# Meal planning and recipes



txt4two

Helping you to eat well and be active to benefit you and your baby's health.

Overwhelmed by recipes and websites with 'healthy food' options? We collated some of the best recipes for you to try in this handout or online at **matermothers.org.au**.

"You don't have to cook fancy or complicated masterpieces — just good food from fresh ingredients." — Julia Child. chef.

The links below might also be helpful to plan healthy meals and snacks during your pregnancy, week to week. Queensland Government healthier.qld.gov.au/recipes

Heart Foundation heartfoundation.org.au/recipes

Nutrition Australia nutritionaustralia.org/national/recipes

Better Health Channel betterhealth.vic.gov.au/healthyliving/recipes

Dietitians Association of Australia daa.asn.au/smart-eating-for-you/smart-eatingrecipes

Taste taste.com.au/healthy



# 8 Steps to build a healthy meal

1. Be prepared



Plan meals before you go shopping

2. Keep is seasonal



It's nutritious and cheaper

3. Make it colourful



Include plenty of different fruits and vegetables

4. Add a lean protein



Choose meat, chicken, fish, eggs, tofu or legumes

5. Add a wholegrain carbohydrate



Choose low GI grainy bread, Doongara rice or pasta 6. Add flavour and texture



Use spices, herbs, yoghurt, nuts and fruit

7. Go Mediterranean



Use extra virgin olive oil

8. Bon appetite!



Enjoy with family & friends

Mater Mothers' Hospital | matermothers.org.au

#### Breakfast

1 cup cereal OR 3 breakfast biscuits OR 1/2 cup (uncooked measure) rolled oats or muesli

AND 1 cup low fat milk

PLUS 1 piece of fruit **OR** ½ glass 100% fruit juice

#### **Morning Tea**

Small handful of unsalted nuts and 1 glass of milk

#### Lunch

Tuna and salad sandwich on multigrain/whole meal bread/roll

100g tuna, lettuce, tomato, cucumber, mushrooms, avocado, capsicum

PLUS 1 piece fresh fruit

#### Afternoon Tea

Small tub low fat yoghurt

#### **Dinner**

Spaghetti bolognaise with red lentils and vegetable sauce (service 1 ½ cups spaghetti per person)

PLUS 2 cups of green salad

#### Supper/Evening Snack

1 slice fruit toast and margarine AND banana and honey topping

#### **Recipe Links**

Spaghetti bolognaise with red lentils and vegetable sauce daa.asn.au/recipes/lentil-bolognaise



#### Breakfast

2 poached eggs and 2 slices of multigrain toast

AND mushrooms and tomato

#### **Morning Tea**

Fresh or tinned fruit and low fat yoghurt/custard

#### Lunch

Asian style chicken rolls on wholegrain roll

**OR** Left over spaghetti bolognaise/vegetarian sauce from Day 1 (heated on high for 2 minutes)

PLUS a side salad

1 glass low fat milk

#### Afternoon Tea

Beetroot and chive dip

With 4 wholegrain crackers, carrot and celery sticks

#### **Dinner**

Parmesan crumbed baked fish

PLUS plenty of steamed vegetables (e.g. broccoli, carrots, beans, peas, snow peas) and boiled chat potatoes

#### Supper/Evening Snack

1-2 slices of raisin toast with cream cheese and crumbled walnuts

#### **Recipe Links**

Asian style chicken

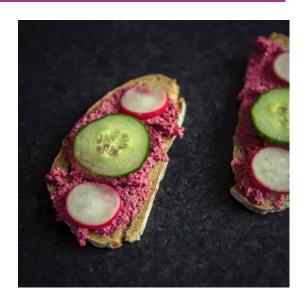
<u>taste.com.au/recipes/asian-style-chicken-salad-rolls/89d0bfb7-294a-458a-806e-a7991f461995</u>

#### Beetroot and chive dip

<u>nutritionaustralia.org/national/recipe/beetroot-and-chive-dip</u>

#### Parmesan crumbed baked fish

<u>taste.com.au/recipes/parmesan-crumbed-baked-fish/91886785-7c58-4492-8f61-3843d9901e80</u>



#### Breakfast

1 cup cereal OR 3 breakfast biscuits OR 1/2 cup (uncooked measure) rolled oats or muesli

AND 1 cup low fat milk

PLUS 1 piece of fruit **OR** ½ glass 100% fruit juice

#### **Morning Tea**

Small tub low fat yoghurt

#### Lunch

Sweet potato and pumpkin soup

PLUS 1-2 slices multigrain/whole meal bread with margarine or olive oil for dipping

1 tub low fat yoghurt

#### Afternoon Tea

Pear and banana muffin

#### **Dinner**

Aromatic prawn curry

PLUS add some extra vegetable into the stir-fry such as broccoli, zucchini, sweet corn or baby corn pieces

PLUS ½ to 1 cup steamed rice per person

#### Supper/Evening Snack

1 slice fruit toast with margarine

PLUS small handful nuts

#### **Recipe Links**

Sweet potato and pumpkin soup nutritionaustralia.org/national/recipe/sweet-potato-and-pumpkin-soup-yoghurt-drizzle

