

Core Food Plan (1400–1800 Calories)

PROTEINS

Proteins

Edamame pasta-1 oz

Servings/day: 6-7 oz

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

Plant Protein:

Animal Protein:

 \Box Cheese (hard)- $\frac{1}{2}$ oz □ Mung bean/ \Box Cheese (low-fat)-1 oz \Box Cottage cheese \Box Natto-1 oz $(low-fat) - \frac{1}{4} c$ \Box Nutritional veast–2T □ Feta cheese \Box Spirulina–2T \Box Tempeh-1 oz (low-fat)-1 oz□ Tofu (firm/extra

- \square Parmesan cheese–2*T* □ Ricotta cheese
- $(low-fat) \frac{1}{4}c$
- \Box Egg-1; or 2 egg whites
- \Box Fish/Shellfish-1 oz
- □ Meat: Beef. buffalo. elk. lamb. venison. other wild game -1 oz
- □ Poultry (skinless): Chicken, Cornish hen, duck, pheasant, turkey, etc.-1 oz

firm) $-1\frac{1}{2}-2 oz$ □ Tofu (soft/silken)-3 02 **Protein Powder:** \Box Check label for # grams/scoop (1 protein serving=7 g)Egg, hemp, pea, rice,

soy, whey

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

Servings/day: 1-2

Organic, non-GMO preferred

- \Box Bean soups— $\frac{3}{4}$ c □ Black soybeans $(cooked) - \frac{1}{2}c$
- Dried beans, lentils. peas (cooked) $-\frac{1}{2}c$
- □ Edamame (cooked)-1/2 0 \Box Flour, legume- $\frac{1}{4}$ c Green peas $(cooked) - \frac{1}{2}c$ □ Hummus or other

Proteins/Carbs

□ Refried beans, vegetarian $-\frac{1}{2}c$ Veggie burger (non-GMO)-1 patty

1 serving = 90-110 calories, 3-7 g protein, 0 fat, 15 g carbs

DAIRY & ALTERNATIVES Proteins/Carbs

Servings/day: 2-3

Unsweetened, organic preferred

- Dairy:
- \Box Kefir (plain)–6-8 oz Milk: Cow, goat-8 oz
- □ Yogurt, Greek (plain)-6 oz
- coconut, flaxseed, hazelnut, hemp, oat,
- rice, sov-8 oz□ Yogurt: Coconut, 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)

NUTS & SEEDS

Servings/day: 2-3

Unsweetened, unsalted, organic preferred

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



Servings/day: 3-4

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

- \Box Avocado-2 T or
- 1/8 whole \square 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
- \square Half and half–2 T
- □ Mayonnaise
- (unsweetened)-1 t

 \Box Oils, cooking: Avocado, butter, coconut (virgin), grapeseed, olive (extra virgin), rice bran, sesame-1 t

Fats

- □ Oils, salad: Almond, avocado, canola, flaxseed, grapeseed, hempseed, olive (extra virgin), pumpkin seed, safflower (higholeic), sesame, sunflower (higholeic), walnut-1 t
- □ Olives: Black, green, kalamata-8
- \square Pesto (olive oil)-1 T
- with quality oils-1T

1 serving = 45 calories, 5 g fat

Dietary prescription is subject to the discretion of the health practitioner.

Notes: Nutritional amounts are based on average values for the

variety of foods within each food category.

bean dips $-\frac{1}{3}c$

Version 5

 \Box Salad dressing made

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

- □ Peanuts-10 \Box Pine nuts-1T
 - \Box Pistachios–16

- □ Pecan halves-4

 \Box Pumpkin seeds–1 T

- \Box Sesame seeds–1*T*
- \Box Sov nuts–2 T
- Sunflower seeds–1T
- \Box Walnut halves-4



Proteins/Fats

□ Kefir: Coconut, sov-4-6 oz

Dairy Alternatives: \square Milk: Almond.

