

Mel Bald

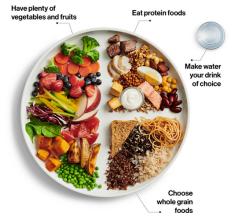
Nutritionist

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Tips on Eating for Optimal Energy

1 Make sure your plate is balanced for all meals



Protein

1/4 plate proteins such as chicken, fish, red meat, tofu, legumes, eggs, dairy.

Slow Digesting Carbohydrates

1/4 plate low glycaemic index - wholegrains. For example, brown rice, quinoa, sweet potato, buckwheat, rolled oats.

Vegetables

1/2 plate vegetables - focus on adding green leafy vegetables and non-starchy vegetables.

Examples of balanced meals:

Wholegrain toast (slow digesting carb) + eggs (protein) + avocado (healthy fats)

Oats (slow digesting carb) + yoghurt (protein)

Salad with Quinoa or brown rice (slow digesting carb) + chicken (protein) + avocado (healthy fats)

Wholegrain wrap(slow digesting carb) + chicken (protein) + avo (healthy fat)

Soup with beans (slow digesting carb) + chicken (protein)

Hummus - chickpeas (slow digesting carb) + chickpeas (protein) + olive oil (healthy fats)

Wholegrain crackers (slow digesting carb) + tuna (protein)

Greek yoghurt (protein) + berries

Brown rice(slow digesting carb) + beef (protein)

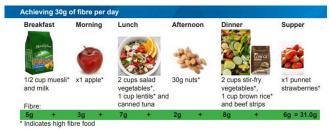
Roast root veg(slow digesting carb) + chicken (protein)

Brown rice (slow digesting carb) + salmon (protein) + olive oil (healthy fats)

2 Aim for 30 grams fibre per day

Slows the absorption of sugar & therefore helps to avoid crashes in energy levels.

Found in vegetables, fruit, legumes & wholegrains.



3 Make sure you are having enough magnesium, B vitamins & iron

These nutrients are essential to ensure you have good energy. Leafy greens, pumpkin seeds, lean meat.

4 Drink enough water

Aim for around 2L per day - being dehydrated will reduce energy levels.

5 Set up good sleep habits

- Don't eat too late
- Go to bed before your 2nd wind of energy
- Keep sleep & wake times consistent

- Minimise screen use
- Room / body temperature
- Relaxation before bed
- Avoid alcohol