## **HEALTHY FOOD CHOICES**

## FRESH FRUIT = 15 g Simple Carbohydrate (3-4 fruit choices/day)

			Mango – $\frac{1}{2}$ small (5.5 oz.) or $\frac{1}{2}$ c. = 54 Calories	
	and the state of t		Nectarines – 1 small (5 oz.) = 64 Calories	
			Oranges – 1 small (6.5 oz.) = 63 Calories	
			Papaya – ½ (8 oz.) or 1 c. cubed = 55 Calories Peaches – 1 medium (4 oz.) = 64 Calories	
_		_	Pears – ½ large (4 oz.) = 62 Calories	
			Plums – 2 small (5 oz.) = 73 Calories	
			Raspberries – 1 c. = 60 Calories	
			Strawberries – 1 ¼ c. whole berries = 57 Calories	
			Tangerines – 2 small (8 oz.) = 61 Calories Watermelon – 1 slice or 1 ¼ c. cubed = 61 Calories	
		_	Valorinoidi	
	<u>DAIRY</u> = 15 grams Simple Carbohy	ydra	te (2-3 milk/yogurt choices/day)	
	Buttermilk (Low-Fat or Nonfat) – 1 c. = 96 Calories		Yogurt, Low-Fat or Nonfat (Fruit-flavored)	
	· · · · · · · · · · · · · · · · · · ·		<sup>3</sup> / <sub>4</sub> c. (6 oz.) = 140 Calories (Cascade Fresh Low-Fat)	
			110 Calories (Cascade Fresh Nonfat)	
			Yogurt, Low-Fat or Nonfat (Fruit-flavored) Sweetened with Alternative Sweetener	
_	34 c. (6 oz.) = 110 Calories (Low-Fat)		3/4 c. (6 oz.) = 90 Calories (Dannon Light & Fit Nonfat)	
	100 Calories (Nonfat)		100 Calories (Yoplait Light)	
	BREAD / STARCH / BEANS = 15 grams Complex	Carl	pohydrate (4-9 bread/starch/bean choices/day)	
WHOLE GRAINS = 15 grams Complex Carbohydrate				
_	Amaranth, Whole Grain		Crackers: Whole Grain Rye or Wheat, No Fat Added	
	2 Tbsp. uncooked = 90 Calories		(Ryvita Sesame Rye, WASA Lite Rye, Fiber Wheat)	
	Barley (Pearled) – 1/3 c. cooked = 64 Calories		2 to 5 (¾ oz.) = 80 Calories	
	Bread (Whole-Grain, 100% Whole Wheat, 100% Whole Rye)		Millet – 1/3 c. cooked = 69 Calories	
	1 slice (1 oz.) = 70 Calories Buckwheat Groats – ½ c. cooked = 77 Calories		Oats (Whole) – ½ c. (3 Tbsp. uncooked) = 73 Calories Pasta (Whole Wheat, Spelt, Kamut)	
5	Bulgur (Cracked Wheat) – ½ c. cooked = 76 Calories	_	½ c. cooked (¼ to 1/3 c. uncooked) = 87 Calories	
<u> </u>	Cereal (Whole Grain, High Fiber, Unsweetened)		Pita Bread (Whole Wheat) $-\frac{1}{2}$ 6-inch = 80 Calories	
	Grape Nuts – ¼ c. = 113 Calories		Quinoa – 1/3 c. cooked = 58 Calories	
	Kashi Go-Lean – ½ c. = 70 Calories		Rice (Brown) – 1/3 c. (2 Tbsp. uncooked) = 72 Calories	
	Fiber One $-\frac{1}{2}$ c. = 60 Calories All Bran $-\frac{1}{2}$ c. = 80 Calories		Rice (Wild) – 1/3 c. (2 Tbsp. uncooked) = 55 Calories Teff – 1/3 c. cooked = 68 Calories	
	Optimum – $\frac{1}{2}$ c. = 90 Calories		Tortillas (Whole Wheat or La Tortilla Brand)	
	Couscous -½ c. cooked = 88 Calories	_	1 small (6-inch) = 80 Calories	
BEANS AND STARCHY VEGETABLES (Dried/Canned) = 15 grams Complex Carbohydrates				
_	Black Beans – 1/3 c. = 66 Calories (canned); 76 Calories (dry)		Split Peas (Yellow, Green) - 1/3 c. = 77 Calories	
	Garbanzo Beans – 1/2 c. = 100 Calories		Sweet Green Peas – ½ c. = 60 Calories	
_	Green Soy Beans – ½ c. = 127 Calories		Refried Beans, Fat-Free – ½ c. = 100 Calories	
]	Hummus – 1/3 c. = 138 Calories		Low-Fat, Low-Sodium Prepared Bean Soups	
] ]	Kidney Beans – ½ c. cooked = 73 Calories Lentils (Brown, Green, Red) –½ c. = 77 Calories		½ c. = 85 – 100 Calories Squash (Winter) – 1 c. cooked = 80 Calories	
