

## 1200 Uptown Foods Calorie Menus – Breakfast

Choose one of these menus for breakfast:



	Food	Calories	Carbohydrate	Fat	Exchanges
1.	1 4- inch buckwheat pancake	110	15 g.	4 g.	1 starch, 1 fat
	2 Tbsp. sugar-free syrup	12	3 g.	0 g.	free
	½ c. orange juice	53	12 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
2.	½ c. oatmeal	104	18 g.	1.5 g.	1 starch
	1 small sliced banana	52	14 g.	0 g.	1 fruit
	1 Tbsp. slivered almonds	54	2 g.	5 g.	1 fat
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
3.	½ c. grits	71	16 g.	0 g.	1 starch
	1 egg, scrambled	80	1 g.	5 g.	1 meat
	1 orange	45	11 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
4.	Strawberry yogurt parfait				
	1 ¼ c. strawberries	57	14 g.	0 g.	1 fruit
	¼ c. low-fat granola	90	14.5 g.	5 g.	1 starch, 1 fat
	6 oz. fat-free plain yogurt	66	12.5 g.	0.5 g.	1 milk
5.	1 slice whole grain toast	60	15 g.	1 g.	1 starch
	1 tsp. soft margarine	100	0 g.	11 g.	1 fat
	½ large grapefruit	64	16 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk

## 1200 Uptown Foods Calorie Menus – Continue Breakfast

Choose one of these menus for breakfast:



	Food	Calories	Carbohydrate	Fat	Exchanges
6.	1 slice whole grain French toast **	81	18 g.	1 g.	1 starch
	2 Tbsp. sugar-free syrup	12	3 g.	0 g.	free
	½ c. cooked apples	60	15 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
7.	½ whole wheat English muffin	60	15 g.	0.5 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	2 tsp. light jelly	16	4 g.	0 g.	free
	½ c. orange juice	45	11 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
8.	Banana almond yogurt parfait				
	6 oz. fat-free vanilla yogurt with sugar substitute	100	19 g.	0 g.	1 milk
	¼ c. Grape-Nuts	100	20 g.	0.5 g.	1 starch
	1 Tbsp. slivered almonds	54	2 g.	5 g.	1 fat
	1 small sliced banana	52	14 g.	0 g.	1 fruit
9.	½ c. bran flakes cereal	67	16 g.	0 g.	1 starch
	¾ c. blueberries	63	11 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk

\*\* recipe provided

## 1200 Uptown Foods Calorie Menus – Continue Breakfast



Choose one of these menus for breakfast:

	Food	Calories	Carbohydrate	Fat	Exchanges
<b>10.</b>	Breakfast tortilla				
	1 flour tortilla - 6 inch	110	18 g.	3g.	1 starch
	1 egg, scrambled	80	1 g.	5 g.	1 meat
	½ c. black beans	113	20 g.	0 g.	1 starch
	2 Tbsp. salsa	8	2 g.	0 g.	free
	1 kiwi fruit	46	15 g.	0 g.	1 fruit
<b>11.</b>	1 reduced-fat waffle	60	14 g.	1 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	1 Tbsp. sugar-free syrup	6	1.5 g.	0 g.	free
	1/3 c. cantaloupe	60	15 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
<b>12.</b>	½ c. cooked oatmeal	104	18 g.	1.5 g.	1 starch
	2 Tbsp. raisins	42	11 g.	0 g.	1 fruit
	4 pecan halves	52	1 g.	5 g.	1 fat
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
<b>13.</b>	1 slice whole wheat toast	60	15 g.	1 g.	1 starch
	2 tsp. reduced-sugar jam	20	5 g.	0 g.	free
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	½ c. orange juice	45	11 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk
<b>14.</b>	½ c. raisin bran flakes	85	20 g.	0.5 g.	1 starch
	1 small banana	52	14 g.	0 g.	1 fruit
	1 c. non-fat milk	91	12 g.	0.5 g.	1 milk



## 1200 Calorie Menus – Lunch

Choose one of these menus for lunch:

	Food	Calories	Carbohydrate	Fat	Exchanges
1.	Veggie burger 3 oz. soy-based burger	150	12 g.	6 g.	2 meat 1 starch
	1 small whole wheat bun	90	18 g.	2 g.	1 starch
	2 tsp. Dijon mustard	3	0.5 g.	0 g.	free
	Tomato & lettuce	5	1 g.	0 g.	free
	¾ c. fresh pineapple	62	16.5 g.	0 g.	1 fruit
2.	Chicken Caesar salad				
	1 ½ oz. grilled chicken strips to top of	69	0 g.	1.5 g.	1 ½ meat
	2 c. endive	16	4 g.	0 g.	1 vegetable
	1 Tbsp. grated Parmesan cheese	22	0 g.	1.5	½ meat
	2 Tbsp. reduced-fat Caesar dressing	45	0 g.	5 g.	1 fat
	1 Summer Fruit Parfait**	164	30 g.	4 g.	1 starch, 1 fruit, 1 fat
	1 small whole wheat roll	90	18 g.	2 g.	1 starch
3.	Grilled cheese & tomato sandwich with				
	2 oz. reduced-fat cheddar cheese and	158	2 g.	10 g.	2 meat
	2 tomato slices	11	2 g.	0 g.	free
	2 slices whole wheat bread	120	30 g.	2 g.	2 starches
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	½ c. green beans	22	5 g.	0 g.	1 vegetable
	½ c. fresh sliced peaches	61	16 g.	0 g.	1 fruit

\*\* - recipe provided



## 1200 Calorie Menus – Continue Lunch

Choose one of these menus for lunch:

	Food	Calories	Carbohydrate	Fat	Exchanges
4.	1 c. bean soup with 1oz. chopped ham	291	15 g.	8 g.	2 meat 1 starch
	2 inch square cornbread	125	15 g.	5 g.	1 starch, 1 fat
	1 c. cucumbers, tomatoes & onions	25	5 g.	0 g.	1 vegetable
	½ c. unsweetened applesauce	68	14 g.	0 g.	1 fruit
5.	1 slice thin-crust vegetarian pizza (1 slice = 1/4 of 12 inch pizza)	377	37.5 g.	8.5 g.	2 ½ starches 2 meats 1 ½ fats
	2 c. mixed green salad	32	4 g.	0 g.	1 vegetable
	2 Tbsp. fat-free balsamic vinaigrette	30	7 g.	0 g.	free
	1 tangerine	74	18 g.	0 g.	1 fruit

6.	Peanut butter & jelly sandwich with				
	2 Tbsp. peanut butter and	188	6 g.	16 g.	2 meat
	2 tsp. light jelly	16	4 g.	0 g.	free
	2 slices whole wheat bread	120	30 g.	2 g.	2 starches
	8 baby carrots	37	8 g.	0 g.	1 vegetable
	½ c. strawberries, kiwi, and banana	70	15 g.	0 g.	1 fruit



## 1200 Calorie Menus – Continue Lunch

Choose one of these menus for lunch:

	Food	Calories	Carbohydrate	Fat	Exchanges
7.	1 whole wheat pita (6-inch)	170	35 g.	2 g.	2 starches
	2 oz. chopped chicken breast with	92	0 g.	3 g.	2 meat
	1 Tbsp. fat-free mayonnaise and	11	2 g.	0 g.	free
	1 Tbsp. slivered almonds	54	2 g.	5 g.	1 fat
	2 tomato slices	11	2 g.	0 g.	free
	1 c. mixed green salad	16	4 g.	0 g.	free
	1 Tbsp. fat-free raspberry vinaigrette	35	7 g.	0 g.	free
	17 grapes	60	15 g.	0 g.	1 fruit
8.	Tuna pasta salad with				
	2 oz. water-packed tuna and	50	0 g.	1 g.	2 meat
	2/3 c. cooked bow-tie pasta, with	141	28 g.	0 g.	2 starches
	1 c. cherry tomatoes, broccoli, and carrots	33	4 g.	0 g.	1 vegetable
	1 Tbsp. Italian dressing	42	2 g.	4 g.	1 fat
	1 orange	45	11 g.	0 g.	1 fruit
9.	Roast beef sandwich with				
	2 oz. lean roast beef and	70	0 g.	2 g.	2 lean meats
	¼ c. sautéed mushrooms	16	4 g.	0 g.	1 vegetable
	2 slices tomato & lettuce	11	2 g.	0 g.	free
	1 whole grain bun	120	30 g.	3 g.	2 starches
	1 tsp. mustard	3	0.5 g.	0 g.	free
	½ c. apple, walnut, raisin salad **	87	15 g.	3 g.	1 fruit ½ fat

