

Your 3-Step Festive Eating Plan




LighterLife®

Your lighter Christmas and 2026

Christmas is right around the corner and whilst it's clearly not just about the large amount of calorie-laden, seasonal food and drink that we are bombarded with weeks in advance, it can sometimes seem like it is. It's little wonder really that the average person puts on 5-10lb during the festive period.

Whilst we all want to enjoy the holiday season, none of us want to start the new year significantly heavier than before. Here at LighterLife, we can provide you with the strategies you need to develop the skills to avoid becoming part of this statistic, whilst also still celebrating and enjoying what's on offer over the festive period.

So why not make a start right here with our 3-Step Festive Eating Plan to help you have a lighter Christmas season. Packed with tried-and-tested advice and tips which fit right in with your goals for a lighter life, it will also help ensure you have an enjoyable few weeks with your friends and family too.





Your 3-Step Plan

Step 1. Lose 1 stone before Christmas.

Step 2. Personalised Festive Eating Plan for December – With your Mentor’s guidance, enjoy the “foodie events” without losing control of your weight. We’ll help you create a plan that fits your lifestyle.

Step 3. Speak to your Mentor to book your place in a Re-Creating Me group, securing a place will provide you with the reassurance of having a ‘guilt free’ Christmas, knowing you have a plan in place.

Getting started...

- Set clear goals, state them in terms of what you want, rather than what you don’t want, and talk about them in the present tense, as if you’re already achieving them – say it how you want it to be.
- Anticipate challenges so you can work out ways to deal with them before they arise. Which skills do you have that you can use to meet them? What else do you need?
- Have a good look at beliefs about yourself and other people. Are they true or not? Test each belief and challenge your thinking. Ask yourself what you’ve learned with LighterLife about yourself in situations like Christmas.
- If you are including food in your Festive Eating Plan, or you’re cooking for others, plan your menu and food shopping (and try our Christmas recipe ideas, page 9).
- Write your plan down and keep it handy where you can read it a few times a day, just to remind yourself that you have a plan and that you plan to stick to it.



Mindful festive eating

Mindfulness is being aware of what is happening each moment. Our minds can get stuck in negative thought patterns, in stories from the past and in worries about what might happen. Yet the past is gone, the future doesn't yet exist, so the only moment that matters is *now*.

Being more aware of *now* enables us to become more aware of our negative thoughts and check if they really are true. If they aren't, that creates space for new ways to think, feel and behave, including around how we handle Christmas.

Try these simple but effective ways of being more mindful this festive season:

- Before you eat, check if you're really physically hungry. Imagine a hunger gauge like a car's fuel gauge, with 1 to 10 on the dial. 1 is very hungry (empty) and 10 is full. When you want to eat, check where you are on that gauge. If you're not starving (say around 1-3), what is it you're hungry for – company, stimulation, respite from Christmas visitors? Or are you simply thirsty? Staying well hydrated will help.
- Don't go to a Christmas party physically hungry – this can often lead to overeating. Have a Foodpack or LighterLife snack beforehand.
- Eat slowly, chew your food well, and stop eating when you feel comfortably full. It can take 15-20 minutes for your brain to register you've physically had enough.
- Avoid distractions while eating from phones, radios, televisions or computers, and don't eat standing up – sit at a table, giving your food your full attention.
- Be mindful of your portion sizes. Studies show that when people use smaller plates, they eat around 25% less without noticing.

**You are in charge of you,
so you have the power to choose the
path to your goal.**



Your TotalFast Christmas menu

If you want to share in the festivities and eat with everyone else, a warming bowl of LighterLife soup is a great option – try our new Super Green Soup with broccoli and spinach, or our Vegetable soup. Or crack open a Spaghetti Bolognese, Shepherd's Pie, Creamy Chicken Noodles or Thai Noodles FastPot and serve in a festive bowl.

For dessert, what about a Chocolate Mugcake, maybe whip up a mousse with a LighterLife shake and our Mousse Mix, or one of our LighterLife festive specials, below?

LighterLife Black Forest Mousse

preparation time 5 minutes

You can also make a simple mousse with just the water, Drink Mix and Mousse Mix if you want to save your Foodpack for later.

