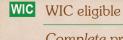
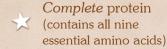
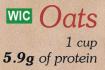
# Non-Meat or Plant-Based Proteins

Most of the proteins on this list must be combined with other proteins to create a complete protein. Eat a wide variety of proteins to make sure you get all nine of the amino acids your body needs.





g grams of protein





wc Split peas boiled, 1 cup 16.35g of protein

## \*Hemp seeds

hulled, 3 tablespoons **9.47g** of complete protein

wic Chickpeas/ garbanzo beans

boiled, 1 cup 14.53g of protein



& Flax seeds whole, 1 tablespoon 1.88g of protein



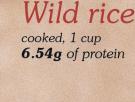
wic \*Sprouted lentils

6.9g of complete protein

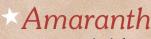


7.56g of protein

Almonds



15.24g of protein



cooked, 1 cup 9.35g of complete protein



Sunflower seeds





wic Black beans 15.24g of protein

Edamame prepared, 1 cup 18.46g of protein



Adzuki beans boiled, 1 cup 17.30g of protein



Quinoa cooked, 1 cup 8.14g of complete protein

## Buckwheat

1 cup 15.1g of complete protein



#### wic Lentil beans boiled, 1 cup

17.86g of protein



## Chia seeds

Source: NDB.NAL.USDA.GOV

4.69g of complete protein





### Sesame seeds

dried, 1/4 cup 6.38g of protein



wc White beans

boiled, 1 cup 17.42g of protein