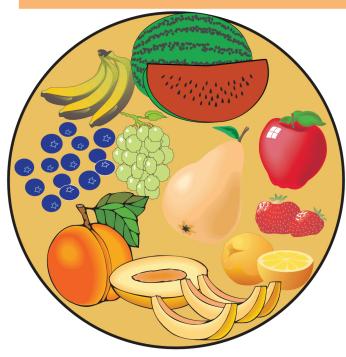


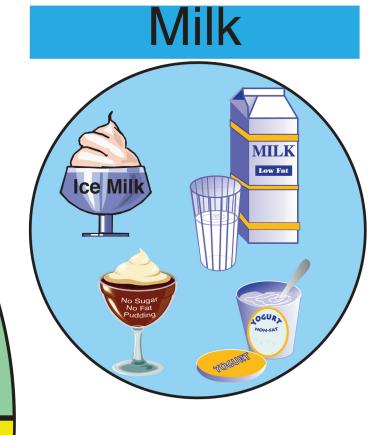
The Plate Planner

Non-Starchy Vegetables

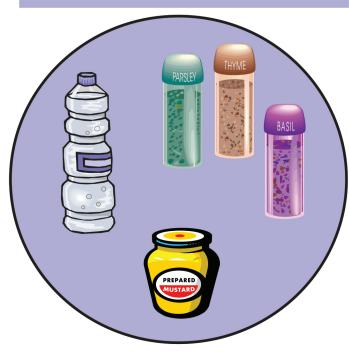
Fruits



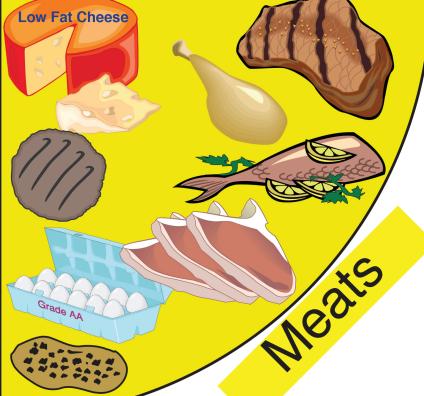




Free Foods



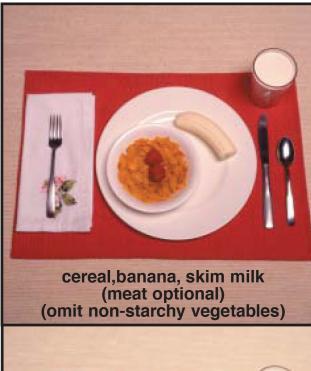




Fats



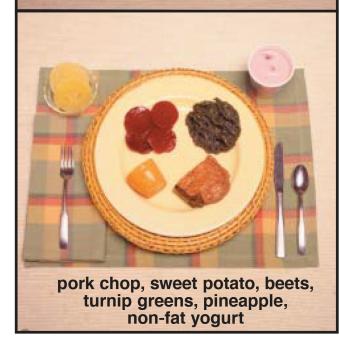
Menu Ideas





hamburger on bun, vegetables,

cookie, skim milk

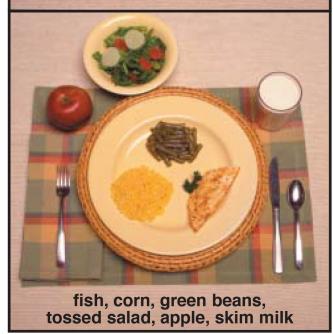




whole wheat toast, egg, strawberries, non-fat yogurt (meat optional) (omit non-starchy vegetables)



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

- 1/2 bagel, hamburger or hot 1 teaspoon margarine, dog bun
- I slice of loaf bread 1/2 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 turkev
- 2 egg whites, 1/4 cup egg substitute or 1 egg 1/4 cup low fat cottage cheese or 1 ounce low

Milk

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

fat cheese

- 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 greens
- 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.

Non-starchy	Choose food from the following groups when planning					Free food
asparagus beets broccoli cabbage carrots cauliflower cucumber green beans greens lettuce mushrooms okra onions peppers spinach squash tomatoes	Starch 1/4 plate baked beans black eyed peas bread corn english peas lima beans noodles pinto beans popcorn potatoes pretzels rice plain small roll sweet potatoes	Meat 1/4 plate baked, broiled or grilled beef tenderloin beef sirloin skinless chicken fish ground round ham pork tenderloin loin chop tuna skinless turkey Other Meats eggs low fat cheese	Fruit small side dish or piece small apple applesauce 1/2 banana cantaloupe fruit cocktail fruit juice grapefruit grapes small orange strawberries peaches pears pineapple raisins watermelon	low fat yogurt	avocados canola oil margarine olive oil peanuts	on the side diet soft drinks lemon juice lime juice mustard pimentos sugar free Jell-O spices Tabasco sauce unsweet tea vinegar water