

Substitution Guide

Food Variety List

If you have difficulty finding certain items on the Daily Menus, or if there are foods included which you don't enjoy, refer to the following lists of foods for recommended substitutions. Some brand names are only available in certain geographical areas. Other products may be discontinued.

The list is divided into food categories. Simply locate the item you want to substitute and replace it with another item from the same category. For example, if you're looking for an alternative for red meat, check the Meats, Poultry, Fish and Cheese category on this list and pick an equivalent option such as chicken or fish.

VEGETABLES A

Alfalfa sprouts Cabbage Celery Chicory Chinese cabbage

Cilantro (coriander)

Chives Cucumbers Endive Escarole Green onions Lettuce Mushrooms Parsley Radishes

VEGETABLES B

Artichoke

Watercress

7ucchini

Artichoke hearts (no oil)

Asparagus Bamboo shoots Bean sprouts Beets

Broccoli Brussel sprouts

Carrots Cauliflower Collards Eggplant Green beans

Green or red pepper

licama Kale Leeks Okra Onions Rhubarb Substitution Guide Food Variety List Rutabaga Spaghetti squash Spinach Summer squash **Tomatoes Turnips** Water chestnuts

VEGETABLES C / LEGUMES

Avocado

Wax beans

Yellow beans

Chick peas/garbanzo beans

Corn

Corn-on-the-cob

Beans Lentils Lima beans **Parsnips**

Peas, fresh or frozen Potato, baked or mashed

Pumpkin

Squash: winter, acorn or

butternut

Yam or sweet potato

FRUITS / FRUIT JUICES

Apple Apple juice Apple juice spritzer Applesauce, unsweetened Apricots – dried or fresh Banana

Blueberries, unsweetened Boysenberries, unsweetened

Cantaloupe*

Cherries Cranberries

Cranberry juice cocktail Cranberry juice spritzer Dates – dried, pitted

Fruit cocktail, canned in water

Grape juice Grapefruit* Grapefruit juice lam, low-sugar

Kiwi Kumquat* Lemon juice

Lemonade – frozen, diluted

Mango* Mandarin orange

Melon

Mixed fresh fruit Nectarine* Orange* Orange juice Orange juice spritzer

Papaya* Passion fruit Peaches Pears

Pineapple – fresh or canned Pineapple juice, unsweetened

Plums Pomegranate* Prunes* Raisins Raspberries Strawberries Tangerine

Tomato juice, low-sodium Watermelon*, diced *High in Potassium

BREADS / CRACKERS

Bagel, plain Bagel, mini

Biscuit, baking powder

Bread:

cracked wheat French pita pockets pumpernickel raisin rye

sourdough whole wheat **Breadsticks** Corn muffins

Crackers, low- or non-fat, baked:

Ak-mak

Armenian cracker bread

Bremner

graham $(1 = 2'' \times 4'')$

Lavosh matzoh

melba toast, wheat/rye

rice cakes Ry-Krisp SnackWells soda crackers Wasa Crispbread Wheat Thins Zwieback

English muffin, whole wheat

Frankfurter bun Hamburger bun Popcorn, air-popped

Pretzels

Roll, whole wheat

Tortilla – corn or whole wheat

See next page for more substitutions.

Food Variety List (continued)

CEREALS

(>3 g fiber, <3 g sugar and/or 100% RDA)

All-Bran*, Kellogg's

All Bran with Extra Fiber*, Kellogg's

Bran Chex, Ralston

40% Bran Flakes, Kellogg's

Fiber One*, General Mills

Grape-nuts, Post

Nutri-Grain, Kellogg's

Oatmeal

Product 19, Kellogg's

Raisin Bran, Kellogg's

Shredded Wheat with Bran, Nabisco

Total, General Mills

*Substitute only with another cereal with comparable grams of fiber.

GRAINS / PASTAS

Barley

Bran, unprocessed

Bulgar Grits, plain Kasha/Kashi

Matzoh meal Pasta

Rice:

brown wild

wheat germ

MILK PRODUCTS

Buttermilk

Evaporated skim milk, canned

Low-fat - 1% or 2%

Powdered milk, non-fat dry

Skim milk

Soy milk Tofu

Yogurt:

fruited, low-fat fruited, non-fat

plain, low-fat plain, non-fat

MEATS / POULTRY FISH / CHEESE

Beef:

baby beef, lean eye of round flank steak (stir-fry)

sirloin (kabobs, London broil,

sirloin steak)

tenderloin (filet mignon, filet steak,

medallions)

top loin (Delmonico or strip steak)

top round (London broil) Cheeses – low-fat or non-fat:

cheddar, reduced- or non-fat cottage cheese, low- or non-fat

cream cheese, light or non-fat Laughing Cow, reduced-calorie

Monterey Jack, reduced- or

non-fat

Mozzarella, part-skim

Muenster*
Neufchatel*
Parmesan, grated
Provolone*
Ricotta, part-skim
Swiss, light

Chicken – white meat, without

skin

Crab meat – canned, frozen or

fresh Eggs* Haddock Halibut

Ham – lean, baked or roasted

Lamb: chop* roast*

Lobster – baked or broiled

Mackerel – fresh or frozen, broiled

Pork: chop* loin Red snapper

Salmon – fresh, frozen or canned

Scallops

Shrimp – fresh, boiled or canned

Sole, fillet Swordfish Tofu

Tuna in water, drained

Turkey – ground or turkey breast

Veal cutlet

*High fat selections should be eaten in moderation.

OILS / NUTS / DRESSINGS

Dressings – low-fat or fat-free

Hummus

Margarine* – light, low-calorie,

non-trans fat

Mayonnaise, low-calorie or

non-trans fat Nuts and seeds:* Almonds, raw Brazil nuts Filberts Macadamia

Peanuts
Pecans
Sesame seeds

Sunflower seeds Walnuts

Oils* – vegetable, corn, olive, peanut, safflower, sesame, soybean,

sunflower

Olives* – black or green

Peanut butter* – natural, no sugar

added

*High fat selections should be eaten in moderation.

SNACK FOODS

Baked corn chips, non-trans-fat

Cornbread

FI-BAR, Natural Nectar

Fig bars, whole wheat, Mother's Fruit Boosters, Sunbelt*

Gingersnaps Graham crackers Granola bars*

Muffin (bran, oat, etc.) Nutri-Grain bar*, Kellogg's Pancake – plain or buttermilk,

light Aunt Jemima Popcorn, air popped Pretzels, unsalted Waffle, frozen

*Snack bar guideline: fat <3 g, sugars <13 g, calories <140 calories, fiber >1 g

SAUCES

Barbecue sauce Catsup, light Horseradish Marinara Mustard Oyster sauce

Spaghetti sauce – low-fat, low

sodium Salsa

Soy sauce, reduced sodium

Tomato sauce Tomato paste Taco sauce Teriyaki sauce Vinegar

Worcestershire sauce

FROZEN DESSERTS

Frozen yogurt — low-fat or non-fat Vitari, all fruit yogurt Frozen fruit juice bars

Ices

Light ice-creams, low-sugar, low-fat

Sherbet, 2% Sorbets

The Kansas Hospital Association and Healthworks have created a series of resources designed to inform and support efforts to promote healthy food and beverage environments in Kansas hospitals. The Public Health Law Center assisted in creating this document. These resources are funded in part by the Kansas Health Foundation. More information is available at www.HealthyKansasHospitals.org.