## Carb Factoring by Weight – An Example:

Silly Greek Chili (from Eat, Shrink and be Merry by Janet and Greta Podleski)

\* Warning: Carb amounts cited are given as examples only – the actual carb values in your casserole will vary according to brands and precision of amounts used. You will need to calculate the specific carb values for your meal.

Amount	Ingredients	g of Carbs*
2 tsp	olive oil	0
3	boneless, skinless chicken breasts (~450 g),	0
	cut into 1-inch cubes	
1 cup	chopped red onions	16
1 cup	diced zucchini	6
1/2 cup	chopped red bell pepper	6
2 tsp	minced garlic	2
1 tbsp	chili powder	0
1 tsp	ground cumin	0
1 tsp	dried oregano	0
1 can	diced tomatoes, undrained	64
(19oz/540		
ml)		
1 1/2	your favourite tomato pasta sauce	50
cups		
1 cup	canned chickpeas, drained and rinsed	27
1 tbsp	brown sugar	9
1/4 tsp	fresh ground pepper	0
2 tbsp	minced fresh cilantro	0
1/3 cup	crumbled feta cheese	0
(1.5		
oz/43g)		

Heat olive oil over medium-high heat in a large, non-stick pot. Add chicken. Cook and stir until chicken is lightly browned, but not cooked through, about 4 minutes. Add onions, zucchini, red pepper, and garlic. Cook and stir until vegetables begin to soften, about 3 minutes.

Stir in chili powder, cumin and oregano. Cook 1 more minute. Add tomatoes with their juice, pasta sauce, chick peas, brown sugar and pepper. Bring to a boil. Reduce heat to low. Cover and simmer for 15 minutes.

Remove from heat. Stir in cilantro. Ladle into serving bowls and top with feta cheese. Makes 5 servings.

Total grams of Carbs (in the whole recipe, as outlined above) = 180 Total weight of the finished product = 1633 g (as weighed on a scale)

This means there is 0.11g of carbs in every gram of weight of Silly Greek Chili.

To use this carb factor, weigh the desired portion of chili on a kitchen scale (minus the bowl, of course), then multiply this serving weight by the carb factor to calculate the amount of carbs in that serving. For example:

A given serving weighs 325g.

The carbs in that serving size = (weight) x (carb factor) =  $325g \times 0.11 = (35.75g \text{ carbs, or, rounding up})$  36g of carbs for this serving of chili.