Healthy Fats List

Monounsaturated and polyunsaturated fats are considered to be more beneficial to your health than saturated fats. We recommend choosing the majority of your healthy fat servings from those two categories. A healthy fat serving should contain about 5 grams of fat and less than 5 grams of carbohydrate. The following healthy fats meet the guidelines for one healthy fat serving.

Monounsaturated Fats

Almond flour: 1½ Tbsp Avocado: 1½ oz. Guacamole: 2 Tbsp

Milks:

Almond Milk (refrigerated, unsweetened original or unsweetened vanilla): 2 cups Cashew Milk: (refrigerated, unsweetened original or unsweetened vanilla): 2 cups

Olives: 5 - 10 black or green olives

Oils:

Avocado Oil: 1 tsp Canola Oil: 1 tsp Olive Oil: 1 tsp Peanut Oil: 1 tsp

Nuts:

Almonds: ½ oz. (~8 pieces)
Brazil nuts: ½ oz. (~2 pieces)
Cashews: ½ oz. (~6 pieces)
Hazelnuts: ½ oz. (~6 pieces)
Macadamia: ½ oz. (~6 pieces)
Macadamia: ½ oz. (~12 pieces)
Peanuts: ½ oz. (~12 pieces)
Pecans: ½ oz. (~5 halves)
Pistachios: ½ oz. (~18 pieces)

Pesto: 1 Tbsp

Seeds:

Sesame Seeds: 1 Tbsp

Polyunsaturated Fats

Margarine (regular): ½ Tbsp Margarine (reduced-fat): 1 Tbsp Mayonnaise (regular): ½ Tbsp Mayonnaise (light): 1½ Tbsp

Mayonnaise (reduced-fat with olive oil): 1 Tbsp

Nuts:

Pine: $\frac{1}{3}$ oz. (~55 kernels) Walnuts: $\frac{1}{3}$ oz. (~4 halves)

Oils.

Flaxseed Oil: 1 tsp Grapeseed Oil: 1 tsp Safflower Oil: 1 tsp Sesame Oil: 1 tsp Soybean Oil: 1 tsp

Seeds:

Chia Seeds: 1 Tbsp Flax Seeds (ground): 2 Tbsp Flax Seeds (whole): 1 Tbsp Hemp Seeds: 1 Tbsp Poppy Seeds: 1 Tbsp Pumpkin Seeds: 1 Tbsp

Sunflower Seeds (kernel only): 1 Tbsp

Saturated Fats

Butter: ½ Tbsp Coconut (shredded, unsweetened): 1½ Tbsp Cream (half & half): 3 Tbsp Cream cheese (regular): 1 Tbsp Cream cheese (low-fat): 2 Tbsp

Milks

Coconut (canned, regular): 2 Tbsp Coconut (canned, light): ¼ cup Coconut (unsweetened original or unsweetened vanilla): 1 cup

Sour cream: 2 Tbsp

The Laughing Cow Spreadable Cheese

Original Swiss: 1 wedge







Healthy Fats List: Salad Dressing

Treating rats List. Salad Diessing						
	Annie's Naturals					
1 Tbsp	Goddess Organic Cowgirl Ranch Organic Roasted Garlic Vinaigrette Organic Green Goddess Organic Goddess	Organic French Organic Caesar Organic Balsamic Organic Asian Sesame Cowgirl Ranch Balsamic Vinaigrette	Woodstock Lemon & Chive Vinaigrette Tuscany Italian Artichoke Parmesan Organic Smoky Tomato			
2 Tbsp	Roasted Red Pepper Lite Godd	ess				
	Hidden Valley					
1 Tbsp	Avocado Ranch Cucumber Ranch Sweet Chili Ranch	Roasted Garlic Ranch Fiesta Salsa Ranch Cracked Peppercorn Ranch	Simply Ranch Cucumber Basil Simply Ranch Classic Ranch Simply Ranch Chili Lime			
2 Tbsp	Buttermilk Ranch Light Cucumber Ranch Light Fiesta Salsa Ranch Light	Original Ranch Homestyle Light Greek Yogurt Spinach & Feta	Greek Yogurt Lemon Garlic Greek Yogurt Ranch Greek Yogurt Cucumber Dill			
_	Ken's					
1 Tbsp	Balsamic Vinaigrette Creamy French Greek	Honey Mustard Italian Red Wine Vinegar & Olive Oil	Three Cheese Italian Chef's Reserve French Chef's Reserve Italian			
2 Tbsp	Light Options Balsamic Vinaig	rette				
	Kraft					
1 Tbsp	Buttermilk Ranch Red Wine Vinaigrette Peppercorn Ranch	Classic Ranch Classic Caesar Roka Blue Cheese	Ranch with Bacon Cucumber Ranch Thousand Island			
2 Tbsp	Sun Dried Tomato Tuscan House Italian	Greek Vinaigrette Zesty Lime Vinaigrette	Caesar Vinaigrette Zesty Italian			
	N					
	Newman's Own					
Tbsp	Balsamic Vinaigrette Greek Vinaigrette	Honey French Parmesan & Roasted Garlic	Three Cheese Balsamic Vinaigrette			
2 Tbsp	Lime Lite Vinaigrette Lite Caesar	Lite Italian Lite Red Wine	Vinegar & Olive Oil			

