

Wegmans basic guidelines for healthy eating

All foods can fit into a healthy diet! Studies show that an eating pattern that includes a variety of nutrient-dense foods with limited added sugars, saturated fat, and sodium helps to promote health and prevent disease.

Use this handout as a guide when deciding what to eat and drink. Choose whole or minimally processed forms of the foods listed most of the time. Modify as needed to allow for taste and cultural preferences, various eating approaches, and the occasional sweet treat!



Fruits & Veggies Provide a variety of nutrients and antioxidant plant compounds



Nuts & Seeds

Compact sources of nutrients including protein, fiber, and unsaturated fats



Lean Meat, Poultry, Eggs & Meat Alternatives

Contain protein, essential B vitamins, and minerals



Whole Grains Contain more nutrients and fiber than refined grains



Seafood

Provides anti-inflammatory omega-3s in varying amounts



Liquid Oils

Provide mostly unsaturated fats that support heart health, especially if replacing solid fats



Carries nutrients to cells and hydrates the body



Beans, Peas & Lentils

Budget-friendly options that deliver plant protein plus vitamins, minerals, and fiber



Dairy & Fortified Soy Alternatives

In addition to calcium, fermented options, such as yogurt and kefir, have bacteria that support gut health



feel your best

basic guidelines for healthy eating

	Basic Guideline	What's a Serving?
Fruits & Veggies	5 or more servings per day (aim for a mix of colors)	 1 cup raw, cooked, canned or frozen 1 large piece or 2 small pieces fresh fruit 2 cups leafy greens ½ cup dried fruit 1 cup 100% juice
Whole Grains	3 or more servings per day (make half your grains whole grains)	 1 slice of bread 1 cup ready-to-eat cereal ½ cup cooked whole grains, pasta or cereal
Dairy & Fortified Soy Alternatives	3 servings per day	 1 cup milk or fortified soy beverage 1 cup yogurt, fortified soy yogurt or kefir 1 ½ oz. of cheese
Nuts & Seeds	About a handful each day	 ¼ cup nuts or seeds 2 Tbsp nut butter
Seafood	2 or more servings per week	• 4 oz. cooked seafood; includes fresh, frozen, and canned
Beans, Peas & Lentils	3 or more servings per week	• ½ cup cooked
Lean Meat, Poultry, Eggs & Meat Alternatives	5 servings per day, ideally divided between two or more meals (limit or avoid red and processed meats)	 1 oz. cooked lean beef, pork, chicken or turkey 1 oz. tempeh ¼ cup tofu (about 2 oz.) 1 egg
Liquid Oils	Use in place of solid fats	 Includes olive, canola, safflower, sunflower, avocado, soybean, grapeseed
Water	Needs vary based on age, gender, activity level, and climate. Most healthy adults can use thirst as a guide.	 Choose unsweetened options such as still or sparkling water, fruit, veggie or herb infused water, tea, and coffee

These guidelines are intended for adults and are based on the 2020-2025 Dietary Guidelines for Americans and the Mediterranean Diet. If you have a specific dietary need or a medical condition, check with your doctor to see if these guidelines are suitable for you.