\*\* recipe provided

## 1200 Calorie Menus – Continue Lunch

Choose one of these menus for lunch:



	Food	Calories	Carbohydrate	Fat	Exchanges
<b>10.</b>	Shrimp & spinach salad				
	2 oz. grilled shrimp with	56	0 g.	0 g.	2 meat
	2 c. fresh spinach and	14	2 g.	0 g.	free
	1 c. mandarin oranges and strawberries and	70	18 g.	0 g.	1 fruit
	1 Tbsp. chopped red onion	4	1 g.	0 g.	free
	4 walnut halves, roasted	48	1 g.	5 g.	1 fat
	1 Tbsp. fat-free raspberry vinaigrette	7	1 g.	0 g.	free
	1 c. beef -barley soup	89	15 g.	1 g.	1 starch
	5 fat-free whole wheat crackers	80	15 g.	0 g.	1 starch
<b>11.</b>	Grilled salmon sandwich				
	2 oz. grilled salmon	119	0 g.	6 g.	2 meat
	1 whole grain bun	120	30 g.	3 g.	2 starches
	Lettuce and tomato slices	11	2 g.	0 g.	free
	1 c. broccoli slaw **	69	6 g.	5 g.	1 vegetable 1 fat
	17 small grapes	69	15 g.	0 g.	1 fruit
<b>12.</b>	Chicken tacos with				
	1 soft whole wheat flour tortilla (6-inch) filled with	94	15 g.	2 g.	1 starch
	1 oz. grilled chicken strips	46	0 g.	1 g.	1 meat
	2 Tbsp. shredded lettuce	0	0 g.	0 g.	free
	1 Tbsp. chopped tomato	2	0.5 g.	0 g.	free
	1 oz. reduced-fat cheddar	79	1 g.	5g.	1 meat
	1 oz. tortilla chips	138	19 g.	7 g.	1 starch, 1 fat
	2 Tbsp. salsa	8	2 g.	0 g.	free
	8 baby carrots	37	8 g.	0 g.	1 vegetable
	½ large pear	66	18 g.	0 g.	1 fruit

\*\* recipe provided

**1200 Calorie Menus – Continue Lunch**  
**Choose one of these menus for lunch:**



<b>13.</b>	2 oz. turkey breast	76	0 g.	0.5 g.	2 meats
	2 slices whole wheat bread	120	30 g.	2 g.	2 starches
	2 Tbsp. avocado	60	3 g.	5 g.	1 fat
	1 c. artichokes and carrots, and tomatoes	58	9 g.	0 g.	2 vegetables
	1 kiwi	46	15 g.	0 g.	1 fruit

<b>14.</b>	2 oz. roast pork	140	0.4 g.	6.5 g.	2 lean meat
	1 whole wheat bun	120	30 g.	2 g.	2 starches
	1 Tbsp. barbeque sauce	30	7 g.	0 g.	½ carb choice
	½ c. carrot raisin salad**	67	15 g.	0 g.	1 vegetable ½ fruit
	1 plum	30	8 g.	0 g.	½ fruit

\*\* recipe provided



## 1200 Calorie Menus – Supper

Choose one of these menus for Supper:



	Food	Calories	Carbohydrate	Fat	Exchanges
1.	2 oz. grilled beef filet	114	0 g.	4 g.	2 meat
	6 oz. baked potato	114	36 g.	0 g.	2 starches
	3 Tbsp. reduced-fat sour cream	67	3 g.	5 g.	1 fat
	1 c. broccoli & cauliflower	46	12 g.	0 g.	2 vegetables
	½ c. juice-packed fruit cocktail	40	11 g.	0 g.	1 fruit
2.	2 oz. grilled chicken breast	92	0 g.	3 g.	2 meat
	1/3 c. long grain and wild rice	67	15 g.	0 g.	1 starch
	½ c. sliced mushrooms	42	6 g.	1 g.	1 vegetable
	½ c. asparagus	20	4 g.	0 g.	1 vegetable
	1 slice whole grain bread	60	15 g.	1 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	1/3 small cantaloupe	60	15 g.	0 g.	1 fruit
3.	2 oz. baked ham	132	4 g.	1.5 g.	2 meats
	½ c. baked sweet potato	90	20 g.	0 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	2-inch square cornbread	125	15 g.	5 g.	1 starch, 1 fat
	1 c. tomatoes and okra	60	7	3.5 g.	2 vegetables
	1 medium peach	61	16 g.	0 g.	1 fruit
4.	Shrimp stir-fry with				
	2 oz. sautéed shrimp	66	0 g.	1 g.	2 meat
	1 c. pea pods & sliced mushrooms	75	11.5 g.	0 g.	2 vegetables
	1 Tbsp. low-sodium teriyaki sauce	16	3 g.	0 g.	free
	2/3 c. brown rice	144	30 g.	0 g.	2 starches
	½ c. mango, papaya & grapes	60	17 g.	0 g.	1 fruit

