



# IGNITE YOUR HEALTH

A SIMPLE GUIDE TO  
BALANCED EATING

**IgniteHER**  
NUTRITION

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# THE FUNDAMENTALS

- Eat a variety of nutrient-dense foods
- Balance your meals with protein, carbs, and fat
- Include plenty of fruits and vegetables
- Limit processed foods and added sugar



# What Is Balanced Eating?

Balanced eating means eating a variety of foods that give your body the nutrients it needs to thrive.



Balance of  
protein, carbs,  
and fats



Variety of  
different  
foods



Benefits for  
energy, mood,  
and more

## QUICK TIP

Aim for balance and variety  
in your next meal.



# The Power of Whole Foods



## WHY THEY MATTER:

- High in nutrients
- Digest slowly
- More satisfying

## INCLUDE PLENTY OF:

- Vegetables
- Fruits
- Whole grains
- Lean protein



Aim to make whole foods  
the main part of your diet.

# Building a Nourishing Plate

## Protein

Include a source of protein

## Vegetables

Fill half your plate with vegetables

## Healthy fats

Choose unsaturated fats

## Carbohydrates

Add complex carbs for energy

## Quick Tip

Experiment with different veg, protein & carb sources

# Portion Control



To avoid overeating, be mindful of portion sizes:

- Fill half your plate with vegetables
- Choose moderate portions of protein and carbohydrates
- Use smaller plates and bowls



# DRINK WATER



## Why Hydration Is Important

- ✓ Regulates mood and temperature
- ✓ Supports digestion
- ✓ Keeps skin healthy


## Tips to Drink More

- Carry a water bottle with you
- Drink a glass with each meal
- Flavour with fruit for variety

## How Much Do You Need?

Aim for at least  
8 cups (2 litres)  
per day

- ✓ Drink to satisfy thirst
- ✓ Exercise causes more fluid loss

 Have a glass right when  
you wake up

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# tips for healthy eating



- Fill half your plate with vegetables and fruit
- Choose whole-grain options often
- Cook at home more frequently
- Cut back on sugar and salt

# The Power of Protein

## WHY IT'S IMPORTANT:

- Supports muscle health
- Aids in fullness
- Provides essential amino acids

## HEALTHY SOURCES:

- Chicken
- Salmon
- Greek yoghurt
- Lentils
- Lean beef



Aim for 20-30g of protein per meal (e.g. a palm-sized')



# Boost Your Fibre Intake

## Why Fibre Matters

Supports digestion, hormone balance, and satiety

## Top Sources

### Whole grains

(brown rice, quinoa, oats)

### Vegetables

(broccoli, carrots, sweetcorn)

### Fruits

(berries, pears, apple)

### Legumes

(lentils, chickpeas, beans)

### Nuts & seeds

(chia, almonds, flaxseeds)



