

## Balanced Diet Weekly Meal Planner 1

Our menu planners are a guide only. They do not reflect what is available in the meal boxes due to fluctuations in stock availability.

| Wey   | MEAT-FREE<br>MONDAY   | TUESDAY  | WEDNESDAY   | THURSDAY  | FRIDAY   | SATURDAY  | - SUNDAY  |
|---|---|--|---|---|--|---|---|
| Breakfast:  | Low salt/sugar baked<br>beans, 2x slices<br>wholemeal toast and 15g<br>cheddar cheese | 40g porridge oats, 300ml<br>semi-skimmed milk,<br>30g raisins and 10g<br>mixed seeds | Low fat Greek yoghurt,<br>80g mixed berries,<br>I banana and 25g<br>chopped hazelnuts | 1/2 mashed avocado,<br>squeeze of lime, 2x slices<br>wholemeal toast, 80g<br>roasted cherry tomatoes<br>and 10g mixed seeds | 2x sarambled eggs,<br>2x slices wholemeal toast<br>and 80g mushrooms,<br>grilled | 40g bran flakes, 100ml<br>semi-skimmed milk, 1x<br>sliced banana and 80g<br>mixed berries | 2x poached eggs, 2x<br>slices wholemeal toast<br>and 80g cherry tomatoes,<br>roasted in 1 tsp oil |
|   | 403 cals  | <b>441</b> cals  | <b>398</b> cals   | <b>423</b> cals   | <b>385</b> cals  | 330 cals  | <b>383</b> cals   |
| Lunch:  | Sweet Potato<br>& Aubergine<br>Sri Lankan Curry                                       | Singapore Noodles  | Chicken Pad Thai  | Keralan<br>Chicken Curry  | Prawns with<br>Chorizo & Lentils   | Chicken<br>Noodle Laksa   | Green Thai<br>Chicken Noodles   |
|   | Steamed Mixed Green<br>Veg and 2 tbsp<br>plain yoghurt                                | Steamed or<br>stir-fried greens  |   | 2 tbsp plain yoghurt  | Wholemeal crusty roll,<br>mixed leaf salad and<br>salad dressing                 | 30g cashews and sliced spring onions  | 30g cashews and<br>steamed or<br>stir-fried greens  |
|   | 361 cals  | 334 cals   | 396 cals  | 354 cals  | 507 cals   | <b>496</b> cals   | 519 cals  |
| Dinner:   | Mexican Three<br>Bean Chilli  | Sage Chicken with<br>Lemony Greens   | Sweet Potato<br>Katsu Curry   | Moroccan Sweet<br>Potato Couscous   | Creamy Chicken &<br>Mushroom Spaghetti   | Beef Bourguignon  | Chilli con Carne  |
| <b>In Bold</b> =<br>COOK side dishes                | Brown rice and 1/2<br>avocado, mashed with a<br>squeeze of lime                       | Wholemeal Crusty Roll  | Steamed or<br>stir-fried greens   | l x wholegrain flatbread  | Mixed Leaf Salad   | Braised Red Cabbage,<br>Peas & Leeks and<br>Celeriac Mash                                 | Baked sweet potato, 1/2<br>avocado, mashed with a<br>squeeze of lime, 2 tbsp<br>plain yoghurt     |
|   | <b>661</b> cals   | <b>594</b> cals  | 434 cals  | <b>562</b> cals   | <b>469</b> cals  | 587 cals  | 541 cals  |
| 5 a Day:  | 7   | 4  | 5   | 4   | 5  | 5   | 6   |
| EST DAILY<br>CALORIES<br>(incl serving suggestions) | 1425 cals   | 1369 cals  | 1228 cals   | 1339 cals   | 1361 cals  | 1413 cals   | 1443 cals   |

Snacks: To add to 5 a day.

Small fruit: Two plums, two satsumas, two kiwi fruit, three apricots, six lychees, seven strawberries or 14 cherries. Medium-sized fruit: One apple, banana, pear, orange or nectarine. Large fruit: Half a grapefruit, one slice of papaya, one slice of melon (5cm slice), one large slice of pineapple or two slices of mango (5cm slices). Dried fruit: About one heaped serving spoon of raisins, currants or sultanas, one serving spoon of mixed fruit, two figs, three prunes or one handful of dried banana chips. Salad vegetables: Three sticks of celery, a 5cm piece of cucumber, one medium tomato or seven cherry tomatoes. All information taken from the British Nutrition Foundation