

HEALTH AND WELLBEING CHECKLIST Date

A BETTER ME



Adding Variety to Your Diet

A varied diet provides a broader range of nutrients and keeps meals exciting. Use this checklist to diversify your food choices.

Try a New Recipe Weekly

- O Explore dishes from different cuisines or cooking methods to expand your palate.
- O Example: Make a Mediterranean quinoa salad or an Indian lentil curry.

Rotate Fruits and Vegetables

- **O** Choose different seasonal produce each week to keep meals fresh and nutrient-dense.
- O Tip: Incorporate lesser-known vegetables like kohlrabi or rainbow chard for variety.

Incorporate Whole Grains

- O Experiment with grains like farro, millet, or barley to replace standard rice or pasta.
- O Tip: Use whole grains as a base for salads, soups, or breakfast bowls.

Switch Up Protein Sources

- O Alternate between chicken, fish, tofu, legumes, eggs, and plant-based options.
- O Example: Try black bean tacos one night and baked salmon with dill the next.

Use Fresh Herbs and Spices

- O Enhance flavour with basil, cilantro, cumin, paprika, or other fresh herbs and spices.
- **O** Tip: Grow a small herb garden at home for easy access to fresh, flavoursome additions.

Try Plant-Based Meals

- O Dedicate one day a week to vegetarian or vegan meals to incorporate more plants into your diet.
- O Example: Make a chickpea and spinach curry or a hearty vegetable stir-fry.



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Include Fermented Foods

- **O** Add probiotics with yoghurt, kimchi, sauerkraut, or pickles for gut health.
- **O** Tip: Use fermented foods as toppings or side dishes to complement main meals.

Explore International Ingredients

- O Experiment with foods like miso, tahini, za'atar, or harissa to add unique flavours.
- O Tip: Research recipes that feature these ingredients to learn how to use them effectively.

Opt for Colourful Plates

- O Aim for a mix of colours with every meal to ensure a variety of nutrients.
- O Example: Add red peppers, purple cabbage, and yellow squash to a mixed veggie stir-fry.

Shop at Local Markets

- O Discover unique and fresh items by visiting farmers' markets or specialty shops.
- O Tip: Talk to vendors for tips on how to prepare or cook unusual produce.



