## Balance Your Plate On A Budget

## BALANCE YOUR


32. Nestle


Balance Your Plate meal plans and shopping lists take the guesswork out of meal planning, so you can enjoy the foods you love while helping you meet U.S. Dietary Guidelines. Our weekly meal plans ensure you get a variety of foods from all food groups and make balanced nutrition easy.


|  | Food Groups |
| :--- | ---: |
| MyPlate Goals |  |
| Grains | 6 ounces |
| C. | Vegetables |
| C | $21 / 2$ cups |
| Cruits | 2 cups |
| Cairy | 3 cups |
| C | Protein |
| $\boldsymbol{C}=$ meets or exceeds |  |
| MyPlate goals |  |

Our On a Budget meal plans are developed with your family in mind. Each member in a family has unique caloric needs and portion sizes may differ because of this.

Our meal plans have been developed with the following daily calorie targets in mind, which average out over the course of each week.

- 2,000 calories ("mom")
- 2,200 calories ("dad")
- 1,800 calories (child, age 9-11)
- 1,600 calories (child, age 6-8)

With our On a Budget meal plans, it's easy to shop smarter. Use our 14 daily meal plans to build balanced meals for a family of four using your favorite frozen meals each day combined with fruits, vegetables, whole grains and dairy. And all for less than $\$ 180$ a week!
*Balance Your Plate On a Budget meal plan for a family of four: less than \$180/week; USDA low-cost meal plan for a family of four: $\$ 191.40 /$ week

To access our full 14 day meal plans and accompanying shopping list, please visit NestléUSA.com/BALANCE

Daily meal plans, tip sheets and accompanying shopping list on following pages.

## Day 1 meal plan helow

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 whole grain English muffin |  |  |  |
| 2 tsp . soft spread margarine |  |  |  |
| 1 scrambled egg |  |  |  |
| 1 cup 1\% milk |  |  |  |
| 1 orange |  |  |  |
| Lunch |  |  |  |
| $11 / 2$ cups white bean-vegetable soup |  |  | - $1 / 2$ cup soup made with: |
| made with: |  |  |  |
| - 1 cup reduced-sodium minestrone |  |  | - $1 / 4$ cup minestrone |
| soup with pasta |  |  | - $1 / 4$ cup beans |
| - $1 / 2$ cup white beans, unsalted |  |  |  |
| $1 / 4$ avocado, chopped |  | No avocado | No avocado |
| 1 string cheese |  |  |  |
| 6 reduced-sodium whole grain |  |  |  |
| crackers |  |  |  |
| 1 cup 100\% apple juice |  | - $1 / 4$ cup juice | - $1 / 4$ cup juice |
|  |  |  | + 1 Tbsp. peanut butter |
| Dinner |  |  |  |
| 1 cup STOUFFER' ${ }^{\text {® }}$ - Chicken \& | + 1 ² cup Chicken \& Vegetable |  | - ½ cup Chicken \& Vegetable |
| Vegetable Rice Bake | Rice Bake |  | Rice Bake |
| 1 cup broccoli with 1 tsp. olive oil |  |  |  |
| 1 cup applesauce |  | -1/4 cup applesauce | - 11/4 cup applesauce |
| 1 cup 1\% milk |  |  |  |
| Snack |  |  |  |
| 1 medium pear |  |  |  |
| 1 oz. almonds |  | -1/2 oz. almonds | - 112 oz. almonds |

Daily Nutrition Summary
2,000 $=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 17 g | $108 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 250 mg | $83 \%$ |
| Sodium: | $2,010 \mathrm{mg}$ | $84 \%$ |
| Protein: | 77 g |  |
| Total Carb: | 281 g | $94 \%$ |
| Dietary Fiber: | 39 g | $156 \%$ |
| Vitamin A: | $8,077 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 160 mg | $270 \%$ |
| Calcium: | $1,334 \mathrm{mg}$ | $130 \%$ |
| Iron: | 11.4 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary
2,159

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 76 g | $117 \%$ |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 265 mg | $88 \%$ |
| Sodium: | $2,380 \mathrm{mg}$ | $99 \%$ |
| Protein: | 866 g |  |
| Total Carb: | 298 g | $99 \%$ |
| Dietary Fiber: | 40 g | $160 \%$ |
| Vitamin A: | $8,227 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 160 mg | $160 \%$ |
| Calcium: | $1,384 \mathrm{mg}$ | $140 \%$ |
| Iron: | 12 mg | $70 \%$ |
|  |  |  |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 58 g | $89 \%$ |
| Saturated Fat: | 17 g | $85 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 250 mg | $83 \%$ |
| Sodium: | $2,000 \mathrm{mg}$ | $83 \%$ |
| Protein: | 74 g |  |
| Total Carb: | 257 g | $86 \%$ |
| Dietary Fiber: | 34 g | $136 \%$ |
| Vitamin A: | $8,022 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 156 mg | $260 \%$ |
| Calcium: | $1,285 \mathrm{mg}$ | $130 \%$ |
| Iron: | 10.5 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary
$1,610^{=}$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 59 g | $91 \%$ |
| Saturated Fat: | 16 g | $80 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 250 mg | $83 \%$ |
| Sodium: | $1,580 \mathrm{mg}$ | $66 \%$ |
| Protein: | 65 g |  |
| Total Carb: | 218 g | $73 \%$ |
| Dietary Fiber: | 30 g | $120 \%$ |
| Vitamin A: | $7,019 \mathrm{IU}$ | $140 \%$ |
| Vitamin C: | 155 mg | $260 \%$ |
| Calcium: | $1,199 \mathrm{mg}$ | $120 \%$ |
| Iron: | 8.5 mg | $50 \%$ |
|  |  |  |

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| $3 / 4$ cup creamy oatmeal made with: | + $1 / 4$ cup oatmeal made with: |  |  |
| - 1 cup $1 \%$ milk |  |  |  |
| -1/2 cup dry oats | + 114 cup dry oats |  |  |
| - 1 Tbsp. raisins | + 1 Tbsp. raisins |  |  |
| - 2 tsp. brown sugar | + 1 Tbsp. brown sugar |  |  |
| 1 slice whole-wheat toast made with: |  |  |  |
| - 1 Tbsp. fruit spread |  |  |  |
| 1 cup 100\% orange juice |  |  | - 112 cup juice |
| Lunch |  |  |  |
| Turkey \& Swiss sandwich made with: |  |  |  |
| - 2 slices whole-wheat bread |  |  |  |
| - 1 slice Swiss cheese |  |  |  |
| - 2 oz. turkey breast |  |  |  |
| - 1 Tbsp. mayonnaise |  |  |  |
| - 2 slices each tomato \& lettuce leaf |  |  |  |
| 1 banana |  |  |  |
| Water |  |  |  |
| Dinner |  |  |  |
| 1 STOUFFER'S ${ }^{\text {® }}$ Stuffed Green | +1⁄2 Stuffed Green Pepper |  | - ½ Stuffed Green Pepper |
| Peppers |  |  |  |
| 1 cup baked potato wedges made with: |  | - $1 / 2$ cup wedges made with: | - $1 / 2$ cup wedges made with: |
| - 1 tsp. olive oil |  | $-1 / 2$ tsp. olive oil | - $1 / 2$ tsp. olive oil |
| Side salad made with: |  |  |  |
| - 2 cups chopped romaine |  | - 1 cup romaine | - 1 cup romaine |
| - $11 / 4$ cup canned garbanzo beans, |  |  |  |
| unsalted |  |  |  |
| - 112 cup chopped cucumber \& |  |  |  |
| tomatoes |  |  |  |
| -1/2 oz. sliced almonds |  |  |  |
| - 1 Tbsp. olive oil |  | - $1 / 2$ Tbsp. olive oil | - 1/2 Tbsp. olive oil |
| - 1 Tbsp. balsamic vinegar |  | - $1 / 2$ Tbsp. balsamic | - $1 / 2$ Tbsp. balsamic |
| Water |  |  |  |
| Snack |  |  |  |
| 1 cup low-fat fruit yogurt |  |  |  |
| 1 oz. granola |  |  |  |

## Daily Nutrition Summary

2,030=

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 59 g | $91 \%$ |
| Saturated Fat: | 16 g | $80 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 100 mg | $33 \%$ |
| Sodium: | $1,930 \mathrm{mg}$ | $80 \%$ |
| Protein: | 82 g |  |
| Total Carb: | 307 g | $102 \%$ |
| Dietary Fiber: | 31 g | $124 \%$ |
| Vitamin A: | $10,756 \mathrm{IU}$ | $220 \%$ |
| Vitamin C: | 159 mg | $270 \%$ |
| Calcium: | $1,199 \mathrm{mg}$ | $120 \%$ |
| Iron: | 12.7 mg | $70 \%$ |