Pear and banana muffin

healthier.gld.gov.au/food/recipes/pear-and-

banana-muffins/

Aromatic prawn curry

nutritionaustralia.org/national/recipe/aromatic-

prawn-curry



#### Breakfast

Banana and strawberry breakfast smoothie

PLUS 1-2 slices multi/whole grain toast and avocado

#### **Morning Tea**

Beetroot and chive dip

With 4 wholegrain crackers, carrot and celery sticks

#### Lunch

Sumac lamb and tahini wraps

1 tub of low fat yoghurt

#### Afternoon Tea

1 piece of fresh fruit

#### **Dinner**

Barbecued beef, beetroot and chickpea salad

1 cup cooked quinoa

(ensure salad leaves are rinsed well)

#### Supper/Evening Snack

Oat based fruit crumble

With Greek yoghurt

#### **Recipe Links**

Beetroot and chive dip

<u>nutritionaustralia.org/national/recipe/beetroot-and-chive-dip</u>

#### Sumac lamb and tahini wraps

<u>delicious.com.au/recipes/falafel-spiced-lamb-wraps-turmeric-tahini/5mGlcGtB</u>

Barbequed beef, beetroot and chickpea salad taste.com.au/recipes/barbecue-beef-beetroot-chickpea-salad/L6aa72Ll

#### Oat based fruit crumble

<u>heartfoundation.org.au/recipes/oat-based-fruit-crumble</u>



#### Breakfast

1 cup cereal OR 3 breakfast biscuits OR 1/2 cup (uncooked measure) rolled oats or muesli

AND 1 cup low fat milk

PLUS 1 piece of fruit **OR** ½ glass 100% fruit juice

#### **Morning Tea**

Pear and banana muffin

#### Lunch

Leftover <u>Barbecued beef, beetroot and chickpea salad</u> from Day 4 (serve with extra quinoa)

#### Afternoon Tea

Glass of low fat milk **OR** tub of yoghurt

PLUS slice of wholegrain toast with peanut butter

#### Dinner

Hokkien noodles, mushroom and cashew salad

PLUS add some extra vegetable into the stir-fry such as broccoli, zucchini, sweet corn or baby corn pieces, and capsicum

#### Supper/Evening Snack

Tutti fruity blueberry popsicles

#### **Recipe Links**

Pear and banana muffin

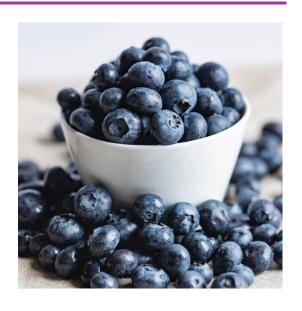
<u>healthier.qld.gov.au/food/recipes/pear-and-banana-muffins/</u>

Barbecued Beef, beetroot and chickpea salad taste.com.au/recipes/barbecue-beef-beetroot-chickpea-salad/L6aa72Ll

Hokkien noodles, mushroom and cashew salad heartfoundation.org.au/recipes/hokkien-noodle-mushroom-and-cashew-salad

Tutti fruity blueberry popsicles

<u>healthier.qld.gov.au/food/recipes/tutti-fruity-popsicles-blueberry/</u>



#### Breakfast

2 poached eggs and 2 slices of multigrain toast

AND mushrooms and tomato

PLUS 1 cup low fat milk

#### **Morning Tea**

Dry popped popcorn

#### Lunch

Chicken and vegetables patties

Served with a wholegrain roll

PLUS 1 tub low fat yoghurt AND 1 piece fresh fruit

#### Afternoon Tea

Chocolate cereal bar

#### Dinner

Kale and white bean falafels with hummus

Serve with a multigrain wrap

PLUS a side salad

#### Supper/Evening Snack

1 cup fresh fruit salad

100ml custard

#### **Recipe Links**

#### Chicken and vegetable patties

betterhealth.vic.gov.au/healthyliving/recipes/view-recipes/ chicken-and-vegetable-patties

#### Chocolate cereal bar

taste.com.au/recipes/chocolate-cereal-bars/a511eec6-6166-47b3-85d9-ad45713a2acb

#### Kale and white bean falafels with hummus

<u>taste.com.au/recipes/kale-white-bean-falafels-hummus-recipe/5gsqf0ci</u>



#### Breakfast

Bircher muesli with tropical fruit

PLUS 1 glass low fat milk

#### Morning Tea

4 wholegrain crackers with hummus

#### Lunch

Tuna and mixed bean salad

PLUS 2 slices wholegrain bread with a scrape of margarine

#### Afternoon Tea

Fresh fruit with small handful nuts

#### Dinner

Roast lamb (100g per person)

2 cups (1/2 plate) of mixed vegetables

PLUS 1 medium potato

#### Supper/Evening Snack

1 glass low fat milk

1 slice raisin toast with margarine

#### **Recipe Links**

Bircher muesli with tropical fruit

<u>heartfoundation.org.au/recipes/bircher-muesli-with-tropical-fruit</u>

#### Tuna and mixed bean salad

taste.com.au/recipes/tuna-mixed-bean-salad-lemondressing/1f34959a-bb59-4d27-bd38-520af2506b8a

