

WHAT SHOULD I EAT?!

OUR 3-STEP GUIDE FOR CHOOSING THE BEST FOODS FOR YOUR BODY

This easy-to-use chart shows you how to make healthier nutrition choices for achieving your goals, while still enjoying the foods you love.

1

KNOW YOUR FOODS

Nutritional value varies, but don't think of food as "good" or "bad". Seeing it on a spectrum from "eat more" to "eat less" helps you make better choices without branding anything off-limits.

EAT MORE

PROTEIN



Eggs and egg whites



Fish



Shellfish



Chicken



Duck breast and thighs



Turkey



Lean beef



Bison



Lamb



Pork



Wild game



Other meats

goat, camel, kangaroo, crocodile, horse

CARBS



Beans and lentils



Steel-cut, rolled, and old-fashioned oats



Buckwheat



Quinoa



Whole-grain, black, and wild rice



Sorghum



Farro



Millet



Potatoes



Amaranth



Plain non-Greek yogurt



Plain kefir

FATS



Extra virgin olive oil



Walnut oil



Marinades and dressings with oils in this category



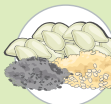
Avocado and avocado oil



Cheese, aged > 6 months



Egg yolks



Seeds: chia, flax, hemp, pumpkin and sesame



Cashews



Pistachios



Almonds



Brazil nuts



Pecans



Plain Greek yogurt



Cultured cottage cheese



Tempeh



Lentils and beans

These are protein for plant-based eaters and meatless meals, otherwise, they're considered sources of carbohydrates.



Insects



Fresh and frozen fruit



Corn



Barley



Sweet potatoes



Taro



Yuca



Whole or sprouted grain bagels, breads, English muffins, pastas, and wraps



Peanuts & natural peanut butter



Olives



Pesto made with extra virgin olive oil



Nut butters from other nuts in this category



Fresh unprocessed coconut

Prioritize fresh, lean, minimally processed sources of protein, and consider limiting red meat to ~18oz (or 4 palms) per week or less.

Focus on whole, minimally processed sources of carbohydrates that pack lots of nutrition and fiber, and include a mix of starches and colorful fruits.

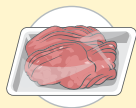
Aim for a mix of whole-food fats (like nuts and seeds), blended whole foods (like nut butters), and pressed oils (like olive and avocado).

EAT SOME

PROTEIN



Uncultured cottage cheese



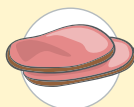
Medium-lean meats



Tofu



Edamame



Canadian bacon



Meat jerky



Poultry sausage



Minimally processed lean deli meat



Protein powders



Couscous



White rice



Granola



Instant or flavored oats



Milk



Vegetable juices



Flavored yogurt



Flavored kefir



Pancakes and waffles



Whole-grain crackers



Oat-based granola bars



Canned, dried, and pureed unsweetened fruit



White bagels, breads, English muffins, pastas, and wraps

CARBS

FATS



Virgin and light olive oil



Expeller pressed canola oil



Sesame oil



Flaxseed oil



Coconut oil / milk



Peanut oil and regular peanut butter



Dark chocolate



Marinades and dressings with oils in this category



Fish and algae oil



Cream



Cheese aged <6 months



Flavored nuts and nut butters



Trail mix

Often rich in carbohydrates as well, with sources of varying quality.



High oleic safflower oil



High oleic sunflower oil

These naturally-bred oils are high in heart-healthy monounsaturated fats and contain little saturated fats and no trans fats.

EAT LESS

PROTEIN



Fried meats



Chicken fingers, nuggets, and wings



High fat ground meat



High-fat sausages



Processed soy



Processed deli meats



Protein bars



Pepperoni sticks



High-mercury fish

CARBS



Cereal bars



Fruit juices



Flavored milk



Honey, molasses, syrups, & jellies



Canned, dried, and pureed fruit with added sugar



Sugar



Soda



Crackers



Pretzels



Foods with 10+g added sugar



Chips



Fries



Candy bars



Donuts



Cookies



Pastries



Muffins



Cakes

These foods are also rich sources of fats, so be mindful of both their carbohydrate and fat content.

FATS



Bacon



Sausage

Also sources of protein, though usually higher in less desirable fats.



Butter



Margarine



Processed cheese



Corn oil



Cottonseed oil



Sunflower oil



Canola oil



Soybean oil



Safflower oil



Marinades and dressings with oils in this category



Vegetable oil



Fat-rich foods with 10+ g added sugar



Hydrogenated oils and trans fats



Shortening



Alcohol

Alcohol is a distinct macronutrient with unique risks and benefits. But if you're being mindful of energy balance, we recommend including it in the "eat less" carb category, and tracking your intake (e.g. '6 carb portions today; 4 from food, 2 from beer'). This helps you align alcohol consumption with your health and fitness goals.

Wondering about portions? Check out www.precisionnutrition.com/calorie-control-guide-infographic

VEGETABLES

Veggies of varying colors provide different nutrients and health benefits.
So make it a point to "eat the rainbow"!



Eating a variety of colorful fruit and starchy vegetables (like potatoes) also helps you "eat the rainbow", though these foods live in the carbohydrate category.

Not a veggie lover? Add herbs, spices, and aromatics, which enhance flavor and provide additional health benefits.

To learn how, check out www.precisionnutrition.com/create-the-perfect-meal-infographic
and www.precisionnutrition.com/dont-like-vegetables-infographic