

STANDARD DIET 1600 KCAL → BODY WEIGHT MAINTENANCE

MEALS	MENU ^{1 TIME WEEKLY}
"WHITE" MEAT	BREAKFAST Oats cream (quaker): Fresh milk ⁽¹⁾ 0-3.49% fat (1 cup)+ oat flakes (1 oz.)+ 1 banana (4 oz.)
	SNACK Apple (1 small, 4 oz.) + 1 cereals bar (high in fiber, low in fat, ~90kcal)
	LUNCH Seasonal salad ⁽¹⁾ or vegetable soup + corn, boiled (1/4 cup) + chicken, cooked, without skin (4 oz) + rice, cooked (2/3 cup)
	SNACK Fresh orange juice (1 cup)
	DINNER Seasonal salad ⁽¹⁾ + 2 potatoes, boiled (6 oz)+ 1 egg, boiled (1 large, 2 oz.) + 1 oz. Feta cheese

MEALS	MENU ^{2 TIMES WEEKLY}
"RED" MEAT	BREAKFAST Fresh milk ⁽¹⁾ 0- 1.99% fat (1 cup) + 2 sl. Whole wheat bread (1oz. each) + ½ tbs tachini + ½ tsp honey
	SNACK Fresh orange juice (1 cup)+ 1 bread stick (0.5 oz)
	LUNCH Seasonal salad (1) or vegetable soup + beef steak, without visible fat, cooked (or any other food), low in calories (3 oz.)+ cooked potato (6 oz.)
	SNACK Banana (1 medium, 4oz)
	DINNER Seasonal salad (1) + 1 potato, baked (3 oz.)homemade french fries (12 oz.) + 2 oz. Feta cheese

MEALS	MENU ^{1 TIME WEEKLY}
FISH	BREAKFAST Fresh orange juice (1 cup) + 1 toast (2 slices whole wheat bread, 2 oz.) + 1 slice low/semi- fat cheese (1 oz.) + 1 slice low fat ham (1 oz.)
	SNACK Strawberries (6 oz.) + 1 rusk (1oz.)
	LUNCH Seasonal salad ⁽¹⁾ or vegetables soup + fish (5 oz.) + potato, baked (5.2 oz.)
	SNACK Apple (1 medium) + orange (1 medium)
	DINNER Seasonal salad(1) + spaghetti, cooked (5 oz.) + homemade sauce + 4 tbs grinded parmesan

MEALS	MENU ^{1 TIME WEEKLY}
GREEK- OLIVE OIL	BREAKFAST Yogurt 0-3.49% fat (7 oz.) + muesli (1oz.) + strawberries (6 oz.)
	SNACK Fresh orange juice (1 cup) + rice bar (0.5 oz)
	LUNCH Fresh beans, cooked in olive oil, or other starchy vegetable (10oz.) + 2oz. Low fat cheese + 2sl. Whole wheat bread (1 oz each)
	SNACK Pear (1 medium, 6oz)
	DINNER Seasonal salad(1) + cooked fish (3 oz.) + potato, baked (6 oz)



	MEALS	MENU ^{1 TIME WEEKLY}
LEGUMES	BREAKFAST	Fresh milk ⁽¹⁾ 0-3.49% fat (1 cup)+ cereals (2 oz.)+ 1 banana (2 oz.)
	SNACK	Fresh orange juice (1 cup)
	LUNCH	Seasonal salad ⁽¹⁾ + Lentils, soup with tomato sauce (10 oz) + 2 oz. Feta cheese + 2sl. Whole wheat bread (1 oz each)
	SNACK	Apple (1 small, 4 oz.) + 1 sl. Whole wheat bread (1 oz) + ½ tsp tachini and honey
	DINNER	Seasonal salad ⁽¹⁾ or vegetable soup + chicken, without its fat crust, cooked with homemade mustard sauce e.g. (5 oz.) + boiled corn (5 oz)

	MEALS	MENU ^{1 TIME WEEKLY}
STARCH	BREAKFAST	Fresh orange juice (1 cup) + 2 slices whole wheat bread, 2 oz.)+ 1 fried egg (large, 2 oz.)
	SNACK	Apple (1 small, 4 oz.)
	LUNCH	Seasonal salad ⁽¹⁾ + spaghetti, cooked (8z)+ homemade sauce + 3-4 grinded parmesan cheese
	SNACK	Smoothie: low fat (0-3.49%) milk (1 cup) or yogurt (7 oz.) + banana (1 medium, 4 oz.) + 1 tsp honey
	DINNER	Legumes and tuna Salad: Seasonal salad ⁽²⁾ (e.g. carrot, cabbage) + legumes, boiled (3.5oz.)+ tuna, conserved (3 oz.)

Nutritional Facts:	
Energy (Kcal)	1600
Proteins	2.7 oz (19%)
Carbohydrates	7.2 oz (50%)
Fats	2 oz (32.2%)

TIPS:

⁽¹⁾ **Seasonal salad** (from non-starchy vegetables) may be raw or boiled. As for the total amount of olive oil (for lunch and dinner), it should be equal to 2 tablespoons (1 tablespoon= 3 teaspoons)

In meals such as meat, rice, sauces and purees try to add vegetables, so that the daily consumption of vegetables is increased (e.g. carrot puree, tomato sauce, broccoli bites)

Quantities are based on cooked food, normally prepared with ½ - 1 tbs olive oil per food serving.

Feel free to consult the unit "Food Groups" in order to make changes and to develop your own diet based on your own nutritional preferences.

Meat, fish and legumes belong in the group of proteins

Rice, potatoes and bread belong in the group of carbohydrates

Olive oil and nuts belong in the group of fat.

The Food Group of "**Free Foodstuff**" consists of products that include less than 20kcal/ portion or less than 5g of carbohydrates/ portion. You may consume up to 3 portions of "Free Foodstuff" daily. In case of hypertension problems, you have to be extremely careful with food that are high in salt.



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