The Balanced Plate

Moderation and balance are key: It's not a 'diet;' it's a way of living.

MEAL PLANNING

Include a variety of foods

- Provides a variety of nutrients
- · Plays a functional role in lasting satiety

▶ Add...don't take away.

- Add a side of vegetables
- Add a garden salad

Moderation

- · All foods can fit
- Eliminates the desire to "categorize" foods

▶ Balance

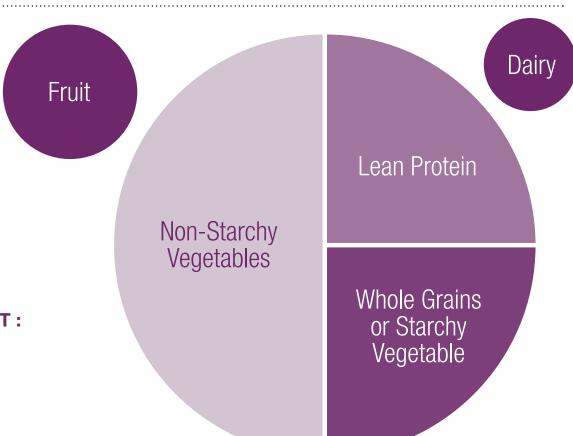
MEAL PLANNING CONCEPT: THE PLATE MODEL

▶ Divide the plate in half

½ the plate – fill with non-starchy vegetables
(2 cups raw, 1 cup cooked; include a variety of colors)

Divide the rest of the plate in half again

- 1/4 the plate fill with a protein choice (fish, poultry, lean beef, lean pork or protein substitute)
- 1/4 the plate fill with a starch, grain or starchy vegetable (brown rice, barley, bulgur wheat, couscous, oats, whole grain breads, potato, corn, peas)
- Sides
- Small piece of fruit
- Skim milk or light yogurt





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Creating Balance

Food is nourishment: Focus on functional foods to make you feel full and satisfied.

Getting Started with the NEW PLATE

- ▶ Add...don't take away
- ▶ Initially, don't worry about
- · What kind of protein
- · What kind of starch

Just get used to the balance

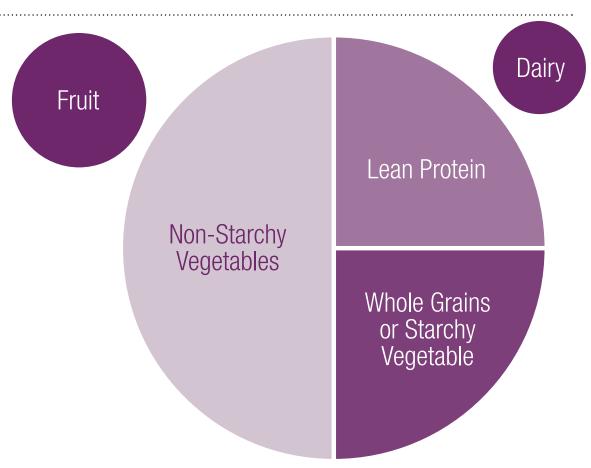
- ▶ Having a protein, starch, non-starchy vegetable
- Don't get too caught up in the details

Fine Tuning Your Plate

- As you become used to balance, then we can fine tune the 'kind/type' of foods
- Choosing leaner meats
- Choosing higher fiber starches

Get creative

- Try recipe modification vs. omitting favorite foods
- ▶ Try to include:
- · Fiber source (adds bulk/promotes fullness)
- Whole grains
- Non-starchy vegetables
- · Protein source (satisfying)
- Lean meats
- Meat substitutes
- Light cheese
- Beans (other than green beans)





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