5	Lima Beans – 2/3 c. = 95 Calories (canned); 108 Calories (dry)	_	Squash (Spaghetti) – 1 c. cooked = 42 Calories	
	Mung Beans –½ c. = 94 Calories		Sweet Potatoes – $\frac{1}{2}$ c. cooked = 103 Calories	
	Navy Beans $-\frac{1}{2}$ c. = 70 Calories (canned); 86 Calories (dry)		White Beans – 1/3 c. = 102 Calories (canned); 83 Calories (dry	
] ]	Pinto Beans – ½ c. = 69 Calories (canned); 78 Calories (dry) Potato – ½ c. = 80 Calories		Yam – $\frac{1}{2}$ c. cooked = 79 Calories	
_	MISCELL	ΔNF	ous	
_	Basil, Fresh or Dried  Herbs of Your Choice, F			
]	Cilantro, Fresh		□ Vegetable or Chicken Broth, Low-Sodium	
] ]	Cinnamon		<ul><li>Vinegar (Apple Cider, Balsamic, Wine, Rice)</li><li>Mrs. Dash Salt-Free Seasoning Blends</li></ul>	
<u>-</u>	Extracts (Vanilla, Almond, etc.)		wis. Dasit Sale fee Seasoning Dietus	
)	Ginger, Whole or Ground Spices	t		
	<u>BEVERAGES</u>			
<u> </u>	Tea (Herbal, Green, White, or Red)		Plain Water (Mineral, Spring, Sparkling, Seltzer)	
_	Pure, Freshly-Juiced, Vegetable Juices, Tomato, or V8 Juice			

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## <u>VEGETABLES</u> = 5 grams Carbohydrate Serving Size = 1 cup raw or ½ cup cooked (2-5+ vegetable choices/day) $\square$ Artichoke – ½ c. cooked = 38 Calories □ Kohlrabi – $\frac{1}{2}$ c. cooked = 24 Calories $\square$ Arugula – 1 c. raw = 5 Calories Leeks $-\frac{1}{2}$ c. cooked = 16 Calories □ Asparagus $-\frac{1}{2}$ c. cooked = 22 Calories □ Lettuce (Red, Green Leaf) −1 c. raw = 10 Calories ■ Bamboo Shoots $-\frac{1}{2}$ c. cooked = 14 Calories □ Lettuce (Romaine) -1 c. raw = 8 Calories ■ Bean Sprouts – $\frac{1}{2}$ c. cooked = 13 Calories □ Mushrooms - 1 c. raw = 18 Calories □ Mushrooms $-\frac{1}{2}$ c. cooked = 21 Calories ■ Beets $-\frac{1}{2}$ c. cooked = 37 Calories $\square$ Bok Choy – 1 c. raw = 9 Calories ■ Mustard Greens – $\frac{1}{2}$ c. cooked = 11 Calories ■ Broccoflower – $\frac{1}{2}$ c. cooked = 20 Calories $\Box$ Okra – ½ c. cooked = 26 Calories ■ Broccoli – $\frac{1}{2}$ c. cooked = 26 Calories □ Onions -1 c. raw = 61 Calories □ Peppers (Bell) –1 med. = 20 Calories Brussels Sprouts $-\frac{1}{2}$ c. cooked = 30 Calories Radicchio -1 c. raw = 9 Calories Cabbage -1 c. raw = 18 Calories Carrots -1 c. raw = 55 Calories Radish -1 c. raw = 23 Calories Cauliflower – $\frac{1}{2}$ c. cooked = 14 Calories Scallions (Spring, Green Onions) – 1 c. raw = 32 Calories Snow or Snap Peas -1 c. raw = 26 Calories Snow or Snap Peas $-\frac{1}{2}$ c. cooked = 34 Calories Celery -1 c. raw = 20 Calories Chicory Greens -1 c. raw = 41 Calories Spinach -1 c. raw = 7 Calories Chives -1 c. raw = 14 Calories Collard Greens $-\frac{1}{2}$ c. cooked = 25 Calories Spinach – $\frac{1}{2}$ c. cooked = 21 Calories Cucumber -1 c. raw = 14 Calories Sprouts (Alfalfa) -1 c. raw = 10 Calories Squash (Summer) $-\frac{1}{2}$ c. cooked = 18 Calories Dandelion Greens $-\frac{1}{2}$ c. cooked = 17 Calories Swiss Chard $-\frac{1}{2}$ c. cooked = 18 Calories ■ Eggplant – $\frac{1}{2}$ c. cooked = 14 Calories $\Box$ Endive – 1 c. raw = 41 Calories Tomatoes -1 c. raw = 38 Calories $\Box$ Escarole – 1 c. raw = 8 Calories