PCOS diet plan

This PCOS diet plan offers a comprehensive guide on the best foods to include in your diet, rules for combining them to optimize their benefits, and foods to limit or avoid. By following these recommendations, you can take control of your health and support your body in managing PCOS symptoms more effectively. The diet plan is followed by a PCOS sample meal plan to provide you with menu ideas.

Category	Recommended foods	Rules of food combinations	Food limitations
Complex carbohydrates	 Whole grains (quinoa, brown rice, oats) Sweet potatoes Lentils, beans 	Combine carbs with protein or healthy fats to stabilize blood sugar levels Avoid eating carbs alone	Avoid refined carbs (white bread, pastries) Limit high glycemic foods that spike blood sugar
Protein	Lean meats • (chicken, turkey, grass-fed beef) Fish (salmon, mackerel) Tofu, tempeh, legumes	Pair protein with fiber-rich foods (veggies, whole grains) for better digestion and sustained energy	Limit processed • meats (sausages, deli meats)
Healthy fats	 Avocados Olive oil, coconut oil Nuts and seeds (almonds, flaxseeds) 	Combine healthy fats with protein and vegetables to support hormone balance	Limit trans fats • (fried foods, packaged snacks)

Fruits and vegetables	Leafy greens (spinach, kale) Cruciferous vegetables (broccoli, cauliflower) Berries (blueberries, strawberries)	Include a variety of colorful vegetables and fruits to support hormone and nutrient balance	Limit high-sugar • fruits (bananas, grapes) Avoid fruit juices • with added sugars
Dairy alternatives	Almond milk, coconut milk, oat milk Non-dairy yogurts	Use dairy alternatives that are low in sugar to avoid insulin spikes	Limit regular dairy products (milk, • cheese, yogurt) if sensitive to lactose
Fiber	Vegetables (zucchini, bell peppers) Whole grains (barley, buckwheat) Chia seeds, flaxseeds	Combine fiber with protein to enhance blood sugar regulation and improve digestion	Avoid low-fiber processed foods (white pasta, snacks)
Spices & herbs	Cinnamon, turmeric, ginger Garlic, peppermint	Use herbs and spices to reduce inflammation and support digestion	Limit processed spice blends with added sugar or salt

Sample PCOS meal plan

Breakfast

Overnight oats topped with fresh berries, nuts and seeds

Snack

Vegetable crudites with homemade guacamole

Lunch

Smashed avocado on whole-grain toast

Dinner

Bean and vegetable chili with brown rice

Breakfast

High-fiber muesli

Snack

Whole grain pitta with hummus

Lunch

Chickpea salad in a wholegrain wrap

Dinner

Tofu, vegetable and peanut stir fry with noodles

Breakfast

Chia seed pudding with fresh berries, nuts and seeds

Snack

Air-fried chickpeas

Lunch

Moroccan couscous and chicken salad

Dinner

Lentil dahl with brown basmati rice

Breakfast

Apple and linseed porridge

Snack

Banana

Lunch

Buckwheat Mediterranean salad with olive oil dressing

Dinner

Lemon and herb fish with sweet potato mash and steamed vegetables

Breakfast

Low-fat Greek yogurt topped with fresh fruit, nuts, and seeds

Snack

Edamame beans

Lunch

Tuna and whole grain pasta salad

Dinner

Chickpea and vegetable curry with brown basmati rice

Breakfast

Scrambled egg on whole-grain toast

Snack

Fruit salad

Lunch

Pineapple and cashew nut salad

Dinner

Lentil shepherdess pie topped with sweet potato mash

Breakfast

Tofu scramble on whole-grain toast

Snack

Pineapple slices and low-fat yogurt

Lunch

Chicken Caesar salad

Dinner

Burrito bowl with kidney beans and brown rice

