DASH Eating Plan: Servings Per Day By Food Group and Total Energy Intake

Food Group	1,200 Calories	1,400 Calories	1,600 Calories	1,800 Calories	2,000 Calories	2,600 Calories	Serving Sizes	Examples and Notes	Significance Of Each Food Group to the DASH Eating Plan
Grains*	4-5	5-6	6	6	6-8	10-11	1 slice bread 1 oz dry cereal** ½ cup cooked rice, pasta, or cereal**	Whole wheat bread and rolls, whole wheat pasta, English muffin, pita bread, bagel, cereals, grits, oatmeal, brown rice, unsalted pretzels and popcorn	Major sources of energy and fiber
Vegetables	3-4	3-4	3-4	4-5	4-5	5-6	1 cup raw leafy vegetable ½ cup cut-up raw or cooked vegetable ½ cup vegetable juice	Broccoli, carrots, collards, green beans, green peas, kale, lima beans, potatoes, spinach, squash, sweet potatoes, tomatoes	Rich sources of potassium, magnesium, and fiber
Fruits	3-4	4	4	4-5	4-5	5-6	1 medium fruit 1/4 cup dried fruit 1/2 cup fresh, frozen, or canned fruit 1/2 cup fruit juice	Apples, apricots, bananas, dates, grapes, oranges, grapefruit, juice, mangoes, melons, peaches, pineapples, raisins, strawberries, tangerines	Important sources of potassium, magnesium, and fiber
Fat-free or low-fat milk and milk products	2-3	2-3	2-3	2-3	2-3	3	1 cup milk or yogurt 1-1/2 oz Cheese	Fat-free milk or buttermilk, fat-free, low- fat, or reduced-fat cheese, fat- free/low-fat regular or frozen yogurt	Major sources of calcium and protein

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Food Group Lean meats, poultry, and fish	1,200 Calories 3 or less	1,400 Calories 3-4 or less	1,600 Calories 3-4 or less	1,800 Calories 6 or less	2,000 Calories 6 or less	2,600 Calories 6 or less	Serving Sizes 1 oz cooked meats, poultry, or fish 1 egg †	Examples and Notes Select only lean; trim away visible fats; broil, roast, or poach; remove skin from poultry	Significance Of Each Food Group to the DASH Eating Plan Rich sources of protein and magnesium
Nuts, seeds, and legumes	3 per week	3 per week	3-4 per week	4 per week	4-5 per week	1	1/3 cup or 1-1/2 oz nuts 2 Tbsp peanut butter 2 Tbsp or ½ oz seeds ½ cup cooked legumes (dry beans and peas)	Almonds, filberts, mixed nuts, peanuts, walnuts, sunflower seeds, peanut butter, kidney beans, lentils, split peas	Rich sources of energy, magnesium, protein, and fiber
Fats and oils‡	1	1	2	2-3	2-3	3	1 tsp soft margarine 1 tsp vegetable oil 1 Tbsp mayonnaise 2 Tbsp salad dressing	Soft margarine, vegetable oil (such as canola, corn, olive, or safflower), low-fat mayonnaise, light salad dressing	The DASH study had 27 percent of calories as fat, including fat in or added to foods
Sweets and added sugars	3 or less per week	3 or less per week	3 or less per week	5 or less per week	5 or less per week	≤ 2	1 Tbsp sugar 1 Tbsp jelly or jam ½ c. sorbet or gelatin 1 cup lemonade	Fruit- flavored gelatin, fruit punch, hard candy, jelly, maple syrup, sorbet and ices, sugar	Sweets should be low in fat

The Food and Drug Administration(FDA) and the Environmental Protection Agency are advising women of childbearing age who may become pregnant, pregnant women, nursing mothers, and young children to avoid some types of fish and shellfish and eat fish and shellfish that are low in mercury. For more information, call the FDA's food information line toll free at 1-888-SAFEFOOD or visit http://www.cfsan.fda.gov/~dms/admehg3.html
*Whole grains are recommended for most grain servings as a good source of fiber and nutrients.
**Serving sizes vary between ½ cup and 1-1/4 cups, depending on cereal type. Check product's Nutrition Facts label.
†Since eggs are high in cholesterol, limit egg yolk intake to no more than four per week; two egg whites have the same protein content as 1 oz meat.

‡Fat content changes serving amount for fats and oils. For example, 1 Tbsp regular salad dressing = 1 serving; 1 Tbsp low-fat dressing = ½ serving; 1 Tbsp fat-free dressing = 0 servings. Abbreviations: oz = ounce; Tbsp = the processing is a serving to the processing = 0 servings.

tablespoon; tsp = teaspoon.