

Cardiometabolic Food Plan

PROTEINS

Proteins

□ Poultry (skinless):

Chicken. Cornish

turkey, etc. -1 oz

Plant Protein:

 \square Natto-1 oz

 \Box Spirulina–2 T

 \Box Tempeh-1 oz

Protein Powder:

soy, whey

 \Box Check label for

grams scoop-

1 protein serving = 7 g

Egg, hemp, pea, rice,

Proteins/Carbs

3 02

Tofu (firm/extra

firm)-1.5-2 oz

Tofu (soft/silken)–

hen, duck, pheasant,

Servings/day

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

Animal Proteins:

- \Box Cheese (low-fat)-1 oz
- \Box Cheese (hard)- $\frac{1}{2}$ oz
- \Box Cottage cheese (low-fat)-1/4 c
- □ Feta cheese
- (low-fat)-1 oz \square Parmesan cheese–2T
- □ Ricotta cheese $(low-fat) - \frac{1}{4}c$
- \Box Egg-1; or 2 egg whites
- **Fish/Shellfish:**
 - Halibut, herring, mackerel. salmon. sardines, tuna, etc.-
 - 1 02
- □ Meat: Beef. buffalo. elk, lamb, venison, other wild game -1 oz

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

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

LEGUMES

Servings/day

Organic, non-GMO preferred

- \Box Bean soups— $\frac{3}{4}$ c
- □ Black soybeans
- $(cooked) \frac{1}{2}c$
- □ Dried beans, lentils, peas (cooked) $-\frac{1}{2}c$
- $-\frac{1}{2}c$ \Box Flour, legume- $\frac{1}{4}$ c $(cooked) - \frac{1}{2}c$

Edamame (cooked)

□ Hummus or other bean dips $-\frac{1}{3}c$

□ Refried beans. vegetarian-1/4 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:
- \Box Milk: Cow, goat-8 oz
- **Yogurt, Greek**
 - (plain)-6 oz
- **sov** (cultured)-4-6 oz

Proteins/Fats

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

Low Glycemic Impact Recommendations Limit to 1–2 servings per day

NUTS & SEEDS

Servings/day

Unsweetened, unsalted, organic preferred

- Almonds-6 **Brazil nuts**-2
- Cashews-6
- \Box Chia seeds -1T \Box Coconut (dried)–3 T
- □ Flaxseed (ground)-
- 2T
- \square Hazelnuts-5
- Hemp seeds -1T
- □ Macadamias-2-3
- 1 serving = 45 calories, 4 a fat

FATS & OILS

Servings/day

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

- \Box Avocado-2 T or
- 1/8 whole \Box Butter-1 t.
- 2 t whipped
- □ Chocolate, dark (70% or higher cocoa) - 1 oz
- □ Coconut milk. regular (canned)- $1\frac{1}{2}T$
- □ Coconut milk, light (canned) - 3T
- □ Ghee/clarified butter-1 t
- □ Mayonnaise
- (unsweetened)-1 t

Olives: Black, areen, kalamata-8

1 serving = 45 calories, 5 g fat

\Box Oils, cooking: Avocado, butter, coconut (virgin), grapeseed, **olive** (extra virgin), rice

Fats

bran, sesame-1 t □ Oils, salad: Almond, avocado, canola, flaxseed, grapeseed, hempseed, olive

(extra virgin).

pumpkin seed, rice bran, safflower (high-oleic), sesame, sunflower (higholeic) walnut,-1 t

Items in blue indicate preferred therapeutic foods

- 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.



Green peas

Version 15

Yogurt: Coconut or

Nut and seed

 \Box Peanuts -10

butters $-\frac{1}{2}T$

 \square Pecan halves -4

 \square Pine nuts-1T

 \square **Pistachios**-16

 \Box Sov nuts -2T

 \square Pumpkin seeds-1 T

 \square Sunflower seeds-1 T

 \Box Sesame seeds – 1 *T*

sov-8 oz

- **Kefir** (plain)–6-8 o
- **Dairy Alternatives:** □ Milk: Almond. coconut. flaxseed.
 - hazelnut, hemp, oat,