Daily Nutrition Summary


|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 64 g | $98 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 110 mg | $37 \%$ |
| Sodium: | $2,290 \mathrm{mg}$ | $95 \%$ |
| Protein: | 89 g |  |
| Total Carb: | 338 g | $113 \%$ |
| Dietary Fiber: | 35 g | $140 \%$ |
| Vitamin A: | $10,906 \mathrm{IU}$ | $220 \%$ |
| Vitamin C: | 174 mg | $290 \%$ |
| Calcium: | $1,224 \mathrm{mg}$ | $120 \%$ |
| Iron: | 14.5 mg | $80 \%$ |
|  |  |  |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 24 g | $65 \%$ |
| Saturated Fat: | 14 g | $70 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 100 mg | $33 \%$ |
| Sodium: | $1,910 \mathrm{mg}$ | $80 \%$ |
| Protein: | 76 g |  |
| Total Carb: | 284 g | $95 \%$ |
| Dietary Fiber: | 27 g | $108 \%$ |
| Vitamin A: | $6,645 \mathrm{IU}$ | $130 \%$ |
| Vitamin C: | 149 mg | $250 \%$ |
| Calcium: | $1,133 \mathrm{mg}$ | $110 \%$ |
| Iron: | 10.8 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary $1,610^{-}$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 44 g | $68 \%$ |
| Saturated Fat: | 14 g | $70 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 90 mg | $30 \%$ |
| Sodium: | $1,540 \mathrm{mg}$ | $64 \%$ |
| Protein: | 71 g |  |
| Total Carb: | 243 g | $81 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $6,601 \mathrm{IU}$ | $130 \%$ |
| Vitamin C: | 107 mg | $150 \%$ |
| Calcium: | $1,109 \mathrm{mg}$ | $110 \%$ |
| Iron: | 9.6 mg | $50 \%$ |
|  |  |  |

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 LEAN POCKETS ${ }^{\text {® }}$ Ham, Egg \& |  |  |  |
| Cheese |  |  |  |
| 1 cup vanilla low-fat yogurt |  | - $1 / 2$ cup yogurt | - $1 / 2$ cup yogurt |
| $1 / 2$ cup sliced strawberries |  |  |  |
| 1 cup 100\% apple juice |  | - 112 cup juice | - 112 cup juice |
| Lunch |  |  |  |
| Tomato soup with spinach made |  |  |  |
| with: |  |  |  |
| - 1 cup reduced sodium tomato |  |  |  |
| soup |  |  |  |
| - 112 cup $1 \%$ milk |  |  |  |
| Grilled cheese sandwich made with: |  |  |  |
| - 2 slices whole-wheat bread |  |  | - 1 slice bread |
| - 2 slices muenster cheese |  |  | - 1 slice cheese |
| - 2 tsp. soft spread margarine |  |  | - 1 tsp. magarine |
| 1 apple |  |  |  |
| Water |  |  |  |
| Dinner |  |  |  |
| Spaghetti \& Meatballs made with: |  |  |  |
| - 1 cup spaghetti |  | - $1 / 2$ cup spaghetti |  |
| - $1 / 2$ cup pasta sauce |  |  |  |
| - 2 oz. meatballs | + 1 oz. meatball |  |  |
| 1 slice Italian bread |  |  |  |
|  | + 1 tsp. margarine |  |  |
| Side salad made with: |  |  |  |
| - 2 cups chopped romaine |  |  |  |
| - 112 cup chopped cucumber \& |  |  |  |
| tomatoes |  |  |  |
| - 1 Tbsp. olive oil |  |  |  |
| - 1 Tbsp. balsamic vinegar |  |  |  |
| Water |  | + 1 cup milk | + 1 cup milk |
| Snack |  |  |  |
| 2 Tbsp. raisins | + 2 Tbsp. raisins |  |  |
| $1 / 20$ or unsalted peanuts |  |  |  |

Daily Nutrition Summary
2,000
Amount Per Day \% DV
Total Fat: $\quad 68 \mathrm{~g} \quad 105 \%$
Saturated Fat: $\quad 23 \mathrm{~g} \quad 115 \%$
Trans Fat:
Cholesterol: $\quad 130 \mathrm{mg}$
Sodium: $\quad 2,130 \mathrm{mg} \quad 89 \%$
$\begin{array}{lrr}\text { Protein: } & 78 \mathrm{~g} & \\ \text { Total Carb: } & 279 \mathrm{~g} & 93 \%\end{array}$
Dietary Fiber: 26 g 104\%
$\begin{array}{lrr}\text { Vitamin A: } & 13,867 \mathrm{IU} & 280 \% \\ \text { Vitamin C: } & 100 \mathrm{mg} & 170 \%\end{array}$
Calcium: $\quad 1,407 \mathrm{mg} \quad 130 \%$
Iron: $\quad 12.6 \mathrm{mg} \quad 70 \%$

Daily Nutrition Summary
2,170 ${ }^{=}$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 79 g | $122 \%$ |
| Saturated Fat: | 25 g | $125 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 150 mg | $50 \%$ |
| Sodium: | $2,230 \mathrm{mg}$ | $93 \%$ |
| Protein: | 83 g |  |
| Total Carb: | 295 g | $98 \%$ |
| Dietary Fiber: | 27 g | $108 \%$ |
| Vitamin A: | $13,885 \mathrm{IU}$ | $280 \%$ |
| Vitamin C: | 100 mg | $170 \%$ |
| Calcium: | $1,428 \mathrm{mg}$ | $140 \%$ |
| Iron: | 13.4 mg | $70 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 68 g | $105 \%$ |
| Saturated Fat: | 24 g | $120 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 135 mg | $45 \%$ |
| Sodium: | $2,150 \mathrm{mg}$ | $90 \%$ |
| Protein: | 75 g |  |
| Total Carb: | 224 g | $75 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $14,291 \mathrm{IU}$ | $290 \%$ |
| Vitamin C: | 97 mg | $160 \%$ |
| Calcium: | $1,479 \mathrm{mg}$ | $150 \%$ |
| Iron: | 11.2 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary
$1,590=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 57 g | $88 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 115 mg | $38 \%$ |
| Sodium: | $1,850 \mathrm{mg}$ | $77 \%$ |
| Protein: | 66 g |  |
| Total Carb: | 212 g | $71 \%$ |
| Dietary Fiber: | 22 g | $88 \%$ |
| Vitamin A: | $14,090 \mathrm{IU}$ | $280 \%$ |
| Vitamin C: | 97 mg | $160 \%$ |
| Calcium: | $1,299 \mathrm{mg}$ | $130 \%$ |
| Iron: | 10.6 mg | $60 \%$ |

Neste
People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.


People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 cup frosted shredded wheat cereal |  |  |  |
| 1 cup 1\% milk |  |  |  |
| 1 orange |  |  | No orange |
| 1 cup 100\% apple juice | +1/2 cup juice |  |  |
| Lunch |  |  |  |
| 1 turkey frank |  |  |  |
| 1 hotdog bun |  |  |  |
| 2 tsp. mustard |  |  |  |
| $1 / 2$ cup chopped tomatoes \& onions |  |  |  |
| 1 cup carrot sticks |  |  | - $1 / 2$ cup carrots |
| 2 Tbsp. ranch dressing |  |  |  |
| 1 cup low-fat fruit yogurt |  | - 1/4 cup yogurt | - $1 / 4$ cup yogurt |
| 1 cup sliced strawberries |  | - $1 / 2$ cup strawberries | - $1 / 2$ cup strawberries |
| Dinner |  |  |  |
| 1 serving (1/6) STOUFFER'S ${ }^{\text {® }}$ | +1/2 serving Rigatoni with Chicken |  |  |
| Rigatoni with Chicken \& Pesto | \& Pesto |  |  |
| 1 cup green beans with: |  |  |  |
| - $1 / 2$ tsp. olive oil |  |  |  |
| - 1 oz. sliced almonds |  | -1/2 oz. almonds | -1/2 02. almonds |
| 1 cup 1\% milk |  |  |  |
| Snack |  |  |  |
| 6 whole grain crackers |  | - 3 crackers | No crackers |
| 1 string cheese stick |  |  |  |
| $1 / 2$ cup grapes |  |  |  |

Daily Nutrition Summary
1,970 total
calories calories Amount Per Day \% DV

| Total Fat: | 66 g | $102 \%$ |
| :--- | :---: | ---: |
| Saturated Fat: | 22 g | $110 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 115 mg | $38 \%$ |
| Sodium: | $2,080 \mathrm{mg}$ | $87 \%$ |
| Protein: | 78 g |  |
| Total Carb: | 282 g | $94 \%$ |
| Dietary Fiber: | 30 g | $120 \%$ |
| Vitamin A: | $20,183 \mathrm{IU}$ | $400 \%$ |
| Vitamin C: | 209 mg | $350 \%$ |
| Calcium: | $1,617 \mathrm{mg}$ | $160 \%$ |
| Iron: | 9.8 mg | $50 \%$ |
|  |  |  |

Daily Nutrition Summary
2,160 $=$

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 72 g | $111 \%$ |
| Saturated Fat: | 23 g | $115 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 130 mg | $43 \%$ |
| Sodium: | $2,320 \mathrm{mg}$ | $97 \%$ |
| Protein: | 85 g |  |
| Total Carb: | 308 g | $103 \%$ |
| Dietary Fiber: | 31 g | $124 \%$ |
| Vitamin A: | $20,484 \mathrm{IU}$ | $410 \%$ |
| Vitamin C: | 210 mg | $350 \%$ |
| Calcium: | $1,677 \mathrm{mg}$ | $170 \%$ |
| Iron: | 10.3 mg | $60 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 56 g | $86 \%$ |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 115 mg | $38 \%$ |
| Sodium: | $2,080 \mathrm{mg}$ | $87 \%$ |
| Protein: | 71 g |  |
| Total Carb: | 282 g | $94 \%$ |
| Dietary Fiber: | 27 g | $108 \%$ |
| Vitamin A: | $20,162 \mathrm{IU}$ | $400 \%$ |
| Vitamin C: | 208 mg | $350 \%$ |
| Calcium: | $1,489 \mathrm{mg}$ | $150 \%$ |
| Iron: | 8.8 mg | $50 \%$ |
|  |  |  |

