

## Examples of standard portions


#### Abstract

\section*{VEGETABLES*} - 1 cup raw leafy greens (spinach, romaine, kale, endive) - 1/2 cup of raw/cooked: asparagus, beets, broccoli, green and yellow string beans, carrots, cabbage, cauliflower, celery, cucumber, eggplant, leeks, mushrooms, mixed frozen vegetables, onions, green and red peppers, spinach, tomato, turnips, zucchini

^[ *Portions of more than 1 cup of parsnips, peas, winter squash, and tomato sauce will add 15 g of available carbohydrates (3 teaspoons of sugar) to your meal ]


## PROTEINS

$>1$ ounce $(30 \mathrm{~g})$ lean meat, $>1 / 2$ cup legumes (beans, poultry or fish peas, lentils)*

- 1 large egg
$\rightarrow 1 / 4$ cup canned fish
$-1 / 2$ block ( 85 g ) tofu
-2 tbsp peanut butter
- 1/4 cup cottage cheese
- 1/3 cup hummus ( $1-2 \% \mathrm{MF}$ )/1 ounce ( 30 g )
cheese ( $<20 \% \mathrm{MF}$ )
*Portions of more than $1 / 2$ cup of beans and lentils will add 15 g of available carbohydrates ( 3 teaspoons of sugar) to your meal Measure after cooking
- 1 medium apple, orange or pear
$>1$ small banana or grapefruit
- 2 medium kiwis, plums or clementines


## MILKS AND ALTERNATIVES

- 1/2 medium mango
- 1 large peach or nectarine
-2 cups strawberries,
blackberries or raspberries
- 1 cup blueberries
- 1 cup melon
- 15 grapes or cherries
- 1/2 cup unsweetened applesauce or canned fruit in juice
- 1/2 cup unsweetened juice
- 1/4 cup dried fruit
- 1 cup soy beverage, plain
- 1/2 cup evaporated milk
$\rightarrow 1 / 2$ cup soy beverage, flavoured
- 4 tbsp powdered milk
- 1/2 cup pasta, couscous
- $1 / 2$ medium potato or $1 / 2$ cup mashed potato
- $1 / 3$ cup brown rice, white rice, millet
- 1/3 cup sweet potato
- 3 cups popcorn
> 3/4 cup plain low-fat yogurt
- 1 (6 inch) whole wheat chapatti, roti, tortilla
- 1/2 (6 inch) pita bread
- 1/4 large bagel
- 1 (4 inch) pancake or waffle
- 1 (2 inch) small muffin


## TIPS AND TRICKS

- Be sure to include a moderate portion of proteins in your meals.
- Freshness, quality, and variety of food is key; the more colours on your plate, the better!
-Try to switch it up from meal to meal.
-Sugar substitutes are to be used in moderation.
-If you have hypoglycemia, make sure to always have sugary drinks handy (juice box, non-diet soda, sugar water, etc.).
- Alcohol can cause glycemic variations up to 24 hours after ingesting; be cautious. A maximum of 1-2 drinks/day is recommended.

Every small step is a step in the right direction!

- 1 tsp margarine (non hydrogenated)
- 1 tbsp nuts or seeds
- 1 tbsp mayonnaise, light
- 1 tsp oil; canola, olive or peanut
- 1 tbsp salad dressing, regular
- 1 slice of bacon

