Beans and pulses are full of energy and protein and will keep you fuller for longer – perfect for after those long expedition days.

## Be adventurous and cook foods that you will look forward to eating!

English breakfast teabags

Mint teabags

6 or 7 half a tin 1 quarter		Thursday 12th December Breakfast  Luxury Fruity Porridge  porridge oats  mixed dried fruit eg. cranberries, sultanas and apricots	40g		
half a tin		porridge oats			
		mixed dried fruit eg. cranberries, sultanas and apricots			
1 quarter					
1 quarter		mixed nuts	20g 20g		_
		honey	1 teaspoon		
half a tin		N	T teaspoon	Total	l:
1 tablespoon				TOTAL	-
2				The same of the sa	
	Total: 0				
- 1 AND - 1					
100g		Thursday 12th December Lunch			
100g					
half					
	<del></del>	dried pasta	100g		
	<u> </u>	Cherry tomatoes	6 or 7		
		olives	Half a tin		_
	<del>                                     </del>	tinned sweetcorn	Half a tin		
IIIIIE		lime	1 small		
100g		chopped red onion	Half an onion		_
1 teaspoon		Tinned tuna in olive oil			
			1 small tin		
	Total: 0	Miss Steciuks pasta salad Spice mix - chilli flakes, zaatar, salt, pepper	1.15	See Section	
			approx half a teaspoon		_
		Carelle		Total:	L
1 tin	T				
1 tin					-
x2					
Half		2000			-
1100	<del>+</del>	Snickers bar			
1 teaspoon		rice crackers			
	Total: 0				
	1000.				
		cereal bars			
				Total:	
half	-	A STATE OF THE STA			
half					
2 tablespoons			57.00		
17 720					• #
			Average energy intake per d	lay	12
	_	Dried Pork jerky			
		mixed nuts			
half a teaspoon		dried apricots, sultans and cranberries			
100g					
	Total: 0				_
(9					- 3
	100g 100g half about 1 inch piece  1 half a tin haif a carton 1 100g 1 teaspoon  1 tin 1 tin x2 Half Half 1 teaspoon  half half 2 tablespoons half a tin 1 tablespoons 1 teaspoon 25g half a teaspoon	Total: 0   100g	Total: 0  100g Thursday 12th December Lunch Tona Pasta Salad half About 1 inch piece 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Total: 0  100g Thursday 12th December Lunch  100g Tune Pasta Salad	Total: 0   Total: 0   Thursday 12th December Lunch

Decant sauces/condiments such as honey and chilli sauce into smaller containers to make them easier to carry just as you would do with shampoos etc.

Dried meats like chorizo and salami last longer and are safe to eat after a few days even if they haven't been refrigerated.

Chop vegetables beforehand to save time, space and effort when transporting and cooking.

Make your own trail mix out of your favourite nuts and dried fruits, then put it in tupperware to eat throughout the day.

Tinned vegetables are a great substitute for fresh on the later days of your trek as they ill keep for a very long time.

Create spice mixes to add lots of flavour (and little weight). It's a great idea to put these in smaller containers or ziplock bags before the trek and label them clearly so that you don't have to bring the bulky original jars.

Super Tasty Chorizo Pasta		
pasta	100g	
dried chorizo ring	60g	
Carton of tomato passata	1 carton	
garlic	1 clove	
courgette	60g	
Onion	half	
Tinned mushrooms	half a tin	
As Steciuk's special pasta mix - fennel seeds, chilli flakes, dried mix italian herbs, salt and pepper	1 teaspoon approx	V