

The ORNISH plan for reversing heart disease includes vegetables, fruits, whole grains, legumes, non-fat dairy products, egg whites, and limited fats, nuts and seeds.

Emphasis is on whole plant foods and low-fat foods.

The plan below is a **one-day example** containing approximately 2000 calories. Your dietary needs may differ.

BREAKFAST

- Egg White Omelet with mixed vegetables, no oil
- 1 slice whole wheat bread
- 1 cup fresh mixed fruit salad
- 1 cup skim milk

MORNING SNACK

- · 1 cup nonfat cottage cheese
- · 2 brown rice cakes
- 1 banana

LUNCH

- 1 cup whole wheat pasta tossed with ½
 cup white beans, sliced asparagus,
 tomatoes, bell peppers, tossed with oilfree tomato sauce
- Kale seasoned with lemon and herbs
- 1 cup cubed mixed melon

AFTERNOON SNACK

- Celery, carrots, bell peppers, and tomatoes with 1/3 cup oil-free hummus
- ½ cup skim milk

DINNER

- 1 black bean vegetable burger on a whole grain bun with sprouts, lettuce, and tomato
- 1 baked sweet potato
- Garden salad tossed with balsamic vinegar
- 1 cup roasted brussels sprouts

BEVERAGES

- Herbal tea (freely)
- Water (freely)

Calories: 1947 Fat: 23 grams (10%) Carbs: 355 grams (70%) Fiber: 61 grams Total Sugars: 114 grams Added Sugars: 4 grams Protein: 109 grams (20%) Saturated Fat: 4 grams Cholesterol: 22 mg Sodium: 2403 mg Calcium: 1415 mg Potassium: 7372 mg



Swaps & Substitutions

The Ornish Meal Plan includes:

Egg · Wheat/Gluten · Dairy · Sesame

You can still try out this sample meal plan if you have food allergies or sensitivities. Here are some suggestions.

BREAKFAST

- 1½ cups gluten-free oatmeal with 2 tbsp flax seeds
- 1 cup fresh mixed fruit
- 1 cup dairy-free milk

MORNING SNACK

- 1 cup plant-based yogurt
- 2 brown rice cakes
- 1 banana

LUNCH

- 1 cup gluten-free whole grain pasta tossed with ½ cup white beans, sliced asparagus, tomatoes, bell peppers, tossed with oil-free tomato sauce
- Kale seasoned with lemon and herbs
- 1 cup cubed mixed melon

AFTERNOON SNACK

- Celery, carrots, bell peppers, and tomatoes with 1/3 cup oil-free bean dip
- ½ cup dairy-free milk

DINNER

- 1 black bean vegetable burger on a gluten-free whole grain bun with sprouts, lettuce, and tomato
- 1 baked sweet potato
- Garden salad tossed with balsamic vinegar
- 1 cup roasted brussels sprouts

BEVERAGES

- Herbal tea (freely)
- Water (freely)