



Make the most of your vegetables on the Slimtone plan. Aim to have a rainbow of colours every day to get your essential vitamins and minerals. The following have to be included in your calories allowance, if not included in the recipe or menu.

| Per 28g/1oz | CALS | | CALS |
|---|-------|----------------------------------|------|
| Baked beans, canned in tomato sauce | 23 | Peas fresh/frozen | 19 |
| Beetroot Salad | 12 | Pasta Salad 25g | 177 |
| Broad beans (raw) | 17 | Peas processed (canned) | 28 |
| Broad beans (boiled) | 14 | Petit Pois (boiled) | 14 |
| Boiled egg | 80 | Potato Salad | 101 |
| Celery, Nut & Sultana | 62 | Potatoes (raw & boiled) | 21 |
| Creamy Italian Dressing | 110 | Potato instant mash (dry weight) | 90 |
| Coleslaw | 41 | Pickles | Neg |
| Corn on the Cob (8ozs) | 150 | Peppers | Neg |
| Cottage Cheese | 80 | Rice, peas & sweetcorn | 50 |
| Garlic Croutons | 130 | Red Kidney beans (boiled/canned) | 28 |
| Grated Cheese | 120 | Sour Cream & Chive | 60 |
| Grated Carrot | Neg | Sweetcorn (canned) | 35 |
| Green salad | Neg | Sweetcorn (baby, each) | 7 |
| Herbs & Spices | Neg | Sweet potato | 24 |
| Low Cal Coleslaw | 26 | Tomatoes (sundried) | 42 |
| Onion rings in breadcrumbs or batter (fried) each | 30 | Vinaigrette dressing | 22 |
| Parsnip (boiled/roasted) | 19/30 | Water chestnuts (canned) | 9 |
| Peas canned garden | 23 | Peas dried (boiled) | 31 |

It's easy to have your intake of five a day of fruit and vegetables, simply take your pick from the following - 3 heaped tablespoons = 1 portion

Artichoke - Asparagus - Aubergine - Beetroot - Broccoli - Brussel Sprouts -Bamboo shoots - Beansprouts - Butternut Squash - Cabbage - Carrots - Cauliflower - Celery - Courgettes - Cucumber - Chili peppers - Chinese leaves - Fennel - Garlic - Leeks - Lettuce -

Mangetout - Mushrooms - Marrow - Onions - Peppers - Pumpkin - Radish - Spring Greens - Spring Onions - Swede - Tomatoes - Turnip - Water Cress.

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