## 1200 Calorie Menus – Supper

Choose one of these menus for Supper:

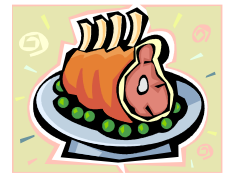


	Food	Calories	Carbohydrate	Fat	Exchanges
5.	2 spinach-ricotta manicotti **	275	36 g.	6 g.	2 starches 1 vegetable 2 meat
	2 c. romaine lettuce	15	3 g.	0 g.	1 vegetable
	1 Tbsp. fat-free vinaigrette	3	.5 g.	0 g.	free
	1 ¼ c. watermelon cubes	60	15 g.	0 g.	1 fruit
6.	2 oz. marinated flank steak **	110	0 g.	5 g.	2 meat
	½ large corn on cob	59	14 g.	0 g.	1 starch
	Butter flavored spray	0	0 g.	0 g.	free
	1 c. steamed asparagus	40	8 g.	0 g.	2 vegetables
	½ c. low-fat ice-cream	70	14 g.	3 g.	1 starch 1 fat
	1 ¼ c. whole strawberries	57	14 g.	0 g.	1 fruit
7.	2 oz. broiled scallops	95	0 g.	1 g.	2 meat
	1/3 c. long grain and wild rice	67	15 g.	0 g.	1 starch
	1 c. steamed broccoli	54	12 g.	0 g.	2 vegetables
	1 whole wheat roll	84	14 g.	2 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	1 nectarine	57	14 g.	0 g.	1 fruit
8.	2 oz. grilled pork chop	131	0 g.	7 g.	2 meat
	1 c. acorn squash	56	15 g.	0 g.	1 starch
	1 c. green beans	44	10 g.	0 g.	2 vegetables
	1 whole wheat roll	84	14 g.	2 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	½ c. unsweetened applesauce	68	14 g.	0 g.	1 fruit

\*\* recipe provided

## 1200 Calorie Menus – Continue Supper

Choose one of these menus for Supper:

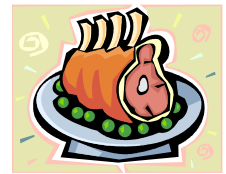


	Food	Calories	Carbohydrate	Fat	Exchanges
<b>9.</b>	Chicken Pasta with				
	2 oz. grilled chicken breast strips with	92	0 g.	7 g.	2 meat
	2/3 c. bow-tie pasta and	141	28 g.	0 g.	2 starches
	1 tsp. olive oil and	45	0 g.	5 g.	1 fat
	2 tsp. grated Parmesan cheese and	14	0 g.	1 g.	free
	½ c. broccoli and	27	6 g.	0 g.	1 vegetable
	2 c. fresh baby spinach	28	4 g.	0 g.	1 vegetable
	1 Tbsp. fat-free raspberry vinaigrette	3	.5 g.	0 g.	free
	2 small plums	60	15 g.	0 g.	1 fruit
<b>10.</b>	2 oz. baked salmon	117	0 g.	7 g.	2 meat
	½ c. baked sweet potato	90	20 g.	0 g.	1 starch
	Butter flavored spray	0	0 g.	0 g.	free
	½ c. sautéed garlic spinach	32	5 g.	2 g.	1 vegetable
	2 c. mixed green salad	8	1 g.	0 g.	1 vegetable
	1 Tbsp. balsamic vinaigrette	45	2 g.	4 g.	1 fat
	1 whole rye roll	80	15 g.	1 g.	1 starch
	1 c. blueberries, raspberries and strawberries	64	16 g.	0 g.	1 fruit
<b>11.</b>	2 oz. roasted turkey	153	0 g.	1 g.	2 meat
	½ c. rice & barley pilaf **	135	28 g.	2 g.	2 starches, ½ fat
	½ c. green beans	22	5 g.	0 g.	1 vegetable
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	1 poached pear	81	21 g.	0 g.	1 fruit

