The diabetes portion plate for an Italian meal

How to divide your plate
The diabetes portion plate is an easy to use tool that can help you visualize your portion sizes and make smart, healthy choices about what you eat.

Nonstarchy vegetables
Fill 1/2 of your plate with nonstarchy vegetables, such as tomatoes, mushrooms, peppers, cabbage, artichokes, fennel, and broccoli rabe.

Whole grains and starches
Fill 1/4 of your plate with whole grains and starchy foods, such as crusty whole-grain breads, noodles, brown rice, arborio, whole-grain pasta, dried beans, winter squash, polenta, low-fat crackers, and lentils.

Protein
Fill 1/4 of your plate with protein, such as skinless chicken, lean cuts of beef or pork, eggs, tuna, shrimp, and calamari.

Use a 9-inch plate.

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Recommended servings to fill each section of your plate

Below are some examples of food servings representing the sections of a portion plate as well as the number of servings* recommended for each meal.

*Talk with your health care team about your personal meal plan. The number of servings you should choose may vary from this general guideline.

Nonstarchy Vegetables
Have 1–2 servings per meal

- tomatoes
- fennel
- salad greens
- broccoli rabe
- cabbage
- zucchini
- peppers
- mushrooms
- artichokes

One serving:
- 1 cup raw or 1/2 cup cooked vegetables such as:
- 1 slice whole-grain bread
- 1/2 to 3/4 cup dry, unsweetened cereal
- 1/2 cup corn or peas
- 1/3 to 1/2 cup cooked pasta or noodles
- 1/3 cup brown or white rice
- 1/3 cup cooked polenta (2-inch slice)

Whole Grains and Starches
Have 1 serving per meal

Fruits
Have 1 serving per meal

Milk and Dairy
Have 1 serving per meal

Protein
Have 1–3 servings per meal

- 1 ounce fish, skinless chicken, or lean meat
- 1/4 cup part-skim ricotta
- 1 ounce part-skim mozzarella or Parmesan cheese
- 1 tablespoon peanut butter
- 1 egg

One serving:
- 1 small fresh fruit
- 1 cup cubed melon
- 2 tablespoons dried fruit
- 17 small grapes
- 8-ounce cup fat-free or low-fat milk or fortified unsweetened plain soy milk
- 6-ounce plain fat-free or low-fat yogurt

Fats
Have 1–2 servings per meal

- 1 teaspoon oil, margarine, mayonnaise, or butter. Use oils that are low in saturated fat. Good choices are canola, peanut, and olive oil.
- 1 tablespoon regular or 2 tablespoons reduced-fat salad dressing
- 10 large green or 8 large black olives
- 6 whole almonds or 10 small peanuts

Measurement Guide

<table>
<thead>
<tr>
<th>Liquid measure</th>
<th>Dry measure</th>
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<tbody>
<tr>
<td>1 cup = 250 mL</td>
<td>1 cup = 225 grams</td>
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<tr>
<td>1/2 cup = 125 mL</td>
<td>1/2 cup = 113 grams</td>
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<tr>
<td>1 ounce = 30 mL</td>
<td>1 ounce = 28 grams</td>
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<tr>
<td>1 teaspoon = 5 mL</td>
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Use a 9-inch plate.