Turnips $-\frac{1}{2}$ c. cooked = 17 Calories $\square$ Water Chestnuts – ½ c. cooked = 40 Calories $\Box$ Fennel – 1 c. raw = 27 Calories $\square$ Watercress – 1 c. raw = 4 Calories ☐ Garlic – 1 Tbsp. = 13 Calories ☐ Green Beans – $\frac{1}{2}$ c. cooked = 22 Calories ☐ Zucchini – 1 c. raw = 20 Calories □ Kale $-\frac{1}{2}$ c. cooked = 18 Calories PROTEIN FOODS = 7 grams Protein Beef, Trimmed Lean, 7-9% Ground – 1oz. = 55 Calories ☐ Fresh Fish – 1 oz. Boca Burger or Garden Burger Cod = 30 Calories Salmon = 40-60 Calories ½ patty (1.25 oz.) = 43-45 Calories Sea Bass = 35 Calories Haddock = 32 Calories Cheese (Low-Fat or Nonfat) – 1 oz. Halibut = 40-70 Calories Snapper = 36 Calories Mozzarella = 72 Calories Sole = 33 Calories Mahi Mahi = 32 Calories Feta = 61 Calories (Low-Fat); 32 Calories (Nonfat) Trout = 40-55 Calories Monkfish = 27 Calories Parmesan = 110 Calories Pollock = 32 Calories Tuna = 35 Calories Cheese Ricotta (Low-Fat or Nonfat) Game (Venison, Elk, Buffalo) - 1 oz. = 41 Calories 1/4 c. (2 oz.) = 55 Calories (Low-Fat) Lamb, Lean Roast – 1 oz. cooked = 55 Calories 40 Calories (Nonfat) Peanut Butter (Natural) – 1 Tbsp. = 100 Calories Cottage Cheese (Low-Fat or Nonfat) Shellfish – 1 oz. cooked = 25-35 Calories $\frac{1}{4}$ c. (2 oz.) = 45 Calories (Low-Fat) Smoked Salmon/Lox - 1 oz. = 33 Calories 40 Calories (Nonfat) Tempeh $- \frac{1}{4}$ c. = 80 Calories Chicken, Turkey, Cornish Hen, White Meat, Skinless Tofu (Fresh or Baked) -4 oz. or $\frac{1}{2}$ c. = 85 Calories 1 oz. = 40 Calories Water-Packed Canned Tuna or Salmon - 1 oz. = 35 Calories Eggs – 1 med. = 66 Calories; 1 large = 75 Calories Lean Ground Turkey or Chicken Breast Egg Whites – 2 Whites = 35 Calories 1 oz. cooked = 35 Calories Egg Substitute (Plain) $- \frac{1}{4}$ c. = 30 Calories TVP (Texturized Soy Protein) – 1oz. = 100 Calories Fats = 5 grams fat - good, heart, healthy; 1-2 fat choices /meal; 1 tsp fat = 5gm fat; 5gm fat = 1 choice **NUTS & SEEDS** = 5 grams Fat Pistachio Nuts – 1 Tbsp. = 45 Calories Almonds – 6 nuts = 42 Calories Pumpkin Seeds – 1 Tbsp. = 50 Calories Almond, Cashew, or Soy Nut Butter Sesame Seeds – 1 Tbsp. = 50 Calories 1 Tbsp. = 80-100 Calories $\Box$ Cashews – 6 nuts = 54 Calories Soy Nuts - 1 Tbsp. = 48 Calories □ Flax Seeds – 1 Tbsp. = 59 Calories Sunflower Seeds – 1 Tbsp. = 50 Calories □ Hazelnuts (Filberts) – 1 Tbsp. = 45 Calories Tahini Paste – 2 tsp. = 58 Calories □ Peanut Butter (Natural) – ½ Tbsp. = 50 Calories Walnuts – 4 halves = 52 Calories ☐ Pecans – 4 halves = 48 Calories **OLL\*/FAT** = 5 grams Fat - \*oil should be cold-pressed Avocado $- \frac{1}{8}$ medium - 2 Tbsp. (1 oz.) = 46 Calories Kraft Fat-Free Mayonnaise – 1 Tbsp. = 11 Calories Nalley's Light Mayonnaise – 1 Tbsp. = 50 Calories Cream Cheese (Low-Fat or Nonfat) 1 Tbsp. = 45 Calories (Low-Fat) Olives – 8 Black or 10 Green (Large) = 40 Calories ☐ Canola Oil – 1 tsp. = 40 Calories Olive Oil (Extra Virgin) – 1 tsp. = 40 Calories ☐ Flaxseed Oil – 1 tsp. = 40 Calories Sesame Oil - 1 tsp. = 40 Calories Mayonnaise (Canola Oil) – 1 tsp. = 33 Calories Walnut Oil -1 tsp. = 40 Calories Diabetes Association of Pierce County © 2007 BJB & DGH www.dapc.info