## Fruit and vegetables

Textures - help make food more interesting for children

- Raw
- Micro waved
- Mashed
- Baked

> Hard raw fruit and vegetables can be a choking hazard for young children - lightly cook or grate these varieties.

- Grated into lasagne, meatballs or spaghetti bolognaise
- Blended up as a pasta sauce or as a soup
- Toppings or garnishes

Other things to remember:

- Eat fruit and vegetables in season - this is nature's way of making sure our bodies get a healthy mix of nutrients
- Try something new - a new recipe or a new fruit or vegetable. Never assume that your child dislikes a fruit or vegetable as the next time your offer it they may decide to try it. Children eat what is familiar to them and your child's taste will change with age
- Be a role model - if you eat and enjoy fruit and vegetables every day, your child is more likely to do the same. It may take time, but this is how your child will learn, so keep trying
- Eat two serves of fruit and five serves of vegetables each day remember children's serving sizes may be smaller and will depend on age, appetite and activity level. Breastfeeding women should aim to eat four to five serves of fruit and six to seven serves of vegetables to meet the extra demands on their body.


## www.healthykids.nsw.gov.au

www.chdf.org.au
Victorian Health Foundation. Better Health Channel - Fact sheet, Children's diet - fruit and vegetables Available at www.betterhealth.vic.gov.au [-Accessed February 5, 2007]

Yellow - corn, bananas, squash

