

Monday

Add a glass of water or milk (semi-skinned or low fat preferably) to every meal or snack.

Breakfast

- 1 to 2 Wheat biscuits, top with low fat milk and strawberries



Lunch & Morning Snack

- Medium wholegrain bread roll with tomato & cheese.
- Pot of low fat yoghurt & 1 banana
- Bottle of water



Lunchbox Friendly

Afternoon Snack

- Handful of carrot sticks



Dinner

- Baked garlic lime chicken breasts with mixed veg and potatoes



Recipe

Baked garlic lime and chicken breasts.

Serves 4 Adults

A five year old needs about half the food an adult does. A child under five might need a lot less.

Ingredients

- 4 skinless chicken breasts (520g / 1lb 2½ oz)
- 25ml / 1fl oz. of fresh lime juice, half a lime
- 1 tablespoon of olive oil
- 4 cloves of garlic, finely chopped or minced

Steam some potatoes and vegetables (you can use frozen mixed vegetables too)

Method

1. Mix the lime juice, olive oil and garlic together in a large sealable plastic bag
2. Add chicken to the bag and seal it, removing as much air from the bag as you can
3. Marinate chicken, turning bag over once or twice, for at least 4 hours or up to 24 hours in refrigerator
4. Preheat oven to 200°C / 400°F / Gas Mark 6
5. Remove chicken from marinade and throw away the marinade
6. Brown the chicken breasts on a hot griddle pan, for a short while on each side until they get some colour
7. Place on a roasting tin and roast in the oven until cooked through, about 25 to 30 minutes

Tuesday

Add a glass of water or milk (semi-skinned or low fat preferably) to every meal or snack.

Breakfast

- A bowl of porridge with low fat milk & apple slices



Lunch & Morning Snack

- Tortilla wrap with chicken, sliced peppers and lettuce
- Orange & ½ wholemeal scone
- Small carton of milk



Lunchbox Friendly

Afternoon Snack

- 8 Strawberries



Dinner

- Spanish Omelette served with broccoli and extra potatoes



Have a meat free day

Recipe

Spanish Omelette

Serves 4 Adults

A five year old needs about half the food an adult does. A child under five might need a lot less.

Ingredients

- 2 onions, chopped
- 1 red pepper, cored and chopped
- 4 eggs
- 2 large potatoes boiled and chopped
- 1 dessertspoon chopped parsley

Add broccoli and extra potatoes

Method

1. Heat 1 tablespoon of oil in a frying pan
2. Add the onions and cook until soft
3. Add the red pepper, cook for 5 minutes
4. Beat the eggs in a bowl. Add pepper
5. Stir the potatoes, parsley and fried vegetables into the egg mixture
6. Pour the egg mixture into the heated frying pan and spread evenly to the edge
7. Cook for 5 minutes until the egg mixture comes away from the side of the pan
8. Place the pan under a pre-heated moderate grill for about 3 minutes to cook the top of the omelette

Wednesday

Add a glass of water or milk (semi-skinned or low fat preferably) to every meal or snack.

Breakfast

- A bowl of flaked cereal with low fat milk.
- 2 mandarins



Lunch & Morning Snack

- 2 tablespoons of pasta with 1 tablespoon of tomatoes and vegetables
- 2 crackers with low fat cheddar cheese and yoghurt



Lunchbox Friendly

Afternoon Snack

- 10-12 Grapes



Dinner

- Fish, peas and chips



Recipe

Fish, peas and chips

Serves 4 Adults

A five year old needs about half the food an adult does. A child under five might need a lot less.

Ingredients

- 4 pieces of white fish (approx 5oz/150g)
- 7- 8 potatoes
- 500g /16 oz. of frozen peas / sweetcorn

Method

1. Preheat oven at 200°C/400°F/Gas Mark
2. Cut the potatoes into thick cut chips
3. White fish fillets (boned and filleted) buy fresh or frozen – bake in the oven for 25 mins
4. Drizzle chips with a teaspoon of olive oil (if desired), bake in oven for 20 mins
5. Cook frozen peas as per instructions on packet. Add sweetcorn for extra veg

Thursday

Add a glass of water or milk (semi-skinned or low fat preferably) to every meal or snack.

Breakfast

- 1-2 slices of wholemeal toast with mashed banana.
- Glass of milk



Lunch & Morning Snack

- Small wholemeal pitta bread with tuna & sweetcorn.
- Apple and yoghurt



Lunchbox Friendly

Afternoon Snack

- Slice of wholemeal toast with peanut butter



Dinner

- Homemade burgers



Recipe

Homemade Burgers

Serves 4 Adults

A five year old needs about half the food an adult does. A child under five might need a lot less.

Ingredients

- 450g /1lb lean minced beef
- 110g / 4 oz. brown breadcrumbs, around 4 slices
- Pinch mixed herbs
- 1 small onion, finely chopped
- ¼ of an egg, beaten
- 1 teaspoon of plain flour

Method

1. Mix all the ingredients together in a bowl
2. Bind with the beaten egg
3. Shape mixture into 4 round shapes with a little flour
4. Fry or grill gently on both sides over a low heat until well cooked

Serve in small burger buns and top with sliced tomato and steamed carrots on the side

Make burgers smaller for children

Friday

Add a glass of water or milk (semi-skinned or low fat preferably) to every meal or snack.

