Eating Plan with Meal Replacements

	Breakfast	Lunch	Snack	Dinner	Snack
1,100 - 1,300 Calories	 1 complex carb 1 healthy fat 1 Meal Replacement For Higher Calories Add 1 fruit 	 4 oz. protein 1 complex carb 1 cup vegetables 1 healthy fat 	 1 milk/ milk alternative 1 fruit For Higher Calories Add 1 healthy fat 	 4 oz. protein 2 cups salad 2 cups cooked vegetables 1 healthy fat 	 1 Meal Replacement For Higher Calories Add 1 fruit
1,300 – 1,600 Calories	 2 complex carbs 1 healthy fat 1 Meal Replacement For Higher Calories Add 1 fruit 	 4 oz. protein 1 complex carb 1 cup vegetables 1 healthy fat 	 1 milk/ milk alternative 1 fruit For Higher Calories Add 1 healthy fat 	 4 oz. protein 2 cups salad 2 cups cooked vegetables 1 healthy fat 	 1 Meal Replacement For Higher Calories Add 1 fruit
1,600 - 2,000 Calories	 2 complex carbs 1 milk/ milk alternative 1 healthy fat 1 Meal Replacement For Higher Calories Add 1 fruit 	 4 oz. protein 1 complex carb 2 cup vegetables 1 healthy fat For Higher Calories Add 2 extra oz protein 1 extra complex carb and 1 extra cup vegetables 	 1 milk/milk alternative 1 fruit 1 healthy fat 	 4 oz. protein 1 complex carb 2 cups salad 2 cups cooked vegetables 1 healthy fat For Higher Calories Add 2 extra oz protein and 1 extra complex carb 	 1 Meal Replacement 1 fruit For Higher Calories Add 2 healthy fats

Eating Plan with Meal Replacements

Foods and Servings Per Day

Sample Daily Menu

Product/Food	Servings	
Meal Replacements	2	Breakfast
Proteins	4-8	
Vegetables	4+	Lunch
Green Leafy Salad	2 cups lettuce + 1/2 c raw veggie + 20 cal. Dressing	
Complex Carbs	2	Snack
Fruits	3	Dinner
Healthy Fats	4	
Milk/ Milk Alternative	1	Snack

Calories	1,300

Food Selections

Dreteine	Vegetables	Complex Corbs	Fauite	Heelthy Fete	NATILE/NATILE A House the same
Proteins 45 Coloring Page Commission	Vegetables	Complex Carbs	Fruits	Healthy Fats	Milk/Milk Alternative
45 Calories Per Serving	1 serving = ½ cooked or 1	80 Calories Per Serving	60 Calories Per Serving	45 Calories Per Serving	90 Calories Per Serving
	cup raw 25 Calories Per Serving				
	25 Calories Per Serving				
Beef – Sirloin, Flank or	Artichoke	Barley, ½ c. cooked	Apple, 1 small (tennis ball	Avocado, 1/8 whole	Milk, 1 cup
Round, 1 oz.	Asparagus	*Cereal, ½ c.	size)		Soymilk, 1 cup
Chicken Breast, 1 oz.	Beans (wax, green)	Corn, ½ c. cooked	Apricots, 3	Hemp Milk, 1 cup	**Yogurt, 6-8 oz.
Cottage Cheese, ¼ c.	Beets	Grits, ⅓ c. cooked	Banana, 1 small (4-6 in)		
Egg, 1	Broccoli	*Oats, cooked, ½ c.	Berries, 1 c.	Nuts — almonds, brazil	**less than 10 g. sugar per
Egg Whites, 3 = 1 oz.	Brussels Sprouts	Oat Milk, 1 cup	Grapefruit, ½	nuts, cashews, hazelnuts,	serving
Fish, Wild, 1 oz.	Carrot	*Pasta, ½ c. cooked	Grapes, 15	macadamia nuts, peanuts,	
Pork Loin, 1 oz.	Cauliflower	*Pita, ½ of 6-inch round	Kiwi, 3	pecans, pine nuts,	
Turkey Breast, 1 oz.	Celery	Polenta, ½ c. cooked	Melon — watermelon,	pistachios, walnuts, .25 oz.	
	Cucumber	Popcorn, air pop, 3 c.	cantaloupe, etc.,1 c.		
	Eggplant	Potato, ½ c. cooked	Orange, 1 medium	Nut/Seed Milks and	
	Greens — bok choy,	*Rice, ⅓ c. cooked	Nectarine, 1 medium	Yogurts — almond milk,	
Proteins with Carbs	collards, kale, spinach, etc.	*Rye bread, 1 slice	Peach, 1 medium	cashew milk, flax seed	
80 Calories Per Serving	Jicama	Squash, winter (acorn,	Pear, 1 medium	walnut milk, ½ c.	
	Leeks	butternut), ½ c. cooked	Pineapple, 1 c.		
Beans — black beans,	Lettuce, — leaf, romaine,	*Tortillas, 1, 6-inch	Plums, 2	Oil, avocado oil, olive oil, 1	
garbanzo beans, kidney	watercress etc.	Wild rice, ⅓ c.		tsp.	
beans, lima beans, navy	Mushrooms	Yam, ½ c. cooked			
beans, pinto beans, ⅓ c.	Onions	*Whole wheat bread, 1		Olives, 8 to 10 small	
cooked	Pea Pods	slice			
Lentils, ⅓ c. cooked	Peppers, all kinds			Seeds — chia seeds, flax	
Nutritional Yeast, 3 Tbsp.	Radishes	* Choose whole wheat or		seeds, pumpkin seeds,	
Quinoa, ⅓ c. cooked	Spinach	whole grain. Strive to get		sesame seeds, sunflower	
Seitan, ¼ cup	Summer Squash — yellow,	around 80 calories and 5 g		seeds, 1 Tbsp.	
Soybeans, ⅓ cup	zucchini	fiber per serving. Read			
Split Peas, ⅓ c.	Tomatoes	labels for accuracy.			
Tempeh, ¼ cup					
Tofu, ½ cup					
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- Condiments fresh or dried herbs, broth, spices, lemon or lime juice, hot sauces, mustard, salsa, relish, and/or vinegar.
- For specific foods not listed, ask your counselor.