Daily Nutrition Summary


|  | Amount Per Day | $\%$ |
| :--- | :---: | ---: |
| \% DV |  |  |
| Total Fat: | 51 g | $78 \%$ |
| Saturated Fat: | 19 g | $95 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 115 mg | $38 \%$ |
| Sodium: | $1,950 \mathrm{mg}$ | $81 \%$ |
| Protein: | 66 g |  |
| Total Carb: | 220 g | $73 \%$ |
| Dietary Fiber: | 19 g | $76 \%$ |
| Vitamin A: | $11,524 \mathrm{IU}$ | $230 \%$ |
| Vitamin C: | 86 mg | $140 \%$ |
| Calcium: | $1,405 \mathrm{mg}$ | $140 \%$ |
| Iron: | 7.8 mg | $45 \%$ |
|  |  |  |

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 whole grain English muffin |  |  | - 1/2 English muffin |
| 1 Tbsp. fruit spread |  |  |  |
| 1 cup low-fat fruit yogurt |  |  |  |
| 1 oz. granola |  |  |  |
| 1 cup 100\% orange juice |  |  | - 1/2 cup juice |
|  | + 1 Tbsp. peanut butter |  |  |
| Lunch |  |  |  |
| Turkey \& Swiss sandwich made with: |  |  |  |
| - 2 slices whole-wheat bread |  |  |  |
| - 1 slice Swiss cheese |  |  |  |
| - 2 oz. turkey breast |  |  |  |
| - 2 tsp. mayonnaise |  |  |  |
| - 2 slices each tomato \& lettuce |  |  |  |
| leaf |  |  |  |
| 1 banana |  |  |  |
| Water |  |  |  |
| Dinner |  |  |  |
| 1 serving (11/4) STOUFFER'S ${ }^{\text {® }}$ Meat |  |  |  |
| Loaf in Gravy |  |  |  |
| 1 medium baked potato | 1 large potato | 1 small potato | 1 small potato |
| 2 tsp . soft spread margarine |  |  | - 1 tsp. margarine |
| 1 Tbsp. sour cream |  |  |  |
| 1 cup frozen broccoli |  |  | -1⁄2 cup broccoli |
| 1 oz . whole-wheat dinner roll |  |  |  |
| 1 cup 1\% milk |  |  |  |
| Snack |  |  |  |
| 3 cups air-popped popcorn |  |  |  |
| 1 cup grapes |  | - ½ cup grapes | - $1 / 2$ cup grapes |

Daily Nutrition Summary
1,980

|  | Amount Per Day | $\%$ DV |
| :--- | :---: | ---: |
| Total Fat: | 47 g | $72 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 125 mg | $42 \%$ |
| Sodium: | $2,260 \mathrm{mg}$ | $94 \%$ |
| Protein: | 90 g |  |
| Total Carb: | 317 g | $106 \%$ |
| Dietary Fiber: | 30 g | $120 \%$ |
| Vitamin A: | $4,548 \mathrm{IU}$ | $90 \%$ |
| Vitamin C: | 197 mg | $330 \%$ |
| Calcium: | $1,285 \mathrm{mg}$ | $130 \%$ |
| Iron: | 12.5 mg | $70 \%$ |
|  |  |  |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 53 g | $82 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 120 mg | $40 \%$ |
| Sodium: | $2,340 \mathrm{mg}$ | $98 \%$ |
| Protein: | 97 g |  |
| Total Carb: | 347 g | $116 \%$ |
| Dietary Fiber: | 34 g | $136 \%$ |
| Vitamin A: | $4,486 \mathrm{IU}$ | $90 \%$ |
| Vitamin C: | 209 mg | $350 \%$ |
| Calcium: | $1,299 \mathrm{mg}$ | $130 \%$ |
| Iron: | 14.2 mg | $80 \%$ |
|  |  |  |

Daily Nutrition Summary
$1,800^{=}$

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 45 g | $69 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 125 mg | $42 \%$ |
| Sodium: | $2,250 \mathrm{mg}$ | $94 \%$ |
| Protein: | 85 g |  |
| Total Carb: | 276 g | $92 \%$ |
| Dietary Fiber: | 26 g | $104 \%$ |
| Vitamin A: | $4,494 \mathrm{IU}$ | $90 \%$ |
| Vitamin C: | 191 mg | $320 \%$ |
| Calcium: | $1,261 \mathrm{mg}$ | $130 \%$ |
| Iron: | 10.9 mg | $60 \%$ |

Daily Nutrition Summary
$1,610^{-}$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 41 g | $63 \%$ |
| Saturated Fat: | 17 g | $85 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 125 mg | $42 \%$ |
| Sodium: | $2,100 \mathrm{mg}$ | $88 \%$ |
| Protein: | 79 g |  |
| Total Carb: | 243 g | $81 \%$ |
| Dietary Fiber: | 22 g | $88 \%$ |
| Vitamin A: | $3,512 \mathrm{IU}$ | $70 \%$ |
| Vitamin C: | 112 mg | $190 \%$ |
| Calcium: | $1,167 \mathrm{mg}$ | $120 \%$ |
| Iron: | 9.3 mg | $50 \%$ |
|  |  |  |

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 cup creamy oatmeal made with: |  | - $1 / 2$ cup oatmeal made with: | - $1 / 2$ cup oatmeal made with: |
| - 1 cup 1\% milk |  | - $1 / 2$ cup milk | - $1 / 2$ cup milk |
| - $3 / 4$ cup dry oats |  | - $1 / 2$ cup dry oats | - $1 / 2$ cup dry oats |
| - 1 Tbsp. brown sugar |  | - 1 tsp. brown sugar | - 1 tsp. brown sugar |
| - 2 Tbsp. raisins |  | - 1 Tbsp. raisins | - 1 Tbsp. raisins |
| 1 medium banana |  |  |  |
| 1 hard-cooked egg |  |  |  |
|  |  |  | + $1 / 2$ cup milk |
| Lunch |  |  |  |
| 1 LEAN POCKETS ${ }^{\text {® }}$ Chicken, |  |  |  |
| Broccoli Cheddar |  |  |  |
| 1 oz. tortilla chips |  |  | -1/2 02. tortilla chips |
| $1 / 2$ cup bell pepper strips |  |  |  |
| 1/4 cup salsa |  | No salsa | No salsa |
| 3/4 cup pineapple, canned in juice |  | -1/4 cup pineapple | - 1/4 cup pineapple |
| Water |  |  |  |
| Dinner |  |  |  |
| 1 serving STOUFFER'S ${ }^{\text {® }}$ | + $1 / 2$ serving lasagna |  | -1/4 serving lasagna |
| Lasagna with Meat \& Sauce |  |  |  |
| Side salad made with: |  |  |  |
| - 2 cups chopped romaine |  |  | - 1 cup lettuce |
| - $1 / 4$ cup garbanzo beans, unsalted |  | -2 Tbsp. beans | -2 Tbsp. beans |
| - $1 / 4$ cup chopped tomatoes |  |  |  |
| - 1 Tbsp. olive oil |  |  | $-1 / 2$ Tbsp. olive oil |
| - 1 Tbsp. balsamic vinegar |  |  | $-1 / 2$ Tbsp. balsamic |
| 1 oz . whole-wheat dinner roll |  |  |  |
| 1 tsp . soft spread margarine |  |  |  |
| 1 cup 1\% milk |  |  |  |
| Snack |  |  |  |
| 1 medium apple |  | 1 small apple | 1 small apple |
| 1 Tbsp. peanut butter | + 1 Tbsp. peanut butter |  |  |

Daily Nutrition Summary
1,920

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 66 g | $102 \%$ |
| Saturated Fat: | 19 g | $95 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 255 mg | $85 \%$ |
| Sodium: | $1,740 \mathrm{mg}$ | $73 \%$ |
| Protein: | 71 g |  |
| Total Carb: | 276 g | $92 \%$ |
| Dietary Fiber: | 33 g | $132 \%$ |
| Vitamin A: | $12,466 \mathrm{IU}$ | $250 \%$ |
| Vitamin C: | 108 mg | $180 \%$ |
| Calcium: | $1,194 \mathrm{mg}$ | $120 \%$ |
| Iron: | 12.7 mg | $70 \%$ |
|  |  |  |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | :---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 78 g | $120 \%$ |
| Saturated Fat: | 23 g | $115 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 270 mg | $90 \%$ |
| Sodium: | $2,160 \mathrm{mg}$ | $90 \%$ |
| Protein: | 83 g |  |
| Total Carb: | 301 g | $100 \%$ |
| Dietary Fiber: | 38 g | $152 \%$ |
| Vitamin A: | $17,207 \mathrm{IU}$ | $340 \%$ |
| Vitamin C: | 122 mg | $200 \%$ |
| Calcium: | $1,305 \mathrm{mg}$ | $130 \%$ |
| lron: | 14.5 mg | $80 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 64 g | $98 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 255 mg | $85 \%$ |
| Sodium: | $1,720 \mathrm{mg}$ | $72 \%$ |
| Protein: | 66 g |  |
| Total Carb: | 240 g | $80 \%$ |
| Dietary Fiber: | 28 g | $112 \%$ |
| Vitamin A: | $12,221 \mathrm{IU}$ | $240 \%$ |
| Vitamin C: | 98 mg | $160 \%$ |
| Calcium: | $1,168 \mathrm{mg}$ | $120 \%$ |
| Iron: | 11.1 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary $1,550=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 51 g | $78 \%$ |
| Saturated Fat: | 16 g | $80 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 250 mg | $83 \%$ |
| Sodium: | $1,480 \mathrm{mg}$ | $62 \%$ |
| Protein: | 61 g |  |
| Total Carb: | 222 g | $74 \%$ |
| Dietary Fiber: | 26 g | $104 \%$ |
| Vitamin A: | $8,002 \mathrm{lU}$ | $160 \%$ |
| Vitamin C: | 95 mg | $160 \%$ |
| Calcium: | $1,088 \mathrm{mg}$ | $110 \%$ |
| Iron: | 9.8 mg | $50 \%$ |
|  |  |  |