Breakfast

- A bowl of high fibre breakfast cereal with low fat milk and small glass of fruit juice



Lunch & Morning Snack

- 2 slices of wholemeal bread with cooked ham and lettuce
- 6 cherry tomatoes, cream cheese and small tub of stewed fruit



Lunchbox Friendly

Afternoon Snack

- Kiwi



Dinner

- Family shepherd's pie



Recipe

Family Shepherd's Pie

Serves 4 Adults*

A five year old needs about half the food an adult does. A child under five might need a lot less.

Ingredients

- 900g / 2lb potatoes, peeled and diced
- 300g / 10oz. carrots, peeled and sliced
- 100g / 4oz. onion, peeled and chopped
- 450g / 1lb lean minced beef
- 1 x 400g / 14oz. tin of chopped tomatoes

Method

1. Preheat your oven to 180°C / 350°F / Gas Mark 4
2. Cook the potatoes and carrots in boiling water and until tender, around 20 minutes
3. Meanwhile heat vegetable oil in a small saucepan and cook the onion until softened
4. Add the minced meat to the onion and cook, stirring occasionally, until browned all over. Drain off any excess fat
5. Add the tinned tomatoes. Cover, bring to the boil and then simmer for about 20 minutes, then transfer to a casserole dish
6. When the potatoes and carrots are cooked, drain them and return to the saucepan. Mash the potatoes and carrots together with a potato masher or potato ricer until smooth
7. Spoon the carrot and potato mixture on top of the minced meat mixture and bake in the pre-heated oven for 30 minutes or until the top starts to brown

6 tips for planning meals

1. Pick a time during the week and make this a time when you plan your weekly meals
2. Look at the ingredients you already have at home. Check your cupboard, fridge and freezer before going to the supermarket.
3. Pick meals that you know your family already enjoy.
4. Plan for leftovers. For example leftover vegetables can be added to stir fry's, curry's and omelettes.
5. Cook in bulk and freeze. This works well with dishes like curry's, stews, pies and casseroles.
6. Chose recipes that use the same ingredients. This saves money, time and extra trips to the supermarket.

Suitable drinks for children

It is important that children take in enough fluids during the day. If they do not drink enough, they may become dehydrated, thirsty, tired and weak. Drinks should always be included for break-time and lunch.

Water and milk are the most suitable drinks for children.

Drink	Tooth friendly	
Water	Best choice anytime	😊
Milk (semi-skimmed/low-fat preferably)	Good choice anytime	😊
Unsweetened fruit juice (fruit juice from concentrate is suitable also if it does not contain added sugar)	Limit to once a day	😊
Flavoured milk*	At mealtimes	😊
Diluted sugar-free squash	At mealtimes	😊
Yoghurt or milk drinks*	At mealtimes	😊
Smoothies*	At mealtimes	😊
Fruit Juice drink (unsweetened)	At mealtimes	😊
Fruit Juice drink (sweetened)	Not tooth friendly	😞
Fizzy drinks (including diet versions)	Not tooth friendly	😞

*Compare brands and choose those that are lower in sugar

Shopping list

Fruit

- 1 bunch of bananas
- 1 orange*
- 1 punnet of strawberries
- 1 apple*
- 1 Lime
- 1 lemon
- 1 bulb of garlic
- 1 bunch of grapes
- 1 punnet cherry tomatoes
- 1 kiwi*
- 1 bag of mandarins

Vegetable

- 2 tins of sweetcorn
- 1 bag of carrots
- 1 bag of frozen peas
- 1 bag of frozen sweetcorn
- 1 bag of potatoes
- 3 medium red peppers
- 1 medium yellow pepper
- 1 head of lettuce
- 450g/1lb of Broccoli (fresh or frozen)
- 4 - 5 onions
- 6 Cherry tomatoes

Cereal

- 1 box of wheat biscuits
- 1 box of porridge
- 1 box of flaked cereal (non-sugar options)
- 1 box of high fibre cereal

Dairy

- 1 packet of cream cheese
- 3ltr of low fat milk
- 2 x Low fat yoghurt* (no added sweetener)
- Low fat cheddar cheese

Bread

- 1 medium wholegrain bread roll*
- 1 pack pitta bread (remainder can be frozen)
- 1 wholemeal scone*
- 1 loaf of wholemeal bread
- 4 burger buns
- 110g / 4oz brown breadcrumbs (around 4 slices or buy frozen)
- 1 pack wholemeal tortilla wraps (remainder can be frozen)

Garnish and store cupboard

- Olive oil
- Pepper
- Mixed herbs
- Lemon juice
- Plain flour
- fresh mint
- Brown Pasta
- Crackers
- Eggs
- Chopped parsley
- Tin of chopped tomatoes

Other items

- 1 tin tuna
- 4 skinless chicken breasts (520g / 1lb 2½ oz)
- 1 piece of cod (approx 5oz/150g)
- 1 packet of cooked sliced ham
- Lean minced beef (450g / 1lb)
- Pot of stewed fruit*

Make a start with our 5 day meal plan

An easy meal plan to help parents to take small steps to improve their children's health



For more hints & tips visit:
makeastart.ie



safefood HE hi

One daily win can make a difference

Visit makeastart.ie



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