Sample 7-Day Meal Plan | 2000-2300 Calories | Lactose Intolerance

By Kylie Mignone, MSU Dietetic Intern

1 Carb = 100 calorie serving of grain, fruit, or starchy vegetable

1 Protein = 100 calorie serving of chicken. Turkey, pork, beef, eggs, tofu, low-fat dairy

1 Fat = 100 calorie serving of nuts, avocado, nut butter, plant oils

Veggies = unlimited \rightarrow aim for 3-5 servings a day

Exchange source: http://optaviamedia.com/pdf/July2017HealthyExchangeSheet.pdf

Meal	Recipe + Portions	Nutrient Information
Breakfast	 ³⁄₄ cup of oatmeal - add cinnamon 1 cup blueberries 1 tbsp almonds 2 hard-boiled eggs 	2 carbs 2 protein 1 fat
Snack	¹ / ₄ cup dried edamame 1 apple	1 protein 1 carb - fruit
Lunch	Burrito Bowl ³ / ₄ cup of brown rice ¹ / ₄ cup black beans 4 oz grilled chicken or tofu 1 cup romaine lettuce ¹ / ₂ cup fajita veggies 4 tbsp guacamole	2 carbs 2 protein 2 veggies 2 fats
Snack	1/4 cup hummus 1/2 cup pretzels 1/2 cup carrots	1 protein 1 carb
Dinner	5 oz grilled steak ¹ / ₂ cup wild rice ¹ / ₂ cup roasted eggplant 1 cup spinach salad with strawberries 1 tbsp olive oil & balsamic vinaigrette	2 protein 2 carb 1 fat 2 veggies

Day	1
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Day 2

Meal	Recipe + Portions	Nutrient Information
Breakfast	1 cup Soy yogurt ½ cup granola ½ cup raspberries 1 tbsp nut butter	2 protein 2 carbs - 1 from fruit 1 fat
Snack	¼ cup trail mix 1 banana	1 protein 1 carb - fruit
Lunch	1 whole Whole grain tortilla 4 oz deli turkey slices 4 tbsp hummus 1/2 cup spinach 1/2 cup sliced bell peppers 1/4 cup sliced carrots 1/2 cup grapes	2 carb 2 protein 2 fat 2 veggies
Snack	1 tbsp nut butter ½ cup pretzels	1 protein 1 carb
Dinner	4 oz tilapia (broiled or baked) ³ / ₃ cup whole wheat pasta ¹ / ₂ cup zucchini noodles ¹ / ₄ cup artichoke hearts ¹ / ₂ cup diced tomatoes 2 tsp olive oil	2 protein 2 carb 2 fat 2 veggies

Meal	Recipe + Portions	Nutrient Information
Breakfast	Microwave Omelet in a Mug 2 eggs 2 tbsp Soy milk 1⁄4 cup diced bell peppers Pinch of pepper 1 piece Wheat toast 1 tbsp of peanut butter 1 tsp berry jam	2 carbs 2 protein 1 fat
Snack	1 tbsp peanut butter 1 Plain Rice cake 1 banana sliced	1 protein 1 carb
Lunch	1 - 6.5 oz can tuna or salmon	3 protein

	 ¹/₂ avocado ¹/₂ cup whole-grain crackers ¹/₂ cup grapes ¹/₂ cup carrots ¹/₂ cup sliced bell pepper 	1 fat 2 carbs - 1 from fruit 2 veggies
Snack	1⁄2 cup Soy yogurt 1⁄4 cup granola 1⁄4 cup strawberries	1 protein 1 carb - fruit
Dinner	Beet & Brussel Sprout Bowl 4 oz grilled chicken ¹ / ₃ cup quinoa ¹ / ₂ cup butternut squash ¹ / ₂ cup roasted beets ¹ / ₂ cup roasted Brussel sprouts 1 cup spinach 2 tbsp lemon-olive oil vinaigrette	2 protein 2 carb 1 fat 3 veggies

