

#### Base your meal prep on this formula:

3+ veggies 2 proteins 1 starch 1+ sauces

mix and match between these items for a bit of variety in your lunches - assume you take 4/5 lunches from home

### try these...

#### **VEGGIES**

- aim for 2+ colours
- roasted
- raw
- steamed
- spiralled
- grilled

#### **PROTEINS**

- tofu
- tempeh
- chickpeas
- lentils
- white beanssoba
- black beans
- bean based pasta
- salmon
- white fish

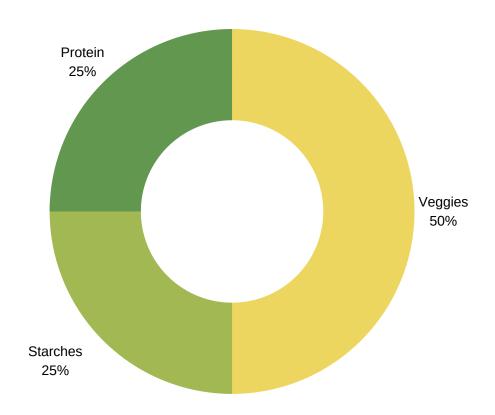
#### STARCHES

- potatoes
- pasta
- rice noodles
- quinoa
  - bread

#### **SAUCES**

- pesto
- tomato sauce
- peanut sauce
- tahini sauce
- olive tapenade
- salsa





### what's on your plate?

when in doubt, try building your plate with this method, where 50% is made up of vegetables, 25% protein, and 25% grain or starch. It's a good rule of thumb for when you're throwing together a meal



quick guide to veggies:

| VEG              | STEAM    | SAUTÉ    | ROAST    | RAW      |
|------------------|----------|----------|----------|----------|
| Aubergine        |          | %        | *        |          |
| Beetroot         |          | <b>×</b> | <b>×</b> | ×        |
| Bok choy         |          | ×        | <b>×</b> | ×        |
| Broccoli         | <b>×</b> | ×        | <b>×</b> | <b>×</b> |
| Brussels sprouts |          | ×        | ×        | %        |
| Cabbage          |          |          |          | ×        |
| Cauliflower      | *        | ×        | *        | ×        |
| Celery           |          | ×        |          | ×        |
| Courgette        |          | *        | *        | ×        |
| Fennel           |          | <b>×</b> | <b>×</b> | *        |
| Green beans      | *        | %        | *        | ×        |
| Kale             |          | *        |          | ×        |
| Lettuce          |          |          |          | %        |
| Mushrooms        |          | *        | <b>*</b> | ×<br>×   |
| Parsnips         |          |          | *        |          |
| Peas             | <b>×</b> | <b>×</b> |          | <b>×</b> |
| Peppers          | *        | *        | *        | *        |
| Pumpkin          | *        | *        | *        |          |
| Squash           | *        | *        | *        |          |
| Tomatoes         |          | *        | *        | ×        |



quick guide to proteins

| PROTEIN    | HOW MUCH                 | WHAT           |  |
|------------|--------------------------|----------------|--|
| TOFU       | Each block: 2-3 servings | Roast, sauté   |  |
| TEMPEH     | Each block: 3-4 servings | Roast, sauté   |  |
| BEANS      | 1 – 400g tin: 2 servings | Nothing!       |  |
| FISH       | 150g                     | Roast, sauté   |  |
| BEAN PASTA | 85g (3/4 c. dry)         | Boil           |  |
| EGGS       | 2 eggs                   | Boil, scramble |  |

Should take up ~1/4 of your lunch

#### Sample weekly shopping list for ~8 lunches

t1 blocks tofu (~3 servings) 3 tins beans (4 servings)

OR

450g salmon (3 servings) 1 tin beans (2 servings) 250g bean pasta (3 servings)



quick guide to sauces

| SAUCE                 | HOW MUCH   |
|-----------------------|--|
| PESTO                 | 1 handful herbs + ¼ c. nuts or seeds + ¼ c. olive  |
|                       | oil + 1 garlic clove + 1 tbsp nutritional yeast  |
| TOMATO                | Jarred or homemade   |
| PEANUT                | % c. nut butter + 1 tsp each soya sauce, sesame oil + 1 clove garlic + juice 1 lime + fresh ginger |
| TAHINI                | % c. tahini + juice 1 lemon + 1 clove garlic + % c.  |
| TARINI                | water  |
| <b>OLIVE TAPENADE</b> | jarred   |
| SALSA                 | Jarred or homemade   |
| SALAD DRESSING        | 1 part oil + 2 parts acid (vinegar/lemon juice) + 1 tsp Dijon mustard + 1 tsp maple syrup          |