Food Groups Medical ___ servings per day Food Concentrated serving(s) per day 4 Protein _serving(s) per day 1 Legumes 3 Dairy/ Alternatives _serving(s) per day Nuts ___ serving(s) per day Seeds Category 1 minimum 3-4 Vegetables Category 2 3 Vegetables _ serving(s) per day 5 Fruits serving(s) per day 6 Grains serving(s) per day 6 oils _ serving(s) per day

Name

-Grapeseed oil, 1 tsp. -Earth Balance® spread, 1 1/2 tsp.

Concentrated Protein

Serving size: 3-4 oz. cooked, or as indicated (1 serving = approximately 150 calories) Meat, poultry, and fish should be grilled, baked, or roasted; fish may also be poached Keep cheese intake low due to saturated fat

-Eggs, 2 whole, or 3 egg whites plus 1 whole egg

-Egg substitute, 2/3 cup

- -Fish, shellfish, 3 oz. fresh or 3/4 cup canned in water -Poultry: chicken or Cornish hen (breast only), turkey
- -Leg of lamb, lean roast

3000 Total Calories Per Day

- -Beef, very lean (5% or less fat); buffalo, venison, elk -Tofu, 5-6 oz. or 1 cup (fresh), or 2-3 oz. cube (baked)
- -Tempeh, 3 oz. or 1/2 cup -Seitan, 1/3 cup
- -Soy or veggie burger, 4 oz.
- -Cottage cheese, nonfat or lowfat, 3/4 cup
- -Ricotta, part skim or nonfat, 1/2 cup
- -Mozzarella, part skim or nonfat, 2 oz. or 1/2 cup shredded
- -Parmesan cheese (grated), 6 tbsp.

Legumes

Serving size: 1/2 cup cooked, or as indicated (1 serving = approximately 110 calories)

- -Beans garbanzo, pinto, kidney, black, lima, cannellini, navy, mung, fat-free refried, green soy beans
- -Bean soups, 3/4 cup
- -Hummus, 1/4 cup
- -Split peas, sweet green peas, lentils

Dairy/Dairy Alternatives

Serving size: 6 oz., or as indicated (1 serving = approximately 80 calories)

- -Almond milk, plain, 8 oz.
- -Buttermilk, nonfat, 1% or 2%
- -Hemp milk, plain, 6 oz.
- -Milk, nonfat or 1%, 6 oz., Soy milk, plain, 8 oz.
- -Sour cream, nonfat, 6 tbsp.
- -Yogurt (soy), plain unsweetened, 4 oz.
- -Yogurt (also goat milk or Greek), plain unsweetened, 6 oz. nonfat
- Fat-free feta cheese, 2 oz.

Nuts & Seeds

Serving size as indicated

- (1 serving = approximately 100 calories)
- -Almonds or hazelnuts, 10-12 whole nuts
- -Coconut, unsweetened grated, 3 tbsp.
- -Nut butter, 1 tbsp. made from above nuts
- -Peanuts, 18 nuts or 2 tbsp.
- -Pine nuts, 2 tbsp.
- -Pistachios, sunflower, pumpkin, or sesame seeds, 2 tbsp.
- -Walnut or pecan halves, 7-8

Category 1 Vegetables

Serving size: 1/2 cup - min. 3-4 servings unlimited Fresh juices made from these are allowed (1 serving = approximately 10-25 calories)

FirstLine herapy Menu Plan Worksheet

Name	Day	
Artichokes -Asparagus -Bamboo shoots Bean sprouts -Bell or other peppers Broccoli, Broccoflower -Brussels sprouts -Cabbage (all types) -Cauliflower -Celery -Chives -Cucumber	Wake Up Time:	1 grain, 1 nut
Eggplant -Garlic -Green Beans -Greens: bok choy, escarole, Swiss chard, kale, collards, spinach, dandelion, mustard and beet greens -Leeks -Lettuce/Mixed greens: romaine, red and green leaf, endive, spinach, arugula, radicchio, watercress, chicory -Mushrooms -Okra -Onion -Radishes -Salsa (sugar-free) -Scallions -Sea vegetables	Morning Meal Time:	4 grains, 2 dairy, 2 fruit, 1 protein
(kelp, etc.) -Snow peas -Sprouts -Squash: zucchini, yellow, summer, spaghetti -Tomatoes or mixed vegetable juice (low sodium) - Water chestnuts, 5 whole	Snack	
Category 2 Vegetables Serving size: 1/2 cup, or as indicated (1 serving = approximately 45 calories) -Beets, winter squash (acorn, butternut) -Carrots, 1/2 cup cooked or 2 medium raw or 12 baby carrots -Sweet potatoes or yams, 1/2 medium baked -Yukon Gold, new or red potato, 1/2 medium	Mid-day Meal Time:	1 grain, 1 protein, 1 veggie, 2 oils, 1 fruit
Fruits Serving size as indicated (1 serving = approximately 80 calories) -Apple, 1 medium -Apricots, 3 medium -Berries: blackberries & blueberries, 1 cup; raspberries & strawberries, 1 1/2 cups -Cantaloupe, 1/2 medium -Cherries, 15 -Fresh figs, 2 -Grapefruit, 1 whole	Snack Time:	1 dairy, 1 fruit (can be put
-Grapes, 15 -Honeydew melon, 1/4 small -Mango, 1/2 medium -Nectarines, 2 small -Orange, 1 large -Peaches, 2 small -Pear, 1 medium -Plums, 2 small -Persimmon, 1/2 -Tangerines, 2 small -Watermelon, 2 cups	Evening Meal Time:	after dinner if desired) 2 proteins, 3 cat 2 veggies
Grains Serving size: 1/2 cup cooked, or as indicated (1 serving = approximately 75-100 calories) -Basmati or other brown rice, wild rice -Barley, buckwheat groats, or millet -Bulgur (cracked wheat) -Quinoa -Teff -Whole oats, raw, 1/3 cup; cooked oatmeal 3/4 cup	Snack	4 oils, 3 veggies, 1 fruit, 1 legume (or grain)
-Whole wheat, spelt, or kamut berries -100% whole wheat, spelt, or kamut -Whole grain rye crackers, 2 each -Bread: mixed whole grain or 100% whole rye, 1 slice -Whole wheat tortilla or pita, 1/2 -Low-carb tortillas, 2 small or 1 large -Kashi® 7 Whole Grain Puffs cereal, 1 cup	Water/Drinks (Not listed with meals above):	70-80 0z per day
Oils	u u	
Serving size: 1 tsp. or as indicated Oils should be cold pressed (1 serving = approximately 40 calories) Plant Oils -Avocado (fruit), 1/8 -Coconut milk, light, 3 tbspCoconut milk, regular, 1 ½ tbspFlaxseed oil (refrigerate)	Activity/Exercise Type: Duration:	
-Olives, 8-10 medium -Olive oil, extra virgin (preferable) Cooking Oils -Olive oil -Canola oil	Relaxation/Sleep Type: Duration:	

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-Coconut oil, 1 tsp -Ghee (clarified butter) 1 tsp.

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