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.









Mediterranean Diet Grocery List



Vogetables	Funda		
Vegetables Fresh veggies are important for weight control and good health. Frozen and low-sodium canned veggies are also good choices. □ Artichokes □ Beets □ Bell Peppers □ Broccoli □ Cabbage □ Carrots □ Eggplant □ Green Beans □ Leeks □ Mushrooms □ Olives □ Onions □ Peas □ Squash □ Tomatoes (Fresh, Canned, Sauce)	Fruits Fresh fruits are important for weight control and good health. Frozen and canned fruit without added sugars are also good choices. Apples Apricots Avocados Bananas Berries Cherries Dates Figs Grapes Lemons Melon Oranges Peaches Plums Pomegranates	Beans Beans are a great way to add fiber and protein to a meal. Eat them in place of red meat at least once a week. If using canned, rinse and drain them before use to remove some of the sodium. Black Beans Chickpeas (Garbanzo) Hummus Lentils Pinto Beans White Beans (Cannellini) Muts and Seeds Both are a great source of protein, fiber, and healthy fats. Stick to just a handful a day because they are high in calories. Almonds Cashews Flax	Grains Choose mostly whole-grain products, specifically those with the word "whole" as the first ingredient, e.g. "whole wheat." Barley Bread (e.g. Loaf, Pita) Bulgur Couscous Oatmeal Pasta Polenta Quinoa Rice Rice Mhite fish is a great lean protein. Oily fish like salmon contain healthy omega-3s. Clams Cod
		☐ Peanuts ☐ Pine Nuts	☐ Crab☐ Salmon
	□	Pumpkin Seeds (Pepitas)	☐ Scallops
		☐ Sunflower Seeds	Shrimp
		□ Walnuts	☐ Tilapia ☐ Tuna
Herbs and Spices Herbs and spices add great flavor without extr	ra fat or salt.		
Basil	☐ Sage		
☐ Bay Leaves	☐ Tarragon		
☐ Chiles	☐ Thyme	Healthy Oils/Fats	Dairy/Eggs
Cilantro	Oregano	Store oils in a cool, dark place to preserve their nutrients.	Choose real traditional cheese, not processed cheese foods, and enjoy in
Coriander	Pepper		moderation.
Cumin	<u> </u>	Extra-Virgin Olive Oil	□ Chann
Mint	<u> </u>	Avocado Oil	☐ Cheese ☐ Low-Fat Milk
Parsley	<u> </u>	☐ Canola Oil	
Rosemary	□	☐ Grape Seed Oil ☐	☐ Plain or Greek Yogurt ☐ Eggs
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For more information on the Mediterranean Diet visit		-	_