

Core Food Plan - Vegetarian

PROTEINS

Proteins

Animal Protein:

Lacto-vegetarian:

 \Box Cheese (hard)- $\frac{1}{2}$ oz

 \Box Cheese (low-fat)-1 oz

 \Box Parmesan cheese–2*T*

 \Box Cottage cheese

fat)-1 oz

 \Box Ricotta cheese

 \Box Whey protein

powder-7 g

VO Ovo-vegetarian:

 $(low-fat)-\frac{1}{4}c$

(low-fat)-1/4 c

□ Feta cheese (low-

Servings/day

Free-range, grass-fed, organically grown animal protein; non-GMO, organic plant protein; and wild-caught, low-mercury fish preferred.

Plant Protein:

- □ Mung bean/ Edamame pasta $-\frac{1}{2}$ oz
- \square Natto-1 oz □ Nutritional yeast-
- 2T
- \Box Spirulina–2 T
- \Box Tempeh-1 oz
- □ Tofu (firm/extra firm)- $1\frac{1}{2}-2$ oz
- □ Tofu (soft/silken)-3 02

Protein Powder:

- \Box Check label for # grams/scoop-1 protein serving=7 g Hemp, pea, rice, soy
 - \Box Egg-1; or 2 egg whites Egg protein powder-7gPescatarian:
- \Box Fish/Shellfish–1 oz 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

 \Box Bean soups- $\frac{3}{4}$ c □ Edamame (cooked)-□ Black sovbeans $\frac{1}{2}$ C $(cooked) - \frac{1}{2}c$ \Box Flour, legume- $\frac{1}{4}$ c Dried beans, lentils. Green peas (cooked)peas (cooked) $-\frac{1}{2}c$ 1/2 0

- □ Hummus or other bean dips $-\frac{1}{3}c$
- Veggie burger (non-GMO)-1 patty
- □ Refried beans. vegetarian $-\frac{1}{2}c$

1 serving = 90-110 calories, 3-7 g protein, 0 fat, 15 g carbs

DAIRY & ALTERNATIVES Proteins/Carbs

Servings/day

Unsweetened, organic preferred

Dairy:

VL Lacto-vegetarian:

- \Box Milk: Cow, goat-8 oz □ Yogurt, Greek (plain)-6 oz \Box Kefir (plain)–6-8 oz
- Milk: Almond. coconut, flaxseed, hazelnut, hemp, oat,

Dairy Alternatives:

- rice, sov-8 oz □ Yogurt: Coconut or
- sov (cultured)-4-6 oz□ Kefir: Coconut or sov-4-6 oz

Proteins/Fats

 \Box Sesame seeds–1*T*

 \Box Walnut halves-4

 \Box Sunflower seeds–1 T

 \Box Sov nuts-2 T

1 dairy serving = 90-150 calories, 7-8 g protein, 12 g carbs 1 dairy alternative servina = 25-90 calories, 1-9 a protein. 1-4 g carbs (nutritional values vary)

NUTS & SEEDS

Servings/day

Unsweetened, unsalted, organic preferred

- \Box Almonds-6
- \square Brazil nuts-2
- \Box Cashews-6
- \Box Chia seeds–1 T
- □ Hazelnuts-5
- \square Hemp seed–1 T
- \square Macadamias-2-3

FATS & OILS

Servings/day

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

- \Box Avocado–2 T or
- □ Coconut milk.
- regular (canned)- $1\frac{1}{2}T$
- □ Coconut milk, light (canned) - 3T
- \Box Oils, cooking: Avocado, coconut (virgin), grapeseed, olive (extra virgin), rice bran, sesame-1 t
- Oils, salad: Almond, avocado, canola, flaxseed, grapeseed, hempseed, olive (extra virgin), pumpkin seed,
 - safflower (high-
- oleic), sesame,
- sunflower (higholeic), 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.



Version 2

□ Olives: Black, green, kalamata-8 □ Salad dressing made

Fats

- with quality oils–1T
- **VL** Lacto-vegetarian:
- \Box Butter-1 t, 2 t whipped
- □ Chocolate. dark (70% or higher cocoa) - 1 oz
- □ Ghee/clarified butter-1 t
- \square Half and half–2 T
- \Box Oils, cooking: Butter-1 t
- \Box Pesto-1T

VO Ovo-vegetarian:

□ Mayonnaise (unsweetened)-1 t

- □ Peanuts-10 \Box Pecan halves-4 \square Pine nuts-1T
- □ Pistachios–16
- \Box Coconut (dried)–3 T \square Pumpkin seeds–1 T
 - Flaxseed (ground)–2T
- \square Nut and seed
 - butter- $\frac{1}{2}T$