VE	GETABLES Non-star	chy	Carbs
Servings/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		
	Cauliflower		Radicchio
	Celeriac root		Radishes
	Celery		Salsa
	Chard/Swiss chard		Scallions
	Chervil		Sea vegetables
	Chinese cabbage		Shallots
	Chives		Snap peas/snow peas
	Cilantro		
	Cucumbers		Sprouts, all
	Daikon radishes		Squash: Delicata,
	Eggplant		pumpkin, spaghetti,
	Endive		yellow, zucchini, etc.
	Escarole		Tomato
	Fennel		Tomato juice–¾ c
	Fermented		
	vegetables: Kimchi,		
	pickles, sauerkraut,		Water chestnuts
	etc.		Watercress
	Garlic		
	Green beans		
	Greens: Beet,		
	collard, dandelion,		
	kale, mustard, turnip,		

VEGETABLES Starchv

Servings/day

- \Box Acorn squash □ Potatoes (mashed)– (cubed) - 1 c□ Butternut squash □ Root vegetables: (cubed)-1c \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

Low Glycemic Impact Recommendations

Short term: Consider removal Long term: Limit to 1 serving per day

FRUITS

Servings/day

Unsweetened, no sugar added

□ Orange−1 sm \Box Apple–1 sm \Box Applesauce $-\frac{1}{2}c$ \square Papaya-1 c \Box Apricots-4 □ Peach−1 Banana-1/2 med \Box Pear-1 sm \Box Blackberries- $\frac{3}{4}$ c \square Persimmon- $\frac{1}{2}$ **Blueberries** $-\frac{3}{4}c$ \Box Pineapple- $\frac{3}{4}$ c \Box Cherries–12 \Box Plums–2 sm \Box Grapefruit- $\frac{1}{2}$ **Pomegranate** □ Grapes-15 seeds $-\frac{1}{2}c$ □ Kiwi−1 med \square Raspberries-1 c \square Mango $-\frac{1}{2}$ sm \Box Strawberries–1¹/₄ c □ Tangerines-2 sm \square Melon, all-1 c \square Nectarine–1 sm

1 serving = 60 calories, 15 g carbs

Low Glycemic Impact Recommendations

Limit to 2 servings per day Avoid dried fruit and fruit juices

WHOLE GRAINS (100%)

Servings/day

Unsweetened, sprouted and organic preferred

Gluten-Free: **Gluten Containing:** \square Amaranth $-\frac{1}{3}$ (**Barley** $-\frac{1}{3}c$ □ Buckwheat/ \square Bulgur- $\frac{1}{2}c$ kasha-1/2 c \Box Cereal, whole \square Millet- $\frac{1}{2}c$ wheat $-\frac{1}{2}c$ **Oats** (rolled, \Box Couscous- $\frac{1}{3}$ c steel-cut) $-\frac{1}{2}c$ \Box Crackers, rve–4-7 \Box Quinoa- $\frac{1}{2}c$ \Box Kamut- $\frac{1}{2}c$ □ Rice: Basmati. black. \Box Semolina- $\frac{1}{8}c$ brown, purple, red, \Box Spelt- $\frac{1}{3}$ c wild- $\frac{1}{3}$ c Individual portions: \Box Sorghum- $\frac{1}{8}c$ \square Bread–1 sl \Box Teff- $\frac{3}{4}$ c \square Muesli- $\frac{1}{2}c$ All grain servings are for \square Pasta- $\frac{1}{3}c$ cooked amounts \Box Pita $-\frac{1}{2}$

 \Box Tortilla-1, 6 in

1 serving = 75-110 calories, 15 g carbs

Low Glycemic Impact Recommendations

Short term: Consider removal Long term: Limit to 1–2 servings per day

BEVERAGES, SPICES & CONDIMENTS

Unsweetened, no sugar added

- □ Beetroot juice
- □ Filtered water
- □ Sparkling/mineral
 - water
- Green tea
- □ Low-sodium

vegetable juice

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

□ Herbs and Spices:

Cayenne, cinnamon,

1 serving = $\frac{1}{2}$ c, 1 c raw greens = 25 calories, 5 g carbs

etc.

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

Items in blue indicate preferred therapeutic foods



Carbs

Carbs

Carbs

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

1/2 C