## Plant-Based Proteins

You have lots of options for adding plant-based proteins to a flexitarian style diet. Here are just a few:

| Item | Amount | Grams of Protein |
| :---: | :---: | :---: |
| Black, great northern, chickpeas or red kidney beans | 1 cup, cooked | 15 |
| Pinto beans | 1 cup, cooked | 14 |
| Lentils | 1 cup, cooked | 18 |
| Split peas | 1 cup, cooked | 16 |
| Tempeh | 3 oz | 17 |
| Tofu | 4 oz | 12 |
| Edamame | 1 cup, cooked, shelled | 24 |
| Seitan or gluten | 1/3 cup, cooked | 21 |
| Peanut butter | 2 tablespoons | 7 |
| Broccoli | 1 cup, steamed | 3 |
| Pumpkin seeds | 1 oz | 9 |
| Cashews | 1 oz | 4 |
| Peanuts | 1 oz | 5 |
| Almonds | 1 oz | 6 |
| Bulgur | 1 cup, cooked | 6 |
| Brown rice | 1 cup, cooked | 5 |
| Quinoa | 1 cup, cooked | 9 |
| Whole grain bread | 1 oz | 4 |
| Whole grain or white pasta | 2 oz uncooked | 7 |
| Red lentil pasta | 2 oz uncooked | 13 |

Source: United States Department of Agriculture Nutritive Value of Foods, revised October 2002

