



# Cardiometabolic Food Plan

## PROTEINS

*Proteins*

Servings/day \_\_\_\_\_

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

### Animal Proteins:

- Cheese (low-fat)–1 oz
- Cheese (hard)–½ oz
- Cottage cheese (low-fat)–¼ c
- Feta cheese (low-fat)–1 oz
- Parmesan cheese–2 T
- Ricotta cheese (low-fat)–¼ c
- Egg–1; or 2 egg whites
- Fish/Shellfish:**  
**Halibut, herring, mackerel, salmon, sardines, tuna, etc.**–1 oz
- 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 g carbs  
Average protein serving is 3-4 oz (size of palm of hand).

## LEGUMES

*Proteins/Carbs*

Servings/day \_\_\_\_\_

**Organic, non-GMO preferred**

- Bean soups–¾ c
- Black soybeans** (cooked)–½ c
- Dried beans, lentils, peas (cooked)–½ c
- Edamame** (cooked)–½ c
- Flour, legume–¼ c
- Green peas (cooked)–½ c

- Hummus or other bean dips–½ c
  - Refried beans, vegetarian–¼ 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:

- Milk: Cow, goat–8 oz
- Kefir** (plain)–6-8 oz
- Yogurt, Greek** (plain)–6 oz

### Dairy Alternatives:

- Milk: Almond, coconut, flaxseed, hazelnut, hemp, oat, **soy**–8 oz
- Yogurt:** Coconut or **soy** (cultured)–4-6 oz

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

**Low Glycemic Impact Recommendations**  
Limit to 1-2 servings per day

## NUTS & SEEDS

*Proteins/Fats*

Servings/day \_\_\_\_\_

**Unsweetened, unsalted, organic preferred**

- Almonds**–6
- Brazil nuts**–2
- Cashews**–6
- Chia seeds**–1 T
- Coconut (dried)–3 T
- Flaxseed** (ground)–2 T
- Hazelnuts**–5
- Hemp seeds**–1 T
- Macadamias–2-3
- Nut and seed butters**–½ T
- Peanuts–10
- Pecan halves**–4
- Pine nuts–1 T
- Pistachios**–16
- Pumpkin seeds–1 T
- Sesame seeds–1 T
- Soy nuts**–2 T
- Sunflower seeds–1 T

1 serving = 45 calories, 4 g fat

## FATS & OILS

*Fats*

Servings/day \_\_\_\_\_

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

- Avocado**–2 T or ⅛ whole
- Butter–1 t, 2 t whipped
- Chocolate, dark (70% or higher cocoa)–1 oz
- Coconut milk, regular (canned)–1½ T
- Coconut milk, light (canned)–3 T
- Ghee/clarified butter–1 t
- Mayonnaise (unsweetened)–1 t
- Olives: Black, green, kalamata**–8
- Oils, cooking: **Avocado**, butter, coconut (virgin), grapeseed, **olive (extra virgin)**, rice bran, sesame–1 t
- Oils, salad: Almond, **avocado**, canola, flaxseed, grapeseed, hempseed, **olive (extra virgin)**, pumpkin seed, rice bran, safflower (high-oleic), sesame, sunflower (high-oleic) walnut,–1 t

