

The DASH Diet

Lower your blood pressure by changing your eating habits. The <u>DASH</u> diet is based on findings from the "<u>D</u>ietary <u>Approaches to Stop Hypertension</u>" clinical study that found that high blood pressure levels can be reduced with an eating plan low in total fat, saturated fat and cholesterol, and rich in fruits, vegetables, and low fat dairy products.

A second study called "DASH-Sodium" looked at the effect on blood pressure of reduced sodium intake. Three sodium levels were chosen: the amount often eaten by many Americans, more than 3300 milligrams (mg); a modest intake of about 2300 mg; and a lower intake of 1500 mg per day. This study showed that lower sodium diets reduced blood pressure. Those on the 1500 mg sodium eating plan as well as on the DASH eating plan also had fewer headaches.

Principles of the DASH Diet

Food Group	Serving Sizes	Examples	Significance to the DASH Diet
Grains & grain products 7-8 servings per day	 1 slice bread 1 oz dry cereal ½ cup cooked rice, pasta, or cereal 	Whole wheat bread, English muffin, pita bread, bagel, cereals, grits, oatmeal	Major sources of energy and fiber
Vegetables 4-5 servings per day	 1 cup raw leafy vegetables ½ cup cooked vegetables 6 oz vegetable juice 	Tomatoes, potatoes, carrots, peas, squash, broccoli, turnip greens, collards, kale, spinach, artichokes, sweet potatoes, beans	Rich sources of potassium, magnesium, and fiber

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Fruits 4-5 servings a day	 6 oz fruit juice 1 medium fruit ½ cup dried fruit ½ cup fresh, frozen, or 	Apricots, bananas, dates, oranges, grapefruit, mangoes, melons, peaches, pineapples, prunes, raisins, strawberries,	Important sources of potassium, magnesium, and fiber
Low fat or nonfat dairy foods 2-3 servings a day	canned fruit • 8 oz milk • 1 cup yogurt • 1.5 oz cheese	tangerines skim or 1% milk, skim or low fat buttermilk, nonfat or low fat yogurt, part skim mozzarella cheese, nonfat cheese	Major sources of calcium and protein
Meat, poultry, and fish No more than 2 servings a day	• 3 oz cooked meats, poultry, or fish	Select only lean meat; trim away visible fats; broil, roast, or boil instead of frying; remove skin from poultry	Rich sources of protein and magnesium
Nuts, seeds, and legumes 4-5 per week	 1.5 oz or 1/3 cup nuts ½ oz or 2 Tbsp seeds ½ cup cooked legumes 	Almonds, filberts, mixed nuts, peanuts, walnuts, sunflower seeds, kidney beans, lentils	Rich sources of energy, magnesium, potassium, protein, and fiber
Fats and Oils 2-3 servings a day	 1 Tsp soft margarine 1 Tbsp low fat mayonnaise 2 Tbsp light salad dressing 1 Tsp vegetable oil 	Soft margarine, low fat mayonnaise, light salad dressing, vegetable oil (such as olive, corn, canola, or safflower)	DASH has 27 percent of calories as fat, including fat in or added to foods
Sweets 5 servings per week	 1 Tbsp sugar 1 Tbsp jelly or jam ½ oz jelly beans 8 oz lemonade 	Maple syrup, sugar, jelly, jam, fruit- flavored gelatin, jelly beans, hard candy, fruit punch, sorbet	Sweets should be low in fat and limited by people with diabetes

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Tips on Eating the DASH Way



- Start small. Make gradual changes in your eating habits.
- Center your meal around carbohydrates that will also contain fiber, such as whole wheat bread, whole wheat pasta, brown rice, beans, or vegetables.
- Treat meat as a small part of the whole meal, instead of the main focus.
- Choose low fat or nonfat dairy products.
- Use fruits or low fat, low calorie foods such as sugar free gelatin for desserts and snacks.
- If you drink alcohol, limit it to one serving per day for women and two servings per day for men of beer, wine, or liquor a day to keep blood pressure from rising. One serving of alcohol is 12 ounces of beer, 5 ounces of wine, or 1.5 ounces of hard alcohol.
- Use products that are reduced sodium or have no added salt.
- Buy fresh vegetables when in season. When not in season, buy frozen and canned vegetables with "no salt added".
- Choose ready-to-eat breakfast cereals that are lower in sodium.
- Cut back on cured and brined food. Use spices instead of salt. Substitute lemon, lime, vinegar, or salt free seasoning blends.
- Choose convenience foods less often. When you do choose convenience foods, focus on choices that are lower in sodium.

Contact your health care provider for more information.

The DASH Diet Sample Menu (based on 2000 calories/day)

2300 mg Sodium Menu	Substitutions to	Number of DASH
Breakfast	\$ sodium to 1500 mg	Servings Provided
34 cup bran flakes cereal	³ / ₄ cup shredded wheat	1 grain
1 slice whole wheat bread	74 cup sili edded Wrieat	1 grain
1 medium banana		1 fruit
1/2 cup fruit yogurt, fat free, no sugar		½ milk product
added		72 mink product
1 cup low fat milk		1 milk product
1 tsp soft (tub) margarine	1 tsp unsalted margarine	1 fat
Lunch		
Chicken salad	Unsalted chicken salad	1 poultry
2 slices whole wheat bread		2 grain
1 Tbsp Dijon mustard	1 Tbsp regular mustard	
Salad:		
-1/2 cup tomato wedges		1 vegetable
-1/2 cup cucumber slices		1 vegetable
-1 Tbsp sunflower seeds		½ nuts
1 tsp Italian dressing, reduced calorie		
½ cup fruit cocktail, juice pack		1 fruit
Dinner		
3 oz beef, eye of round		1 meat
2 Tbsp beef gravy, fat free		
1 cup green beans, sautéed with		2 vegetable
½ tsp canola oil		½ fat
1 small baked potato:		1 vegetable
1 Tbsp sour cream, fat free		
1 Tbsp grated cheddar cheese,	2 Tbsp cheddar cheese,	
natural, reduced fat	reduced fat, low sodium	
1 Tbsp chopped scallions		
Whole wheat dinner roll		1 grain
1 tsp soft margarine	1 tsp unsalted margarine	1 fat
1 small apple	_	1 fruit
1 cup low fat milk		1 milk
Snack		
1/3 cup almonds, unsalted		1 nut
1/4 cup raisins		1 fruit
1 orange		1 fruit