



# Cardiometabolic Food Plan (1400-1800 Calories)

## PROTEINS

Proteins

Servings/day: 9-10

**Lean, free-range, grass-fed, organically grown, meats; non-GMO plant proteins and wild-caught fish preferred**

### Animal Proteins:

- Cheese, low-fat-1 oz
- Cheese, hard-1/2 oz
- Cottage cheese, low-fat-1/4 c
- Egg or 2 egg whites-1
- Egg substitute-2/3 c
- Feta cheese, low-fat-1 oz
- Parmesan cheese-2 T
- Ricotta cheese, low-fat-1/4 c
- Fish/Shellfish:**  
**Halibut, herring, mackerel, salmon, sardines, tuna, etc.-1 oz**

- Meat: Beef, buffalo, elk, lamb, venison, other wild game-1 oz
- Poultry (skinless): Chicken, Cornish hen, turkey-1 oz

### Plant Protein:

- Burger alternatives: Bean, mushroom, soy, veggie-1 oz
- Miso-3 T**
- Tofu, tempeh-1/2 c**
- Protein Powder:**
- Check label for # grams scoop-1 protein serving = 7 g  
Egg, hemp, pea, rice, **soy**, whey

1 oz serving = 35-75 calories, 7g protein

## LEGUMES

Proteins/Carbs

Servings/day: 1-2

- Bean soups-3/4 c
- Black soybeans, cooked-1/2 c**
- Dried beans, lentils, peas, (cooked)-1/2 c
- Edamame** (cooked)-1/2 c
- Flour, legume-1/4 c
- Green peas (cooked)-1/2 c

- Hummus or other bean dips-1/3 c
  - Refined beans, vegetarian-1/4 c
- 1 serving = 110 calories, 15g carbs, 7g protein

## DAIRY & ALTERNATIVES

Proteins/Carbs

Servings/day: 1-2

### Unsweetened

- Buttermilk-4 oz
- Kefir, plain-4 oz**
- Milk: Cow, goat-4 oz
- Milk: Almond, coconut, flaxseed, hazelnut, hemp, oat, **soy-8 oz**
- Yogurt, plain-6 oz**
- Yogurt, Greek, plain-4 oz**

1 serving = 50-100 calories, 12g carbs, 7g protein

**Low Sugar Impact Recommendations**  
Limit to 1-2 servings per day

## NUTS & SEEDS

Proteins/Fats

Servings/day: 2-3

- Almonds-6**
- Brazil nuts-2**
- Cashews-6**
- Chia seeds-1 T**
- Coconut, dried flakes, unsweetened-3 T
- Flaxseed, ground-2 T**
- Hazelnuts-5**
- Hemp seeds-1 T**
- Mixed nuts-6**
- Nut and seed butters-1/2 T**
- Peanuts-10
- Pecan halves-4**
- Pine nuts-1 T
- Pistachios-16**
- Pumpkin seeds-1 T
- Sesame seeds-1 T
- Soy nuts-2 T**
- Sunflower seed kernels-1 T
- Walnut halves-4**

1 serving = 45 calories, 4g fat

## FATS & OILS

Fats

Servings/day: 4

**Minimally refined, cold-pressed, organic, non-GMO preferred**

- Avocado-2 T**
- Butter-1 t, 2 t *whipped*
- Chocolate, dark, 70% or higher cocoa-1 sq, 1 square = 7 g
- Coconut milk, regular, canned-1 1/2 T
- Coconut milk, light, canned-3 T
- Ghee/clarified butter-1 t
- Mayonnaise, unsweetened-1 t
- Olives, black or green-8**
- Oils, cooking: Butter, coconut (virgin), grapeseed, **olive (extra virgin)** rice bran, sesame-1 t
- Oils, salad: Almond, avocado, canola, flaxseed, grapeseed, hempseed, high-oleic safflower, **olive (extra virgin)**, pumpkin seed, rice bran, sesame, sunflower, walnut,-1 t

1 serving = 45 calories, 5g fat

### Items in blue indicate preferred therapeutic foods

**Notes:** Nutritional amounts are based on average values for the variety of foods within each food category.  
Dietary prescription is subject to the discretion of the health practitioner.



