## JACLYN REUTENS Clinical dietitian at Aptima Nutrition & Sports Consultants

When Jaclyn is not busy torching calories on the touch rugby field, she's scanning nutrition labels for hidden fat. "Dine-out meals tend to be greasy, so when I'm stocking my pantry, I go for low- or non-fat foods," explains the 31-year-old, High-fibre options are also at the top of her list, as she believes these may help prevent cancer.

- DRIED HERBS "To keep my sodium intake low, I don't use salt in my cooking. Instead, I flavour the dishes with herbs and spices. Oregano is my favourite - it's versatile and can be used in a variety of recipes from potatoes to roasted vegetables and poultry."
- ALMONDS "Rich in protein and fibre, they're one of the healthiest snacks around. I like adding them to salads for an extra crunch and that lovely nutty taste."
- · OLIVE OIL "It's high in monounsaturated fats that are heart-healthy. It doesn't have a high smoking point, but it's good enough for stir-fries. I don't cook my veggies for very long as I want to preserve their nutrient content."
- MINESTRONE SOUP "Low in fat and high in fibre, this hearty soup is a complete meal in a can. Sometimes, I'll use it as a sauce for baked pasta. I'll mix it with some minced meat, onion, and capsicum, then top with cheese before popping it into the oven".
- CANNED BUTTON MUSHROOMS

"A good source of energy-boosting



with fibre, vitamins, and minerals, this is my usual breakfast which keeps me full

for at least four hours."