











Healthy Substitutions

Instead of	Use	Comments	
0	One als We must		
Sour Cream	Greek Yogurt	Higher in protein and lower in fat	
White Rice	Brown rice or Quinoa	Whole grain	
	Lettuce Wraps or		
Tortilla Wraps	Whole grain wraps	Low Carb and more nutrients	
Iceberg Lettuce	Spinach, Kale, Arugula	Darker greens= More nutrients	
Mayonnaise	Avocado	High in Omega 3 fatty acids	
White Flour	Whole Wheat Flour, Almond Flour, Coconut Flour	More nutrients	
	Oats,Chia Seeds		
Breadcrumbs	or Crushed nuts	Whole grain and higher in fiber	
		Less added sugar & more	
Flavored Yogurt	Plain Yogurt with fresh fruit	natural sugar	
Croutons	Nuts or Seeds	Almonds, walnuts, pumpkin seeds	
Heavy Cream	Coconut milk, Almond milk or Oat milk	Use in soups & stews	
	Baked Kale or	Toss in olive oil & seasonings	
Potato Chips	Sweet Potato Chips	Bake in the oven	
Soda	Flavored Water	Try adding lemons, berries or mint to your water	
Ground Beef	Ground Turkey or Ground Chicken	Buy leaner meat Ex: 93% Lean and 7% Fat vs 80% Lean and 20% fat	
Milk Chocolate	Dark Chocolate	High levels of antioxidants	