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**VEGETABLES** Non-starchy **Carbs**

Servings/day: 7-8

- Artichoke**
- Arugula
- Asparagus
- Bamboo shoots
- Bok choy
- Broccoflower
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Celery**
- Chard/Swiss chard**
- Chervil**
- Chinese cabbage**
- Chives
- Cilantro
- Cucumbers
- Daikon radishes
- Eggplant
- Endive**
- Escarole
- Fennel**
- Garlic**
- Green beans
- Greens (beet, collard, dandelion, kale, mustard, turnip)**
- Herbs/Spices, all
- Horseradish
- Jicama
- Kohlrabi**
- Leeks**
- Lettuces, all**
- Microgreens**
- Mushrooms
- Okra
- Onions**
- Parsley**
- Peppers, all
- Radicchio
- Radishes
- Salsa
- Scallions**
- Sea vegetables
- Shallots**
- Snap peas/snow peas
- Spinach**
- Sprouts, all
- Squash (delicata, pumpkin, spaghetti, yellow, zucchini)
- Tomato**
- Tomato juice— $\frac{3}{4}$  c
- Turnips
- Vegetable juice— $\frac{3}{4}$  c
- Vegetables, fermented
- Water chestnuts
- Watercress**

1 serving =  $\frac{1}{2}$  c cooked, 1 c raw, 25 calories, 5 g carbs

**VEGETABLES** Starchy **Carbs**

Servings/day: 1

- Acorn squash,
- Beets, cubed**—1 c
- Butternut squash,
- Celeriac cubed—1 c
- Plantain ( $\frac{1}{2}$  whole)— $\frac{1}{3}$  c
- Potato: Purple, red, sweet, yellow— $\frac{1}{2}$  med
- Potatoes, mashed— $\frac{1}{2}$  c
- Root vegetables: parsnip, rutabaga— $\frac{1}{2}$  c
- Yam— $\frac{1}{2}$  med

1 serving = 80 calories, 15 g carbs

**Low Sugar Impact Recommendations**

Short term: Consider removal  
Long term: Limit to 1 serving per day

**FRUITS** **Carbs**

Servings/day: 2

**Unsweetened, no sugar added**

- Apple—1 sm
- Applesauce— $\frac{1}{2}$  c
- Apricots, fresh—4
- Banana— $\frac{1}{2}$  med
- Blackberries— $\frac{3}{4}$  c
- Blueberries**— $\frac{3}{4}$  c
- Cherries—12
- Grapefruit— $\frac{1}{2}$
- Grapes—15
- Kiwi—1
- Mango— $\frac{1}{2}$  sm
- Melon, all—1 c
- Nectarine—1 sm
- Orange—1 sm
- Papaya—1 c
- Peach—1
- Pear—1 sm
- Persimmon— $\frac{1}{2}$
- Pineapple— $\frac{3}{4}$  c
- Plums—2 sm
- Pomegranate seeds**— $\frac{1}{2}$  c
- Raspberries—1 c
- Strawberries—1 $\frac{1}{4}$  c
- Tangerines—2 sm

1 serving = 60 calories, 15 g carbs

**Low Sugar Impact Recommendations**

Limit to 2 servings per day  
Avoid dried fruit and fruit juices

**WHOLE GRAINS** (100%) **Carbs**

Servings/day: 1-2

**Unsweetened**

- Amaranth\* (cooked)— $\frac{3}{4}$  c
- Barley, cooked**— $\frac{1}{3}$  c
- Bread—1 sl
- Buckwheat/Kasha\* (cooked)— $\frac{1}{2}$  c
- Bulgur (cooked)— $\frac{1}{2}$  c
- Couscous— $\frac{1}{3}$  c
- Crackers, rye—4-7
- English muffin— $\frac{1}{2}$
- Kamut (cooked)— $\frac{1}{2}$  c
- Millet\* (cooked)— $\frac{1}{2}$  c
- Muesli— $\frac{1}{2}$  c
- Oats\*** (cooked; rolled oats, steel-cut oats)— $\frac{1}{2}$  c
- Pasta (cooked)— $\frac{1}{3}$  c
- Pita— $\frac{1}{2}$
- Quinoa\* (cooked)— $\frac{1}{2}$  c
- Rice\* (cooked; basmati, black, brown, purple, red, wild)— $\frac{1}{3}$  c
- Semolina (cooked)— $\frac{1}{8}$  c
- Sorghum\* (cooked)— $\frac{1}{8}$  c
- Spelt (cooked)— $\frac{1}{3}$  c
- Teff\* (cooked)— $\frac{3}{4}$  c
- Tortilla (wheat, teff\*)—1, 6 in
- Whole wheat cereal (cooked)— $\frac{1}{2}$  c

1 serving = 75-110 calories, 15 g carbs \*Gluten free

**Low Sugar Impact Recommendations**

Short term: Consider removal  
Long term: Limit to 1-2 servings per day

**BEVERAGES**

- Beetroot juice
- Filtered water
- Green tea
- Low-sodium vegetable juice
- Steamed soy milk (organic, unsweetened)
- Unsweetened nut/seed milks

