## Example Meal Plan

## Breakfast

Oatmeal, cooked, instant, fat not added in cooking : 2/3 cup, cooked : 151 cal Milk, calcium fortified, cow's, fluid, skim or nonfat : 1 cup : 86 cal

Calories: 237 Carb $=38 \mathrm{~g}$ Prot $=15 \mathrm{~g}$ Fat=2.9g

Lunch
Meal replacement, protein type, milk- and soy-based, powdered, not reconstituted : 1 Typical Serving : 148 cal Italian dressing, made with vinegar and oil : 1 tablespoon : 69 cal
Mixed salad greens, raw : 3 cup, shredded or chopped : 27 cal
Calories: 244 Carb $=27 \mathrm{~g}$ Prot $=18 \mathrm{~g}$ Fat $=8.5 \mathrm{~g}$

## Dinner

Broccoli, cooked, NS as to form, fat not added in cooking : 1 cup, flowerets : 27 cal
Fish, NS as to type, steamed : 4 oz , boneless, cooked : 158 cal
Lettuce, salad with assorted vegetables including tomatoes and/or carrots, no dressing : 4 cup : 52 cal
Calories: 237 Carb $=16 \mathrm{~g}$ Prot $=35 \mathrm{~g}$ Fat $=4.3 \mathrm{~g}$

## Snacks

Apple, raw : 1 Typical Serving : 81 cal
Yogurt, fruit variety, lowfat milk : 18 oz container : 231 cal
Celery, raw : 4 large stalk (11" - 12" long) : 41 cal
Carrots, raw : 7/8 cup, strips or slices : 46 cal
Almonds : 1 oz ( 22 whole kernels) : 167 cal
Calories: 567 Carb $=90 \mathrm{~g}$ Prot=19g Fat $=18 \mathrm{~g}$

Total Calories: $\mathbf{1 2 8 5}$ Carb=171g Prot=87g Fat=34g

## THis MEAL PLAN HAS BEEN OPTIMIZED TO OFFER THE BEST CASE SCENARIO TO meet the Recommended Dietary Allowance (RDA) as presented by the Food and Nutrition Board of the institute of Medicine.

