



Cardiometabolic Food Plan (1200–1400 Calories)

PROTEINS

Proteins

Servings/day: 7–9

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—½ oz
- Cottage cheese, low-fat—¼ c
- Egg or 2 egg whites—1
- Egg substitute—⅔ c
- Feta cheese, low-fat—1 oz
- Parmesan cheese—2 T
- Ricotta cheese, low-fat—¼ 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**—½ 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, 7 g protein

LEGUMES

Proteins/Carbs

Servings/day: 1

- Bean soups—¾ c
- Black soybeans**, cooked—½ c
- Dried beans, lentils, peas, (cooked)—½ c
- Edamame** (cooked)—½ c
- Flour, legume—¼ c
- Green peas (cooked)—½ c

- Hummus or other bean dips—⅓ c
 - Refined beans, vegetarian—¼ c
- 1 serving = 110 calories, 15 g carbs, 7 g protein

DAIRY & ALTERNATIVES

Proteins/Carbs

Servings/day: 1

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** or coconut (cultured coconut milk)—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

- 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**—½ 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, 4 g fat

FATS & OILS

Fats

Servings/day: 3–4

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—1½ 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, 5 g 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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Version 4

VEGETABLES Non-starchy **Carbs**

Servings/day: 5-7

- Artichoke**
- Arugula
- Asparagus
- Bamboo shoots
- Bok choy
- Broccoflower
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Celeriac root
- 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**
- Lettuce, 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,
- 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

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