## \#8 Balance Your Plate On a Budget Meal Plan

## Day 8 meal plan below

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 cup frosted shredded wheat cereal |  | - 11/4 cup cereal | - 11/4 cup cereal |
| 1 cup 1\% milk |  |  |  |
| $1 / 2$ grapefruit |  |  |  |
| Lunch |  | Swap lunch for ... | Swap lunch for ... |
| Chef's salad made with: |  | Peanut butter \& jelly sandwich made | Peanut butter \& jelly sandwich |
| - 3 cups chopped lettuce |  | with: | made with: |
| - $1 / 2$ oz. Swiss cheese, chopped | +1/2 oz. cheese | - 2 slices whole-wheat bread | - 2 slices whole-wheat bread |
| - 1 oz. turkey breast, chopped |  | - 2 Tbsp. peanut butter | - 2 Tbsp. peanut butter |
| - 1 hard cooked egg, chopped |  | - 1 Tbsp. fruit spread | - 1 Tbsp. fruit spread |
| - $1 / 2$ cup chopped tomatoes |  | 1 cup carrot \& celery sticks | 1 cup carrot \& celery sticks |
| - 2 Tbsp. ranch dressing |  | 1 Tbsp. ranch dressing | 1 Tbsp. ranch dressing |
| 1 NESTLÉ TOLLHOUSE® ${ }^{\text {c }}$ cookie | + 1 cookie | No cookie | No cookie |
| 1 cup 100\% orange juice |  | Water | Water |
| Dinner |  |  |  |
| 3 oz. chicken breast, grilled with 1 tsp. |  |  | -1 oz. chicken |
| olive oil |  |  |  |
| 1 cup STOUFFER'S ${ }^{\text {® }}$ Macaroni \& |  |  | - 1/2 cup Macaroni \& Cheese |
| Cheese |  |  |  |
| 1 cup frozen mixed vegetables |  |  |  |
| 1 oz. whole-wheat dinner roll |  | No roll | No roll |
| 1 tsp. soft spread margarine |  | No margarine | No margarine |
| 1 cup 1\% milk |  |  |  |

## Snack

6 oz. low-fat vanilla yogurt
1 banana

Daily Nutrition Summary
1,950

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 66 g | $102 \%$ |
| Saturated Fat: | 23 g | $115 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 345 mg | $115 \%$ |
| Sodium: | $2,310 \mathrm{mg}$ | $96 \%$ |
| Protein: | 94 g |  |
| Total Carb: | 254 g | $85 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $18,641 \mathrm{IU}$ | $370 \%$ |
| Vitamin C: | 160 mg | $270 \%$ |
| Calcium: | $1,496 \mathrm{mg}$ | $150 \%$ |
| Iron: | 23.7 mg | $130 \%$ |

Daily Nutrition Summary


|  | Amount Per Day | $\%$ DV |
| :--- | :---: | ---: |
| Total Fat: | 76 g | $117 \%$ |
| Saturated Fat: | 27 g | $135 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 360 mg | $120 \%$ |
| Sodium: | $2,420 \mathrm{mg}$ | $101 \%$ |
| Protein: | 102 g |  |
| Total Carb: | 286 g | $95 \%$ |
| Dietary Fiber: | 27 g | $108 \%$ |
| Vitamin A: | $18,758 \mathrm{IU}$ | $380 \%$ |
| Vitamin C: | 160 mg | $270 \%$ |
| Calcium: | $1,620 \mathrm{mg}$ | $160 \%$ |
| Iron: | 25 mg | $140 \%$ |

Daily Nutrition Summary
$1,830=$

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 59 g | $91 \%$ |
| Saturated Fat: | 19 g | $95 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 130 mg | $43 \%$ |
| Sodium: | $2,020 \mathrm{mg}$ | $84 \%$ |
| Protein: | 130 g |  |
| Total Carb: | 248 g | $83 \%$ |
| Dietary Fiber: | 22 g | $112 \%$ |
| Vitamin A: | $12,147 \mathrm{IU}$ | $240 \%$ |
| Vitamin C: | 146 mg | $240 \%$ |
| Calcium: | $1,360 \mathrm{mg}$ | $140 \%$ |
| Iron: | 16.7 mg | $90 \%$ |

Daily Nutrition Summary
 total
calories

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 50 g | $77 \%$ |
| Saturated Fat: | 16 g | $80 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 100 mg | $33 \%$ |
| Sodium: | $1,540 \mathrm{mg}$ | $54 \%$ |
| Protein: | 128 g |  |
| Total Carb: | 234 g | $78 \%$ |
| Dietary Fiber: | 21 g | $84 \%$ |
| Vitamin A: | $12,143 \mathrm{IU}$ | $240 \%$ |
| Vitamin C: | 146 mg | $240 \%$ |
| Calcium: | $1,232 \mathrm{mg}$ | $120 \%$ |
| Iron: | 16.3 mg | $90 \%$ |

## \#9 Balance Your Plate On a Budget Meal Plan

## Day 9 meal plan below

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| French toast made with: |  |  |  |
| - 2 slices whole-wheat bread |  | -1 slice bread | -1 slice bread |
| - 3 Tbsp. $1 \%$ milk |  | -1 Tbsp. milk | -1 Tbsp. milk |
| -1 egg |  | $-1 / 2 \mathrm{egg}$ | $-1 / 2 \mathrm{egg}$ |
| - 2 Tbsp. maple syrup |  | -1 Tbsp. syrup | -1 Tbsp. syrup |
| 1 cup melon cubes |  |  |  |
| 1 cup 1\% milk |  |  |  |
| Lunch |  |  |  |
| Bean, cheese \& vegetable burrito |  |  |  |
| made with: |  |  |  |
| -18-inch flour tortilla |  |  | - $1 / 2$ - -inch flour tortilla |
| - $1 / 3$ cup canned black beans, |  |  | Use $1 / 4$ cup black beans |
| unsalted |  |  |  |
| -1/2 cup sautéed peppers \& onions |  |  | -1/4, cup peppers \& onions |
| - 10 oz. shredded cheddar cheese |  |  |  |
| 1 oz. tortilla chips |  |  |  |
| 1/4.cup salsa |  |  |  |
| 1/5avocado | Use ${ }^{1 / 4}$ avocado |  |  |
| Water |  |  |  |
| Dinner |  |  |  |
| 1 serving (1/5) STOUFFER'S ${ }^{\text {® }}$ |  |  |  |
| Salisbury Steak |  |  |  |
| $1 / 2$ cup mashed potatoes | +1⁄2 cup mashed potatoes | -1/2cup mashed potatoes |  |
| 1 cup steamed carrots |  |  | - 112 cup carrots |
| 102 . whole-wheat dinner roll |  |  |  |
| 1 tsp. soft spread margarine |  |  |  |
| 1 cup frozen yogurt |  |  |  |
| 12cup sliced strawberries |  |  |  |
| Water |  |  |  |
| Snack |  |  |  |
| 2 Tbsp. raisins | +2 Tbsp. raisins |  |  |
| $1 / 40$. unsalted peanuts | +1/402. peanuts |  |  |
| 1 cup 100\% orange juice |  | $-1 / 2$ cup juice | - 1 ² cup juice |

Daily Nutrition Summary
1,980

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 66 g | $102 \%$ |
| Saturated Fat: | 23 g | $115 \%$ |
| Trans Fat: | 1.5 g |  |
| Cholesterol: | 290 mg | $97 \%$ |
| Sodium: | $2,110 \mathrm{mg}$ | $88 \%$ |
| Protein: | 74 g |  |
| Total Carb: | 285 g | $95 \%$ |
| Dietary Fiber: | 30 g | $120 \%$ |
| Vitamin A: | $32,282 \mathrm{IU}$ | $650 \%$ |
| Vitamin C: | 280 mg | $470 \%$ |
| Calcium: | $1,175 \mathrm{mg}$ | $120 \%$ |
| Iron: | 12.3 mg | $70 \%$ |
|  |  |  |

