# FirstLine Therapy®

### FLT Gluten-Free Menu Plan

Name		Date	_
Wake Up Time	] '	Notes	
Morning Meal Time			
	-		
	-		
Morning Snack Time	-		
	-		
Midday Meal Time	-		
	-		
Afternoon Snack Time	_		
Evening Meal Time	_		
<u> </u>	-		
	-		
	-		
Evening Snack Time	-		
	-		
Water/Drinks (not listed with meals above)	-		
Activity/Exercise (detail type and duration)	-		
Relaxation/Sleep (detail type and duration)			
	1		



### FirstLine Therapy®

## Concentrated Protein \_\_\_\_\_ servings/day

Serving size: 3-4 oz. cooked, or as indicated

1 serving = approximately 150 caloriesMeat, poultry, and fish should be grilled, baked,

- Meat, poultry, and fish should be grilled, baked, or roasted; fish may also be poached
- Eggs, 2 whole, or 3 egg whites plus 1 whole egg
- Egg substitute, 2/3 cup

- Fish, shellfish, 3 oz. fresh or 3/4 cup canned in water
- Poultry: chicken or Cornish hen (breast only), turkey
- · Leg of lamb, lean roast
- Beef, very lean (5% or less fat); buffalo, venison, elk
- Tofu, 5-6 oz. or 1 cup (fresh), or 2-3 oz. cube (baked)
- Tempeh, 3 oz. or 1/2 cup
- Soy or veggie burger, 4 oz.
- Cottage cheese, nonfat or lowfat, 3/4 cup
- Ricotta, part skim or nonfat, 1/2 cup
- Mozzarella, part skim or nonfat, 2 oz. or 1/2 cup shredded
- Parmesan cheese (grated), 6 tbsp.
- · Keep cheese intake low due to saturated fat

## Legumes \_\_\_\_ servings/day

Serving size: 1/2 cup cooked, or as indicated

- 1 serving = approximately 110 calories
- Beans garbanzo, pinto, kidney, black, lima, cannellini, navy, mung, fat-free refried, green soy beans
- Bean soups, 3/4 cup
- Hummus, 1/4 cup
- Split peas, sweet green peas, lentils

### Dairy/Dairy Alternatives \_\_\_\_\_ servings/day

Serving size: 6 oz., or as indicated 1 serving = approximately 80 calories

- Almond or soy milk, unsweetened, 8 oz.
- Buttermilk, nonfat, 1% or 2%
- Hemp milk, plain, 6 oz.
- Unsweetened coconut milk, 8 oz. (in carton)
- Milk, nonfat or 1%, 6 oz.
- Sour cream, nonfat, 6 tbsp.
- Yogurt (soy), plain unsweetened, 4 oz.
- Yogurt (also goat milk or Greek), plain unsweetened, 6 oz. nonfat
- Fat-free feta cheese, 2 oz.

#### Nuts & Seeds \_\_\_\_\_ servings/day

Serving size as indicated

- 1 serving = approximately 100 calories
- Almonds or hazelnuts, 12-14 or 1/2 oz.
- Coconut, unsweetened grated, 3 tbsp.
- Peanuts, 18 nuts or 2 tbsp.
- Pine nuts, 2 tbsp.
- Pistachios, sunflower, pumpkin, or sesame seeds, 2 tbsp.
- Walnut or pecan halves, 8-10
- Nut butter, 1 tbsp. made from above nuts

Category 1 Vegetables \_\_\_\_\_ servings/day \_\_\_ \_\_ \_\_ \_\_ \_\_ \_\_ \_\_ (minimum of 5 per day) Serving size: 1/2 cup, or 1 cup for raw greens Fresh juices made from these are allowed

- 1 serving = approximately 10-25 caloriesArtichokes, asparagus, bamboo shoots
- Bean sprouts, bell or other peppers
- Broccoli, broccoflower, brussels sprouts
- Cabbage (all types), cauliflower, celery
- Chives, cucumber
- · Eggplant, garlic, green beans
- Greens bok choy, escarole, Swiss chard, kale, collards, spinach, dandelion, mustard and beet greens
- · Leeks, kohlrabi
- Lettuce/mixed greens romaine, red and green leaf, endive, spinach, arugula, radicchio, watercress, chicory
- Mushrooms, okra, onion, radishes
- Salsa (sugar-free), scallions, sea vegetables (kelp, etc.)
- Snow peas, snap peas, sprouts
- · Squash zucchini, yellow, summer, spaghetti
- Tomatoes or mixed vegetable juice (low sodium)
- Water chestnuts, 5 whole

### Category 2 Vegetables \_\_\_\_\_ servings/day

Serving size: 1/2 cup, or as indicated

- 1 serving = approximately 45 calories
- Beets, winter squash (acorn, butternut)
- Carrots, 1/2 cup cooked or 2 medium raw or 12 baby carrots
- Sweet potatoes or yams, 1/2 medium
- Yukon Gold, new or red potato, 1/2 medium

#### Fruits \_\_\_\_\_ servings/day

Serving size as indicated

- 1 serving = approximately 80 calories
- Apple, 1 medium -apricots, 3 medium
  Berries blackberries & blueberries, 1 cup;
- raspberries & strawberries, 1 1/2 cups
   Cantaloupe, 1/2 medium -cherries, 15
- Fresh figs. 2
- Grapefruit, 1 whole
- Grapes, 15 -honeydew melon, 1/4 small
- Kiwi, 2 medium
- Mango, 1/2 medium -nectarines, 2 small
- Orange, 1 large -peaches, 2 small
- Pear, 1 small -plums, 2 small
- Persimmon or pomegranate, 1/2
- Tangerines, 2 small -watermelon, 2 cups

#### Grains \_\_\_\_\_ servings/day

Serving size: 1/2 cup cooked, or as indicated 1 serving = approximately 75-100 calories

FLT Gluten-Free Menu Plan

- Basmati or other brown rice, wild rice
- Buckwheat
- Millet
- Quinoa
- Teff

Buckwheat products may contain wheat. Use only wheat-free tamari soy sauce Read labels carefuly

## Oils \_\_\_\_ servings/day

Serving size: 1 tsp. or as indicated Oils should be cold pressed 1 serving = approximately 40 calories

#### Plant Oils

- Avocado (fruit), 1/8
- Coconut milk (canned), light, 3 tbsp.
- Coconut milk (canned), regular, 1 ½ tbsp.
- Flaxseed oil (refrigerate)
- Olives, 8-10 medium
- Olive oil, extra virgin (preferable)
- Sesame oil

#### Cooking Oils

- Olive oil
- Canola oil (best if organic)
- Coconut oil, 1 tsp -ghee (clarified butter) 1 tsp.
- Grapeseed oil, 1 tsp.
- High oleic safflower oil
- Earth Balance® spread, 1 ½ tsp.

### Medical Foods \_\_\_\_\_ servings/day

Servings per day

#### Condiments

- Unsweetened tomato sauce or salsa mustard - mayonnaise (unsweetened, canola or grapeseed oil) 1 tsp
- Fresh or dried herbs any (e.g. dill, basil, sage, thyme, rosemary, mint, chives, parsley, etc.)
- Fresh or dried spices (any) (e.g. curry, paprika, chili powder, etc.)

#### Beverages

Up to 8 glasses, 8 oz. each

- Water (ideally filtered)
- Mineral water (still or carbonated)
- Roiboos tea (unsweetened)
- Non-caffeinated herbal teas (mint, camomille, hibiscus, etc.)

Total Calories/Day

