



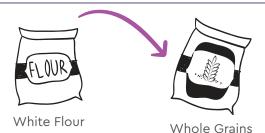








## Swap This... for That!



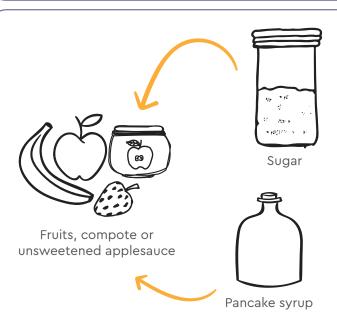
Whole grains are packed with nutrients and fibre, which help keep tummies fuller for longer!



Flavoured yogurt

Plain Greek yogurt with berry compote

Plain yogurt has significantly less sugar than flavoured yogurts. Try plain Greek yogurt for some extra protein! For added flavour, serve with a berry compote.



Foods that contain refined sugars are not very filling and provide short-lived energy.
Reduce the amount of sugar and add instead: mashed bananas, fruit purees or unsweetened applesauce!



Homemade dips and spreads contain little or no preservatives and less sodium. Try some recipes with Greek yogurt for a high protein content!



Processed cheese

Unprocessed cheese

Unprocessed cheese often has more protein than processed cheese products. For a cheaper option, purchase large blocks of cheese and shred it or slice it yourself!

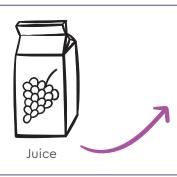








## Swap This... for That!





Fresh fruits, water and veggies

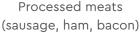
Juice is often high in sugar and lacks dietary fibre. Instead, make water the drink of choice and serve whole fruits and vegetables as they are a good source of vitamins, minerals and dietary fibre.



Homemade pancakes and whole wheat muffins

Whole grain products have more fibre and healthy fats. Homemade items also allow you to use reasonable amounts of added sugar and salt for healthier options!







Eggs and other protein sources



Processed meats are not high sources of protein and are often high in sodium and saturated fats.

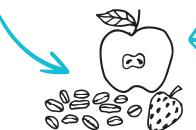
Opt for beans, lentils, nuts and seeds, eggs, and lower-fat milk and dairy products instead. Aim to incorporate more plant-based protein options to your breakfast program!





Store bought granola

Flavoured oatmeal



Rolled oats with fruit

Try making your own granola and oatmeal! Make it from scratch with whole rolled oats and fruits. It's super simple to whip up and less costly.

If you are in a rush and opt for instant oatmeal, choose the plain version, and add fruits and cinammon for some flavour!

For other creative and tasty breakfast ideas, check out our 45-recipe cookbook!