- 200ml (7floz) warm water
- 1 tsp Fruits of the Forest Drink Mix
- 2 tsp Mousse Mix
- 1 Chocolate Shake

1. Whisk together all the ingredients.
2. Leave to set in the fridge for 10 minutes prior to eating.

Serves 1

200 kcal
per serving

**22g protein, 13g
carbs, 4g fat**

LighterLife Banana Mousse

preparation time 5 minutes

This luxurious mousse contains a crunchy surprise!

- 1/2 Banana Shake
- 5g (1 tsp) LighterLife Mousse Mix
- 1/2 LighterLife Crispy Peanut Bar, finely chopped

1. Mix the Banana Shake with 100ml of very cold water and the Mousse Mix.
2. Top with the chopped bar.
3. Pop in the fridge to set for 10 minutes, then serve.

Serves 1

173 kcal
per serving

**18g protein, 15g
carbs, 4g fat**

LighterLife Sorbet Slush

preparation time 5 minutes

Light and refreshing, our sorbet is ideal for between courses or as a cooling dessert.

Ice and cold water

2 tsp Drink Mix flavour of your choice

1. Half-fill a blender with ice and enough cold water to make it slushy.
2. Add the Drink Mix and blend well.
3. Pour into a chilled glass and serve immediately.

LighterLife Trifle

preparation time 15 minutes

The prep time is worth it for the fab result!

1 LighterLife Raspberry Jelly

1/2 Strawberry Shake

5g (1 tsp) Mousse Mix

15g Vanilla Shake

1/8 Crispy Peanut Bar

1. Mix the Raspberry Jelly and pop into the fridge to set.
2. Mix 1/2 Strawberry Shake with 100ml very cold water, add the Mousse Mix and blend with an electric blender for 90 seconds.
3. When the jelly has set, remove from the fridge, top with the Strawberry, and return to the fridge to chill for 12 minutes.
4. Blend 15g Vanilla Shake with 50ml (3 tbsps) very cold water to a thick consistency, and spoon over the set Strawberry. Pop back in the fridge for two minutes.
5. Finely chop the bar, sprinkle over the trifle, and serve immediately.

Serves 1

6-25 kcal

depending on
Drink Mix

0g protein, 1g
carbs, 0g fat

Serves 1

203 kcal

per serving

23g protein, 14g
carbs, 5g fat



Head to our
Foodpack hack
blog for more
inspiration



Lighter Christmas dinner

If you choose one of your festive eating days to be Christmas Day, here are some tried and tested recipes to help you create a tantalising feast worthy of any Christmas table whilst allowing you to enjoy a healthy spread with your loved ones.

Lighter Roast Turkey preparation time 10 minutes

Buy an unbasted turkey – basting can add up to 50% more calories. Cut down on the amount of fat needed to roast by filling the roasting tin with water up to the turkey legs – this steams the turkey and keeps it tender, too.

- 1 turkey, skin removed
- 1 large onion, peeled and halved
- 1 lemon, halved
- 1 small bunch lemon thyme

1. Preheat the oven to 190°C, gas mark 5.
2. Remove the giblets and place the onion and lemon halves in the body cavity. Line a large roasting tin with enough foil to wrap around the turkey. Place the turkey, breast-side up, in the middle of the foil but leave the foil open on each side so the bird is uncovered.
3. Roast for one hour. Turn the turkey over with the breast down, cover it completely with the foil and continue roasting. Half an hour before the cooking time is up, remove the foil to brown the skin.
4. When fully cooked, remove from the oven and leave to rest for 30 minutes breast-side down to keep the juices in the breast meat and to prevent it from drying out.

As a rough guide to cooking times, in an oven preheated to 180°C, gas mark 4:

- For a turkey (including stuffing) under 4kg, cook for 20 minutes per kg plus 70 minutes.
- For a turkey (including stuffing) over 4kg, cook for 20 minutes per kg plus 90 minutes.
- To ensure your turkey is cooked, check it's piping hot all the way through, that the juices run clear when you pierce it and that none of the meat is pink when you cut into it.

Serves 8

153 kcal
per serving

34g protein,
0g carbs, 2g fat

Serving tip:

Fill half your plate with vegetables. Steaming or microwaving will conserve more of their nutrients than boiling. And there's more to life than sprouts – what about spinach, green beans, asparagus, mangetout, salsify, a side salad...

Try our roast roots idea on page 11.

Turkey alternatives...

Duck and goose have a very thick layer of fat just under the skin, but you can remove this by taking off the skin before cooking to leave a surprisingly lean meat. Remember to trim off any visible fat from the cavity, too. Fill the roasting tin with water up to the legs to steam-roast the bird and keep it tender. After roasting, leave to rest, covered and breast-side down, for 10-20 minutes to allow the juices to run back from the surface into the meat for a moist result.

If you prefer roast beef, go for a lean cut such as sirloin or fillet; topside, silverside and rump are also very lean, but prior to roasting do remove the sheets of fat that are often fastened around these cuts. To keep the meat moist, first sear the outside by roasting at a high temperature for 10 minutes, then turn the heat down and continue to roast slowly for the remaining cooking time. Allow to rest, covered, for 10-20 minutes before serving.

Lighter Roast Potatoes

preparation time 10 minutes

Desiree, King Edward and Maris Piper are the best varieties for roasting, with a floury, granulated texture that guarantees fluffy insides and a crisp skin.

2kg (4lb 7oz) potatoes

1 litre (1½ pints) LighterLife Savoury Broth

1. Preheat the oven to 200°C, gas mark 6. Peel the potatoes and cut into halves or quarters, so they are roughly egg-sized. Put the stock in a large saucepan and bring to the boil. Add the potatoes, bring back up to the boil and simmer for about ten minutes until just tender.
2. Drain, put the lid back on the pan and give the potatoes a good shake to fluff up the outsides, then place them in a non-stick roasting pan and dry roast, turning once, for 45-50 minutes or until golden brown and crispy on the outside.

Serves 8

178 kcal
per serving

**15g protein, 39g
carbs, 1g fat**

Serving tip:

Make half the usual number of roasties, and replace the remainder with boiled or steamed baby new potatoes.



Lighter Roast Parsnips

preparation time 10 minutes

Try baby parsnips, simply scrubbed and sliced rather than peeled – they'll roast more quickly, in around 30 minutes.

700g (1lb9oz) parsnips

4tbs stock made with LighterLife Savoury Broth

1. Preheat the oven to 200°C, gas mark 6.
2. Peel the parsnips and cut into thick strips. Boil until not quite tender.
3. Put the stock in a non-stick roasting tin and toss the parsnips in it.
4. Roast for 45 minutes, until crisp and golden, turning once.

Lighter Roast Roots

preparation time 15 minutes

This colourful roast vegetable dish provides two of your "five a day" vegetable servings.

250g (8½oz) swede, peeled and cut into chunks

1 medium turnip (approx 250g or 8½oz), peeled, cut into chunks

250g (8½oz) fennel, quartered

2 medium red onions, quartered

250g (8½oz) baby carrots, whole

600ml (1 pint) LighterLife Savoury Broth

1 large sprig rosemary, leaves removed

freshly ground black pepper

1. Preheat the oven to 200°C, gas mark 6.
2. Bring all the vegetables to the boil in a large pan in the stock, and simmer for 5 minutes.
3. Drain and place the veg in a roasting tin, topped with the rosemary and seasoned with black pepper, and roast for 35 minutes, turning once.

Serves 8

52 kcal
per serving

**2g protein, 10g
carbs, 1g fat**

Serves 8

48 kcal
per serving

**2g protein, 9g
carbs, 1g fat**

Serving tip:

For a lower-fat
gravy, use
LighterLife Savoury
Broth.

