

MEASURING FOOD MADE EASY

Using hands and fingers to measure food is a simple method to estimate serving and portion sizes. However, since hands can be of varying shapes and sizes, a kitchen scale, measuring cups, and spoons are recommended whenever possible to ensure the most precise measurement. You can also consult the package food label to ensure an accurate measure.

Below are a few examples of food servings in each section of the plate. Also, see the number of recommended servings per meal.



Palm: Your palm fits about 3 ounces of protein, like meat, fish, poultry, and tofu.



Fist: A closed fist is comparable to 1 cup or 8 fluid ounces.



Cupped Hand: Cup your hand to get about ¼ cup.



Thumb: The size of your thumb tip is equivalent to one tablespoon.



Fingertip: Your fingertip is about one teaspoon.



MILK AND DAIRY

Adding a limited amount of dairy or plant-based milk to your diet provides a great source of calcium and protein. Have one serving per meal.

One serving equals:

- 1 cup fat-free (skim) or low-fat (1%) milk
- 1 cup high-protein plant-based milk (soy, pea, or flax).
- 6 oz yogurt (regular or Greek)



FATS

There are healthy fats—try to eat fewer saturated fats and replace with polyunsaturated or monounsaturated "healthy" fats. Have 1–2 servings per meal. One serving equals:

- 1 tbsp reduced-fat margarine or reduced-fat mayonnaise
- 1/8 avocado or 8 large olives
- 1 tsp oil (examples: olive, canola, vegetable, sesame)
- 1 tbsp regular or 2 tbsp low-calorie salad dressing



FRUITS

Aim for 1 serving per meal. They can satisfy your sweet tooth, too! 1 serving of fruit includes:

- ½ cup unsweetened frozen or canned fruit (in own juice or in water)
- \bullet 3/4 cup fresh berries or 1 cup melon \bullet 2 tbsp raisins or dried cherries
- 1 peach, or 2 plums or tangerines 1 large kiwi
- 1 apple, small, ½ large banana, or 17 small grapes.



NON-STARCHY VEGETABLES

A vegetable serving is 1/2 cup cooked, fresh or frozen, or 1 cup raw. Try eating at least 3-5 servings a day. The more, the better! Have 1-2 servings per meal.

- Broccoli
- Tomatoes
- String beans

- Carrots
- Onions
- Turnips

- Zucchini
- Kale

Spinach



WHOLE GRAINS AND STARCHES

Make your starchy food choices count. Have 1–2 servings per meal. Starchy veggies include:

- 1 corn on the cob, 6-in
- 1/3 cup pinto beans
- ½ cup green peas
- 1 sweet potato, small

Grains and beans are great sources of vitamins and fiber:

- 1 slice whole wheat bread
- 3/4 cup dry, plain, unsweetened cereal
- 1/3 cup cooked brown rice
- ½ cup cooked pasta



PROTEIN

Meat, chicken, fish, cheese and soy products are rich in protein. Have 1-3 servings per meal. One serving equals:

- 3-4 oz of grilled pork, skinless chicken thighs, or fish
- 3-4 oz low-fat cheese 4 oz tofu 1 egg or 2 egg whites



HEALTHY SNACKS

You can snack on foods that are high in fiber, protein, and healthy fats. Some snacks include:

- 20 small peanuts or 6 whole almonds
- 1 hard-boiled egg with 1 cup raw vegetables or 1 serving of fruit
- 1/2 cup plain yogurt with 3/4 cup of berries

- 1 cup sliced raw vegetables with 1/3 cup hummus
- 1 string cheese with 1 cup of raw sliced vegetables
- 1-ounce cheese with 5 whole grain crackers



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HEALTHY SNACKS

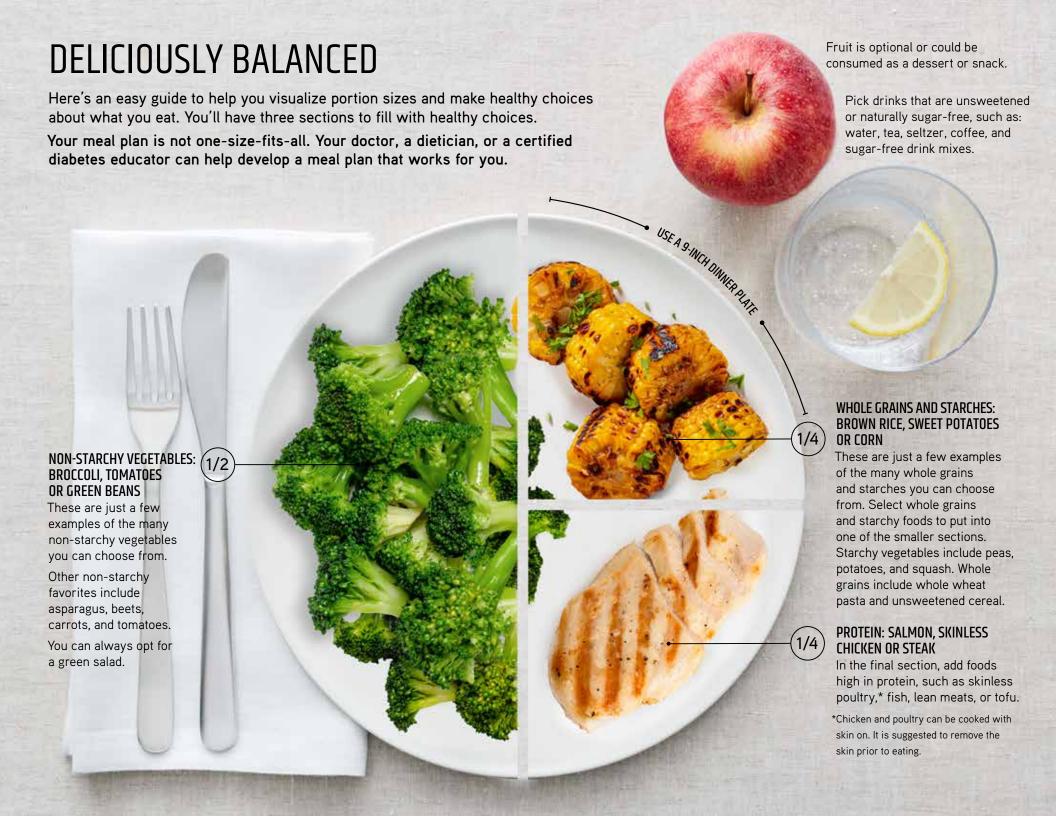
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