

TLC Sample Menu Southern Cuisine, Male 25-49 Years

Breakfast

- Bran cereal (¾ cup)
 - Banana (1 medium)
 - Fat-free milk (1 cup)
- Biscuit, made with canola oil (1 medium)
 - Jelly (1 Tbsp)
 - Soft margarine (2 tsp)
- Honeydew melon (1 cup)
- Orange juice, calcium fortified (1 cup)
- Coffee (1 cup) with fat-free milk (2 Tbsp)

Lunch

- Chicken breast (3 oz), sautéed with canola oil (2 tsp)
- Collard greens (½ cup)
 - Chicken broth, low sodium (1 Tbsp)
- Black-eyed peas (½ cup)
 - Corn on the cob* (1 medium)
 - Soft margarine (1 tsp)
- Rice, cooked (1 cup)
 - Soft margarine (1 tsp)
- Fruit cocktail, canned in water (1 cup)
- Iced tea, unsweetened (1 cup)

Dinner

- Catfish (3 oz) coated with flour and baked with canola oil (½ Tbsp)
- Sweet potato (1 medium)
 - Soft margarine (2 tsp)
- Spinach (½ cup)
 - Vegetable broth, low sodium (2 Tbsp)
- Corn muffin (1 medium), made with fat-free milk and egg substitute
 - Soft margarine (1 tsp)
- Watermelon (1 cup)
- Iced tea, unsweetened (1 cup)

Snack

- Bagel (1 medium)
 - Peanut butter, reduced fat, unsalted (1 Tbsp)
- Fat-free milk (1 cup)

* For a higher fat alternative, substitute ¼ cup of unsalted almond slices for the corn on the cob. Sprinkle the almonds on the rice.

Nutrient Analysis

Calories	2504	Total fat, % calories	30
Cholesterol (mg)	158	Saturated fat, % calories	5
Fiber (g)	52	Monounsaturated fat, % calories	13
Soluble (g)	10	Polyunsaturated fat, % calories	9
Sodium (mg)	2146	Trans fat (g)	6
Carbohydrates, % calories	59		
		Protein, % calories	18
*Higher Fat Alternative	No salt is added in recipe preparation or as seasoning.		
Total fat, % calories	34	The sample menu meets or exceeds the Daily Reference Intake (DRI) for nutrients.	