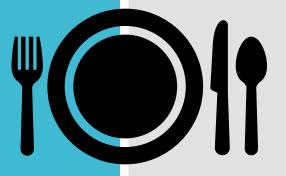


Healthy Eating Plate Method



What is the Eat Well Plate Method?



A visual way that helps people ensure they are controlling their portions of non-starchy vegetables, lean protein, and carbohydrate-rich foods. Along with goals, lifestyle, and tastes, a good meal plan will also include more non-starchy vegetables, fewer added sugars and refined grains, and focus on whole foods.

How do you start using the plate method?

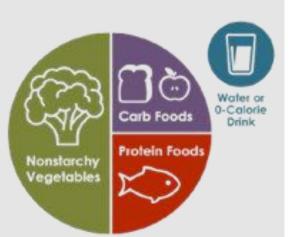
You should start with a 9-inch dinner plate and...

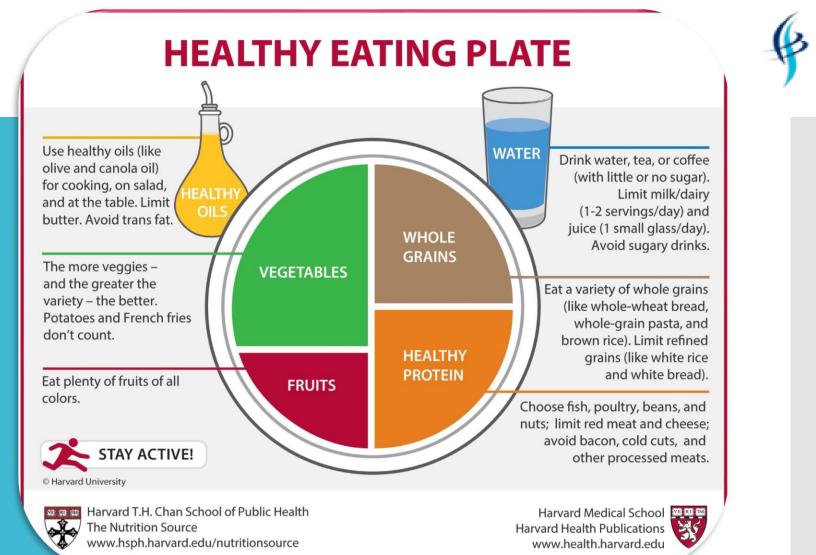
- ✓ Fill half (½ 50%) with non-starchy vegetables such as salad, green beans, broccoli, cabbage, cauliflower, bell peppers, asparagus, etc.
 - ✓ In other words, your salad/vegetables should be double the size of your carb or protein!
- ✓ Fill one quarter (¼ 25%) with a lean protein such as chicken, turkey, beans, tofu, or eggs.
- ✓ Fill one quarter (¼ 25%) with carbohydrates such as grains (preferably whole grains), vegetables (peas, potatoes), rice, pasta, beans, fruit, and yogurt. A cup of milk also counts as a carb food.
- ✓ Choose water or a low-calorie/unsweetened drink.

When can I use the plate method?

You can use it for main meals, snacks, family meals, and mixed dishes. For any meals/mixed dishes, think about the proportions of the food. For example:

- make half of the food vegetables (prioritize) and fruits (carrots, pineapple, mushrooms, peppers),
- ✓ choose your protein (chicken, tofu, etc.)
- ✓ choose your whole grain (whole grain rice, etc.)





<image>

Remember, not all your meals need to look exactly like this plate. Get creative!

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PORTION SIZE

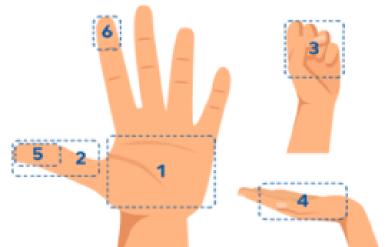
Fun fact! Food portions are much larger now than they were 20 years ago. One restaurant entrée can equal 3-4 servings.

- It is important to regulate and control your portions for both weight and blood sugar management.
- ✓ If you are eating out (restaurants, etc.), split the meal in two and enjoy half now and half later.

Below you will find a quick and easy way to estimate your portion sizes whether you are on the go or for your convenience.

1. 3 ounces of meat, fish, or poultry Palm of hand (no fingers)

- 1 ounce of meat or cheese Thumb (tip to base)
- 3. 1 cup or 1 medium fruit Fist
- 1–2 ounces of nuts or pretzels
 Cupped hand
- 1 tablespoon Thumb tip (tip to 1st joint)
- 1 teaspoon
 Fingertip (tip to 1st joint)





Adapted from Canada's Food Guide and CDC's (Centers for Disease Control and Prevention) Meal Plan Method