Healthy Fats List: Salad Dressing (cont.)

1 Tbsp	Wishbone			
	House Italian Creamy Italian Spicy Caesar	South of the Border Ranch Thousand Island Sweet & Spicy Honey Mustard	Sweet & Spicy French Deluxe French Creamy Italian	
2 Tbsp	Mediterranean Italian Bruschetta Italian Balsamic Italian Vinaigrette Romano Basil Vinaigrette Olive Oil Vinaigrette	Greek Vinaigrette Balsamic Vinaigrette Light Thousand Island Light Ranch Light Parmesan Peppercorn Ranch	Light Creamy Caesar Light Buffalo Ranch Light Blue Cheese	

Condiment List

While on our **OPTA**VIA Program you are able to use condiments to add flavor and zest to your meals, just remember that they contribute to overall carbohydrate intake. We recommend reading food labels for carbohydrate information and controlling condiment portions for optimal results.

A condiment serving should contain no more than 1 gram of carbohydrate per serving. You can enjoy up to three (3) condiment servings per Lean & Green meal on the Optimal Weight 5 & 1 Plan.

Fresh Herbs		
Basil (whole leaves): 1 cup Basil (chopped): ½ cup Capers: 2 Tbsp Chives (chopped): ¼ cup Cilantro: 1 cup Dill weed: 1 cup	Garlic (minced): 1 tsp Garlic (whole): 1 clove Ginger root: 2 tsp Lemongrass: 2 tsp Parsley: ¼ cup Peppermint: ¼ cup	Rosemary: 2 Tbsp Sage: 2 Tbsp Spearmint: 2 Tbsp Thyme: 1 Tbsp

Dried Herbs & Spices						
Allspice: ½ tsp Anise seed: ½ tsp Basil (whole leaves): 2 tsp Basil (ground): 1 tsp Bay leaf: 2 tsp Caraway seed: ½ tsp Cardamom: ½ tsp Cardamom: ½ tsp Celery seed: 1 tsp Chili powder: ½ tsp Cilantro: 1 Tbsp Cinnamon: ½ tsp Cloves (whole): 1 tsp Cloves (ground): ½ tsp Crushed red pepper: ½ tsp Cumin seed (whole or ground): 1 tsp	Curry powder: ½ tsp Dill seed: ½ tsp Dill seed: ½ tsp Dill weed: 1 tsp Fennel seed: ½ tsp Fenugreek seed: ¼ tsp Garlic powder: ½ tsp Ginger (ground): ½ tsp Mace: 1 tsp Marjoram: 2 tsp Mustard seed (ground): 1 tsp Nutmeg: ½ tsp Onion powder: ½ tsp Oregano (whole leaves): 1 tsp Oregano (ground): ½ tsp Paprika: ½ tsp Parsley: 1 Tbsp Pepper: ½ tsp Poppy seed: 1 tsp	Poultry seasoning: 1 tsp Pumpkin pie spice: ½ tsp Rosemary: 1 tsp Saffron: 1 tsp Sage: 2 tsp Salt: ½ tsp Savory: 1 tsp Spearmint: 1 Tbsp Spice mixes: ½ tsp Tarragon (whole leaves): 1 Tbsp Tarragon (ground): 1 tsp Thyme (whole leaves or ground): 1 tsp Turmeric: ½ tsp				

Condiments (cont.)

