

MEAL PLANNING AS EASY AS 1 + 2 + 3		
1. ENERGY YOU NEED RIGHT NOW	2. FILLING POWER	3. PROTEIN TO MAKE IT LAST
Whole Grain or Starchy Vegetable	Non-Starchy Vegetable or Fruit	Dairy/Alternative or Meat/Alternative
Whole Grains:	Non-Starchy Vegetables:	Dairy:
Whole Grain Bread:	Leafy Greens:	Skim or 1% Milk
Sliced Bread	Romaine	
English Muffin	Spinach	Fat-free Plain Yogurt
Pita	Swiss Chard ABCs:	Reduced-fat Hard Cheese
Bagel Roll/Bun	Asparagus	Reduced-lat hard cheese
Whole Grain Cereals:	Beets	Reduced-fat Shredded Cheese
Cheerios ®	Bell Peppers	Thousand fat Simoudou Sinosco
Wheaties ®	Bok Choy	Non-Dairy Alternatives:
Total ®	Broccoli	
Shredded Wheat	Brussel Sprouts	Calcium-fortified Soy, Rice or
Oatmeal	Cabbage	Almond Milk
Life ®	Carrots	Onlaines fortified One Vertex
	Cauliflower	Calcium-fortified Soy Yogurt
Whole Cooked Grains:	Celery Cucumbers	Calcium-fortified Soy Cheese
Brown Rice	Eggplant	Calcium-iortified Soy Cheese
Pasta	Green Beans	Calcium-fortified Tofu
Cous Cous Quinoa	Mushrooms	Silken type can serve as a dairy
Quilloa	Onions	substitute for dressings, spreads,
Dengara	Snow Peas	sauces, shakes soups, desserts, baked
Popcorn	Tomatoes	goods
Starchy Vegetables:	Fruits:	Lean Meats:
Corn	Apples	Chicken Breast/Turkey Breast
Com	Apricots	Shellfish
Green Peas	Bananas	Cod
Datatasa	Blueberries	Flounder Trout
Potatoes	Cantaloupe Clementines	Canned Light Tuna
Plantains	Cherries	Salmon
	Grapefruit	"Select" grades of Meat: Round, Sirloin,
Sweet Potatoes	Grapes	Flank, Tenderloin, Rib, Chuck, Rump
Winter Squashes:	Honeydew Melon	Non-Meat Alternatives:
Acorn	Mangoes Nectarines	Egg
	Oranges	Nuts/Seeds Nut Butters
Butternut	Peaches	Dried Beans/Peas
Pumpkin	Pears	Tofu (silken, firm or extra firm)
	Pineapple Plums	Tempeh (fermented soybeans,
	Raspberries	sometimes mixed with grains)
	Strawberries	Roasted Soybeans
	Watermelon	Hummus
		Falafel Patty Soy or Bean Burger Patty
		1% or Non-fat Cottage Cheese
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Make your meals and snacks appeal to all of your senses by incorporating:

• Heart healthy oils • Flavorful herbs & spices • Elective calorie choices • Varied Cooking Techniques



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