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

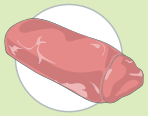
Duck breast and thighs

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

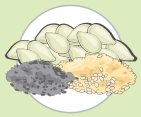
Walnut oil

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

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

Fresh and frozen fruit

Corn

Barley

Sweet potatoes

Taro

Yuca

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

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

Peanuts & natural peanut butter

Olives

Pesto made with extra virgin olive oil

Nut butters from other nuts in this category

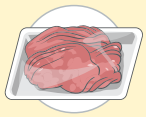
Fresh unprocessed coconut

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

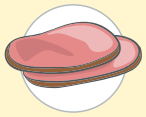
PROTEIN

Uncultured cottage cheese


Medium-lean meats

Tofu

Edamame


Canadian bacon

Meat jerky

Poultry sausage

Minimally processed lean deli meat

Protein powders

CARBS

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

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"!

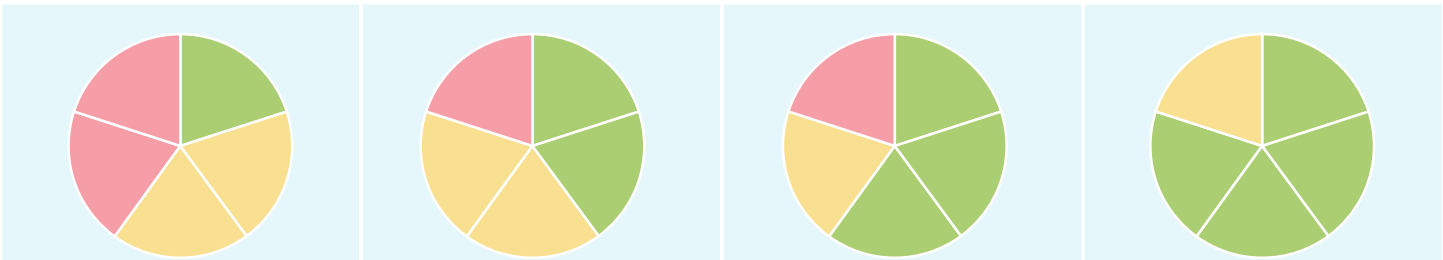
Eating a variety of colorful fruit and starchy vegetables (like potatoes) also helps you “eat the rainbow”, though these foods live in the carbohydrate category.

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

2 BASE FOOD CHOICES ON YOUR GOALS

The proportions of your food intake that come from the "eat more", "eat some", and "eat less" categories will depend on how you eat now, and what your goals are.

"eat more" "eat some" "eat less"



THESE PROPORTIONS MAY WORK FOR YOU IF...

- you want to generally improve your health.
- you're new to exercise or exercise moderately.
- you want to look, feel, and perform better.

- you want to significantly improve your health.
- you exercise moderately, or are training for an event like a half-marathon or obstacle course.
- you want to look, feel, and perform a little better than average.

- you want to significantly improve your health, or maintain a high degree of health.
- you are training for a major athletic event like a marathon or ultramarathon.
- you want above-average body composition, athletic performance, and/or recovery.

- you love eating this way. (This routine won't make you much healthier.)
- you're preparing for a bodybuilding, physique, or elite athletic competition.
- you are paid for your body's looks or performance.

3 ADJUST FOR YOUR PREFERENCES AND LIFESTYLE

Your "eat more", "eat some", and "eat less" list is unique to you and may evolve as your goals, likes, and dislikes shift over time. Use the table below to note your preferred foods.

CREATE YOUR OWN SPECTRUM

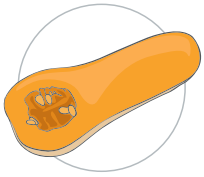
PROTEIN	CARBS	FATS	VEGGIES
Green foods I like or want to try:	Green foods I like or want to try:	Green foods I like or want to try:	Red, orange and yellow veggies:
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
Yellow foods I want to incorporate:	Yellow foods I want to incorporate:	Yellow foods I want to incorporate:	Green, blue and purple veggies:
1	1	1	1
2	2	2	2
3	3	3	3
Red foods I want to indulge in:	Red foods I want to indulge in:	Red foods I want to indulge in:	White veggies:
1	1	1	1
2	2	2	2

HOW TO ADD FOODS TO THE SPECTRUM

At some point, you're going to want to eat foods that aren't on our spectrums. Here's how to categorize them.

FIRST, FIGURE OUT THE MACRO CATEGORY:

- **Which macronutrient delivers the majority of the calories?**
  Classifying a food as the macronutrient that delivers the most calories is generally a safe bet.



- **Which eating style do you follow?**
  For example, with most approaches, butternut squash would count as a veggie. For someone eating low-carb or keto, it might be a source of carbohydrates.

- **How is this food commonly eaten?**
  Perhaps as a protein, starchy side, or fat-rich topping?

NOW, DETERMINE ITS PLACE ON THE SPECTRUM:

How close is it to a whole food?

Generally, the more processed a food, the further it moves toward "eat less".

Apple

Applesauce

Apple juice

REMEMBER, YOU'RE THE BOSS

We've given you some ideas to get started. But YOU know best what works for you. Sustainable nutrition always prioritizes:

- **the foods and flavors you truly enjoy,**
- **the things you know how to cook or prep,**
- **and the portions that make sense for YOU.**

For the full article explaining this infographic, visit:
www.precisionnutrition.com/what-should-i-eat-infographic

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