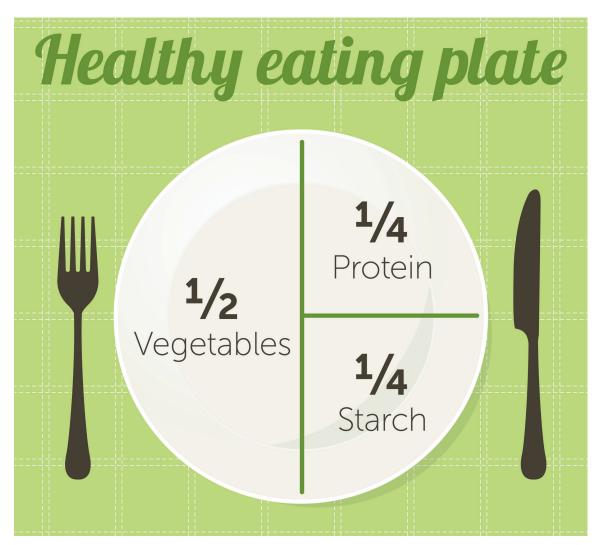
THE PLATE METHOD LOWER CARB NOT NO CARB

HEALTHY EATING PLATE

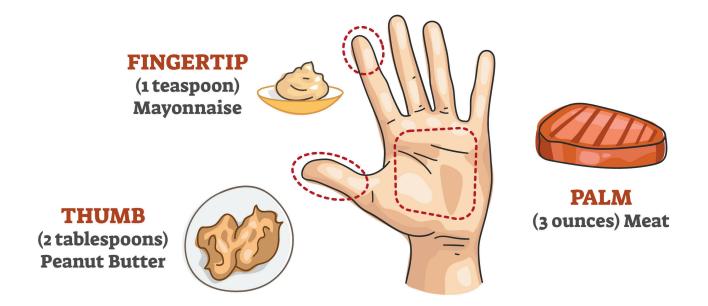




1-2 Tbsp Healthy Fat

- This Plate is based off the diabetes plate method which is lower in starch/carbs but not no-carb.
- Based your meal on this 4-step principle:
 - o First: Pick a protein
 - Second: Choose your nonstarchy vegetables (salad, raw or cooked veggies)
 - **Third**: Choose a carbohydrate (fruit with salad or breakfast, starch with your lunch or dinner, bread for a sandwich)
 - Fourth: If your meal is lower calories i.e. a chicken salad, add some healthy fat such 2 Tbsps nutbutter, 1/4 c. nuts/seeds OR a 1/2 Avocado

PORTION SIZES MADE SIMPLE



Tips on portion sizes:

- **Protein**: palm size portion (3-4 ounces or 30-40 grams)
- Nonstarchy Vegetables: 1-2 cups per meal at least 5 servings a day *Bonus if you add some to your breakfast
- Carbohydrates: general guideline 30 grams per meal (2 servings). Use the carbohydrate chart for closer guidances. *Be mindful if you are on glucose lower medications and change the amount you eat drastically, you may experience lower or higher blood sugars.
- **Healthy Fats:** This is a good way to add a little extra calories especially to a lower calorie meal like salads. You should have enough calories at each meals to keep you fairly stable until your next meal.