1 serving = 45 calories, 5 g fat

### 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.



## VEGETABLES Non-starchy

Carbs

Servings/day \_\_\_\_\_

- |   |   |
|---|---|
| <input type="checkbox"/> <b>Artichoke</b>   | <input type="checkbox"/> Horseradish  |
| <input type="checkbox"/> Arugula  | <input type="checkbox"/> Jicama   |
| <input type="checkbox"/> Asparagus  | <input type="checkbox"/> <b>Kohlrabi</b>  |
| <input type="checkbox"/> Bamboo shoots  | <input type="checkbox"/> <b>Leeks</b>   |
| <input type="checkbox"/> <b>Beets</b> (cubed)   | <input type="checkbox"/> <b>Lettuce, all</b>  |
| <input type="checkbox"/> Bok choy   | <input type="checkbox"/> <b>Microgreens</b>   |
| <input type="checkbox"/> Broccoli   | <input type="checkbox"/> Mushrooms  |
| <input type="checkbox"/> Broccoli sprouts   | <input type="checkbox"/> Okra   |
| <input type="checkbox"/> Cabbage  | <input type="checkbox"/> <b>Onions</b>  |
| <input type="checkbox"/> Carrots  | <input type="checkbox"/> <b>Parsley</b>   |
| <input type="checkbox"/> Cauliflower  | <input type="checkbox"/> Peppers, all   |
| <input type="checkbox"/> Celeriac root  | <input type="checkbox"/> Radicchio  |
| <input type="checkbox"/> <b>Celery</b>  | <input type="checkbox"/> Radishes   |
| <input type="checkbox"/> <b>Chard/Swiss chard</b>   | <input type="checkbox"/> Salsa  |
| <input type="checkbox"/> <b>Chervil</b>   | <input type="checkbox"/> <b>Scallions</b>   |
| <input type="checkbox"/> <b>Chinese cabbage</b>   | <input type="checkbox"/> Sea vegetables   |
| <input type="checkbox"/> Chives   | <input type="checkbox"/> <b>Shallots</b>  |
| <input type="checkbox"/> Cilantro   | <input type="checkbox"/> Snap peas/snow peas  |
| <input type="checkbox"/> Cucumbers  | <input type="checkbox"/> <b>Spinach</b>   |
| <input type="checkbox"/> Daikon radishes  | <input type="checkbox"/> Sprouts, all   |
| <input type="checkbox"/> Eggplant   | <input type="checkbox"/> Squash: Delicata, pumpkin, spaghetti, yellow, zucchini, etc. |
| <input type="checkbox"/> <b>Endive</b>  | <input type="checkbox"/> <b>Tomato</b>  |
| <input type="checkbox"/> Escarole   | <input type="checkbox"/> Tomato juice— $\frac{3}{4}$ c                                |
| <input type="checkbox"/> <b>Fennel</b>  | <input type="checkbox"/> Turnips  |
| <input type="checkbox"/> Fermented vegetables: Kimchi, pickles, sauerkraut, etc.              | <input type="checkbox"/> Vegetable juice— $\frac{3}{4}$ c                             |
| <input type="checkbox"/> <b>Garlic</b>  | <input type="checkbox"/> Water chestnuts  |
| <input type="checkbox"/> Green beans  | <input type="checkbox"/> <b>Watercress</b>  |
| <input type="checkbox"/> <b>Greens: Beet, collard, dandelion, kale, mustard, turnip, etc.</b> |   |

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

## VEGETABLES Starchy

Carbs

Servings/day \_\_\_\_\_

- |  |  |
|--|--|
| <input type="checkbox"/> Acorn squash  | <input type="checkbox"/> Potatoes (mashed)— $\frac{1}{2}$ c                  |
| <input type="checkbox"/> Butternut squash (cubed)—1 c                          | <input type="checkbox"/> Root vegetables: Parsnip, rutabaga— $\frac{1}{2}$ c |
| <input type="checkbox"/> Plantain— $\frac{1}{3}$ c or $\frac{1}{2}$ whole      | <input type="checkbox"/> Yam— $\frac{1}{2}$ med                              |
| <input type="checkbox"/> 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