Daily Nutrition Summary
2,180 $=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 74 g | $114 \%$ |
| Saturated Fat: | 24 g | $120 \%$ |
| Trans Fat: | 1.5 g |  |
| Cholesterol: | 290 mg | $97 \%$ |
| Sodium: | $2,120 \mathrm{mg}$ | $88 \%$ |
| Protein: | 78 g |  |
| Total Carb: | 317 g | $106 \%$ |
| Dietary Fiber: | 34 g | $136 \%$ |
| Vitamin A: | $32,319 \mathrm{IU}$ | $650 \%$ |
| Vitamin C: | 291 mg | $490 \%$ |
| Calcium: | $1,195 \mathrm{mg}$ | $120 \%$ |
| Iron: | 13.1 mg | $70 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 63 g | $97 \%$ |
| Saturated Fat: | 22 g | $110 \%$ |
| Trans Fat: | 1 g |  |
| Cholesterol: | 200 mg | $67 \%$ |
| Sodium: | $1,960 \mathrm{mg}$ | $82 \%$ |
| Protein: | 66 g |  |
| Total Carb: | 246 g | $82 \%$ |
| Dietary Fiber: | 28 g | $112 \%$ |
| Vitamin A: | $32,009 \mathrm{IU}$ | $640 \%$ |
| Vitamin C: | 238 mg | $400 \%$ |
| Calcium: | $1,099 \mathrm{mg}$ | $110 \%$ |
| Iron: | 11.1 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary

total calories \#1 Balance Your Plate On a Budget Meal Plan Day 10 meal plan below

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| $3 / 4$ cup creamy oatmeal made with: | + $1 / 4$ cup oatmeal |  |  |
| - 1 Tbsp. brown sugar |  |  |  |
| - 2 Tbsp. raisins |  | - 1 Tbsp. raisins | - 1 Tbsp. raisins |
| -1/2 oz. sliced almonds |  | - 11/4 oz. almonds | - 1/4 0z. almonds |
| - 1 cup $1 \%$ milk |  |  |  |
| - $1 / 2$ cup dry oats | + 114 cup dry oats |  |  |
| 1 banana |  |  | -1/2 banana |
| $1 / 2$ cup 100\% orange juice | + $1 / 4$ cup juice |  |  |
| Lunch |  |  |  |
| Tuna salad sandwich made with: |  |  | - $1 / 2$ Tuna salad sandwich: |
| - 2 slices whole-wheat bread |  |  | - 1 slice bread |
| - 3 oz. light tuna, packed in water |  |  | - 1 oz. light tuna |
| - 1 Tbsp. mayonnaise |  |  | - 1 tsp. mayonnaise |
| Tomato \& Cucumber Salad made |  |  |  |
| with: |  |  |  |
| - $1 / 2$ cup chopped tomatoes |  | - $1 / 4$ cup tomatoes | - $1 / 4$ cup tomatoes |
| -1/2 cup chopped cucumbers |  | - $1 / 4$ cup cucumbers | - $1 / 4$ cup cucumbers |
| - 2 tsp. olive oil |  | - 1 tsp. olive oil | - 1 tsp. olive oil |
| - 2 tsp. balsamic vinegar |  | - 1 tsp. balsamic | -1 tsp. balsamic |
| 1 string cheese |  |  |  |
| 1 orange |  |  |  |
| Water |  |  |  |
| Dinner |  |  |  |
| 1 slice DIGIORNO ${ }^{\text {® }}$ Rising Crust |  |  |  |
| Pepperoni Pizza |  |  |  |
| 12 cup baby carrots |  |  |  |
| 2 Tbsp. hummus |  |  |  |
| 1 cup canned peaches, in juice |  |  | - 112 cup canned peaches |
| 1 cup 1\% milk |  |  |  |
| Snack |  |  |  |
| $1 / 2$ cup celery sticks |  |  |  |
| 3 whole grain crackers | + 3 crackers |  |  |
| 1 Tbsp. peanut butter | + 1 Tbsp. peanut butter |  |  |

Daily Nutrition Summary
2,030

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 64 g | $98 \%$ |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 175 mg | $58 \%$ |
| Sodium: | $1,630 \mathrm{mg}$ | $68 \%$ |
| Protein: | 100 g |  |
| Total Carb: | 267 g | $89 \%$ |
| Dietary Fiber: | 27 g | $108 \%$ |
| Vitamin A: | $8,057 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 193 mg | $320 \%$ |
| Calcium: | $1,615 \mathrm{mg}$ | $160 \%$ |
| Iron: | 10.4 mg | $60 \%$ |

Daily Nutrition Summary 2,240

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 76 g | $117 \%$ |
| Saturated Fat: | 26 g | $130 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 205 mg | $68 \%$ |
| Sodium: | $2,190 \mathrm{mg}$ | $91 \%$ |
| Protein: | 100 g |  |
| Total Carb: | 286 g | $95 \%$ |
| Dietary Fiber: | 29 g | $116 \%$ |
| Vitamin A: | $7,978 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 195 mg | $320 \%$ |
| Calcium: | $1,710 \mathrm{mg}$ | $170 \%$ |
| Iron: | 12.1 mg | $70 \%$ |
|  |  |  |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 55 g | $85 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 145 mg | $48 \%$ |
| Sodium: | $1,420 \mathrm{mg}$ | $59 \%$ |
| Protein: | 86 g |  |
| Total Carb: | 241 g | $80 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $8,005 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 192 mg | $320 \%$ |
| Calcium: | $1,513 \mathrm{mg}$ | $150 \%$ |
| Iron: | 9.1 mg | $50 \%$ |
|  |  |  |

Daily Nutrition Summary 1,600 $=$

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 54 g | $83 \%$ |
| Saturated Fat: | 17 g | $85 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 145 mg | $48 \%$ |
| Sodium: | $1,390 \mathrm{mg}$ | $58 \%$ |
| Protein: | 81 g |  |
| Total Carb: | 201 g | $67 \%$ |
| Dietary Fiber: | 21 g | $84 \%$ |
| Vitamin A: | $7,847 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 189 mg | $310 \%$ |
| Calcium: | $1,424 \mathrm{mg}$ | $140 \%$ |
| Iron: | 8.4 mg | $45 \%$ |
|  |  |  | \#11 Balance Your Plate On a Budget Meal Plan

## Day 11 meal plan helow

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 whole grain English muffin |  |  | - $1 / 2$ English muffin |
| 2 Tbsp. peanut butter |  |  | - 1 Tbsp. peanut butter |
| 1 cup low-fat fruit yogurt |  |  |  |
| 1 cup 100\% orange juice |  | - 1/2 cup juice | - 1/2 cup juice |
| Lunch |  |  |  |
| 1 LEAN POCKETS ${ }^{\circledR}$ Ham \& Cheese (with whole grain crust) |  |  |  |
| $1 / 4$ cup hummus |  |  |  |
| $1 / 2$ cup carrots |  |  |  |
| $1 / 2$ cup broccoli florets |  |  |  |
| 1 cup 1\% milk |  |  |  |
| Dinner |  |  |  |
| Beef fajitas made with: |  |  |  |
| - 16 -inch tortillas | + 1 tortillas |  |  |
| - 2 oz. grilled sirloin steak strips | + 1 oz. chicken |  |  |
| -1/2 cup sautéed peppers | $+1 / 2$ cup peppers |  |  |
| - $1 / 2$ cup sautéed onions | + $1 / 2$ cup sautéed onions |  |  |
| - 2 tsp. olive oil |  |  |  |
| $1 / 4$ avocado |  |  |  |
| Spanish rice made with: |  |  |  |
| - 1 cup brown rice |  | - $1 / 2$ cup brown rice | $-1 / 2$ cup brown rice |
| - $11 / 4$ cup salsa |  |  |  |
| Water |  |  |  |
| Snack |  |  |  |
| 1 string cheese stick |  |  |  |
| 1 cup grapes |  |  |  |

Daily Nutrition Summary
2,000 $=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 64 g | $98 \%$ |
| Saturated Fat: | 19 g | $95 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 110 mg | $37 \%$ |
| Sodium: | $1,860 \mathrm{mg}$ | $78 \%$ |
| Protein: | 87 g |  |
| Total Carb: | 284 g | $95 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $11,427 \mathrm{IU}$ | $230 \%$ |
| Vitamin C: | 209 mg | $350 \%$ |
| Calcium: | $1,406 \mathrm{mg}$ | $140 \%$ |
| Iron: | 11.7 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 68 g | $105 \%$ |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 130 mg | $43 \%$ |
| Sodium: | $2,030 \mathrm{mg}$ | $85 \%$ |
| Protein: | 99 g |  |
| Total Carb: | 305 g | $102 \%$ |
| Dietary Fiber: | 26 g | $104 \%$ |
| Vitamin A: | $12,869 \mathrm{IU}$ | $260 \%$ |
| Vitamin C: | 267 mg | $450 \%$ |
| Calcium: | $1,423 \mathrm{mg}$ | $140 \%$ |
| Iron: | 13.8 mg | $80 \%$ |
|  |  |  |

Daily Nutrition Summary
1,830

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 63 g | $97 \%$ |
| Saturated Fat: | 19 g | $95 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 110 mg | $37 \%$ |
| Sodium: | $1,860 \mathrm{mg}$ | $78 \%$ |
| Protein: | 84 g |  |
| Total Carb: | 246 g | $82 \%$ |
| Dietary Fiber: | 22 g | $88 \%$ |
| Vitamin A: | $11,261 \mathrm{IU}$ | $230 \%$ |
| Vitamin C: | 163 mg | $270 \%$ |
| Calcium: | $1,380 \mathrm{mg}$ | $140 \%$ |
| Iron: | 10.9 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary
$1,610=$

|  | Amount Per Day | $\%$ |
| :--- | :---: | ---: |
| \% DV |  |  |
| Total Fat: | 52 g | $80 \%$ |
| Saturated Fat: | 17 g | $85 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 110 mg | $37 \%$ |
| Sodium: | $1,550 \mathrm{mg}$ | $65 \%$ |
| Protein: | 75 g |  |
| Total Carb: | 223 g | $74 \%$ |
| Dietary Fiber: | 18 g | $72 \%$ |
| Vitamin A: | $11,110 \mathrm{IU}$ | $220 \%$ |
| Vitamin C: | 143 mg | $240 \%$ |
| Calcium: | $1,380 \mathrm{mg}$ | $130 \%$ |
| Iron: | 8.8 mg | $50 \%$ |
|  |  |  |

