

Eat Well, Spend Less

during COVID-19



Eating and drinking as well as we can is one important way to take care of ourselves. However, when money is tight, eating well can feel like a challenge. Many of us are spending more time indoors and going through changes to how we live, cook and shop.

- Try to plan healthy snacks and main meals for the week before you shop. This will help figure out 'what's for dinner?'. If you have children, they might like to get involved.
- Whether shopping in-store or online, writing a shopping list will help you reduce waste and save money. It will help you to have the ingredients you need for a range of meals across the week. Before you shop, take a 'shelfie'. This way you'll remember what you've got and avoid doubling up.
- Splitting your shopping list into sections e.g. fruit and vegetables, frozen food, dried foods/tins will help you spend less time in store.
- Store-cupboard staples can be used to create lots of quick and tasty meals. Food such as **rice, pasta, noodles, lentils, breakfast cereals, tinned fruits and vegetables, potatoes, eggs and tinned fish** are versatile and have a good shelf-life. Supermarket and value brands are worth a try and can taste good at a lower price.
- Struggling to find an ingredient you need? Don't worry, most recipes will still work well if you make an ingredient swap.
- We all know this by now but remember to wash your hands with soap and water as soon as you get home.
- Get creative in the kitchen with dried herbs and spices – these can add flavour and variety to everyday meals. Add chilli powder to homemade potato wedges, curry powder to baked beans and garlic and mixed herbs to tinned tomatoes for a super quick pasta sauce.
- Where you store food can make a big difference to how long it lasts. For more information visit <https://www.lovefoodhatewaste.com>
- If you have freezer space, many foods including bread, pitta pockets, milk, berries and cheese can be frozen until you need them.
- Leftover food such as cooked meat, vegetables and baked beans can be covered and safely stored in the fridge for up to 2 days. Soups, omelettes, risottos and stews are great for using these up - anything goes!
- It is important not to eat foods past their '**use by date**'. However, the '**best before**' date is just a guide. Foods such as bread, crackers, dried and tinned foods can safely be eaten past this date.



ACCESSING FOOD

You may be entitled to a food box if you have received a letter telling you to stay home and have no one else who can get food.

Visit <https://gov.wales/safe-help/if-i-need-to-stay-at-home>

If you live in the Vale contact OneVale(CIV) on **01446 700 111**.

If you are self-isolating at home and unable to obtain food and live in Cardiff contact the Advice Line on **02920 871 071** or advicehub@Cardiff.gov.uk

If you live in the Vale of Glamorgan contact the Crisis Support Team on **01446 729 592**.

If you have children eligible for free school meals, contact freeschoolmeals@cardiff.gov.uk or EFSM@valeoglamorgan.gov.uk if you have any questions.

Emergency food is available through your nearest foodbank.

For more information about how to obtain a Foodbank Voucher visit

<https://www.trusselltrust.org/get-help/find-a-foodbank/>

Healthy Start vouchers can be spent in most supermarkets and local shops on milk, plain fresh and frozen fruit and vegetables and first infant formula milk.

The Healthy Start website provides information on eligibility and how to apply - <https://www.healthystart.nhs.uk/>

The Dusty Forge Pantry (covering Ely & Caerau) and Wyndham Street Pantry (covering Riverside, Grangetown & Canton) have some limited capacity to offer deliveries for those struggling to afford food or get to the shops. Contact **02920 003132** (Dusty Forge) and **07399 810 653** (Wyndham Street) for more information.