Aim for 25–30g  
fibre per day  
for adults

## Tips to Add More

- Add veg to every meal
- Choose wholegrain over white

# The Benefits of Healthy Fats

## WHY THEY MATTER:

- Provide energy
- Support heart health
- Help absorb vitamins



## HEALTHY SOURCES:

- Olive oil
- Avocado
- Salmon
- Nuts & seeds

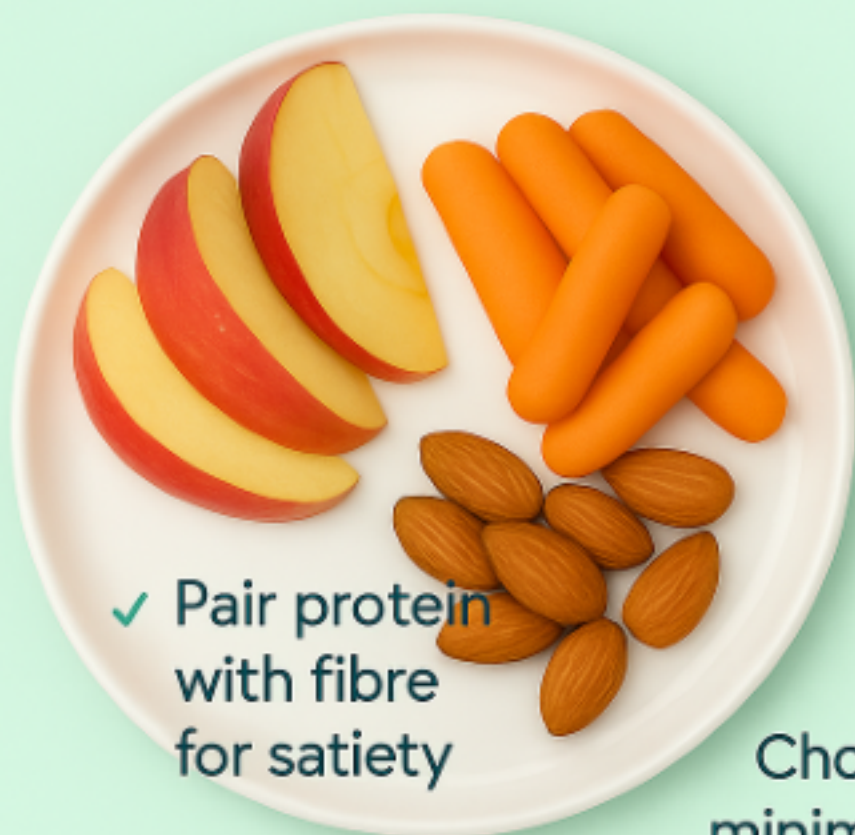


Aim for around 1-2 tablespoons of healthy fat per meal (e.g. olive oil,



# Snack Smart!

Enjoy nutritious snacks to stay energized between meals



✓ Pair protein with fibre for satiety

✓ Snack when you're hungry, not out of boredom

Choose minimally processed foods





# Smart Snacking Made Simple

Pair a source of protein or healthy fat  
with fibre-rich carbs for lasting energy.



Apple slices  
+ peanut butter



Boiled egg  
+ wholegrain  
crackers



Greek yoghurt  
+ berries



Carrot sticks  
+ hummus



Tuna +  
rice cakes



Handful of nuts  
+ banana

Balanced snacks = better energy,  
focus, and fewer cravings.

# Meal Planning Made Easy

## Benefits of Meal Planning

- Saves time and stress
- Keeps meals balanced
- Reduces food waste

## Planning Tips

- Pick simple recipes
- Plan for leftovers
- Have healthy snacks on hand

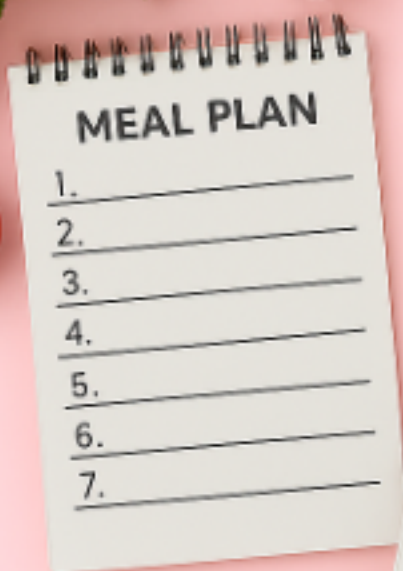
## Sample Meal Plan

- Breakfast: Overnight oats with berries
- Lunch: Chicken salad with quinoa
- Dinner: Stir-fry with tofu and vegetables

**Quick Tip** Set aside time at the beginning of each week to plan your meals.

# Meal Planning Tips

- Plan your meals for the week
- Make a grocery list
- Include a variety of foods





# 3-Day Sample Meal Plan

	Breakfast	Lunch	Dinner
<b>Day 1</b>	Oats with berries	Chicken salad with avocado	Salmon with quinoa
<b>Day 2</b>	Greek yoghurt with fruit and nuts	Turkey and cheese sandwich	Beef stir-fry with brown rice
<b>Day 3</b>	Veggie omelette	Lentil soup with a side salad	Grilled chicken with sweet potato and green beans

# Kitchen Staples Guide

- Whole grains
- Canned beans
- Herbs & spices
- Nuts & seeds



Stock your kitchen with nutritious ingredients to make healthy eating easier

# Reading Nutrition Labels

Check the number of servings and the serving size

Look at the calorie content per serving

<b>Nutrition Facts</b>	
3 servings per container	
<b>Serving Size</b>	<b>2/cup (55g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>230</b>
<b>% Daily Values</b>	
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 1g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 37g	<b>14%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars Added Sugars	<b>20%</b>
<b>Protein</b> 3g	
Vitamin D 2mcg	<b>10%</b>
Calcium 280mg	<b>20%</b>
Iron 8mg	<b>45%</b>
Potassium 235mg	<b>6%</b>

\*Percent Daily Values are based on a diet of other people's secrets.

Choose products with less saturated fat, sodium, and added sugars



# Daily Physical Activity



Aim for at least 30 minutes of moderate-intensity physical activity most days of the week:

- Walking
- Jogging
- Cycling
- Strength training

# Benefits of Exercise

Improves  
energy  
levels

Supports  
mental  
well-being



Reduces  
risk of  
chronic  
diseases

Strengthens  
muscles  
and bones

# Stress and Emotional Eating



Identify your triggers

Find alternative coping strategies

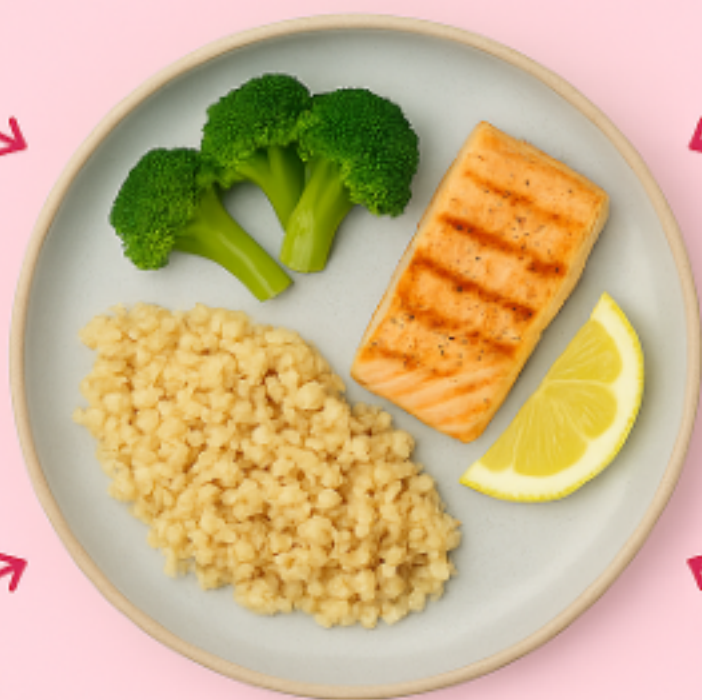
Practice mindful eating



# Mindful Eating

Eat slowly  
and without  
distraction

Take time to  
enjoy and taste  
your food



Listen to your  
body's hunger  
cues

Eat until you  
are satisfied,  
not stuffed

# Benefits of Cooking at Home



Healthier ingredients



Saves money



Better portion control



Improves skills

# How to Work With Me

## Nutrition Coaching

Work with me 1-on-1 to create a personalised plan tailored to your unique needs, lifestyle, and health goals.

## Contact Me

Schedule a free consultation:  
[bek@ignitehernutrition.com.au](mailto:bek@ignitehernutrition.com.au)





# Stay Connected



## Email

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