LACTO OVO VEGETARIAN (± 8400KJ)



Total Energy (TE)	Protein	% of TE	Carbohydrates	% of TE	Fat	% of TE
8400kJ	99g	20	247g	50	57g	25

	BREAKFAST	SNACK	LUNCH	SNACK	DINNER
DAY 1	75g FUTURELIFE® HIGH PROTEIN	1 cup low fat	Omelette:	1 apple	Vegetarian Burger:
	Smart food™	yoghurt	2 eggs	2 whole wheat	1 medium whole-wheat roll
	1 cup low fat milk	1 pear	30g cheese	crackers	1 soya patty
			1 cup green peppers, onion, tomato		1 cup Greek salad with 30g low fat feta
			½ cup corn		½ cup oven baked sweet potato chips
			1 slice of a high fibre, low GI bread		1 tsp oil for cooking
DAY 2	50g FUTURELIFE® Smart food™	1 small banana	Feta Pasta Salad:	1 cup pawpaw	Wrap:
	1 cup low fat milk		½ cup spiral pasta	FUTURELIFE®	1 whole-wheat wrap
			90g low fat feta	High Protein	2 soya sausages
			½ cup chickpeas	LITE SmartBar	¼ cup julienne carrots & beetroot
			½ cup Cherry tomatoes, cucumber, red		¼ cup spinach leaves
			onion		1 Tbsp. lite mayo
					½ cup side salad
DAY 3	2 FUTURELIFE® HIGH PROTEIN	1 cup carrot and	Quinoa and Beetroot Salad:	1 small peach	Asparagus Quiche:
	Smart food™	cucumber sticks	1 cup quinoa	½ cup low fat	2 eggs (with 2 Tbsp. milk)
	crumpets (see website for recipe)	¼ cup cottage	1 cup kidney beans	yoghurt	30g cheddar cheese
	½ cup low fat yoghurt	cheese for dipping	½ cup beetroot		1 cup asparagus, spring onion, peppers,
	½ cup strawberries		Vinaigrette with 1 tsp oil		mushroom (sautéed in pan)
					4 baby potatoes (for the base)
DAY 4	2 poached eggs	1 small orange	Cous Cous Salad:	½ cup whole	Red Kidney Bean Curry:
	30g haloumi	1 cup low fat	½ cup cous cous	strawberries	1 cup red kidney beans
	½ cup sautéed mushrooms	yoghurt	½ cup cooked veg (peppers, aubergine,	Handful of nuts	¼ cup cooked onion & tomato for chutney
	½ cup rosa tomatoes and kale		onion)	and seeds	½ cup brown rice
	1tbs pesto		½ cup rosa tomatoes and cubed		½ cup side salad (carrots, cucumber,
	1 slice of a high fibre, low GI		cucumber		spinach)
	bread		60g low fat feta		

INTELLECTUAL PROPERTY OF FUTURELIFE®

	BREAKFAST	SNACK	LUNCH	SNACK	DINNER
DAY 5	75g FUTURELIFE® HIGH PROTEIN Smart food™ 1 cup low fat milk	1 small pear 1 cup low fat yoghurt	2 soya sausages 1 medium potato (roasted) 1 cup roast veg: (baby marrows, onion, carrots)	½ cup homemade popcorn	1 cup cooked red lentils ½ cup cooked tomato & onion for chutney 60g haloumi Top with ½ cup raw spinach
DAY 6	FUTURELIFE® Mocha Smoothie ½ cup coffee already prepared 1 cup low fat vanilla yoghurt 75 FUTURELIFE® HIGH PROTEIN Smart food™ Chocolate flavour 1 handful ice cubes	1 cup pawpaw ½ cup yoghurt	Salsa Wrap 1 whole grain wrap 60g white cheddar, ½ red peppers cubed ¼ cup tomato and onion (optional chilli) ½ avocado	½ cup mango FUTURELIFE® High Protein LITE SmartBar	Soya Cottage Pie ½ cup soya mince ¼ cup cooked tomato and onion for chutney 1 cup potatoes for mash 1 cup salad (lettuce, carrots, cucumber)
DAY 7	45g FUTURELIFE® Bran Flakes and Barley with Probiotic Capsules 1 cup low fat yoghurt or milk	½ cup fruit salad Handful of nuts	Tofu bowl: 120g tofu ½ cup brown rice and quinoa ¼ cup steam broccoli ¼ cup julienne carrots ¼ cup shredded cabbage ¼ cup raw spinach & radish Ginger slices in vinegar (optional) Handful of cashews	1 apple FUTURELIFE® High Protein LITE SmartBar	½ cup baked beans 2 soya sausages 1 cup salad (lettuce, tomato, cucumber, onion, carrots) 30g low fat feta

DAILY EXTRA ALLOWANCES

- Drink plenty of water (at least 8 glasses/day)
- See website for more FUTURELIFE® recipes
- 125ml low fat or fat free milk for coffee or tea during day
- Can use 1 tsp. olive oil/low salad dressing in lunch & dinner preparation
- To lower energy intake it is suggested to make FUTURELIFE® with water
- May have FUTURELIFE® Crunch Protein Bar OR FUTURELIFE® Whole Grain Granola Bars 1-2 times per week

