Low Glycemic Load Diet - FOOD LIST

Legumes: average serving size = ½ cup or as indicated Nuts and Seeds: serving size as indicated (1 serving = 110 calories) (1 serving = 100 calories) Split peas, sweet green peas, lentils Almonds, or hazelnuts, 10-12 whole nuts Beans – garbanzo, pinto, fat-free refried, kidney, black, Walnut or pecan halves, 7-8 lima, cannellini, navy, mung, green soy beans Peanuts, 18 nuts or 2 Tbsp. Hummus (1/4 cup) Pistachios, sunflower, pumpkin, sesame seeds, 2 Tbsp. Bean soups, 3/4 cup Nut butter, 1 Tbsp. made from above nuts Category 1 Vegetables: ($\frac{1}{2}$ cup serving = 10-25 cals.) Fruit: Servings: Unlimited (1 serving = 80 calories) Egaplant Kiwi. 2 Asparagus Green beans Apple, 1 med Mango ½ Artichokes Mushrooms Apricot, 3 med Cantaloupe, 1/2 med Bamboo shoots Okra Berries: blackberries Honeydew, 1/4 small & blueberries, 1 cup; Bean sprouts Radishes Watermelon, 2 cups raspberries & Bell or other peppers Snow peas Nectarine, 2 small strawberries, 1½ cups Broccoli, broccoflower Sprouts Orange, 1 large Cherries, 15 Brussels sprouts Tomatoes Peach. 2 small Fresh figs, 2 Cauliflower Water chestnuts, 5 whole Pear. 1 med Grapes 15 Celerv Zucchini, yellow, summer, or Plum, 3 small Grapefruit 1 whole Cucumber/dill pickles spaghetti squash Tangerine 2 small Cabbage (all types) **Dairy:** average serving size = 6 oz. (1 serving =80 calories) Chives, onion, leeks, garlic Greens: bok choy, escarole, Swiss chard, kale, collard Low-fat yogurt, plain, 4 oz. greens, watercress, spinach, dandelion, mustard, or beet Fat-free vogurt, plain, 4 oz Sov milk, plain Lettuce/mixed greens – romaine, red and green leaf, Buttermilk endive, spinach, arugula, radicchio, watercress, chicory Non-fat, 1% or 2% fat milk Salsa (sugar-free) Sea vegetables (kelp, etc.) Tomato or mixed vegetable juice Category 2 Vegetables: average serving size = ½ cup or as Oils: average serving size = 1 tsp. or as indicated indicated. (1 serving = 45 calories) (1 teaspoon = 40 cal.)Carrots, 2 med. raw or 12 baby; ½ cup cooked Flax seed oil (keep refrigerated) Rutabaga, parsnips, turnips, 1/3 cup cooked Extra virgin olive, canola and walnut oils Beets, winter squash (acorn or butternut) Mayonnaise made with canola or grapeseed oil Olives, 8 –10 medium Sweet potatoes or yams, ½ medium baked Yukon Gold potato, ½ medium Avocado, 1/4 **Concentrated Protein Sources:** Whole Grains: Average serving size: ½ cup cooked or as indicated. (1 serving =75-100 calories) (3 oz = 1 serving = 150 calories)Meat, poultry, and fish should be grilled, baked, roasted, and Amaranth, teff, and quinoa fish can also be poached Basmati and other brown rice, wild rice Eggs, 2 whole eggs or 3 egg whites plus 1 whole egg Bulgur (cracked wheat) Egg substitute, 3/3 cup Barley, Buckwheat groats, or millet Fish, including shellfish, 3 oz fresh or 3/4 cup water-canned Whole oats, raw, 1/3 cup; cooked oatmeal 3/4 cup Poultry: chicken or cornish hen (breast), turkey Whole wheat, spelt or kamut berries Leg of lamb, lean cut 100% whole wheat, spelt, or kamut pasta Beef, very lean Whole grain rye crackers, 3 each (e.g. Ryvita, Sesame Low fat cottage cheese, 3/4 cup Rye; WASA, Lite Rye; or Fiber Wheat) Ricotta, part skim or nonfat, 1/2 cup Bread: mixed whole grain or 100% whole rye, 1 slice Mozzarella, part skim or nonfat, 2 oz. or ½ cup (shredded) Whole wheat tortilla or pita, ½ Parmesan cheese, 2 Tbsp grated = ½ serving Low-carb tortilla, 2 small or 1 large Tofu (fresh), 8 oz or 1 cup or 3.5 oz cube (baked) Tempeh, 3 oz or ½ cup Soy or veggie burger, 4 oz TVP (soy protein concentrate), 1/3 cup = 1/2 serving Condiments: Beverages:

Decaffeinated herbal or green tea, decaffeinated coffee, water, seltzer, plain or flavored.

Cinnamon, mustard, horseradish, tamari soy sauce, vinegar, lime, lemon, flavored extracts (e.g., vanilla or almond), other herbs/spices, stevia, agave nectar