,
$2 t$ whipped
$\square$ Chocolate, dark (70\% or higher cocoa)-1 oz
$\square$ Ghee/clarified butter-1 $t$
$\square$ Half and half-2 $T$
$\square$ Oils, cooking: Butter-1 $t$
$\square$ Pesto-1 T
vo Ovo-vegetarian:Mayonnaise (unsweetened)-1 $t$
sunflower (high-
oleic), walnut-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.

Servings/day
$\square$ Artichoke
$\square$ Arugula
$\square$ Asparagus
$\square$ Bamboo shoots
$\square$ Beets (cubed)
$\square$ Bok choy
$\square$ Broccoflower
$\square$ Broccoli
$\square$ Brussels sprouts
$\square$ Cabbage
$\square$ Carrots
$\square$ Cauliflower
$\square$ Celeriac root
$\square$ Celery
$\square$ Chard/Swiss chard
$\square$ Chervil
$\square$ Chives
$\square$ Cilantro
$\square$ Cucumbers
$\square$ Daikon radishes
$\square$ Eggplant
$\square$ Endive
$\square$ Escarole
$\square$ Fennel
$\square$ Fermented vegetables: Kimchi, pickles, sauerkraut, etc.
$\square$ Garlic
$\square$ Green beans
$\square$ Greens: Beet, collard, dandelion, kale,
mustard, turnip, etc.
1 serving $=1 / 2 \mathrm{c}, 1 \mathrm{c}$ raw greens $=25$ calories, 5 g carbs

Servings/day $\qquad$
$\square$ Acorn squash (cubed)-1 cButternut squash
(cubed)-1 cPlantain- $1 / 3$ cor $1 / 2$ wholePotato: Purple, red,
sweet, yellow- $1 / 2$ med
1 serving $=80$ calories, 15 g carbs

## FRUITS

Carbs

## Servings/day

Unsweetened, no sugar added


Servings/day
Unsweetened, sprouted, organic preferred
Gluten Free:
Gluten Containing:
$\square$ Amaranth-1/3c
$\square$ Buckwheat/
kasha-1/2 cGrits: Corn, soy-1/2cMillet- $1 / 2 c$
$\square$ Oats: Rolled,
steel-cut- $1 / 2 c$
$\square$ Quinoa- $1 / 2 c$
Rice: Basmati, black, brown, purple, red, wild $-1 / 3 c$
$\square$ Sorghum-1/8
Teff-3/4c
All grain servings are for cooked amounts.

B Barley- $1 / 3 c$
$\square$ Bulgur $-1 / 2 c$Cereal, whole wheat- $1 / 2 c$
$\square$ Couscous $-1 / 3 c$

- Crackers, rye-4-7
$\square$ Kamut- $1 / 2 \mathrm{C}$
$\square$ Spelt- $1 / 3 c$


## Individual portions:

$\square$ Bread-1 sliceGranola (homemade)-3

- Muesli-1/2c
$\square$ Pasta- $1 / 3 c$
$\square$ Pita-1/2
Tortilla-1, 6 in

1 serving $=75-110$ calories, 15 g carbs

## BEVERAGES, SPICES \& CONDIMENTS

Unsweetened, no sugar added

| $\square$ Filtered water | $\square$ Herbs and Spices, all |
| :--- | :--- |
| $\square$ Sparkling/mineral | $\square$ Condiments: |
| water | Lemon/lime juice, |
| $\square$ Fresh juiced fruits/ | miso, mustard, |
| vegetables | tamari, vinegars, |
| $\square$ Coconut water | etc.-use sparingly, |
| $\square$ Coffee | suggest 1 Tor less |
| $\square$ Tea: Black, green, | per serving |Tea: Black, green, per serving

herbal, etc.

Organic, non-GMO fruits, vegetables, herbs and spices preferred