Meal	Recipe + Portions	Nutrient Information
Breakfast	Overnight oats ¹ / ₂ cup oats 3 tbsp flax or chia seeds ¹ / ₂ cup Soy milk 1 banana 1 tbsp nut butter	2 carbs 2 protein 1 fat
Snack	Kiwi ¼ cup mixed nuts	1 protein 1 carb - fruit
Lunch	 4 oz grilled chicken 1 - 6 in pita bread ½ cup spinach 1 tbsp tahini Greek quinoa salad ⅓ cup quinoa ½ cup tomatoes ½ cup cucumbers ¼ cup chickpeas 2 tbsp lemon vinaigrette 	2 protein 2 carb 2 fat

Snack	1 - RX, Kind, or Laura bar 1 peach	1 protein 1 carb
Dinner	Stuffed Sweet Potato 4 oz seasoned ground turkey 1/2 cup black beans 1 baked sweet potato (can cook in instapot or microwave) 1/2 cup sauteed spinach 1/2 cup diced tomatoes 1 tbsp tahini mixed with 2 tsp lemon juice	2 protein 2 carb 2 veggies 1 fat

Meal	Recipe + Portions	Nutrient Information
Breakfast	Breakfast burrito or taco 1 whole-grain tortilla 2 eggs, scrambled ½ cup bell pepper and onions 2 oz avocado 1 tbsp salsa	2 carbs 2 protein 1 fat
Snack	1 tbsp nut butter 1 cup celery	1 protein 1 carb - fruit
Lunch	BLT Pasta Salad 2 cups romaine lettuce 4 oz turkey bacon or Canadian bacon 1 cup Roma tomatoes, diced ¹ / ₃ cup whole wheat shell pasta 2 tbsp olive oil vinegrette dressing 1 peach 2 tbsp almonds	2 protein 2 carb 2 fat 2 veggies
Snack	¹ / ₂ cup Air-fryer roasted chickpeas 2 plums	1 protein 1 carb
Dinner	5 oz BBQ Pulled Pork 1 whole-grain roll	2 protein 2 carb

1 cup cucumber salad (cucumber, onion, tomatoes, and olive oil vinaigrette) ½ cup roasted or steamed zucchini and summer squash	1 fat 2 veggies
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Meal	Recipe + Portions	Nutrient Information
Breakfast	Chia Seed Pudding ¹ / ₂ cup soy milk 2 tbsp chia seeds 2 tsp honey 1 cup berries 2 tbsp walnut pieces ¹ / ₄ cup granola	2 carbs 2 protein 1 fat
Snack	1 hard-boiled egg 1 peach	1 protein 1 carb - fruit
Lunch	Buffalo Chicken Wrap 1 Whole wheat tortilla 4 oz grilled chicken 3 tbsp buffalo/hot sauce 1/2 cup chopped celery 1/2 cup spinach/mixed greens 1/4 cup diced tomatoes 1/2 cup carrots 1/2 cup tortilla chips 1/4 cup guacamole	2 protein 2 carb 2 fat 3 veggies
Snack	1 turkey-jerky stick 1 pear or 1 cup canned pear	1 protein 1 carb
Dinner	Instapot Egg Roll in a Bowl 4 oz ground turkey, chicken, or pork + seasonings 2 cups mixed cabbage, shredded carrots, bell pepper, and onion ² / ₃ cup brown rice 1 tsp sesame oil	2 protein 2 carb 1 fat 2 veggies

Day 7

Meal	Recipe + Portions	Nutrient Information
Breakfast	1 Multigrain bagel 1 egg, scrambled with 1 cup cooked spinach 1 turkey sausage patty 2 tsp butter, margarine, or avocado	2 carbs 2 protein 1 fat 1 veggie
Snack	¹ ⁄ ₂ cup of soy yogurt 1 cup berries	1 protein 1 carb - fruit
Lunch	 ¹/₃ cup quinoa ¹/₂ cup roasted or stemed sweet/regular potato ¹/₂ cup beans 4 oz teriyaki tofu ¹/₂ cup purple cabbage ¹/₂ cup roasted broccoli 4 oz avocado 1 tsp sesame oil 	2 protein 2 carb 2 fat 2 veggies
Snack	1⁄4 cup trail mix 3 cups popcorn	1 protein 1 carb
Dinner	4 oz Balsamic glazed- chicken breast 1 cup roasted or steamed butternut squash ⅓ cup corn 1 cup roasted or steamed green beans 1 tsp olive oil	2 protein 2 carb 1 fat 2 veggies