



WEST INDIA

Lunch

Snacks

Dinner

Understanding GI







Early Morning

1 small cup (50 mL) Coffee without sugar and milk Total Calories: 22 kcal; GI: 0

OR

Neem juice (30 mL) Total Calories: 2 kcal; GI: Low

OR 1 small glass (30 mL) Amla juice

Total Calories: 20 kcal; GI: Low

Breakfast

1 Cup Steamed kothimbir vadi (9 pieces) OR 1 Cup Steamed patra/aluwadi OR 1 Gehu Bajra thepla with 1 tsp. Green chutney OR 1 Cup Amiri khaman without sev OR 1 Cup Bhutte ka kees with 2 No. Multigrain biscuits

and

PROHANCE D SHAKE

3 scoops in 90 mL water (113.5 kcal) 6 scoops in 180 mL water (227 kcal)

Total Approx. Calories: 499 kcal

The Calorie and GI Board				
Food item	Calories (Kcal)	GI		
1 Cup Steamed kothimbir vadi (9 small pieces)	240	8 (Besan)		
1 Cup Steamed patra/ aluwadi	191	8 (Besan)		
1 Gehu Bajra thepla	188	68		
1 Tsp. Green chutney	4	Low		
1 Cup Amiri khaman without sev	300	8 (Besan)		
1 Cup Bhutte ka kees	215	55		
2 No. Multigrain biscuit	100	15-30 (Milk)		



Mid-Morning

¹/₂ Cup Roasted chana Total Calories: 142 kcal; GI: 41

OR

1/4th Cup Baked sev

Total Calories: 150 kcal; GI: 8 (Besan) OR

1 Nachni and sesame khakra Total Calories: 84 kcal; GI: 68 (Ragi)

Lunch

1/2 Cup Kodri or Barnyard millet (Cooked)

1 Cup Gujarati kadhi + 1 Cup Guar subzi

OR

1 Cup Gatte ki subzi + 1 Bajra roti and + ¼ Cup Sliced onions with

PROHANCE D SHAKE

3 scoops in 90 mL water (113.5 kcal)

6 scoops in 175 mL water (227 kcal)

Total Approx. Calories: 385 kcal

The Calorie and GI Board					
Food item	Calories (kcal)	GI			
1⁄2 Cup Kodri or Barnyard millet (Cooked)	106	50 (Approx.)			
1 Cup Gujarati kadhi	140	8 (Besan); 36 (Curd)			
1 Cup Guar subzi	110	Low			
1 Cup Gatte ki subzi	90	8 (Besan)			
1 Bajra roti	140	54			
¹ / ₄ Cup Sliced onions	12	10			



Snacks

4-5 Dates

Total Calories: 100 kcal; GI: 46-55 OR PROHANCE D SHAKE

3 scoops in 90 mL water (113.5 kcal) 6 scoops in 175 mL water (227 kcal)

Dinner

1 Bajra roti and 2 Cup Baigan bharta (less oil) with 1 Cup Thin buttermilk

OR

PROHANCE D SHAKE

3 scoops in 90 mL water (113.5 kcal) 6 scoops in 175 mL water (227 kcal)

OR

1 Cup Moong curry with 1 Jowar roti and ¼ Cup Cucumber koshimbir

Total Approx. Calories: 391 kcal

The Calorie and GI Board				
Food item	Calories (kcal)	GI		
1 Bajra roti	150	54		
2 Cup Baigan bharta (less oil)	194	10 (Brinjal)		
1 Cup Thin buttermilk	100	31		
1 Cup Veg. Handvo	360	Medium		
1 Cup Moong curry	150	38		
1 Jowar roti	176	62 (Jowar)		
¼ Cup Cucumber koshimbir	38	36 (Low-fat curd)		

Fill half plate with healthy vegetables full of nutrients.

At least 2-3 times a day, add a cup of non-fat milk or yogurt.



Use fats in low quantity. Choose healthy oils like vegetable or olive instead of animal fats such as butter Fill one quarter of your plate with protein, including lean cuts of meat, poultry, fish and legumes like beans, peas and soybeans.

Limit carbohydrate servings/choices to one quarter of your plate. This includes rice, corn, dried beans and potatoes.

Create your own Plate in 7 steps

- Take approx. 9" diameter plate
- Divide your plate into three sections as given in the figure.
- Fill the largest section with non-starchy vegetables.
- Now in one of the small sections, put carbohydrates and starchy foods.
- Then in the other small section, put your protein foods.
- Add a serving of fruit or a serving of dairy.
- Choose healthy fats in small amounts (like nuts including walnuts and almonds, seeds and avocados). For cooking, use healthy oils like olive oil.

West Indian Foods Rated as per the GI

Low (<55)	Dhokla	Bharli Wangi	Beetroot and Carrot Salad
Medium (56-69)	Gujarati kadhi	Thalipeeth	Gehu Bajra Thepla
High (>70)	Misal Pav	Suji Halwa (Sheera)	Pyaaz Kachori

Note: Calorie count of the recipes can vary based on method of cooking, ingredient(s) used and quantity of the food eaten. Images are solely for illustrative purpose only. What is Plate Method? Available at: http://www.diabetesforecast.org/2015/adm/ diabetes-plate-method/what:s-the-plate-method.html; accessed on Feb 05, 2020. Calories of Indian Foods. Available at: https://www.myfitnesspal.com/; accessed on Feb 05, 2020; Foster-Powell K et al. Am J Clin Nutr. 2002 Jul;76(1):5-56.