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# **Building a DASH Diet Plate**

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### **Non-Starchy Vegetables** (3-5 servings per day or more) Lettuce

Asparagus

Cauliflower Mushrooms

Cabbage

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- Broccoli ÷.
- Tomato
- Cucumber
- Beets
- Spinach
- Carrots
- . Peppers

# Fruit (4-5 servings per day)

- Apple Melon
- Mango Grapes
  - . **Blueberries**
  - Pear
- Orange

Banana

Strawberries

- **Whole Grains or Starchy Vegetables** (6-8 servings per day) Whole Grain Cereal
- Ouinoa Bread (Whole

Oatmeal

- Potato (Sweet, White)
- Grain, High Fiber) Lentils
  - Beans (Black, Kidney, Pinto, Lima)
  - Peas (Green, Black-eved)
- **Brown Rice** Whole Wheat Pasta
- Corn

## **Lean Protein** (3-6 servings a day)

- Skinless chicken or turkey (white meat preferred)
- Pork Tenderloin
- Egg, Egg White, or Egg Substitute
- Beef Sirloin or Tenderloin
- Fish (Salmon, Cod, Halibut, Sole, Tilapia)
- 93% Lean Ground Beef

# Salt daily intake goal: less than 1 teaspoon of salt

- Choose foods with 5% or less of the Daily Value of salt per serving.
- Limit canned and packaged foods, frozen dinners, processed meats (bacon, deli meat), and fast food meals.
- Don't add salt when cooking. Instead, flavor your foods with salt-free seasoning blends, fresh or dried herbs and spices, or fresh lemon or lime juice.

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# Meatless: (plant protein)

- Beans (Black, Kidney, Pinto, Lima)
- Lentils
- Soy (Edamame, Tofu)

- Water as main beverage

# Add throughout the week:

 4-5 servings a week of nuts, seeds, and legumes

Additional DASH Diet Information nhlbi.nih.gov/files/docs/public/heart/new\_dash.pdf

- **Serving Sizes:**

1 cup of leafy or 1/2 cup raw or cooked per serving of non-starchy vegetables and fruit

1/2 cup, 1 ounce slice, or 1 ounce of cereal per serving of whole grains or starchy vegetables

**1 ounce** per serving of lean protein

# Add throughout the day:

- 2-3 servings of low-fat dairy
- 2-3 servings of healthy fats and oils

Non-starchy vegetables rich in Potassium and Magnesium help control blood brease 1/2 Non-Starchy Vegetables and Fruit Resources 9"







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