

Healthier ingredients

Creating a healthier menu doesn't have to be hard work! Sometimes small changes can make a big difference. Remember, the key message is to increase green items (e.g. fruit, salads, sushi, flavoured milk) and decrease red (e.g. sugary drinks, deep fried foods, potato crisps, confectionery).

Tips for increasing green items

- · Add fresh fruit to the menu
- Include salad as a standard inclusion on burgers and with main meals
- Provide a range of sandwiches, rolls or wraps with lean meat, cheese and salad serve fresh or toasted
- Provide and promote water



Creating winning recipes

Simple ingredient swaps can make foods healthier, without compromising on taste.

Wholegrain, wholemeal, multigrain, high-fibre white, rye, sourdough, lavash and other flat breads, bagels, wholemeal crumpets, English muffins, plain foccacias
Wholegrain varieties of plain crispbreads, corn and rice cakes, lavash and water crackers
Wholegrain bread with cheese, lean meat and vegetable toppings
High fibre, wholegrain varieties containing added vegetables, dried fruit and/or nuts without icing or confectionery
Bran, breakfast biscuits e.g. Weetbix, oats/ porridge, wholegrain puffs, wholewheat flakes and muesli with or without added fruit e.g. Just Right, Sultana Bran
Evaporated skim milk, ricotta or cottage cheese, yoghurt
Blended cottage cheese or ricotta and cream cheese
Yoghurt

Regular ingredients	Healthier ingredients
Meat and alternatives	
Meat with visible fat or the skin on	Lean meat e.g., skinless chicken and turkey, roast beef, kangaroo, lamb or pork
Processed meats such as bacon, mortadella, polony and salami	Skinless chicken or turkey meat, lean beef
Eggs	
Eggs fried in butter/fat/oil	Eggs fried on a non-stick surface with mono or polyunsaturated spray oil, poached eggs
Scrambled eggs made with cream	Eggs scrambled with plain milk and without the addition of fat e.g. cream/butter
Fish and seafood	
Fish canned in oil or brine	Fish canned in springwater
Nuts and seeds	
Nuts or seeds roasted in oil and salted or coated in confectionery/honey/sugar	Plain and dry roasted nuts and seeds with no added fat or salt
Oils, condiments and spreads	
Butter and butter blends, copha, dairy blends, ghee, lard, palm oil, tallow, coconut oil	Poly or monounsaturated fats (e.g. margarine) and oils (e.g. canola, olive, sunflower, soybean, grapeseed)
Chocolate spreads, honey, jam	Hummus, light cream cheese, peanut butter
Coconut cream, milk	Evaporated milk flavoured with coconut essence
Cream-based dressings (e.g. Caesar, ranch, thousand island)	Dressings made with poly or monounsaturated oils or dressings based on lemon juice, balsamic vinegar or yoghurt
Gravy made from fatty meat juices and thickened with added fat or based on a roux; or regular packaged varieties	Gravy made from meat juices, drained of fat and thickened with corn/plain flour; or no added salt/ fat packaged varieties
Mayonnaise	Reduced fat mayonnaise
Regular varieties of condiments (e.g. barbeque, HP, soy, sweet chilli, tomato sauce)	No added salt or salt reduced varieties
Stock, regular	No added salt or salt reduced varieties



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Healthier ingredients

Pastry	,
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Pastry	
All types of full fat pastry	Wonton wrappers or oven baked bread cases Filo pastry brushed with egg, milk or spray oil
Sandwich fillings	
Processed meats (e.g., salami, ham)	Skinless chicken or turkey meat, lean beef; with added salad
Meat alternatives	Eggs, fish (tinned in springwater) or cheese; with added salad
Drinks	
Regular sugar-sweetened soft drinks	Soda water flavoured with fruit juice, fresh fruit and herbs such as fresh mint
Sugar sweetened fruit or vegetable juices	99% fruit or vegetable juice, water flavoured with fruit







