Maximum You Slow Food Meal Plan

Review your typical meals and then choose a slower food option. If you're already eating a slower food option then try out the really-slow option and see how you feel!

Make changes gradually, starting with developing good breakfast habits and swapping out your snacks. Once you've done this work on improving your other meals.

Review how you feel each day to understand which food works for you and which don't.

A LING			
	FAST FOOD	SLOWER FOOD OPTION	REALLY SLOW FOOD OPTION
Breakfast	Coffee and croissant or white toast with jam	Americano (regular or decaf) and wholegrain toast with no sugar peanut butter and sliced apple	Green or herbal tea & a power smoothie with frozen berries, spinach and protein powder
	Breakfast cereal or granola	Low-sugar muesli with natural yoghurt and fresh fruit salad	Gluten-free oat muesli, without added sugar, with berries and 0% fat organic Greek yoghurt
	Fried breakfast	Poached or scrambled eggs on toasted rye bread with avocado	Vegetable juice (carrots, mint, celery, ginger, lime) and homemade omelette or vegetable frittata

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11 - 2 EN A	Lunch	Ham and cheese baguette with crisps	Wholegrain/soda bread sandwich with smoked salmon and salad	Bean soup and wholegrain soda bread
L B B B B		Sweet and sour chicken with noodles or Katsu curry with white rice	Naked burrito: long- grain rice with beans, salad, grilled peppers and guacamole. Optional grilled chicken	Grilled chicken with vegetables and brown rice or Homemade bean chilli with brown rice
1 - all		Mixed sushi	Salmon and brown rice bento bowl with seaweed and a portion of edamame	Tuna nicoise with beans and new potatoes
1 The all		Burger and fries	Caesar salad with fries and no crutons	Chef's salad with lean chicken and an apple
A LINE	Dinner	Pizza	Veggie burger with no bun, sweet potato wedges and salad	Oven baked salmon, or homemade salmon fishcakes, with mashed new or sweet potatoes and steamed veg
11		Spaghetti Bolognese with grated cheese	Bolognese (meat or veggie) with brown or lentil pasta and a side salad	Homemade Bolognese (beef or lentil) with courgette noodles and a side salad

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I BUNNIN TANG THAT	Dinner	Takeaway sweet and sour chicken with white rice	Low sugar takeaway dishes, such as Indian vegetable side dishes and grilled meats. Cook brown rice at home to accompany.	Cashew and vegetable stir fry flavoured with five spice and Braggs Liquid aminos, with brown rice and your choice of protein: Tofu, tempeh, seitan, seafood, fish, skinless chicken or turkey
	Dessert	Apple Crumble with custard	Almond flour, honey-sweetened crumble with coconut cream	Fresh fruit. High- sugar fruit is best eaten on an empty stomach, so berries are the best post- dinner option
		Chocolate cake	Home-made refined sugar-free, almond flour brownie See <u>elanaspantry.com</u> for healthy dessert recipes.	2 squares of 70%+ cocoa dark chocolate and a fresh mint tea
	Snacks	Muesli or granola bar (these are full of refined sugar)	Nak'd or Primal Kitchen or Laar-bar fruit- sweetened bars	Drink a glass of water when you feel like a snack. Wait 10 minutes and then, if you are still hungry, eat a piece of fruit and a palmful of raw nuts

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	Snacks	Nachos with sour cream dip	Flaxseed or wholegrain crackers with guacamole	Palmful of raw, unsalted nuts and some fresh olives
A SA		Crisps	Gluten-free oatcakes with hummus	Vegetable crudites with hummus
		Chocolate bar or biscuit	Homemade trail- mix with roasted nuts, raisins and dark chocolate drops	Honey-spiced nuts, made with ½ cup raw nuts. Lightly toast nuts, stir in with 1 tsp honey, 1 tsp coconut oil, cinnamon, allspice and a pinch of Himalayan crystal salt to taste. Stir until coated and warmed through, leave to cool
	Drinks	Fruit cordial/squash	Freshly squeezed fruit juice, diluted with 1/3 water	Water!! Liven up with sliced citrus fruit, cucumber slices and/or mint.
		Fizzy drinks	Mix half fruit juice/half soda water to make your own fizzy drinks	Sparkling mineral water infused with fresh fruit
		Latté/Cappuccinor any sweetened coffee or tea	Black Americano or black tea, add a splash of organic or nut milk if needed	Green tea (rich in antioxidants) or herbal teas, I like Pukka and Yogi brands