1 serving = 45 calories, 5 g fat

1/8 whole

| Se | rvings/day | |
|----|------------------------|----------------------------------|
| | Artichoke | Horseradish |
| | Arugula | Jicama |
| | Asparagus | Kohlrabi |
| | Bamboo shoots | Leeks |
| | Beets (cubed) | Lettuce, all |
| | Bok choy | Microgreens |
| | Broccoflower | Mushrooms |
| | Broccoli | Okra |
| | Brussels sprouts | Onions |
| | Cabbage | Parsley |
| | Carrots | Peppers, all |
| | Cauliflower | Radicchio |
| | Celeriac root | Radishes |
| | Celery | Salsa |
| | Chard/Swiss chard | Scallions |
| | Chervil | Sea vegetables |
| | Chives | Shallots |
| | Cilantro | Snap peas/snow peas |
| | Cucumbers | Spinach |
| | Daikon radishes | Sprouts, all |
| | Eggplant | Squash: Delicata, |
| | Endive | pumpkin, spaghetti, |
| | Escarole | yellow, zucchini, etc. |
| | Fennel | Tomato |
| | Fermented | Tomato juice–¾ c |
| | vegetables: Kimchi, | Turnips |
| | pickles, sauerkraut, | Vegetable juice– $\frac{3}{4}$ c |
| | etc. | Water chestnuts |
| | Garlic | Watercress |
| | Green beans | |
| | Greens: Beet, collard, | |
| | dandelion, kale, | |
| | mustard, turnip, etc. | |

VEGETABLES Non-starchy

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

Servings/day

Carbs

 \Box Acorn squash □ Potatoes (mashed)− (cubed)-1 c □ Butternut squash □ Root vegetables: (cubed)-1 c \square Plantain- $\frac{1}{3}$ c or \Box Yam- $\frac{1}{2}$ med $\frac{1}{2}$ whole □ Potato: Purple, red, sweet, yellow $-\frac{1}{2}$ med

1 serving = 80 calories, 15 g carbs

FRUITS

Servings/day_

Unsweetened, no sugar added

- \Box Apple–1 sm \square Melon. all–1 c \Box Applesauce- $\frac{1}{2}c$ \square Nectarine-1 sm \Box Apricots-4 □ Orange−1 sm \square Banana $-\frac{1}{2}$ med \square Papaya-1 c \square Blackberries- $\frac{3}{4}c$ \square Peach-1 sm \square Blueberries- $\frac{3}{4}$ c \square Pear-1 sm \Box Cherries–12 \square Persimmon- $\frac{1}{2}$ \Box Cranberries–³/₄ c \Box Pineapple- $\frac{3}{4}$ c \Box Dates or figs-3 \Box Plums–2 sm \Box Dried fruit–2 T □ Pomegranate seeds $-\frac{1}{2}c$ \Box Grapefruit- $\frac{1}{2}$ □ Grapes–15 \Box Prunes–3 med □ Goji berries \square Raisins–2T (dried)-2T \square Raspberries–1 c \Box Kiwi-1 med \Box Strawberries-1¹/₄ c \square Mango $-\frac{1}{2}$ sm \Box Tangerines–2 sm
- 1 serving = 60 calories, 15 g carbs

WHOLE GRAINS (100%)

Servings/day

Carbs

Carbs

Parsnip, rutabaga $-\frac{1}{2}c$

1/2 C

Unsweetened, sprouted, organic preferred **Gluten Free: Gluten Containing:** \Box Amaranth $-\frac{1}{3}c$ \square Barley- $\frac{1}{3}c$ □ Buckwheat/ \square Bulgur- $\frac{1}{2}c$ kasha $-\frac{1}{2}c$ □ Cereal, whole \Box Grits: Corn, soy- $\frac{1}{2}c$ wheat $-\frac{1}{2}c$ \square Millet- $\frac{1}{2}c$ \Box Couscous- $\frac{1}{3}$ c \Box Oats: Rolled, \Box Crackers, rve–4-7 steel-cut- $\frac{1}{2}c$ \Box Kamut $-\frac{1}{2}c$ Quinoa– $\frac{1}{2}c$ \Box Spelt- $\frac{1}{3}c$ □ Rice: Basmati, black, Individual portions: brown, purple, red, \square Bread–1 slice wild- $\frac{1}{3}$ c Granola \Box Sorghum- $\frac{1}{8}c$ (homemade)-3T

 \Box Teff- $\frac{3}{4}$ c All grain servings are for cooked amounts.

| Pasta-1/3 | С |
|-----------|---|
| Pita-1/2 | |

 \square Muesli- $\frac{1}{2}c$

 \Box Tortilla-1, 6 in

1 serving = 75-110 calories, 15 g carbs

BEVERAGES, SPICES & CONDIMENTS

Unsweetened, no sugar added

- □ Filtered water □ Sparkling/mineral
- water
- □ Fresh juiced fruits/
- vegetables
- □ Coconut water
- □ Coffee
- □ Tea: Black, green,
 - herbal, etc.

- □ Herbs and Spices, all □ Condiments:
 - Lemon/lime juice, miso, mustard, tamari, vinegars, etc.-use sparingly, suggest 1 T or less per serving



Carbs