

Drink water or unsweetened calcium-fortified beverage instead of juices and sugary beverages.

Fat

Sources of Fat to include more often:

- Choose olive oil as your main source of added fat
- Fish or seafood (min 2-3x per week)
- Avocados
- Nuts and seeds (1/4 cup daily)
- Nut and seed butters (unsweetened)

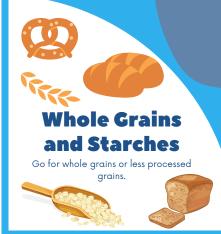
Building a Balanced Meal

MEDITERRANEAN STYLE

There are many benefits to following a mediterranean eating pattern including a healthy heart and mind









Starch

Choose more often:

- Whole grain products: brown rice, oats, whole grain pasta, whole wheat tortillas/bread/naan/roti, quinoa, buckwheat/kasha, fufu, bulgur, barley
- Starchy vegetables: squash, sweet potato, yams, corn, cassava

Sources of Simple Carbohydrates to include less often:

- White bread, white rice, white pasta
- Baked goods (cookies, cake, muffins, donuts, pastries)
- Candy and chips

Protein

Choose more often:

- Fish and seafood
- Legumes: lentils, beans, chickpeas
- Soy products (tofu, tempeh, edamame)
- Eggs
- Chicken and turkey
- Greek yogurt, cottage cheese, ricotta cheese
- Nuts and seeds and their butters

Choose less often:

- Red meat and processed meats
- Deep Fried meat (such as fried chicken)

**Hard cheeses are a good source of protein and a great source of calcium, however they are high in saturated fat, thus not recommended to eat everyday



MEDITERRANEAN DIET IN A MULTICULTURAL CONTEXT

The Mediterranean Diet is a way of eating that includes more plant based proteins and fat, in addition to eating a variety of fruits, vegetables and whole grains. It is also minimally processed and limited in simple sugars, which is the foundation for many traditional diets and cultural cuisines.

Following a Mediterranean Diet, doesn't mean you have to eat only foods found in the Mediterranean.

Using these guiding principles, you can adapt your own cultural dietary traditions to gain the benefits of this eating pattern.

