Healthy Meal egetables **Non-starchy** Carbs Proteins

How to Create a Healthy Meal

- 1. Select a 9 inch plate or a 7 inch bowl for your meals
- 2. Fill 1/2 of your plate with non-starchy vegetables. See reverse
- 3. Fill 1/4 of the plate or bowl with recommended carbohydrates

Let's start with portions of carbohydrate per MEAL

- 4. Fill (other 1/4) of your plate with lean protein. See reverse. (palm of small hand)
- 5. Snacks: talk to your doctor/nutritionist
- 6. Drink plenty of water, 6-8 cups per day.
- 1 cup = 8 fl oz or 250ml

Foods That Affect Blood Glucose: CARBOHYDRATES

STARCHES

1 portion equals:











1 portion equals:

Yogurt 1c

PLAIN 6 oz

1/3c cooked rice

1/2c porridge





Healthy TIP:

Milk alternatives like unsweetened almond or soymilk can have less carbohydrate per portion. Read the label.

Dairy



3 dumplings

1 slice bread

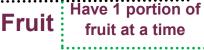






1 small apple,









pear, citrus

12 cherries

1/4c durian







1/2 banana

1c melon

17 small grapes







1/2c mango 1c berries

2 tbsp dried fruit



1/3c cooked noodles







1/3 large bun





1/4c dry oats



1/2c unsweet-ened cereal



6 pcs

saltine crackers





1/2c beans 2 pcs rice paper

Starchy Vegetables 1/2c cooked



corn



taro





potatoes yams

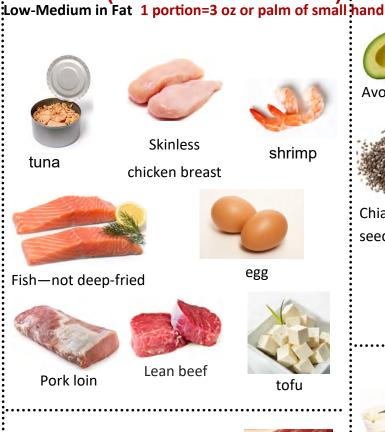


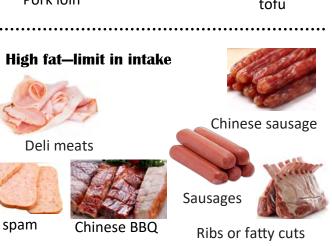
Foods That Do Not Affect Blood Glucose

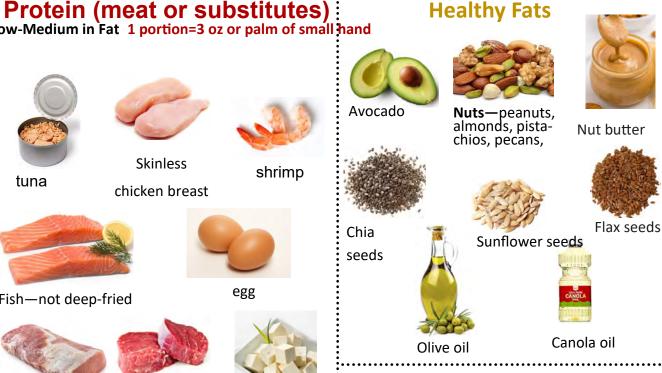
Vegetables non-starchy

- Eat at least 1-2 cups per meal
- Combine different colors of vegetables, each color is a different antioxidant that helps to protect your body
- Blend vegetables to create a smoothie. Avoid juicing as it extracts the fiber
- Vegetables are free food, do not increase blood sugar
- Eat them when hungry, they make great snacks



















Corn oil

margarine ghee Salad dressing