Create Your Plate

An Easy Way To Eat Well

Having diabetes may mean making changes in what and how much you eat. But that doesn’t mean you have to dump all the foods you know and love. With a little planning, you can still include your favorite dishes.

One easy way to do this is by using the “Plate Method.” You don’t need any special tools and don’t need to do any counting. You just need to focus on filling your plate with more non-starchy vegetables and less starchy foods and meats. It is simple and it works, whether you are cooking at home or eating out.
Create Your Plate!

1. Imagine drawing a line down the middle of your dinner plate. Then on one side, cut it again so you will have 3 sections on your plate like the picture on your right.

2. Fill the largest section with non-starchy vegetables like salad, green beans, broccoli, cauliflower, cabbage, carrots, and tomatoes.

3. Now in one of the smaller sections, put starchy foods such as noodles, rice, corn, or potatoes.

4. The other small section is for meat, fish, chicken, eggs, or tofu.

5. Add an 8 oz glass of milk and one small piece of fruit or 1/2 cup of fruit salad and you’ve got a great meal. (If you don’t drink milk, you can add an extra piece of fruit, light yogurt, or a small roll.)

Grains and Starchy Vegetables
- whole grain breads, such as whole wheat or rye
- whole grain, high-fiber cereal
- cooked cereal such as oatmeal, grits, hominy, or cream of wheat
- rice, pasta, barley, tortillas
- cooked beans and peas, such as pinto beans or black-eyed peas
- potatoes, green peas, corn, lima beans, sweet potatoes, winter squash
- low-fat crackers and snack chips, pretzels, and fat-free popcorn

Protein
- chicken or turkey (without the skin)
- fish such as tuna, salmon, cod, or catfish
- other seafood such as shrimp, clams, oysters, crab, or mussels
- lean cuts of beef and pork such as sirloin or pork loin
- tofu, eggs, low-fat cheese
**Milk**
- skim, 1/2%, or 1% milk
- low-fat or fat-free yogurt
- plain soy milk

**Fruit**
- fresh, frozen, or canned in juice or light syrup
- peach, pineapple, banana, apple, pear, mango, grapes, berries, melon, papaya, apricot, orange, grapefruit

**Non-Starchy Vegetables**
- fresh, frozen, or canned
- spinach, carrots, lettuce, greens, cabbage, bok choy, green beans, broccoli, cauliflower, tomatoes, vegetable juice, salsa, onion, cucumber, beets, okra, mushrooms, peppers, turnip

**How Deep?**
For the plate method, your food can be piled about the thickness of a deck of cards or the palm of your hand.
Next Steps

Once you’ve mastered the plate method, you can begin to make your meals even healthier.

The next thing to think about is the types of fat you use on your food. This includes what you use for cooking and the spreads or dressings you add at the table too. Keep your portions small and try these tips:

- For cooking: use liquid vegetable oils instead of butter, margarine, shortening or lard.
- For spreads: use light or reduced fat spreads without trans fat.
- For dressings: use reduced fat or light salad dressings. Vinaigrette are a better choice than creamy dressings because not as much sticks to the salad. Or try flavored vinegar and oil on a salad.

What About Desserts?

Yes, you can still eat dessert sometimes. You can keep blood glucose on track by eating a small portion of sweets in place of other starchy foods, fruit or milk. But remember, sweets don’t have the vitamins and minerals in these foods. Save desserts for special occasions.

Things to Remember:

- Try not to eat too much food at one time.
- Space your meals evenly throughout the day.
- Don’t skip meals

The American Diabetes Association is Here to Help You

Healthy eating is one of the biggest challenges you face in managing diabetes. Let us be your source of up to date information and support.

For more information on diabetes and nutrition go to www.diabetes.org/nutrition or call 1-800-DIABETES (1-800-342-2383)