VEGETABLES Non-starchy

Servings/day: 8-10

	Artichoke	Horseradish
	Arugula	Jicama
	Asparagus	Kohlrabi
	Bamboo shoots	Leeks
	Beets (cubed)	Lettuce, all
	Bok choy	
	Broccoflower	Mushrooms
	Broccoli	Okra
	Brussels sprouts	Onions
	Cabbage	Parsley
	Carrots	Peppers, all
	Cauliflower	Radicchio
	Celeriac root	Radishes
	Celery	Salsa
	Chard/Swiss chard	Scallions
	Chervil	Sea vegetables
	Chives	Shallots
	Cilantro	Snap peas/snow peas
	Cucumbers Daikon radishes	Spinach
	Daikon radishes	
	Eggplant	Squash: Delicata,
	Endive	pumpkin, spaghetti,
	Escarole	yellow, zucchini, etc.
	Fennel	Tomato
	Fermented	Tomato juice–¾ c
	vegetables: Kimchi,	Turnips
	pickles, sauerkraut,	Vegetable juice– $\frac{3}{4}$ c
	etc.	Water chestnuts
	Garlic	Watercress
	Green beans	
	Greens: Beet, collard,	
	dandelion, kale,	
	mustard, turnip, etc.	

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

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

VEGETABLES Starchy

Servings/day: 1

Carbs

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

FRUITS

Servings/day: 2

Unsweetened, no sugar added

- \Box Apple–1 sm \square Melon, all–1 c \Box Applesauce- $\frac{1}{2}c$ \square Nectarine-1 sm \Box Apricots-4 □ Orange−1 sm \square Banana $-\frac{1}{2}$ med \square Papaya-1 c Blackberries- $\frac{3}{4}c$ \square Peach-1 sm \square Blueberries- $\frac{3}{4}$ c \square Pear-1 sm \Box Cherries–12 \square Persimmon- $\frac{1}{2}$ \Box Cranberries–³/₄ c \Box Pineapple- $\frac{3}{4}$ c \Box Dates or figs-3 \Box Plums–2 sm \Box Dried fruit–2 T □ Pomegranate \Box Grapefruit- $\frac{1}{2}$ seeds $-\frac{1}{2}c$ □ Grapes–15 \Box Prunes–3 med Goji berries \square Raisins–2T (dried)-2T \square Raspberries–1 c \Box Kiwi-1 med \Box Strawberries-1¹/₄ c \square Mango $-\frac{1}{2}$ sm \Box Tangerines–2 sm
- 1 serving = 60 calories, 15 g carbs

WHOLE GRAINS (100%)

Servings/day: 2

Carbs

Carbs

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

1/2 C

Unsweetened, sprouted, organic preferred

Gluten Free:	Gluten Containing:
\Box Amaranth– ¹ / ₃ c	\Box Barley– ¹ / ₃ c
□ Buckwheat/	\Box Bulgur–½ c
kasha—½ c	Cereal, whole
\Box Grits: Corn, soy- $\frac{1}{2}$ c	wheat $-\frac{1}{2}c$
\square Millet–½ c	\Box Couscous- $\frac{1}{3}$ c
Oats: Rolled, steel-	□ Crackers, rye–4-7
$\operatorname{cut}^{1/2} c$	\Box Kamut $-\frac{1}{2}c$
\Box Quinoa– $\frac{1}{2}c$	\Box Spelt– ¹ / ₃ c
□ Rice: Basmati, black,	Individual portions:
brown, purple, red,	\square Bread–1 slice
wild-1/3 c	Granola
\Box Sorghum–½ c	(homemade)– <i>3 T</i>
\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.	\square Pita $-\frac{1}{2}$
	\Box Tortilla–1. 6 in
1 serving = 75-110 calories. 1	\Box Tortilla–1, 6 in

1 serving = 75–110 calories, 15 g carbs

BEVERAGES, SPICES & CONDIMENTS

Unsweetened, no sugar added

□ Filtered water □ Sparkling/mineral water □ Fresh juiced fruits/ vegetables □ Coconut water □ Coffee □ Tea: Black, green, herbal, etc.

□ Herbs and Spices, all □ Condiments: Lemon/lime juice, miso, mustard,

- tamari, vinegars,
 - etc.-use sparingly,
 - suggest 1 T or less
 - per serving

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Carbs