Carbs

Servings/day \_\_\_\_\_

- Unsweetened, no sugar added**
- |   |   |
|---|---|
| <input type="checkbox"/> Apple—1 sm                           | <input type="checkbox"/> Orange—1 sm                                |
| <input type="checkbox"/> Applesauce— $\frac{1}{2}$ c          | <input type="checkbox"/> Papaya—1 c                                 |
| <input type="checkbox"/> Apricots—4                           | <input type="checkbox"/> Peach—1                                    |
| <input type="checkbox"/> Banana— $\frac{1}{2}$ med            | <input type="checkbox"/> Pear—1 sm                                  |
| <input type="checkbox"/> Blackberries— $\frac{3}{4}$ c        | <input type="checkbox"/> Persimmon— $\frac{1}{2}$                   |
| <input type="checkbox"/> <b>Blueberries</b> — $\frac{3}{4}$ c | <input type="checkbox"/> Pineapple— $\frac{3}{4}$ c                 |
| <input type="checkbox"/> Cherries—12                          | <input type="checkbox"/> Plums—2 sm                                 |
| <input type="checkbox"/> Grapefruit— $\frac{1}{2}$            | <input type="checkbox"/> <b>Pomegranate seeds</b> — $\frac{1}{2}$ c |
| <input type="checkbox"/> Grapes—15                            | <input type="checkbox"/> Raspberries—1 c                            |
| <input type="checkbox"/> Kiwi—1 med                           | <input type="checkbox"/> Strawberries— $1\frac{1}{4}$ c             |
| <input type="checkbox"/> Mango— $\frac{1}{2}$ sm              | <input type="checkbox"/> Tangerines—2 sm                            |
| <input type="checkbox"/> Melon, all—1 c                       |   |
| <input type="checkbox"/> 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%)

Carbs

Servings/day \_\_\_\_\_

### Unsweetened, sprouted and organic preferred

- |  |   |
|--|---|
| <b>Gluten-Free:</b>  | <b>Gluten Containing:</b>                                     |
| <input type="checkbox"/> Amaranth— $\frac{1}{3}$ c                                       | <input type="checkbox"/> <b>Barley</b> — $\frac{1}{3}$ c      |
| <input type="checkbox"/> Buckwheat/kasha— $\frac{1}{2}$ c                                | <input type="checkbox"/> Bulgur— $\frac{1}{2}$ c              |
| <input type="checkbox"/> Millet— $\frac{1}{2}$ c   | <input type="checkbox"/> Cereal, whole wheat— $\frac{1}{2}$ c |
| <input type="checkbox"/> <b>Oats</b> (rolled, steel-cut)— $\frac{1}{2}$ c                | <input type="checkbox"/> Couscous— $\frac{1}{3}$ c            |
| <input type="checkbox"/> Quinoa— $\frac{1}{2}$ c   | <input type="checkbox"/> Crackers, rye—4-7                    |
| <input type="checkbox"/> Rice: Basmati, black, brown, purple, red, wild— $\frac{1}{3}$ c | <input type="checkbox"/> Kamut— $\frac{1}{2}$ c               |
| <input type="checkbox"/> Sorghum— $\frac{1}{8}$ c  | <input type="checkbox"/> Semolina— $\frac{1}{8}$ c            |
| <input type="checkbox"/> Teff— $\frac{3}{4}$ c   | <input type="checkbox"/> Spelt— $\frac{1}{3}$ c               |
| All grain servings are for cooked amounts  | <b>Individual portions:</b>                                   |
|  | <input type="checkbox"/> Bread—1 sl                           |
|  | <input type="checkbox"/> Muesli— $\frac{1}{2}$ c              |
|  | <input type="checkbox"/> Pasta— $\frac{1}{3}$ c               |
|  | <input type="checkbox"/> Pita— $\frac{1}{2}$                  |
|  | <input type="checkbox"/> 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

- |   |   |
|---|---|
| <input type="checkbox"/> Beetroot juice             | <input type="checkbox"/> Herbs and Spices: Cayenne, cinnamon, garlic, oregano, etc.   |
| <input type="checkbox"/> Filtered water             | <input type="checkbox"/> Condiments: Lemon/lime juice, miso, mustard, tamari, vinegars, etc.—use sparingly, suggest 1 T or less per serving |
| <input type="checkbox"/> Sparkling/mineral water    |   |
| <input type="checkbox"/> Green tea                  |   |
| <input type="checkbox"/> Low-sodium vegetable juice |   |

Items in blue indicate preferred therapeutic foods

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

