CONDIMENT PORTION SIZE RECOMMENDATIONS:

Condiments can help to enhance the flavor and variety of the Medifast meals in addition to your lean and green meal. Please note that the calorie and carbohydrate content of products will vary depending on the brand or variety of the product used. The following list is provided to serve as a general guideline of portion sizes to stay under for items commonly consumed. Typically, a condiment should provide NO MORE THAN 1 gram of CARBOHYDRATE per option's serving size. Please read nutrition labels to determine whether your specific product is appropriate for use in terms of carbohydrate content.

Reminder: Limit Condiment Options to <3 per day

FRESH Herbs & Spices

Basil: 1 cup or 45 leaves Coriander (Cilantro): 9 sprigs or 1 cup leaves Dill weed: $1\frac{1}{2}$ cup or 70 sprigs Garlic: 1 clove or 1 tsp minced Ginger root: 2 tsp Parsley: ¹/₄ cup or 15sprigs Peppermint: 4 Tbsp or 100 leaves Rosemary: 2 Tbsp Seaweed: 1 Tbsp Spearmint: 2 Tbsp Thyme: 5 tsp or 1 ¹/₂ Tbsp

Allspice, ground: 1/2 tsp Anise Seed, whole: ¹/₂ tsp Basil, dried: 1 tsp ground or 2 tsp leaf Bay leaf: 2 tsp crumbled Capers, canned: 2 Tbsp drained Caraway Seed: 1/2 tsp Cardamom: 1/2 tsp Celery Seed: 1 tsp Cinnamon, ground:¹/₂ tsp Cloves, ground: ¹/₂ tsp Coriander (cilantro): leaf dried: 1 Tbsp Cumin Seed whole: 1 tsp Curry Powder: 1/2 tsp

OTHER

Herbs & Spices

Dill Seed: 1/2 tsp Dill weed, dried: 1 tsp Fennel Seed: 1/2 tsp Fenugreek Seed: ¹/₄ tsp Garlic Powder: ¹/₄ tsp Ginger, ground: 1/2 tsp Mace, ground: 1 tsp Marjoram, ground: 2 tsp Mustard Seed: 1/2 tsp Nutmeg, ground: ¹/₂ tsp Onion powder: ¹/₂ tsp Oregano dried: 1/2 tsp ground or 1 tsp leaf Thyme, dried: Paprika: 1/2 tsp Parsley, dried: 1 Tbsp Pepper, ALL varieties:¹/₂ tsp Seaweed, dried: 1 Tbsp

Poppy Seed: 1 tsp Poultry Season: 1 tsp Pumpkin Pie Spice: 1/2 tsp Rosemary, dried: 1 tsp Saffron: 2 tsp Sage, ground: 1 Tbsp Salt: 1/4 tsp Savory, ground: 1 tsp Spearmint, dried: 1 Tbsp Tarragon, dried: 1 Tbsp leaves or 1 tsp ground 1 tsp leaves or ground Tumeric: ¹/₂ tsp ground

SAUCES

Barbeque Sauce •Regular: 1/2 tsp Sugar-Free: 1 tablespoon Catsup, Regular: 1/2 tsp **Cocktail Sauce** •Regular: ¹/₂ tsp •Sugar-Free: 1 tablespoon Fish Sauce: 1 Tbsp Horseradish: 1 tsp Hot or Tabasco Sauce: 3 Tbsp Mustard: •Yellow: 1 Tbsp or 3 packets •Dijon: 1 tsp •Sweet & Spicy: 1/2 tsp

Oyster Sauce: 1 tsp Pasta/Marinara Sauce: 1 tsp Salsa, Tomato-based varieties only: 1 Tbsp Soy Sauce •(Reg or low-sodium): 1 tsp or 1 packet Steak Sauce: 1 tsp Sweet and Sour Sauce: 1/2 tsp Teriyaki Sauce •Ready-to-use only:1 tsp Tomato Paste: 1 tsp Vinegar: •Cider, White or Red Wine: 2 Tbsp Balsamic:1 tsp Wasabi: 1/2 tsp Worcestershire Sauce: 1/4 tsp

Milk:

