# Brain Boosting Meals

## Breakfast

Eggs - poached or boiled Omelette with vegies like spinach, tomato, mushrooms or zucchini Greek natural yoghurt Fresh fruit (esp berries) Porridge with banana & berries Fruit free natural muesli Weetbix/ Vita Brits

## Lunch

Wholemeal sandwich/ wrap with salad greens, grated carrot, avocado and cucumber Sandwich fillings: chicken, turkey, tuna, egg Brown rice sushi with tuna or salmon salad with a can of tuna, salmon, egg or chickpeas Antipasto plate - Cut up fruit, vegies, olives, cheese, boiled egg, chicken, green leafy vege Rice paper rolls Mini wholemeal muffins or pita pizzas with tomato, cheese, spinach, salmon and tomato Bigger serves of snack ideas!

### Snacks

Boiled egg Tin of tuna with crackers Vegie sticks (carrot, beans, capsicum, celery) with hommous dip Homemade savoury muffin Corn cob Steamed vegies with dip Avocado & feta with wholegrain crackers smoothie with banana, berries, yoghurt and oatbran Green smoothie with all your favourite green vegies, berries and water Handful raw nuts (almonds, walnuts, brazil nuts, cashews)

#### Easy brain food omelette recipe

Lightly beat 2 eggs & season with salt and pepper then pour into non-stick fry pan on medium heat.

When bottom of omelette is lightly brown turn heat down to low and add cheese, spinach, tomato, mushrooms & cook for 1 minute.

Fold omelette over and slide onto a plate. Enjoy!