\*\* recipe provided

## 1200 Calorie Menus – Continue Supper

Choose one of these menus for Supper:



	Food	Calories	Carbohydrate	Fat	Exchanges
<b>12.</b>	2 oz. grilled pork tenderloin	60	0 g.	1.5 g.	2 meats
	½ c. black-eyed peas	90	16 g.	1 g.	1 starch
	1 c. stewed tomatoes and okra	60	16 g.	0 g.	2 vegetables
	1 slice whole grain bread	60	15 g.	1 g.	1 starch
	1 tsp. soft margarine	45	0 g.	5 g.	1 fat
	1 baked apple m cinnamon & sugar substitute	53	14 g.	0 g.	1 fruit
<b>13.</b>	Spaghetti & meat sauce				
	2/3 c. cooked spaghetti	147	29 g.	.5 g.	2 starches
	2 oz. ground turkey	60	0 g.	.5 g.	2 meats
	½ c. tomato sauce	40	10 g.	0 g.	2 vegetables
	2 tsp. grated Parmesan	14	0 g.	1 g.	free
	2 c. mixed green salad	8	1 g.	0 g.	1 vegetable
	1 Tbsp. fat-free Italian dressing	17	4 g.	0 g.	free
<b>14.</b>	2 oz. baked trout	86	0 g.	4 g.	2 meats
	2-inch square cornbread	125	15 g.	5 g.	1 starch, 1 fat
	½ c. pinto beans	103	18 g.	0 g.	1 starch
	1 c. turnip greens	38	6 g.	0 g.	2 vegetables
	1 tsp. olive oil	45	0 g.	5 g.	1 fat
	1 c. honeydew and cantaloupe cubes	62	15 g.	0 g.	1 fruit

## Snacks

**Note: Pattern allows for evening snack of one of these choices**

	Food	Calories	Carbohydrate	Fat	Exchanges
1.	3 2-inch graham crackers	80	15 g.	1 g.	Starch
2.	3 c. air-popped popcorn	93	18 g.	0 g.	Starch
3.	5 low fat whole wheat crackers	125	15 g.	5 g.	1 Starch, 1 Fat
4.	1 slice whole wheat toast with 2 tsp. light jelly	85	16 g.	1 g.	Starch
5.	$\frac{3}{4}$ c. blueberries	63	11 g.	0 g.	Fruit
6.	1 small apple Or orange	53 45	14 g. 11 g.	0 g. 0 g.	Fruit
7.	17 small grapes	60	15 g.	0 g.	Fruit
8.	1 c. cantaloupe and honeydew melon cubes	62	15 g.	0 g.	Fruit
9.	$\frac{1}{2}$ c. mixed fresh fruit	60	17 g.	0 g.	Fruit
10.	$\frac{1}{2}$ c. canned fruit in light syrup or own juice	67	17 g.	0 g.	Fruit
11.	1 c. nonfat milk	91	12 g.	.5 g.	Milk
12.	1 c. fruit-flavored, non-fat yogurt artificially sweetened	80	16 g.	0 g.	Milk

# *Recipes*

## **Apple, Walnut, Raisin Salad**

2 red apples, cored and chopped  
1 green apple, cored and chopped  
 $\frac{3}{4}$  c. celery, sliced  
 $\frac{1}{3}$  c. raisins  
 $\frac{1}{4}$  c. chopped walnuts  
6 oz. light, fat-free vanilla yogurt

Combine all ingredients. Cover and chill.

Makes about 8  $\frac{1}{2}$ -cup servings.

Each serving = 1 fruit +  $\frac{1}{2}$  fat exchange and 15 grams carbohydrate.

## **Broccoli Slaw**

$\frac{1}{2}$  c. light mayonnaise  
1 Tbsp. nonfat milk  
1 Tbsp. balsamic vinegar  
1 packet sugar substitute  
1 (12 oz.) package broccoli slaw mix  
2 Tbsp. raisins

Mix first four ingredients together in a large bowl with a whisk. Toss with broccoli slaw mix. Stir in raisins. Cover and chill.

