



Cooking doesn't always need fats & oils.

# Here's 8 Healthy Cooking Methods available to you in the family kitchens



(i) about method



Ingredients great in cooking method



approx. cooking time



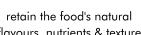
## Steaming



flavours, nutrients & texture



3 - 10 mins



Green Vegetables, Seafood, Dumplings, Rice, Grains, Poultry, Tofu, Eggs



submerging food in boiling water or other liquids until it's fully cooked

Pasta, Eggs, Root Vegetables, Seafood, Noodles, Dried Beans/ lentils, Soup

5 - 10 mins



### **Poaching**

gently simmering food in a liquid, typically water, broth, or milk.

Eggs, White Fish & Seafood, Chicken Breast, Pears, Quince, Apples, Apricot

3 - 15 mins



Why cook? Many foods can be enjoyed fresh when properly handled.

Fruits, Vegetables, Nuts, Seeds, Herbs, Sushi, Oysters, Salads

Approx. Prep Time





# Stir-frying/Sautéing



Quick-cooking method, ensure hot, good-quality clean pan before adding ingredients.

Thin-Cut Proteins (Chicken, Beef, Pork, Tofu, Prawns, Fish fillet), Vegetables, Sauces, Fresh Herbs, Noodles, Eggs

5 -10 mins



# Stewing/Braising

Slow, moist cooking for tougher meat cuts & heart ingredients.

Beef, Pork, Lamb, Poultry, Root Vegetables, Legumes, Beans, Herbs, Tomato, Whole Fish, Mushroom

30 mins - 2 hrs+



## Roasting/Baking

Dry-heat method great allrounder, make sure oven is preheat.

Whole Chicken or Poultry, Beef & Lamb (Joints), Root Vegetables, Potato, Herbs, Fruits, Breads, Pastry, Nuts

30mins - 2 hrs+



Spring & Summer calls for outdoor smoky flavours & charred textures

Meat Steaks/ Mince, Chicken Thigh/ Wings, Fish Steaks/ Whole, Capsicum, Mushroom, Eggplant, Pineapple, Banana, Flat breads, Pizza, Haloumi

Grilling

5 - 20 mins +







Winter & Autumn means comforting, flavourful dishes with minimal effort

Stews, Soups, Casseroles, Tough Meat Cuts (Chicken, Beef, Pork, Turkey), Beans, Legumes, Root Vegetables, Seafood, Apples, Pears

1.5-3 hrs +



**Slow Cooker**