National School Lunch Program (NSLP) and School Breakfast Program (SBP)

VEGETABLE SUBGROUPS

The U.S. Department of Agriculture's (USDA) meal patterns for the NSLP and SBP include five subgroups of vegetables that count toward the daily and weekly vegetable requirements

Dark Green Fresh, frozen and canned	Red/Orange Fresh, frozen and canned	Other Fresh, frozen and canned		Starchy Fresh, frozen and canned	Beans, Peas, Lentils Canned, frozen or cooked from dry
□ Arugula □ Beet greens □ Bok choy □ Broccoli □ Broccolini □ Butterhead lettuce (Boston, bibb) □ Dark green leafy lettuce □ Chicory □ Collard greens □ Endive □ Escarole □ Kale □ Mesclun □ Mustard greens □ Spinach □ Swiss chard □ Red leaf lettuce □ Turnip greens □ Watercress	Acorn squash Butternut squash Carrots Chili peppers (red) Hubbard squash Orange peppers Pumpkin Red peppers Sweet potatoes/yam Tomatoes Tomato juice Winter squash	Artichokes Asparagus Avocado Bamboo shoots Bean sprouts (alfalfa, mung) Beets Brussels sprouts Cabbage, green and red Cauliflower Celeriac Celery Chives Cucumbers Daikon (oriental radish) Eggplant Fennel Green beans Garlic Green peppers Horseradish Iceberg lettuce Jicama	Kohlrabi Leeks Mushrooms Olives Okra Onions Parsnips Peas in pod Peppers (green sweet bell, green chili) Pickles Radishes Rhubarb Shallots Snow peas Spaghetti squash Tomatillo Turnips Wax beans Yellow beans Yellow summer squash Zucchini squash Zucchini squash	□ Black-eyed peas, fresh (not dry) □ Corn □ Cassava □ Cowpeas, fresh (not dry) □ Field peas, fresh (not dry) □ Green banana □ Green peas □ Lima beans, green (not dry) □ Pigeon peas, fresh (not dry) □ Plantains □ Potatoes □ Taro □ Water chestnuts	□ Black beans □ Black-eyed peas (mature, dry) □ Cowpeas □ Fava beans □ Garbanzo beans (chickpeas) □ Kidney beans □ Lentils □ Lima beans, mature □ Mung beans □ Pink beans □ Pinto beans □ Soy beans/edamame □ Split peas □ White beans *does not include green peas, green lima beans and green (string) beans

^{*}All vegetables are credited based on volume except raw leafy greens count as half the volume served and tomato paste and puree are credited based on the volume as if reconstituted (see the USDA's *Food Buying Guide*). Vegetable juice must be pasteurized 100 percent full-strength juice and cannot count for more than half of the weekly vegetables component.

^{*}These subgroups are based on the recommendations of the 2010 *Dietary Guidelines for Americans*. For more information, see the Dietary Guidelines at http://health.gov/dietaryguidelines/dga2010/DietaryGuidelines2010pdf and the vegetables group in Choose My Plate at http://www.choosemyplate.gov/food-groups/vegetables.html