Mediterranean Diet

Choosing a diet similar to one eaten by people living around the Mediterranean Sea may lower the risk of cardiovascular disease and have additional health benefits. The diet is mostly plant-based with high amounts of fresh vegetables, fruits, nuts, dried beans, olive oil, and fish. Follow these tips to eat the Mediterranean way!

Food/Food Group	Recommended Intake*	Tips
Vegetables	4 or more servings each day (one portion	A serving is 1 cup raw or ½ cup cooked
	each day should be raw vegetables)	vegetables. Eat a variety of colors and textures.
Fruits	3 or more servings each day	Make fruit your dessert
Grains	4 or more servings each day	Choose mostly whole grains.
)(1 serving = 1 slice bread or ½ cup cooked
7		oatmeal
Fats/Oils	Olive Oil: 4 Tablespoons or more each day	Choose extra virgin olive oil (EVOO) and use in
		salad dressings and cooking; choose avocado or
		natural peanut butter instead of butter or
		margarine
Dried	Nuts/Seeds: 3 or more servings each week	1 ounce or 1 serving = 23 almonds or 14 walnut
Beans/Nuts/Seeds	Beans/Legumes: 3 or more servings each	halves; 1 serving of beans = ½ cup
	week	
Fish and Seafood	2-3 times each week	Choose salmon, sardines, and tuna which are
		rich in Omega-3 fatty acids
Herbs and Spices	Use daily	Season foods with herbs, garlic, onions and
		spices instead of salt
Yogurt/Cheese/Egg	Choose daily to weekly	Choose low-fat yogurt and cheeses; choose
Poultry		skinless chicken or turkey in place of red meat
Alcohol/Wine	Men: 1-2 glasses each day	Always ask your medical team if alcohol is ok
	Women: 1 glass each day	for you to consume.

*Serving sizes should be individualized to meet energy and nutrient needs.

❖ Red meats, processed meats, and sweets should be limited





Mediterranean Plate



Choose fresh fruit for dessert or snacks



Whole Grains & Starchy Vegetables









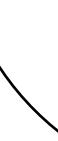


Drink water, tea or coffee with little or no sugar. May have 1-2 glasses of wine each day, but discuss with your medical team first.

Choose Non-Fat & Low-Fat Dairy Products



Flavor your food with herbs, spices, garlic, onions and olive oil









Sample Menu

Breakfast

1 cup Greek yogurt with $\frac{3}{4}$ cup berries or fresh fruit and $\frac{1}{4}$ cup walnuts 1 slice whole wheat toast with $\frac{1}{4}$ cup mashed avocado or 2 teaspoons natural nut butter Coffee or tea

Lunch

1 cup lentil or minestrone soup

1 whole wheat pita

2 Tablespoon hummus

1/2 cup tomatoes, 1/2 cup cucumber with 2 Tablespoons olive oil, balsamic vinegar, and basil

Water with lemon wedge

1 apple, peach, or orange

Snack

1 ounce low-fat mozzarella cheese and 15 grapes

Dinner

3-4 ounces broiled fish brushed with olive oil, seasoned with lemon and dill 1 cup brown rice, cooked

1 cup steamed carrots

1-2 cups baby spinach and arugula salad with 2 Tablespoons olive oil vinaigrette dressing Decaf green tea or 5 ounce wine (if cleared by medical team)

Snack

1 ounce dark chocolate

Nutrition Information: 2200 calories (8% saturated fat, 11% polyunsaturated fat, 19% Monounsaturated fat), 43 grams fiber. 4 Tablespoons olive oil each day provides 480 of 2200 calories.



