

## ADD MORE COLOUR

Eat a variety of colourful foods by choosing from the fresh fruit and veg rainbow. Start with...



## **SUPER RED**

Add fruits (raspberries, strawberries, watermelon) to wholegrain breakfast cereals. Use tomatoes and capsicum strips as vegetable dippers.

## **ORANGE BURST**

Carrot sticks are perfect with dips, or grate and add to meals. Chop peeled orange and use in smoothies or cut into wedges for a great snack.

### **SAY YELLOW**

Corn on the cob is a favourite to snack on, or remove the kernels and add to meals. Yellow capsicum strips or fresh pineapple pieces are also wonderful snacks.

## TEAM GREEN

Grate **zucchini** into meals, such as bolognese, or use blended **peas** or **leafy greens** as a pesto base.

## **PURPLE DREAM**

Include finely shredded cabbage in wraps and rolls with other fillings, and snack on grapes.



## BETTER SWAPS

Getting your kids to enjoy healthier options is only a few tweaks away – check out these simple substitutes.

### **SWAP OUT**

Sugary beverages such as cordials and soft drinks.

## **GO FOR**

Mineral water flavoured with berries.

## **SWAP OUT**

Snack packs or packets of chips.

## GO FOR

Homemade trail mix. Try popcorn, puffed rice and dried fruit.



## LUNCH BOX INSPO

Introduce calm and order to midweek mornings with these hacks that will inspire your lunch-box prep.

### ICE CUBES

Puree leftover fruit and freeze in ice cube trays, ready to use as the base for a smoothie.

# 35

## **BULK BAKE**

Bake in bulk, then freeze your savoury and sweet items such as muffins, slices, scrolls and mini pizzas.

## **VEGIES**

Roast a tray of vegies, then portion and freeze them so you have them on hand to add to dishes or bulk out a lunch.

