



My Plate Guide | 1800 Calorie

Phase 1 Diet: Low Starch, Allergen Elimination

Breakfast

Choose one of the following:

- -Protein Shake
- -Eggs with Veggies
- -Breakfast Meat with Veggies



Lunch (non-starchy veggies, proteins, fats)

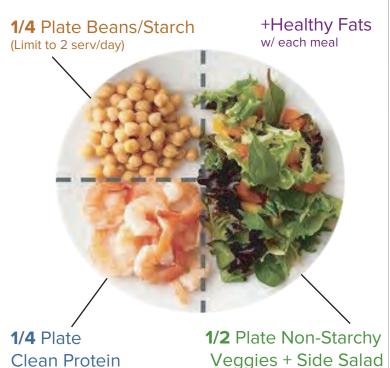
- -Salads with proteins, salad dressing, avocado, etc.
- -Lettuce wrapped sandwiches with olive oil mayo
- -Meat roll ups or tuna salad with veggies
- -Can add Soup Broths (See info in Phase 1 Diet Guide.)
- -Include "Flexible Foods" to make more filling

Healthy & Easy Snacks

Between or added to meals:

- -Nuts/seeds
- -V-8 juice
- -Veggies & hummus
- -Kale chips

DINNER PLATE



FLEXIBLE FOODS

These foods can be eaten wherever you choose; add to any meal or snack, but in the measured, allowed amounts per dav:

Fruit: 1-2 serv/day (breakfast, with nuts for snack)

Beans: 2 serv/day (on lunch salad, hummus snack, beans w/ dinner)

Nuts/Seeds: 1- 2 serv/day

Low Carb Crackers:

1 serv/day (can be split between two meals)

- 10 Jilz Crackers

OR

- 2 Trader Joes or Sigdal Bakeri, Gluten Free Norwegian Crispbreads

-Celery & almond butter

SAMPLE MEAL PLANS

DAY 1



Lunch - Large salad with chicken, chickpeas and olive oil vinaigrette dressing, and 10 Jilz crackers

Dinner - Bowl of chili, side salad with dressing and steamed asparagus with butter

Evening snack - Berries with non-dairy whipped topping



DAY 2

Breakfast - Eggs w/veggies & turkey sausage + 5 Jilz Crackers

Lunch - Grilled chicken salad salad w/ dressing, blackberries, & nuts, carrots w/ hummus, + 5 Jilz Crackers

Dinner - Grilled salmon/fish, steamed aspara- gus with mushrooms, and side salad topped with white beans, sunflower seeds, olive oil, and vinegar

Evening - 1 square of dark chocolate with tea





My Plate Serving Sizes | 1800 Calories

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-Asparagus,

-Beets

-Broccoli

-Bamboo shoots,

-Brussels sprouts

Artichoke/artichoke hearts

-Bean sprouts (alfalfa, broccoli)

-Beans (green, wax, and Italian)

NON-STARCHY VEGETABLES

Unlimited

At least 7-8 servings a day 1 Serv Cooked = 1/2 Cup 1 Serv Raw = 1 cup

- -Green onions or scallions
- -Greens (collard, kale,
- -Hearts of palm

- -Cabbages (bok choy, Chinese)
- -Cauliflower
- -Celery
- -Chayote

-Carrots

- -Cucumber
- -Daikon
- -Eggplant

- mustard, and turnip)
- -Jicama
- -Kohlrabi
- -Leek
- -Lettuce greens
- -Mung bean sprouts
- -Mushrooms
- -Okra
- -Onions
- -Pea pods
- -Peppers
- -Radishes

HEALTHY FATS

*6 serv/day

1 serv = 5 grams of fat Examples:

- 1 tsp oil, org butter, ghee, mayo
- 2 Tbsp avocado or quacamole
- Avocados, quacamole
- Organic butter, ghee

-Rutabaga

-Spinach

-Sauerkraut

-Swiss chard

-Turnips

-Squashes (incl. zucchini)

-Tomato (incl. sauce, juice)

-Sugar snap peas

-Water chestnuts

- Organic balsamic dressing
- Healthy oils: extra virgin olive oil, avocado, refined safflower oil, coconut oil



Nuts/Seeds & Nut Butters: 1-2 serv/day 1 serv= cup of your hand <u>OR</u>1 Tbsp butter

Chia or Flax Seeds: 1-2 Tbsp./dav for

SALADS

Unlimited

- -Salads with a variety of greens: spinach, romaine, spring mix, kale, arugula, and lots of veggies
- -Slaws: cole slaw and broccoli slaw



*Combine with a healthy fat. Try using salad dressing, oil & vinegar, avocado and/or nuts/seeds.

PROTEINS

Palm-sized amount*



- -Wild caught fish, salmon, seafood
- -Organic chicken
- -Grass-fed beef and bison
- -Turkey and Pork

- -Organic eggs, turkey bacon
- -Nitrate-free, deli meats (organic is best)
- -Vegan protein powder

*Palm-sized amounts will vary based on how big or small you are and therefore your protein portion will be appropriate for your body size.

*Combine with a healthy fat. Try drizzling with butter, ghee, and/or olive oil.

*Combine with a healthy fat. When pan cooking, oils, butter, or ghee can be used.



FRUIT

2 serv/day Each amount listed below = 1 serv fruit Higher/High Glycemic Foods > Measure Don't Guess! Limit servings to amount shown.

STARCH

2 serv/day Each amount listed below = 1 serv



Small: **Smallest:**

-2 Tbsp. dried fruit (raisins, cherries. cranberries)

-2 plums, 3 dates

-4 apricots

-1/2 cup pear, mango,

papaya, grapefruit

-1/2 med. banana

Medium:

-3/4 cup blueberries, pineapple

-1 cup raspberries, blackberries, melon

-1 small apple, nectarine,

- orange, kiwi
- -1 medium peach
- -12 cherries, 17 small grapes

Large:

-1 & 1/4 cup

strawberries. watermelon

Baseline Diet

First 2 weeks:

Dip (1/3 cup)

-Beans (black, pinto, kidney, white, etc.) and lentils (1/2 cup) - Hummus or Bean

Starch Swap After 2-4 weeks:

You can swap bean serving/s for:

- -Sweet/white potato (1/2 cup)
- -Rice or Quinoa (1/3 cup)

After Allergen Trials

Can also eat:

- -Sweet corn (1/2 cup)
- -Gluten free bread, pasta, wraps, pretzels, waffles, etc.
- -Corn tortillas, corn tortilla chips

(Serving sizes vary: use label info to stay within your daily starch serving amounts.)



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Metabolic Code® Diet Disclaimer:

Any diet or nutrition program can affect your health and may carry risks. Always consult a qualified healthcare professional before changing your diet or beginning any exercise routine. Anyone with an existing disease, medical condition and/or on medication should consult with a qualified physician or health practitioner to make sure a change in diet or lifestyle can be safely undertaken. Use of a Metabolic Code program or information implies that you take responsibility for all risks inherent to nutrition and lifestyle programs.

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