hfg RECIPES

# menu planner

HFG takes the guesswork out of eating a balanced diet with this menu for a week. Just click on the headings and pics.

This seven-day menu gives you:

- ✓ all your weekly calcium
- ✓ all your weekly **fibre**
- ✓ at least three servings of
   vegetables and two servings of fruit each day
   ✓ less than five per cent energy from added sugar.

# Monday



#### BREAKFAST

• 1 cup of low-fat yoghurt with chopped apple, kiwifruit, 12 almonds, 3 Brazil nuts, 1 tablespoon each of LSA and chia seeds (2280kJ/545cal)

#### LUNCH

 Herby quinoa savoury cakes with spicy dressing

• Grainy bread roll (2570kJ/615cal)

#### DINNER

• Orecchiette with roasted cauliflower, pine nuts and green olives (2250kJ/540cal)

#### SNACKS

• Jaffa nut bar (510kJ/122cal)

- Hot Milo;
- 200ml trim milk with 3 teaspoons Milo
- Mandarin
- (760kJ/180cal)

DAY TOTAL: 8370kJ / 2002cal Tuesday



#### BREAKFAST

• Quinoa porridge with sliced banana, ½ cup reduced-fat Greek yoghurt, 1 tablespoon LSA and a drizzle of maple syrup (2410kJ/575cal)

#### LUNCH

• Kumara, courgette and herb frittata with beetroot and rocket salad and a small wholemeal pita bread (2470kJ/590cal)

#### DINNER

• Seared venison with creamy mash and boysenberry sauce with ¾ cup roast pumpkin (2160kJ/515cal)

#### SNACKS

Trim latte3 Brazil nuts(660kJ/160cal)

• Blender muffin with 1 teaspoon reduced-fat spread (970kJ/230cal)

DAY TOTAL: 8670kJ / 2070cal

### Wednesday



#### BREAKFAST

• Sardines on 2 slices grainy toast with ½ an avocado and sliced tomatoes (2330kJ/555cal)

#### LUNCH

Warm salmon, egg and quinoa salad
Mandarin (2350kJ/560cal)

#### DINNER

• Mexican chicken pot (2420kJ/578cal)

#### **SNACKS**

- Trim latte
- Kiwifruit
- 2 walnuts

(850kJ/205cal

• 150ml low-fat yoghurt with ¾ stewed rhubarb (no added sugar) (790kJ/190cal)

Adjust portion sizes and snacks to suit your daily energy needs.

## 

## Thursday



BREAKFAST • 2 slices Banana and sultana bread with sliced banana • Trim flat white (2180kJ/520cal)

#### LUNCH

• Leftover **Mexican** chicken pot (2420kJ/578cal)

#### DINNER

• Moroccan lamb with toasted Brussels sprouts

• ½ cup grapes (2420kJ/575cal)

#### SNACKS

 Smoothie; 1 cup trim milk, ½ cup low-fat fruit yoghurt and ¾ cup mixed berries (880kJ/210cal)
 2 Duvite excellent

• 3 Ryvita crackers with 3 tablespoons hummus and sliced tomato (810kJ/195cal)

## Friday



BREAKFAST

Green eggs on toast;
 2 poached eggs,
 2 slices soy & linseed
 toast, ¼ avocado and
 1 tablespoon pesto
 (2100kJ/500cal)

#### LUNCH

 Leftover Moroccan lamb with toasted Brussel sprouts
 Apple (2530kJ/605cal)

#### DINNER

 Chicken and mushroom potato topped pie

• Small glass of hot milk (2670kJ/640cal)

#### SNACKS

- 12 almonds
  3 Brazil nuts
  (700kJ/165cal)
- Jaffa nut bar

DAY TOTAL:

8730kJ / 2085cal

• Kiwifruit (730kJ/175cal) Saturday



BREAKFAST • Beautiful bircher with ¾ cup stewed rhubarb (no added sugar) (2360kJ/565cal)

#### LUNCH

• Lamb pita pocket lunch of the month) (2500kJ/600cal)

#### DINNER

Cauliflower couscous with corn and sesame salmon
2 feijoas (2430kJ/580cal)

#### **SNACKS**

- Trim latte
  4 dates
  (650kJ/155cal)
- Jaffa nut bar (780kJ/185cal)

# Sunday



#### BREAKFAST

 Mother's day Savoury French toast in a mug with 1 cup mushrooms, fried, wilted spinach and ½ avocado, sliced
 Trim flat white (2240kJ/535cal)

#### LUNCH

• Creamy tuna and broccoli pasta bake • Apple

(2430kJ/580cal)

#### DINNER

• Malaysian chicken curry with ½ cup baked pumpkin and 2 tablespoons chopped cashew nuts (2590kJ/620cal)

#### **SNACKS**

• 150ml low-fat yoghurt with ½ cup of grapes (600kJ/140cal)

- Hot Milo; 200ml trim milk with 3 teaspoons Milo
- 10g dark chocolate
- (800kJ/190cal)

#### DAY TOTAL: 8660kJ / 2065cal

DAY TOTAL: 8710kJ / 2080cal DAY TOTAL: