How To Boost Your Meals and Snacks!

If you're appetite is down, you may want to consider different ways of boosting the nutritional value of the food you do eat to make the most out of each bite. Here are a few tasty and energy-packed ideas for you to try!

Go ahead! Adjust to your taste and have fun!

Meals

Smoothies

- · Combine fruit + milk
 - + high-fat yogurt
- · Add:
 - > Nut or seed butter
 - > Powdered milk
 - > Silken tofu
 - > Avocado
- · Top with:
 - > Nuts
 - > Seeds
 - > Fresh or dried fruit



Pasta

- · Add to your creamy or rosé sauces
 - > Powdered milk
 - > Silken tofu purée
- Enrich your tomato-based sauces with:
 - > Meat
 - > Firm tofu, crumbled
 - > Legumes
- · Drizzle with:
 -) Oil
- · Bake in the oven with grated cheese until it begins to melt

Toast



- > Peanut butter + sliced banana
- > Sliced cheese + apple sauce
- > Mashed avocado
- > Butter and scrambled eggs
- > Cottage cheese and fresh fruit

Oatmeal



- · Stir in:
 - > Fresh, dried or frozen fruit
 - > Nuts or seeds
 - > Peanut or nut butter

Cream soups



- · Blend together with:
 - > Canned legumes
 - > Powdered milk
 - > Silken tofu
- · Drizzle with:
 - > Oil
 - > Cream

Meat. poultry and fish



a creamy sauce

- Add powdered milk to your side sauces like creamy or butterbased sauces, curry sauce, etc.
- · Bake in the oven with grated cheese until it begins to melt

Salads

- · Mix in:
 - > Canned legumes like lentils, black beans, chickpeas
 - > Cubed or grated cheese
 - > Peanuts, nuts or seeds
- · Serve with an oil-based dressing

Psst! Some super snack tips this way!









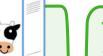




Snacks

Milk

- Choose higher-fat varieties
- Quench your thirst with a glass of milk
- Make a milkshake: milk + fruit + ice cream
- Add cocoa powder + a pinch of sugar + vanilla extract



Yogurt

- · Choose higher-fat varieties
- · Add:

Eggs

- > Nuts or seeds
- > Powdered milk
- > Rolled oats or breakfast cereal
- > Fresh, dried or frozen fruit



Crackers

- - > Cheese + sliced apples
 - > Peanut butter + fruit spread or jam
 - > Spreadable cheese
 - > Hummus



Fruit

- · Blend into a smoothie (see above)
- Serve with a yogurt or chocolate
- Roll a banana or other sliced fruit in a tortilla with nut or seed butter



- Serve hard-boiled eggs with raw veggies & dips
- Add cheese to your scrambled
- Make egg salad with mayonnaise or yogurt and spread on bread or crackers



- Whip up a dip to serve with veggies:
 - Yogurt and mayonnaise
 - > Béchamel sauce with spinach and cheese
 - > Hummus
 - > Spreadable cheese



A few tips to keep in mind!

- Steer clear of "light" or "fat-free" products.
- Boost your favourite recipes with oil, powdered milk, or ground nuts.
- Mix it up! It's the perfect time to try different types and combinations of food. After all, variety is the spice of life!

