HEALTHY EATING DOES NOT HAVE TO BE EXPENSIVE AND TIME-CONSUMING





PLANNING AND SHOPPING

- ✓ Plan your meals. It makes it easy to draw up a food budget.
- ✓ Include dry beans, lentils and split-peas for high-fibre protein sources.
- Canned pilchards, sardines and tuna are affordable sources of protein and healthy fats.
- Compare unit prices (rand per gram/kilogram) listed on price tags.
- Look out for specials and if possible, buy in bulk. Share foods with relatives or friends.
- Grow your own vegetables. Spinach, carrots, tomatoes and green beans are relatively easy to grow.

PREPARING AND COOKING MEALS

- ✓ Cook extra food for a second meal or for lunch the next day.
- ✓ Use fresh vegetables to cook large batches of soups, stews or other dishes as meal options for a few days.
- These can also be frozen where possible and then quickly reheated.
- Check if an ingredient in a recipe can be fully or partially replaced with an affordable ingredient.
- Save electricity or gas:
 - Use a pot or pan that is the same size as the stove plate or gas hob.
 - Keep the lid on when cooking, especially when making a stew or soup. This way the food also cooks faster. Use the stove top or microwave instead of the oven.

















