# TLC Sample Menu Mexican-American Cuisine Female, 25-49 Years

## Breakfast

- Bean Tortilla
  - Corn tortilla (1 medium)
  - Pinto beans (¼ cup)
  - o Onion (2 Tbsp), tomato, chopped (2 Tbsp),
  - Jalapeno pepper (1 medium)
  - Sauté with canola oil (1 tsp)
- Papaya<sup>\*\*</sup> (1 medium)
- Orange juice, calcium fortified (1 cup)
- Coffee (1 cup) with fat-free milk (2 Tbsp)

# Lunch

- Stir-fried Beef
  - Sirloin steak (2 oz)
  - o Garlic, minced (1 tsp)
  - Onion, chopped (¼ cup)
  - Tomato, chopped (¼ cup)
  - \*Potato, diced (¼ cup)
  - o Salsa (¼ cup)
  - Olive oil (1½ tsp)
- Mexican rice (1/2 cup)
  - Rice, cooked (1/2 cup)
  - Onion, chopped (2 Tbsp)
  - Tomato, chopped (2 Tbsp)
  - o Jalapeno pepper (1 medium)
  - Carrots, diced (2 Tbsp)
  - Cilantro (1 Tbsp)
  - o Olive oil (2 tsp)
- Mango (1 medium)
  - Blended fruit drink (1 cup)
  - o Fat-free milk (1 cup)
  - Mango, diced (¼ cup)

## Lunch continued

- Banana, sliced (¼ cup)
- Water (¼ cup)
- Dinner
  - Chicken fajita
    - Corn tortilla (1 medium)
    - Chicken breast, baked (2 oz)
    - Onion, chopped (2 Tbsp)
    - Green pepper, chopped (2 Tbsp)
    - o Garlic, minced (1 tsp)
    - Salsa (1½ Tbsp)
    - Canola oil (1 tsp)
  - Avocado salad
    - o Romaine lettuce (1 cup)
    - Avocado slices, dark skin, California type (½ small)
    - Tomato, sliced (¼ cup)
    - Onion, chopped (2 Tbsp)
    - Sour cream, low fat (1½ Tbsp)
    - Rice pudding with raisins (1/2 cup)
      - Water (1 cup)

#### Snack

- Plain yogurt, fat free, no sugar added (1 cup)
  - o Mixed with peaches, canned in water
  - o (½ cup)
- Water (1 cup)

<sup>\*</sup> For a higher fat alternative, substitute  $\frac{1}{2}$  cup of unsalted peanut halves for the potatoes.

<sup>\*\*</sup> If using higher fat alternative, eliminate papaya because the peanuts add extra calories.

### **Nutrient Analysis**

| Calories                  | 1821 | Total fat, % calories  | 26 |
|---------------------------|------|--|----|
| Cholesterol (mg)          | 110  | Saturated fat, % calories  | 4  |
| Fiber (g)                 | 35   | Monounsaturated fat, % calories  | 15 |
| Soluble (g)               | 13   | Polyunsaturated fat, % calories  | 4  |
| Sodium (mg)               | 1739 | Trans fat (g)  | <1 |
| Carbohydrates, % calories | 61   |  |    |
|                           |      | Protein, % calories  | 17 |
| 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. |    |



Third Report of the National Cholesterol Education Program (NCEP) Expert Panel on Detection, Evaluation, and Treatment of High Blood Cholesterol in Adults (Adult Treatment Panel III) Final Report. National Cholesterol Education Program; National Heart, Lung, and Blood Institute; National Institutes of Health, NIH Publication No. 02-5215.