## \#19 Balance Your Plate On a Budget Meal Plan

## Day 12 meal plan below

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 cup frosted shredded wheat cereal | +1/2 cup cereal |  | - $1 / 2$ cup cereal |
| 1 cup 1\% milk |  |  |  |
| 1 cup melon cubes |  |  | - 112 cup melon cubes |
| 1 hard cooked egg |  |  |  |
| Lunch |  |  |  |
| Turkey, Swiss and avocado wrap |  |  |  |
| made with: |  |  |  |
| - 18 -inch flour tortilla |  |  |  |
| - 2 oz. turkey breast |  |  |  |
| - 1 slice Swiss cheese |  |  |  |
| - $1 / 4 /$ avocado |  |  |  |
| - $1 / 2$ cup tomatoes, chopped |  |  |  |
| - 1 cup shredded lettuce |  |  |  |
| 1 cup 1\% milk |  |  |  |
| 1 cup grapes |  | -1/2 cups grapes | -1/2 cups grapes |
| Dinner |  |  |  |
| 1 serving (1/6) STOUFFER'S ${ }^{\text {® }}$ |  |  |  |
| Baked Ziti |  |  |  |
| Side salad made with: |  |  |  |
| - 2 cups lettuce |  |  |  |
| - $1 / 2$ cup cucumbers, chopped |  |  | - $1 / 4$ cup cucumbers |
| - 1 Tbsp. olive oil |  |  | - 1 Tbsp. olive oil |
| - 1 Tbsp. balsamic vinegar |  |  |  |
| 1 slice Italian bread |  |  |  |
| 1 tsp . soft spread margarine | $+1 / 2$ tsp. margarine |  |  |
| Water |  |  |  |
| Snack |  |  |  |
| 1 banana |  |  | -1/2 banana |
| $1 / 2$ oz. unsalted peanuts | +1/20z. peanuts |  |  |
| 1 cup 100\% apple juice | +1/2 cup juice | - $1 / 4$ cup juice | - 1/2 cup juice |

Daily Nutrition Summary
2,000 $=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 75 g | $115 \%$ |
| Saturated Fat: | 22 g | $110 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 260 mg | $87 \%$ |
| Sodium: | $2,400 \mathrm{mg}$ | $100 \%$ |
| Protein: | 67 g |  |
| Total Carb: | 281 g | $94 \%$ |
| Dietary Fiber: | 28 g | $112 \%$ |
| Vitamin A: | $21,446 \mathrm{IU}$ | $500 \%$ |
| Vitamin C: | 126 mg | $190 \%$ |
| Calcium: | $1,247 \mathrm{mg}$ | $120 \%$ |
| Iron: | 27.2 mg | $150 \%$ |
|  |  |  |

Daily Nutrition Summary
2,160 ${ }^{=}$

|  | Amount Per Day | $\%$ DV |
| :--- | :---: | ---: |
| Total Fat: | 76 g | $117 \%$ |
| Saturated Fat: | 22 g | $110 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 260 mg | $87 \%$ |
| Sodium: | $2,410 \mathrm{mg}$ | $100 \%$ |
| Protein: | 70 g |  |
| Total Carb: | 320 g | $107 \%$ |
| Dietary Fiber: | 31 g | $124 \%$ |
| Vitamin A: | $20,697 \mathrm{IU}$ | $500 \%$ |
| Vitamin C: | 114 mg | $190 \%$ |
| Calcium: | $1,261 \mathrm{mg}$ | $120 \%$ |
| Iron: | 12.1 mg | $200 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 64 g | $98 \%$ |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 295 mg | $98 \%$ |
| Sodium: | $2,280 \mathrm{mg}$ | $95 \%$ |
| Protein: | 74 g |  |
| Total Carb: | 235 g | $78 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $18,689 \mathrm{IU}$ | $360 \%$ |
| Vitamin C: | 93 mg | $130 \%$ |
| Calcium: | $1,214 \mathrm{mg}$ | $120 \%$ |
| Iron: | 26.3 mg | $150 \%$ |
|  |  |  |

Daily Nutrition Summary $1,560=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 59 g | $91 \%$ |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 0.5 g |  |
| Cholesterol: | 295 mg | $98 \%$ |
| Sodium: | $2,270 \mathrm{mg}$ | $95 \%$ |
| Protein: | 71 g |  |
| Total Carb: | 199 g | $66 \%$ |
| Dietary Fiber: | 20 g | $80 \%$ |
| Vitamin A: | $14,181 \mathrm{IU}$ | $280 \%$ |
| Vitamin C: | 80 mg | $120 \%$ |
| Calcium: | $1,181 \mathrm{mg}$ | $120 \%$ |
| Iron: | 16.7 mg | $120 \%$ |

## \#12 Balance Your Plate On a Budget Meal Plan <br> Day 13 meal plan below

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calonie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 cup creamy oatmeal made with: |  | - 1/4 cup oatmeal made with: | - $1 / 2$ cup oatmeal made with: |
| - 1 cup 1\% milk |  |  | - 1/4 cup milk |
| - $3 / 4$ cup dry oats |  | Use $1 / 2$ cup dry oats | Use $1 / 3$ cup dry oats |
| - 1 Tbsp. brown sugar |  | -1 tsp. sugar | -1 tsp. sugar |
| - 1 banana |  |  | - $1 / 2$ banana |
| 1 slice whole-wheat toast |  |  |  |
| 1 Tbsp. peanut butter |  |  |  |
| Lunch |  |  |  |
| 1 DIGIORN0 ${ }^{\text {® }}$ Thin Crust Cheese | + 1 slice pizza |  |  |
| Pizza |  |  |  |
| Side salad made with: |  |  |  |
| - 1 cup chopped lettuce |  |  |  |
| - $1 / 4$ cup chopped tomatoes |  |  |  |
| - $1 / 4$ cup chopped cucumbers |  | No cucumbers | No cucumbers |
| - 2 Tbsp. ranch dressing |  | - 1 Tbsp. ranch dressing | - 1 Tbsp. ranch dressing |
| 1 orange |  |  |  |
| 1 cup 1\% milk | No milk |  |  |
| Dinner |  |  |  |
| Chicken \& vegetable stir fry made |  |  |  |
| with: |  |  |  |
| - 4 oz. chicken breast, cooked |  | -1 oz. chicken | -1 oz. chicken |
| - $1 / 2$ cup broccoli |  |  |  |
| -1/2 cup red pepper strips |  |  |  |
| - $1 / 4$ cup mushrooms |  |  |  |
| - $1 / 4$ cup onion |  |  |  |
| - 1 tsp. olive oil |  |  |  |
| 1 cup brown rice |  |  | - $1 / 2$ cup rice |
| Water |  |  |  |
| Snack |  |  |  |
| 1 cup low-fat fruit yogurt |  | - 1/4 cup yogurt | - $1 / 4$ cup yogurt |
| ½ oz. sliced almonds |  |  |  |

Daily Nutrition Summary
2,030
total
calories

Amount Per Day \% DV

| Total Fat: | 64 g | $98 \%$ |
| :--- | :---: | ---: |
| Saturated Fat: | 20 g | $100 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 175 mg | $58 \%$ |
| Sodium: | $1,630 \mathrm{mg}$ | $68 \%$ |
| Protein: | 100 g |  |
| Total Carb: | 267 g | $89 \%$ |
| Dietary Fiber: | 27 g | $108 \%$ |
| Vitamin A: | $8,057 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 193 mg | $320 \%$ |
| Calcium: | $1,615 \mathrm{mg}$ | $160 \%$ |
| Iron: | 10.4 mg | $60 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 76 g | $117 \%$ |
| Saturated Fat: | 26 g | $130 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 205 mg | $68 \%$ |
| Sodium: | $2,190 \mathrm{mg}$ | $91 \%$ |
| Protein: | 100 g |  |
| Total Carb: | 286 g | $95 \%$ |
| Dietary Fiber: | 29 g | $116 \%$ |
| Vitamin A: | $7,978 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 195 mg | $320 \%$ |
| Calcium: | $1,710 \mathrm{mg}$ | $170 \%$ |
| Iron: | 12.1 mg | $70 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 55 g | $85 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 145 mg | $48 \%$ |
| Sodium: | $1,420 \mathrm{mg}$ | $59 \%$ |
| Protein: | 86 g |  |
| Total Carb: | 241 g | $80 \%$ |
| Dietary Fiber: | 24 g | $96 \%$ |
| Vitamin A: | $8,005 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 192 mg | $320 \%$ |
| Calcium: | $1,513 \mathrm{mg}$ | $150 \%$ |
| Iron: | 9.1 mg | $50 \%$ |
|  |  |  |

Daily Nutrition Summary $1,600^{=}$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 54 g | $83 \%$ |
| Saturated Fat: | 17 g | $85 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 145 mg | $48 \%$ |
| Sodium: | $1,390 \mathrm{mg}$ | $58 \%$ |
| Protein: | 81 g |  |
| Total Carb: | 201 g | $67 \%$ |
| Dietary Fiber: | 21 g | $84 \%$ |
| Vitamin A: | $7,847 \mathrm{IU}$ | $160 \%$ |
| Vitamin C: | 189 mg | $310 \%$ |
| Calcium: | $1,424 \mathrm{mg}$ | $140 \%$ |
| Iron: | 8.4 mg | $45 \%$ |

