THE HEALTHY PLATE

Use this plate to help you portion your food in a healthy way and make meal planning easier. Portions are based on a small dinner plate.

Fill one-quarter of your plate with a healthy protein source, such as fish, chicken, eggs, cooked beans, lentils, or tofu.

Fill one-quarter of your plate with healthy grains or starches, such as brown rice, whole-wheat pasta, quinoa, bulgur, corn, peas, one slice of whole-grain bread, or one corn or whole-wheat tortilla.

Fill half of your plate with non-starchy vegetables, such as carrots, broccoli, cabbage, bell peppers, asparagus, or leafy greens, like spinach or kale.

For good nutrition also choose each day:

- 1 small fruit serving, such as an orange, banana, apple, or 1 cup of berries or melon with each meal.
- 2 to 3 cups of plain milk or yogurt.
- A small amount of healthy fats, such as olive or canola oil, or a small handful of nuts.
### Ideas for meals and snacks

These sample meals and snacks include foods from the shopping list below, and follow the tips on the other side. Use these ideas to build healthy, tasty meals. Or create your favorite combinations!

#### Breakfast

- small whole-wheat bagel with almond butter or cream cheese
- 1 cup diced melon
- 1 cup plain yogurt
- 1 oz. whole-grain cereal
- ½ banana
- 1 slice whole-wheat toast
- 1 tsp. trans-fat-free margarine
- 1–2 Tbsp. walnuts
- 1 cup milk
- 1 cup plain yogurt, mixed with 2 Tbsp. raisins or ½ cup diced fruit
- 1 small bran muffin
- 2 small whole-grain pancakes
- 1 cup berries
- 1 cup milk

#### Lunch and Dinner

- 3 oz. tuna or turkey sandwich on whole-wheat bread with 1–2 Tbsp. avocado, lettuce or spinach, tomato, and onion
- carrots or broccoli
- 1 orange
- 3 oz. broiled or baked fish or 1 cupdiced extra firm tofu (sauteed with 1 Tbsp. olive oil and garlic)
- tossed salad with olive oil (1–2 Tbsp.) and vinegar, or 1–2 Tbsp. nonfat or low-fat dressing
- 1 cup quinoa, yam, or whole-grain pasta
- steamed vegetables tossed with 1–2 Tbsp. slivered almonds
- Chinese cuisine:
  - 1 cup brown rice
  - 1 cup broccoli chicken, beef, or tofu
  - 1 cup hot-and-sour soup
- Indian cuisine:
  - 3 oz. tandoori chicken or 1 cup lentil soup (dal)
  - ½–1 cup steamed rice
  - ½ cup raita (cucumber and yogurt)
  - steamed broccoli
- Mexican cuisine:
  - 2 bean tacos made with 2 corn tortillas, ½ cup whole beans, 1 ½ oz cheese (optional), salsa, and shredded lettuce or cabbage
  - diced mango

#### Snacks

- 1 cup plain yogurt or 1½ cup cottage cheese
- 2 Tbsp. dried fruit or nuts
- fresh fruit
- 3 cups air-popped or light microwave popcorn
- raw vegetables with nonfat salad dressing or hummus
- medium apple with 1–2 Tbsp. natural peanut butter
- 3 large rye wafer crackers
- 1½ oz. cheese
- fresh vegetables

#### Healthy meals start at the store. Use this shopping list to help you prepare:

- Fruits—fresh, frozen, canned in their own juice, or dried
- Plain dairy milk, or fortified soy, rice, or almond milk
- Plain dairy or soy yogurt
- Cottage cheese or cream cheese
- Cheese
- Nonfat or olive oil-based salad dressing
- Olive or canola oil
- Quinoa (pronounced “keen-wah”)
- Vegetables—fresh, frozen or low-sodium canned
- Whole beans (canned or dried)
- Hummus
- Tofu
- Lean pork or beef
- Salmon, tuna, or other fish
- Chicken or turkey without skin
- Egg or egg substitute
- Unsalted nuts or seeds
- Natural peanut or other nut butter
- 100% whole-wheat or whole-grain bread/rolls/bagels
- Rye wafer or whole-wheat crackers
- Brown rice or whole-wheat pasta
- Whole-grain cereal
- Whole grains (bulgur, whole cornmeal, hulled barley, whole-wheat couscous)
- Tortillas (corn or whole-wheat)

This information is not intended to diagnose health problems or to take the place of medical advice or care you receive from your physician or other medical professional. If you have persistent health problems, or if you have additional questions, please consult with your doctor.