•Cows: Unflavored Skim, 1%, 2%, Whole, Half and Half: 1 Tbsp or 1 container •Other: Unsweetened or original soy, rice, or almond: 1 Tbsp

Cream Substitutes: •Liquid: 2 tsp •Powdered: ½ tsp or ½ packet Lemon or Lime Juice: 2 tsp or 2 packets or juice only from ¼ of fruit

ButterBuds or CheddarBuds: ½ tsp dry Molly McButter: •Natural Butter; Natural Cheese or Roasted Garlic: 1 tsp •Light Sodium: ½ tsp Mrs. Dash Seasoning Blends (All Flavors): ¼ tsp

OILS and FATS

The following can be incorporated as 1 serving of fat:

*Oil: 1 tsp The follow meet MF guidelines for salad dressing choices **Recommended varieties:** (include but are not limited to) •Olive Salad Dressings •Flaxseed Should provide approximately 5 grams of fat and <6 grams of •Canola carbohydrate per serving •Safflower Have a dressing or another product you want to know about? •Walnut **BEFORE** using, please contact Nutrition Support *Margarine: *2 Tablespoon Serving Size for: *1 Tablespoon Serving Size for: Trans-free, Regular: 1 tsp Newman's Own Lighten Up: Newman's Own: Trans-free, Light: 1 Tbsp •Sun-dried Tomato Balsamic Vinaigrette •Parmesan & Roasted Garlic •Lime Vinaigrette Olives: Green or Black: •Balsamic Vinaigrette •Family Recipe Italian 5-6 medium-sized olives •Oil & Vinegar •Caesar •Red Wine & Olive Oil •Ranch Cream Cheese (regular): Kraft Light Done Right: •Two Thousand Island 1 Tbsp •Raspberry Vinaigrette Kraft: •Roka Blue Cheese •Buttermilk Ranch Mayonnaise Italian •Honey Dijon (regular or soy-based): 1 tsp •Creamy Italian •CarbWell Classic Caesar ¹/₂ and ¹/₂ creamer: 2 Tbsp Whole milk: ¹/₂ cup

Butter: 1 tsp

Additional Fats/Oils & Other Flavor Enhancers Do NOT count as a fat serving

Imitation ButterSprays: ie I Can't Believe Its Not Butter): 10 sprays Sunflower seeds(Dry or Oil Roasted): ½ tsp Cream Cheese (low-fat): 1 Tbsp Parmesan Cheese: Grated or Shredded 1 Tbsp Cooking Butter Spray (Example: Pam): Up to 10 seconds Pine Nuts: ~1⁄4 ounce or up to 40 nuts Sour Cream (all varieties): 1 tsp Whipped Cream •Non-pressurized varieties: 1⁄2 tsp •Pressurized (from can): 1 Tbsp

Artificial Sweeteners and Flavorings

Artificial Sweeteners:
1 packet
Extracts (All varieties): 5 drops or 1 tsp
Sugar-Free Syrups*: 1-2 Tablespoons

(please view nutrition label to determine amount most appropriate to conform to ≤1g carbohydrate)

*Typical brands Medifast users choose to use: DaVinci, Torani, Walden Farms

Generally, these can be purchased online, at
Starbucks, specialty stores, Target or Walmarts, but can vary by individual location

Sugarless gum: 1 piece Crystal Light •"On-the-Go" sticks: ½ packet TrueLemon® or TrueLime® : 1 packet "Splenda Flavor Blends" : 1 packet

ADDITIONAL CONDIMENT OPTIONS

Raw Onion: •Chopped: 1 Tbsp •Sliced: 1 thin slice Chives: 7 Tablespoons chopped Flaxseed (Ground or Whole): 1 tsp Wheat, Rice, or Corn Bran (Crude): ½ tsp Wheat germ: ½ tsp Baking powder: ½ tsp Baking soda: 1 tsp

Cream of Tartar: ½ tsp Baker's Yeast: ½ tsp Wishbone Salad Spritzers: Asian Silk, French Flair: 5 sprays Red Wine, Italian Vinaigrette, Balsalmic Breeze, Caesar Delight: 10 sprays