

Balanced Diet Weekly Meal Planner 2

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 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY -
Breakfast:	Low salt/sugar baked beans, 2x slices wholemeal toast and 15g cheddar cheese	Low fat Greek yoghurt, 80g mixed berries, I banana and 25g chopped hazelnuts	1/2 mashed avocado, squeeze of lime, 2x slices wholemeal toast, 80g roasted cherry tomatoes and 10g mixed seeds	2x poached eggs, 2x slices wholemeal toast and 80g cherry tomatoes, roasted in 1 tsp oil	2x scrambled eggs, 2x slices wholemeal toast and 80g mushrooms, grilled	40g bran flakes, 100ml semi-skimmed milk, 1 x sliced banana and 80g mixed berries	40g porridge oats, 300ml skimmed milk, 30g raisins and 10g mixed seeds
	403 cals	398 cals	423 cals	442 cals	385 cals	330 cals	328 cals
Lunch:	Sweet Potato & Aubergine Sri Lankan Curry	Teriyaki Chicken Noodles	Lemon & Herb Chicken	Halloumi & Roasted Veg Pasta	Sticky Veg Satay	Sticky Soy Glazed Beef	Mac Cheese with Ham & Cauliflower
	Stearned Mixed Green Veg and 2 tbsp plain yoghurt	30g cashews and steamed or stir-fried greens	Mixed veg side salad	Mixed veg side salad, salad dressing and 10g mixed seeds	Steamed or stir-fried greens and 30g cashews	Steamed or stir-fried greens	Mixed veg side salad and salad dressing
	361 cals	551 cals	319 cals	496 cals	556 cals	358 cals	452 cals
Dinner:	Red Lentil & Mixed Bean Casserole	Butternut Squash & Coconut Curry	Cauliflower & Aubergine Shakshuka	Tikka Chicken with Mango Rice	Salmon & Cougette Linguine	Meatballs in a Rustic Tomato Sauce	Moroccan Spiced Lamb Tagine
In Bold = COOK side dishes	Jacket Potato and 30g cheddar cheese		2 medium eggs, 2 wholegrain flatbreads and 2 tbsp plain yoghurt		Mixed Leaf Salad	Wholewheat spaghetti, 15g cheddar cheese and rocket salad	Minted Couscous, steamed green beans and 2tbsp plain yoghurt
	504 cals	285 cals	595 cals	416 cals	440 cals	727 cals	662 cals
5 a Day:	6	5	7	6	5	5	4
EST DAILY CALORIES (incl serving suggestions)	1268 cals	1234 cals	1337 cals	1354 cals	1381 cals	1415 cals	1442 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