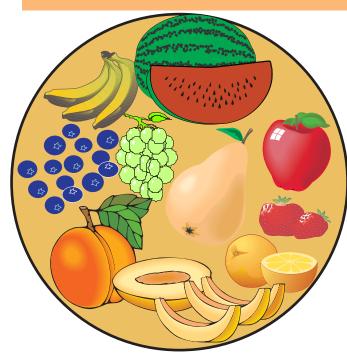
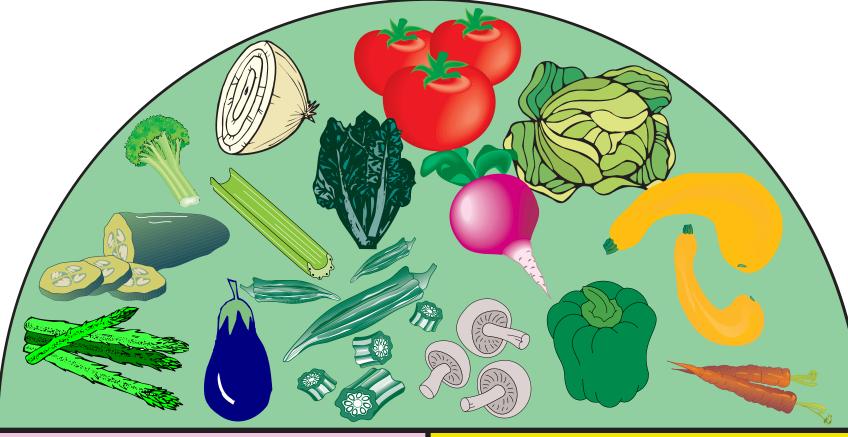


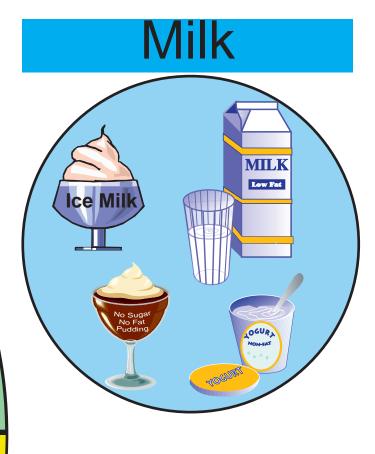
The Plate Planner

Non-Starchy Vegetables

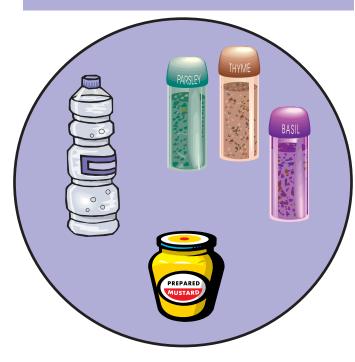
Fruits



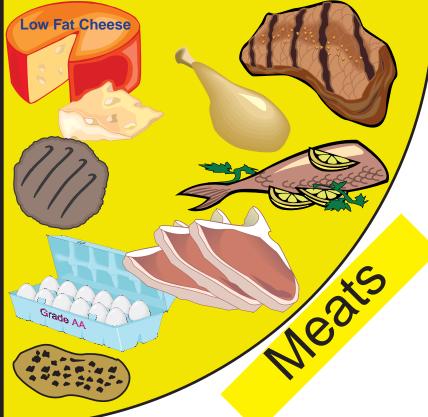




Free Foods







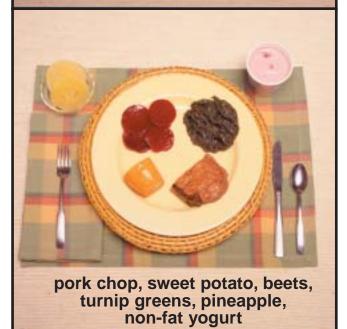
Fats



Menu Ideas







cookie.skim milk



whole wheat toast, egg, strawberries, non-fat yogurt (meat optional) (omit non-starchy vegetables)



vegetable pizza, tossed salad, peach, non-fat yogurt



Diabetic Information

- Most people, including persons with diabetes, can follow "Planning Tips for a Healthy Plate". See a Registered Dietitian to see what eating plan is right for you.
- Special or dietetic foods are not necessary for a healthy plate.
- Eat the same amount of foods at about the same time each day.
- Check your blood sugar often to see how your body reacts to certain foods.
- Be active and work towards a healthy weight. Check with your doctor to see what exercise program may be best for you.

Portion Sizes

Starch

- 1/2 bagel, hamburger or hot 1 teaspoon margarine, dog bun
- slice of loaf bread I/2 cup grits or oatmeal
- 1/2 cup corn or mashed potatoes 1/2 cup noodles
- 3 graham cracker squares

Meat

- 2-3 ounces of cooked beef. chicken, fish, pork or
- egg whites, 1/4 cup egg substitute or 1 egg /4 cup low fat cottage cheese or 1 ounce low

fat cheese

cup low fat or skim milk 3/4 cup non-fat yogurt

- canola oil or olive oil
- 1 tablespoon salad dressing. cream cheese or mayonnaise
- 2 tablespoons low fat salad dressing, cream cheese or mayonnaise

Non- Starchy Vegetable

- 1/2 cup cooked carrots, green beans or turnip
- 1 cup raw spinach leaves, lettuce or broccoli

Fruit

- 1 small apple, orange, pear or 1/2 banana
- 1/2 cup pineapple tidbits or applesauce
- 1/2 cup orange juice or grape juice

Planning Tips for a **Healthy Plate**

- Choose colorful foods. The more colorful your plate is, the
- ◆Eat 5 to 9 fruits and vegetables a day.
- Cut down on foods with a lot of sugar, like cakes and candy. Save them for special days.
- •Replace whole milk with 1% low fat or skim milk.
- ◆Use herbs and spices in place of salt when cooking. Eat fewer salty foods like bacon and potato chips. Rinse off canned vegetables before cooking.
- Eat whole grain foods like brown rice and whole wheat bread.
- Choose low fat, low cholesterol foods. Eat eggs no more than 3-4 times a week. Pick low fat milk and cheese products like non-fat yogurt and part-skim mozzarella
- Use canola or olive oil rather that butter or lard. Cut off fat from meats before cooking. Remove the skin from chicken. Bake, grill, boil or steam foods instead of frying.
- Know what normal serving sizes look like. **Examples:**

meat serving = deck of playing cards rice serving = 1/2 a baseball cheese serving = 4 dice HINT: If all the foods on your plate are touching or running together the servings are probably too big.

Choose food from the following groups when planning Non-starchy Free food vegetable Starch Meat Fruit Milk Fat on the side <u>1/2 plate</u> 1/4 plate 1/4 plate small side dish small side dish on the side or asparagus diet soft drinks or piece baked beans baked, broiled or cup when cooking lemon juice broccoli or grilled black eyed peas small apple lime juice cabbage bread applesauce low fat buttermilk almonds carrots beef tenderloin mustard 1/2 banana corn nonfat buttermilk avocados cauliflower beef sirloin pimentos cantaloupe cucumber english peas skinless chicker low fat yogurt canola oil sugar free Jell-O areen beans fruit cocktail lima beans nonfat yogurt margarine greens fruit juice spices ground round noodles skim milk olive oil ettuce grapefruit Tabasco sauce mushrooms pinto beans grapes 1% low fat milk peanuts pork tenderloin unsweet tea okra small orange popcorn sugar free pudding pecans loin chop onions vinegar strawberries made with low potatoes peppers peaches water skinless turkey spínach pretzels fat milk pears squash . pineapple Other Meats tomatoes plain small roll raisins sweet potatoes low fat cheese watermelon