## \#14 Balance Your Plate On a Budget Meal Plan <br> Day 14 meal plan below

People have different calorie needs. This page shows how all family members can adopt their portion sizes to meet their needs. Changes in each plan from the 2,000 calorie daily plan are noted below.

| 2,000 Calorie Daily Plan | 2,200 Calorie Daily Plan | 1,800 Calorie Daily Plan | 1,600 Calorie Daily Plan |
| :---: | :---: | :---: | :---: |
| Breakfast |  |  |  |
| 1 cup low-fat yogurt |  |  |  |
| $1 / 4$ cup granola | + $1 / 4$ cup granola |  |  |
| $1 / 2$ cup sliced strawberries |  |  |  |
| 1 slice whole-wheat toast |  |  | No toast |
| 1 Tbsp. fruit spread |  |  | No fruit spread |
| 1 cup 100\% apple juice |  | - 112 cup juice | - $1 / 2$ cup juice |
| Lunch |  |  |  |
| 1 HOT POCKETS ${ }^{\text {® }}$ Pepperoni Pizza |  |  |  |
| 1 cup 1\% milk |  |  |  |
| 1 apple |  |  |  |
| + 1 Tbsp. peanut butter |  |  |  |
| Dinner |  |  |  |
| 1 serving (1/4) STOUFFER'S ${ }^{\text {® }}$ |  |  |  |
| Chicken Enchiladas |  |  |  |
| $1 / 2$ cup mashed pinto beans, |  |  | - 11/4 cup beans |
| unsalted |  |  |  |
| 1 Tbsp. shredded cheddar cheese |  |  |  |
| Spinach salad made with: |  |  |  |
| - 3 cups baby spinach |  |  | - 1 cup spinach |
| - 112 cup mandarin oranges |  |  | - $1 / 4$ cup oranges |
| - $1 / 4$ cup mushrooms |  |  |  |
| -1/20 oz. sunflower seeds, unsalted |  |  |  |
| Salad dressing made with: |  |  |  |
| - 1 Tbsp. olive oil |  |  | - 1 tsp. olive oil |
| - 1 Tbsp. orange juice |  |  | - 1 tsp. juice |
| Snack |  |  |  |
| 1 banana |  | - 112 banana | - $1 / 2$ banana |
| 1 oz. almonds, unsalted |  | - $1 / 2$ oz. almonds | - $1 / 2$ oz. almonds |

Daily Nutrition Summary
2,000 $=$

|  | Amount Per Day | \% DV |
| :--- | :---: | ---: |
| Total Fat: | 66 g | $102 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 80 mg | $27 \%$ |
| Sodium: | $2,030 \mathrm{mg}$ | $85 \%$ |
| Protein: | 69 g |  |
| Total Carb: | 294 g | $98 \%$ |
| Dietary Fiber: | 32 g | $128 \%$ |
| Vitamin A: | $4,104 \mathrm{IU}$ | $80 \%$ |
| Vitamin C: | 117 mg | $200 \%$ |
| Calcium: | $1,410 \mathrm{mg}$ | $140 \%$ |
| Iron: | 10.9 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary
2,190

|  | Amount Per Day | $\%$ DV |
| :--- | :---: | ---: |
| Total Fat: | 75 g | $115 \%$ |
| Saturated Fat: | 21 g | $105 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 80 mg | $27 \%$ |
| Sodium: | $2,110 \mathrm{mg}$ | $88 \%$ |
| Protein: | 76 g |  |
| Total Carb: | 316 g | $105 \%$ |
| Dietary Fiber: | 35 g | $140 \%$ |
| Vitamin A: | $4,154 \mathrm{IU}$ | $80 \%$ |
| Vitamin C: | 118 mg | $200 \%$ |
| Calcium: | $1,495 \mathrm{mg}$ | $140 \%$ |
| Iron: | 12.2 mg | $70 \%$ |

Daily Nutrition Summary


|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 59 g | $91 \%$ |
| Saturated Fat: | 19 g | $95 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 80 mg | $27 \%$ |
| Sodium: | $2,020 \mathrm{mg}$ | $84 \%$ |
| Protein: | 66 g |  |
| Total Carb: | 264 g | $88 \%$ |
| Dietary Fiber: | 29 g | $116 \%$ |
| Vitamin A: | $2,065 \mathrm{IU}$ | $80 \%$ |
| Vitamin C: | 111 mg | $180 \%$ |
| Calcium: | $1,360 \mathrm{mg}$ | $140 \%$ |
| lron: | 10.1 mg | $60 \%$ |
|  |  |  |

Daily Nutrition Summary 1,590

|  |  |  |
| :--- | :---: | ---: |
|  | Amount Per Day | $\%$ DV |
| Total Fat: | 53 g | $82 \%$ |
| Saturated Fat: | 18 g | $90 \%$ |
| Trans Fat: | 0 g |  |
| Cholesterol: | 80 mg | $27 \%$ |
| Sodium: | $1,900 \mathrm{mg}$ | $79 \%$ |
| Protein: | 59 g |  |
| Total Carb: | 228 g | $76 \%$ |
| Dietary Fiber: | 23 g | $92 \%$ |
| Vitamin A: | $3,442 \mathrm{IU}$ | $70 \%$ |
| Vitamin C: | 93 mg | $160 \%$ |
| Calcium: | $1,294 \mathrm{mg}$ | $130 \%$ |
| Iron: | 8.4 mg | $45 \%$ |
|  |  |  |

## MLITE <br> 8\% Ninestle

## TIPSaAVOID WASTE言ENSURE SMART EATING

If you are purchasing larger quantities than are called for in the weekly meal plan, follow these tips to ensure proper storage and prevent food spoilage.

## FRUITS \& VEGETABLES

Vegetables require the proper care to prevent spoilage. Tomatoes and potatoes are best stored at room temperature, while vegetables like lettuce, cucumbers and carrots should be placed in refrigerator crisper drawers.

To prevent premature ripening, keep avocados, pears, bananas and tomatoes apart from apples, broccoli, lettuce and potatoes.

Keep frozen and canned produce on hand so they're ready to use when you need them. For best taste and quality, use frozen and canned produce before the "use by" date.

To prevent premature spoilage, fresh berries should get a good rinse, just before usage.

Rinse and dry leaf lettuce and store in plastic bags for up to one week.

## BREADS \& CEREALS

Store extra breads and rolls in an airtight container or storage bag; place in the freezer and defrost as needed.

Keep cereal fresh by storing in airtight containers instead of rolling down the bag.

## SNACKS

Keep crackers in storage bags or airtight containers to prevent them from becoming stale.

Store nuts in the feezer to prolong shelf life.

## BEVERAGES

If shopping for one, purchase single-serve juice containers to avoid waste and ensure variety. If purchasing for a family, consider bulk sizes of shelf- stable juices to save refrigerator space.

## FROZEN PREPARED FOODS

Frozen prepared foods offer flexibility whether prepping for one or a whole family. If cooking for a family, look for multi-serve varieties that accommodate your family's size.


# NUTRITIOUS EATING ON A BUDGET 

## 8 TIPS TO SHOP SMARTER WITHOUT STRETCHING YOUR WALLET

## PLAN AHEAD

Planning your meals in advance helps streamline your purchases and ensures that the food and beverages you buy don't go to waste.

## WRITEIT DOWN:

Translate your weekly meal plan into a shopping list and don't stray from it. This will help you stay on budget.
REUSE ingredients through the week

Select recipes that make use of similar ingredients to help reduce the size of your shopping list and eliminate waste from half-used ingredients.

## BUY IN BUIK ${ }^{\text {whenit }}$ makes sense

Purchasing bulk quantities of foods you buy often and choosing family-sized servings of favorite frozen prepared meals can save you valuable dollars.

## BUY IN SEASON

When balancing your plate with fresh produce, choose what's in season. Seasonal produce is fresher and usually less expensive.

## STOCK UP inforean produce

Frozen fruits and vegetables are picked at the peak of freshness to lock in flavor and nutrients. New research shows that some frozen fruits and vegetables may have higher levels of certain vitamins and antioxidants compared to their fresh counterparts.

## Be whari LeFTOVERS

Take leftovers for lunch. It's easiest to pack lunches after dinner for the next day, so you're ready to go in the morning.

## SAVE YOUR DOUGH <br> Chop yourself!

Every dollar counts when you're on a budget, so grab your chef's knife and cutting board and avoid the upcharges you can spend for pre-cut produce.

## Add Nutrition \& Flavor with Pumpkin!

Canned pumpkin is a good source of fiber and an excellent source of Vitamin A per serving, and can be added to a variety of recipes to contribute extra flavor, while cutting down on fat and sodium. All for minimal cost!

