## **Health Facts for You**

## **WHealth**

## The Plate Method for Diabetes

The plate method helps to guide portion sizes and healthy choices. It helps you think about how to plan balanced meals with consistent carbohydrates, more fiber, healthy amounts of fat, protein, fruits and vegetables. Choose at least 3-4 food groups at meals and 1-2 food groups at snacks. Use a 9-inch plate. Carbohydrate foods give energy and raise blood sugar. Choose 2-4 servings (30-60 grams) of carbohydrate foods each meal. See the next page for examples of foods in these food groups.



Source: Centers for Disease Control and Prevention: https://www.cdc.gov/diabetes/pdfs/library/features/Diabetes Food Plate.pdf

Foods I Like	
Carbohydrates	
• Starch/grain	
Milk/yogurt	
• Fruits	
Protein	
Non-starchy vegetables	
Fats/oils	

Carbohydrate Foods					
Starch/Grain		Milk and Yogurt			
(15-30 grams carbs)		(15 grams carb each)			
Bread, 1-2 slices		Milk (skim or 1%), 1 cup			
Oatmeal, $\frac{1}{2}$ -1 cup cooked		Low fat yogurt, 1 cup (plain, light, or Greek)			
Dry cereal, $\frac{3}{4}$ -1.5 cup		Low fut yogart, i oup (plain, light, of ofock)			
Bagel, <sup>1</sup> / <sub>3</sub> - <sup>1</sup> / <sub>2</sub>		Fruits			
Pasta, $\frac{1}{3}$ -2/3 cup cooked		(15 grams carb each)			
Rice, $\frac{1}{3}-\frac{2}{3}$ cup cooked		Apple/orange, 1 small			
Quinoa, $\frac{1}{3}$ -2/3 cup cooked		Berries, 1 cup			
Baked potato, $\frac{1}{2}$ -1 medium		Banana, ½			
Tortilla, 1-2 small (6-inch)		Melon, 1 cup			
Corn, $\frac{1}{2}$ -1 cup		Fruit juice, <sup>1</sup> / <sub>2</sub> cup			
Lentils/beans, <sup>1</sup> / <sub>2</sub> -1 cup cooked		Dried fruit, 2 Tbsp.			
Peas, 1-2 cups		Grapes or cherries, 15			
<sup>1</sup> / <sub>2</sub> English muffin, whole wheat		-			
5-inch pancake or waffle, whole who	heat				
6-8 crackers, whole grain					
<sup>1</sup> / <sub>2</sub> whole wheat pita					
Other Foods					
Meat/Protein	Non-starchy Vegetables		Fats and Oils		
Skinless chicken or turkey, 3 oz.	(1-2 cup portion)		Olive oil, 2 tsp.		
Fish (tuna, salmon, etc.), 3 oz.	Asparagus		Butter, 2 tsp.		
Nuts, ¼ cup	Onion		Salad dressing, 2 Tbsp.		
Eggs, 1-2	Cauliflower		Cream cheese, 2 Tbsp.		
Peanut butter, 2 Tbsp.	Cabbage		Tub margarine, 2 tsp.		
Low fat cheese, 1 oz.	Peppers		Avocado, ¼ cup		
Low fat turkey sausage, 1-2 oz.	Tomatoes		Nuts, 12-20		
Lean beef or pork, 3 oz.	Lettuce				
Cottage cheese, ½ cup	Cucumber				
	Chard or Kale				
	Carrots				
	Celery				
	Green Beans				
	Broccoli				

Your health care team may have given you this information as part of your care. If so, please use it and call if you have any questions. If this information was not given to you as part of your care, please check with your doctor. This is not medical advice. This is not to be used for diagnosis or treatment of any medical condition. Because each person's health needs are different, you should talk with your doctor or others on your health care team when using this information. If you have an emergency, please call 911. Copyright ©1/2023 University of Wisconsin Hospitals and Clinics Authority. All rights reserved. Produced by the Clinical Nutrition Services Department and the Department of Nursing. HF#596