Makes 8 servings (approximately  $\frac{1}{2}$  cup each).

Exchanges = 1 vegetable, 1 fat and 5 grams carbohydrate.

### **Carrot Raisin Salad**

2 c. shredded carrots  
½ c. raisins  
2 tsp. lemon juice  
½ c. plain yogurt  
Sugar substitute as desired

Combine all ingredients. Cover and chill at least 2 hours. Serves 6.

Each serving (about ½ cup) = 1 vegetable, ½ fruit exchange and 15 grams carbohydrate.

### **Summer Fruit Parfait**

2 c. sliced strawberries  
1 c. blueberries  
12 oz. "lite" vanilla yogurt  
½ c. low-fat granola  
2 Tbsp. chopped pecans

Mix berries together in a medium-sized bowl. Spoon ¼ of the yogurt into each of 4 parfait glasses. Top each with 1/3 c. fruit. Repeat. Top each with 2 Tbsp. granola and 1 ½ tsp. pecans. Serves 4.

1 Serving = 1 starch, 1 fruit, ½ fat exchange and 31 grams carbohydrate.

## **Whole Grain French Toast**

4 slices whole grain bread	1 tsp. granulated sugar substitute
1 egg white	Dash of vanilla extract
½ c. egg substitute	Non-stick cooking spray
1/3 c. nonfat milk	Powdered sugar
½ tsp. cinnamon	

In a large bowl, lightly beat egg white and egg substitute. Stir in milk, cinnamon, sugar substitute, and vanilla. Dip both sides of each slice of bread into batter. Lightly spray non-stick griddle pan with cooking spray. Cook dipped bread slices over medium heat until lightly browned; turn each and brown other side. Dust lightly with powdered sugar. Garnish with a few blueberries. Serves 4.

One slice = 1 starch exchange or 18 grams carbohydrate.

## **Marinated Flank Steak**

1/3 c. "Lite" teriyaki sauce	1 tsp. minced garlic
1/3 c. olive oil	1 Tbsp. minced shallots
2 Tbsp. honey	1 tsp. chopped fresh ginger
1 Tbsp. red wine vinegar	1 lb. flank steak

Combine ingredients for marinade and put in large zip lock bag. Add flank steak; place bag on plate and refrigerate for 12-24 hours. Remove flank steak from marinade and drain. Cook over medium heat on outdoor grill for about 8 minutes on each side or until desired doneness. Serves 4.

Each serving = 3 medium-fat meat exchanges.



## Rice and Barley Pilaf

2 c. low-sodium chicken broth	½ cup chopped carrots
¾ c. brown rice	6 oz. fresh, sliced shitake mushrooms
¼ c. pearl barley	1 tsp. olive oil
1 clove garlic	Salt and pepper to taste (optional)

Bring chicken broth to boil in a large saucepan. Add brown rice, barley, and garlic. Cover, reduce temperature and simmer for 45 minutes. Sauté mushrooms in olive oil in large skillet on medium high until lightly browned. Add carrots and mushrooms to rice/barley mixture for an additional 20 minutes. Serves 6.

Each serving (about ½ cup) = 2 starches, ½ fat and 28 grams carbohydrate.

## Spinach Ricotta Manicotti

1 (10 oz.) package frozen chopped spinach, thawed, drained, and squeezed dry	½ cup grated Parmesan cheese
1 egg, slightly beaten	1/8 tsp. grated nutmeg
1 (15 oz.) container fat-free ricotta cheese	Cooking spray
½ cup shredded Mozzarella cheese	1 26-oz jar tomato-basil pasta sauce
	1 8-oz. package Manicotti
	1 cup water

Preheat oven to 375°. Mix together spinach, egg, cheeses, and nutmeg in a medium sized bowl. Coat a 9x13 inch baking dish with cooking spray. Spread ½ jar of pasta sauce in bottom of dish. Fill uncooked Manicotti with spinach-cheese mixture. Arrange in a single layer over sauce. Cover with remaining ½ jar of sauce. Pour 1 cup water into dish. Cover tightly with foil. Bake for 1 hour. Let stand 10 minutes before serving.

Each serving (2 Manicotti) = 2 starch, 1 vegetable, and 2 very lean meat exchanges and 36 grams carbohydrate.

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