COLE FROM CUT

Plant-Based Diversity Planner

To get the most out of your diet, a little planning can go a long way.

To start off with, it can be helpful to reflect on how many plant points you're currently eating on a regular basis. Over the past seven days, record the number of different plant-based foods you've eaten.



Fruit

(e.g., apple, banana)



Vegetables

(e.g., carrot, broccoli)



Whole grains

(e.g., wheat, quinoa)



Legumes

(e.g., chickpeas, lentils)



Nuts & seeds

(e.g., almonds, sunflower seeds)



Herbs & spices

(e.g., rosemary, black pepper)

Total number of plant points (one portion counts as one point; herbs and spices count as a quarter of a point):



Less than 10 LET'S GET DIVERSIFYING

10-19 HOW CAN YOU ADD MORE DIVERSITY?

20-29 NEARLY THERE

30+ WELL DONE!

COLF PROM CUT

9 Ways to Diversify Your Diet

CHECK OFF THE STRATEGIES YOU'RE GOING TO PUT INTO PRACTICE

| | Buy premixed combinations of salad and vegetables. (Instead of buying one type of salad leaf, buy a bag with grated carrot, cabbage, and sprouts, too.) |
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| \bigcirc 2 | Experiment with grains outside your comfort zone. (Have you ever tried freekeh? If your local shop doesn't stock it, try online; it travels well.) |
| \bigcirc 3 | Make a grocery list before you hit the shops to avoid reverting to the same habit buys. |
| <u>4</u> | Empty a package of mixed seeds into a glass bottle and leave it on your dining table. It's a great way to remind you to sprinkle them on your meals, as you would pepper. |
| | Motivation is a big part of changing habits. If competition gets you going, why not turn this into an office or family challenge? |
| | Get the kids involved: Allow them to choose, buy, and even help prepare their "new" plant-based food for the week. Taking ownership is a great way to get the family on board. |
| 7 | Sometimes, inspiration is half the battle; check out page 67 for a range of plant-based foods worth trying. |
| 08 | Mix up your preparation methods. If you steamed your vegetables last night, why not add some olive oil and bake them tonight? |
| | Experiment with different combinations of herbs and spices using the tips on the next page. |

82 LOVE YOUR GUT