A few simple ways you can power up on pumpkin below:

- Pasta sauce + pumpkin
- Mashed potatoes + pumpkin
- Hummus + pumpkin
- Brown rice + pumpkin

Get more ideas at verybestbaking.com/Libbys

DIGIORNO.
HOT POCKETS

## On a Budget Grocery List Week 1 (for days 1-7)

This shopping list meets the needs of a family of four. Non-perishable items for the full 14 day meal-plan have been included in our Week 1 grocery list.

| DAIRY \& EGGS |  |
| :---: | :---: |
| 1 dozen | Eggs |
| $13 / 4$ gallons | 1\% milk |
| $\square 802$. | Swiss cheese |
| $\square 8$ | String cheese |
| $\square 7 \mathrm{oz}$. | Muenster cheese |
| - 16 c (128oz) | Fat-free or low-fat flavored yogurt |
| $\square 1 \mathrm{c}$ | Fat-free pudding |
| MEAT |  |
| $\square 1 \mathrm{lb}$. | Turkey breast, lunch meat, sliced |
| 9 oz . | Ground beef ( $90 \%$ lean) |
| $\square 4$ | Turkey hot dogs (light) |
| FRUIT |  |
| $\square 16$ | Bananas |
| $\square 11$ | Apples |
| $\square 7$ | Oranges |
| $\square 5$ | Grapes |
| 2.5 pints | Strawberries - about 5c slices |
| $\square 4$ | Pears |
| VEGETABLES |  |
| $\square 3 \mathrm{lb}$. | Baby carrots |
| 2 lb . | Celery |
| - 8 c | Broccoli florets |
| $\square 3$ | Green bell pepper (medium) - about 4 c sliced |
| - 2.5 | Cucumber (large) - about 5 cups, chopped |
| $\square 5 \mathrm{lb}$. | Idaho potatoes |
| $\square 4 \mathrm{lb}$. | Sweet onions |
| $\square .5$ | Tomatoes (medium) |
| 1 head | Iceberg lettuce |
| $\square 3$ heads | Romaine lettuce |
| $\square \mathrm{C}_{\text {c }}$ | Spinach (fresh) |
| $\square 1 / 2$ | Avocado |

## BREADS/CEREALS

12-ct pkg Whole-wheat English muffin*

2 loaves Whole grain bread*
1 loaf Italian bread, sliced*
$8 \quad$ Whole wheat dinner roll (1oz ea)*
4 Hot Dog Buns
42 oz. canister Rolled oats
43.5 oz. bag Frosted shredded wheat cereal
*freeze and use as needed to keep fresh

## DRESSINGS/SPREADS

1 tub (15 oz.) Margarine (soft spread)
1 bottle (16 oz.) Ranch dressing
1 bottle (25.4 oz.) Olive oil
1 jar (15 oz.) Mayonnaise
2 oz. Sour cream
$11 / 202$. Mustard
1 jar (15 oz.) 100\% fruit spread

| 1 bag (32 oz.) | Brown sugar |
| :---: | :---: |
| $\square 1$ jar (16 oz.) | Peanut butter |
| 1 bottle (16 oz.) | Balsamic vinegar |
| $\square 1$ jar (24 oz.) | Salsa |
| $\square 1 \mathrm{jar}(24 \mathrm{oz}$. | Pasta sauce |
| SHELF STABLE ITEMS |  |
| 3 cans | Tomato soup, reduced sodium |
| - 2 cans | Minestrone soup, reduced sodium |
| - 3 cans ( 5 oz . ea)Canned tuna, in water |  |
| - 1 can (15 oz.) | Canned beans (white) |
| 1 can (15 oz.) | Canned beans (garbanzo) |
| 1 package | Spaghetti, regular |
| 2114. c | Canned fruit |
| - 3 c | Canned pears, with juice |
| $31 / 2 \mathrm{c}$ | Applesauce (no sugar added) |
| 1 c | Raisins |
| SNACKS |  |
| $\square \mathrm{oz}$. | Almonds, natural |
| $\square 2 \mathrm{oz}$. | Peanuts, unsalted |
| 5 oz . | Granola |
| $\square 1$ box | Whole-wheat, reduced-sodium crackers |
| $\square 1$ bag | Tortilla chips |
| 1 l pkg (16.5 oz.) | NESTLE TOLLHOUSE ${ }^{\circledR}$ Chocolate Chip Cookie Dough |
| $\square 1 / 2 \mathrm{C}$ | Popcorn kernels |
| BEVERAGES |  |
| $\square 1$ bottle (96 oz.) 100\% apple juice |  |
| 1 bottle ( 59 oz. ) $100 \%$ orange juice |  |
| Good to know - Shopping Tip: |  |
| If you are shopping for one, look into purchasing single-serve juice containers to avoid waste, while ensuring variety. If you are preparing for a family, consider purchasing bulk sizes of shelf-stable juices to save that limited space in your refrigerator! |  |
| FROZEN PREPARED FOODS |  |
| $\square 1$ STOUFFER'S ${ }^{\text {® }}$ Rigatoni Chicken Pesto ( 25 oz .) |  |
| 2 LEAN POCKETS ${ }^{\text {® }}$ Chicken, Broccoli Cheddar (2-sandwich pack) |  |
| 2 LEAN POCKETS ${ }^{\text {® }}$ Ham, Egg \& Cheese (2-sandwich pack) |  |
| 1 STOUFFER'S ${ }^{\circledR}$ Stuffed Green Peppers (32 oz.) |  |
| 1 STOUFFER'S ${ }^{\oplus}$ Chicken \& Vegetable Rice Bake (36 oz.) |  |
| $\square 1$ STOUFFER'S® Lasagna with Meat \& Sauce (38 oz.) |  |
| 1 STOUFFER'S® Meat Loaf in Gravy ( 33 oz .) |  |
| - 1 TOMBSTONE ${ }^{\oplus}$ Supreme Pizza |  |
| FROZEN (other) |  |
| $\square \mathrm{C}$ | Frozen green beans |
| Good to know - Shopping Tip: |  |
| Nestlé Prepared a family of five. If varieties that acc | Meals offer flexibility whether prepping for one or you are cooking for a family, look for multi-serve ommodate your family's size. |

## On a Budget Grocery List Week 2 (for days 8-14)

| DAIRY \& EGGS |  |
| :--- | :--- |
| 1 dozen | Eggs |
| $31 / 2$ gallons | $1 \%$ milk |
| 6 oz. | Swiss cheese |
| 8 oz. | Shredded cheddar cheese |
| 8 | String cheese |
| 14 c (112 oz.) | Fat-free or low-fat flavored yogurt |
| MEAT |  |
| 10 oz. | Turkey breast, lunch meat, sliced |
| 9 oz. | Sirloin steak |
| $1 \frac{1}{2}$ lbs | Chicken breasts, boneless, skinless |
| FRUIT |  |
| 17 | Bananas |
| 2 | Apples, medium |
| 2 | Apples, small |
| 8 | Oranges |
| 7 c | Grapes |
| 2 pints | Strawberries - about 4c sliced |
| 2 | Melons, medium-size - about 7c cubed |
| 2 | Grapefruit |
|  |  |
| VEGETABLES | Broccoli |
| $33 / 4 \mathrm{c}$ | Mushrooms |
| $2 c$ | Green bell pepper, large |
| 2 | Red bell pepper, medium |
| 2 | Cucumber, large |
| 2 | Tomatoes, large |
| 2 | Romaine lettuce |
| 5 | Spinach (fresh) |
| 3 heads | Avocado |
| 11 c |  |
| 3 | Flour tortilla (8 in) |
| BEADS/CEREALS roll (1oz) |  |
| 6 | Flour tortilla (6in) |
| 8 |  |

SNACKS
6½ oz. Almonds, natural
21⁄2 oz. Peanuts, unsalted
12 oz. Granola

- oz.


## BEVERAGES

| $\square 1 / 2$ gallon | $100 \%$ apple juice |
| :--- | :--- |
| 1 gallon | $100 \%$ orange juice |

Good to know - Shopping Tip:
If you are shopping for one, look into purchasing single-serve juice containers to avoid waste, while ensuring variety. If you are preparing for a family, consider purchasing bulk sizes of shelf-stable juices to save that limited space in your refrigerator!

## FROZEN PREPARED FOODS

1 STOUFFER'S ${ }^{\circledR}$ Salisbury Steak (28 oz.)
1 STOUFFER’S® Chicken Enchiladas (30 oz.)
1 STOUFFER'S ${ }^{\circledR}$ Macaroni \& Cheese (40 oz.)
1 STOUFFER’S® Baked Ziti (57 oz.)
2 LEAN POCKETS ${ }^{\circledR}$ Ham \& Cheese, with whole grain crust
(2-sandwich pack)
2 HOT POCKETS ${ }^{\circledR}$ Pepperoni Pizza (2-sandwich pack)
1 DIGIORNO ${ }^{\circledR}$ Thin Crust Cheese Pizza
1 DIGIORNO ${ }^{\circledR}$ Rising Crust Pepperoni Pizza

## FROZEN (other)

| $\square 4 c$ | Frozen yogurt |
| :---: | :--- |
| 4 c | Frozen mixed vegetables |

Good to know - Shopping Tip:
Nestlé Prepared Meals offer flexibility whether prepping for one or a family of five. If you are cooking for a family, look for multi-serve varieties that accommodate your family's size.

OTHER

## DRESSINGS/SPREADS

3 oz. Pancake syrup
1 c Hummus

## SHELF STABLE ITEMS

- 3 cans ( 5 oz. ea)Canned tuna, in water

1 can (15 oz.) Canned beans (black)
1 can (15 oz.) Canned beans (pinto)
$61 / 2$ c Brown rice, cooked
$31 / 2$ c Canned peaches, in juice
$\square 13 / 4 \mathrm{c} \quad$ Mandarin oranges, canned

- 1 c Raisins