Lighter Bread Sauce

preparation time 10 minutes

Our reduced-fat version retains all the taste and creamy texture of the old favourite, but with far fewer calories

1 small onion, peeled

4 whole cloves

500ml (18floz) skimmed milk

2 bay leaves

150g (5oz) white bread without crusts, chopped ½ tsp grated nutmeg

freshly ground black pepper

1. Stud the onion with the cloves. Put the onion, milk and bay leaves into a pan, bring to the boil and simmer for 15 minutes. Remove the pan from the heat and leave to cool for 1 hour so the flavours infuse into the milk, then remove the onion and bay leaves.
2. Add the bread, nutmeg and black pepper to the milk. Cook over a gentle heat, stirring, for 3-4 minutes until the milk is absorbed into the bread and the sauce is smooth.

Lighter Chestnut & Cranberry Stuffing

preparation time 15 minutes

Add colour and crunch to Christmas dinner with this veg and fruit-packed stuffing.

300ml (½ pint) LighterLife Savoury Broth

1 medium onion, peeled and chopped

2 cloves of garlic, peeled and chopped

2 stalks celery, chopped

4 tbsp fresh parsley, chopped

100g (3½oz) white breadcrumbs

1 x 200g (7oz) can whole chestnuts, roughly chopped 1 egg, beaten

black pepper to taste

100g (3½oz) fresh cranberries

1. Preheat the oven to 200°C, gas mark 6.
2. Put a little stock in a large pan and add the onion, garlic and celery. Cook, without browning, until the onion has softened. Place in a blender with the rest of the stock, plus the parsley, breadcrumbs, chestnuts, egg and black pepper, blend well, then stir in the cranberries.
3. Roll the mixture into 8 balls, place in an ovenproof dish and bake for 30-40 minutes, until browned all over.

Serves 8

65 kcal
per serving

**4g protein, 12g
carbs, 1g fat**

Serving tip:

Make bread sauce with skimmed or 1% fat milk, rather than cream

Serves 8

109 kcal
per serving

**4g protein, 21g
carbs, 2g fat**

LighterLife Mince Pie Crackers

preparation time 15 minutes

Far lighter in calories but with all the fruity flavour!

2 x filo pastry sheets (48 x 25cm or 19x10in per sheet) 8
tbsp mincemeat

1. Preheat the oven to 180°C, gas mark 4.
2. Divide each filo sheet into 4 strips each measuring roughly 12x25cm (5x10in).
3. Spread 1 tbsp mincemeat across the end of each strip, not quite up to any of the edges.
4. Roll the filo up to make a cigar shape, and place seam-side down on a non-stick baking tray.
5. Bake for 10-15 minutes until golden.

Serves 8

98 kcal
per serving

**1g protein, 21g
carbs, 1g fat**

Christmas Pudding

preparation time 15 minutes

Standard Christmas puddings have less dried fruit than 'luxury' varieties, saving on calories – better still, use our easy recipe to cut down on the calories, without compromising on taste!

350g (12oz) dried mixed fruit 80g
(3oz) plain flour
2 tsp mixed spice
50g (1½oz) fresh breadcrumbs 50g
(1½oz) brown sugar
115g (4oz) grated apple
115g (4oz) grated carrot
2 tsp gravy browning
juice of 1 lemon or orange
4 tbsp skimmed milk
2 medium eggs, beaten
2 tbsp dark treacle
8 tbsp (120ml or 4floz) brandy or rum

1. Mix all the ingredients with half the brandy or rum in a 3lb pudding basin or glass bowl and cover with greaseproof paper.
2. Either steam for 3 hours, or microwave on high power for 10 minutes, leave to stand for 5 minutes, then microwave for a further 5 minutes.
3. Turn out onto a serving plate, spoon the rest of the brandy or rum over the pudding and light!
4. Serve with reduced-sugar custard, made with semi-skimmed or 1% fat milk, or vanilla crème.

Serves 8

185 kcal
per serving

**3g protein 38g
carbs, 1g fat**

Vanilla Crème

preparation time 15 minutes

Enjoy this simple, creamy dessert on its own or as an accompaniment for fruit salad or Christmas pudding.

- 250g (8½oz) quark
8 drops vanilla essence
Sweetener to taste
1. Blend all the ingredients together.
 2. Serve with the mince pie crackers or Christmas pudding.

Serves 8

23 kcal
per serving

**6g protein, 6g
carbs, 1g fat**



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