Sauces & Syrups

Barbecue sauce (regular): 1/2 tsp Barbecue sauce (sugar-free): 1 Tbsp Catsup (regular): 1/2 tsp

Catsup (reduced sugar): 1 Tbsp Cocktail sauce (regular): 1/2 tsp

Fish sauce: 1 Tbsp

Honey mustard sauce: 1/2 tsp

Horseradish: 1 tsp Hot sauce: 2 Tbsp Mustard (dijon): 1 tsp Mustard (yellow): 1 Tbsp Oyster sauce: 1 tsp

Salsa (tomato): 1 Tbsp

Soy sauce (regular or low sodium): 1 Tbsp Sriracha: 1 tsp

Steak sauce: 1 tsp

Sweet and sour sauce: 1/2 tsp

Syrups/flavorings (sugar-free Torani &

Walden Farms, Inc.): 2 Tbsp

Teriyaki sauce: 1 tsp Tomato paste: 1 tsp

Vinegar (cider, white, wine): 1/4 cup

Vinegar (balsamic): 1 tsp

Wasabi: ½ tsp

Worcestershire sauce: ½ tsp

Dairy, Cheese & Milk Substitutes

Butter Buds: ½ tsp

Cheeses:

Blue, feta, parmesan (regular): 1 Tbsp Blue, feta, parmesan (reduced-fat): 2 Tbsp Cream cheese (regular): 1/2 Tbsp Cream cheese (light): 1 Tbsp

Cream substitutes:

Liquid or powdered (regular): ½ tsp Liquid or powdered (sugar-free): 1 tsp

Greek vogurt (plain, nonfat or low-fat): 2 Tbsp Sour Cream (regular or light): 1 Tbsp The Laughing Cow Spreadable

Cheese: 1 wedge

Whipped Topping (Cool Whip): 1 Tbsp Whipped Topping (pressurized, Reddi-whip): 2 Tbsp

Milks:

Almond (refrigerated, unsweetened original or unsweetened vanilla): 1 cup Cashew (refrigerated, unsweetened original or unsweetened vanilla): 1 cup Coconut (canned, regular): 1 Tbsp Coconut (canned, light): 2 Tbsp Coconut (refrigerated, unsweetened original

or unsweetened vanilla): 1/2 cup Cow's (unflavored): 1 Tbsp Rice (unsweetened): 1 Tbsp Soy (unsweetened): 2 Tbsp

Baking & Cooking Ingredients

Almond flour: 2 tsp Baker's yeast: 1/2 tsp Baking powder: ½ tsp Baking soda: 1 tsp Bouillon: 1 cube

Broth or stock: 1/3 cup - 1 cup (varies based on brand and flavor - use serving size for 1g

carb or less)

Bran - wheat, rice, corn: 1/2 tsp Cocoa powder (unsweetened): 1 tsp Coconut (shredded, unsweetened): 2 tsp Cooking oil spray (Pam): 10, 1/4 second sprays Cornmeal: 1/2 tsp

Cream of tartar: 1/2 tsp Extracts: 1 tsp

Imitation butter: 10 sprays Lemon or lime juice: 2 tsp

Lemon or lime zest: 1 Tbsp

Liquid egg substitute: 3 Tbsp Nutritional yeast (small flakes): 1 tsp Nutritional yeast (large flakes): 2 tsp Onion (chopped): 1 Tbsp Pine nuts: ½ ounce (~20 kernels) Ranch dressing mix: 1/2 tsp Seaweed (dried): 1 Thsp. Seaweed (fresh): 2 Tbsp

Seeds:

Chia Seeds: 1/2 tsp Hemp Seeds: 1 tsp

Flax Seeds (whole or ground): 1 tsp

Poppy Seeds: 1 tsp Pumpkin Seeds: 1 tsp Sesame Seeds: 1 tsp

Sunflower Seeds (kernel only): 1 tsp

Slivered almonds: 2 tsp Wheat germ: 1/2 tsp

Flavor Enhancers

Calorie-free sweetener: 1 packet Crystal Light "On the Go" sticks: 1/2 packet Liquid stevia: 5 drops Mio: 1/2 tsp

Monk Fruit In The Raw Sweetener: 1 packet

Calorie-free sweetener: 1 packet

Crystal Light "On the Go" sticks: 1/2 packet

Liquid stevia: 5 drops

Mio: ½ tsp Monk Fruit In The Raw Sweetener: 1 packet