

A large, white bowl filled with a vibrant chicken salad. The salad is composed of shredded chicken, crisp lettuce, sliced cucumbers, halved cherry tomatoes, black olives, and crumbled cheese. A small glass jar of dressing is visible in the bottom right corner. The background is a soft gradient of orange and pink.

# Meal Plan

**LIFETIME** | 60day<sup>®</sup> Challenge

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# HOW TO USE THE MEAL PLAN

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We know metabolisms are all different, so we've built this meal plan with that in mind, hoping to provide enough structure that it makes your nutrition easier, but enough flexibility that it works for each individual.

Here's how it works. We've set up three primary meals per day, but you get to choose all of your snacks (and desserts). If you like to eat more often throughout the day, include smaller, less filling snacks more often. If you feel content with bigger meals, stick to the meal plan and only have 1 to 2 snacks per day. Do what works best for you, and what's easiest for you to stick to your program.

Remember — if it's too complicated or restrictive, you won't be able to keep it up. The goal here is to find a lifestyle that feels second nature to you.

Last thing. If there is a recipe in the meal plan you don't like, you are welcome to swap it out with another. Any recipe under the "Batch Cooking" or "Entrées" section of the site is approved. If you find a recipe online you want to use but aren't sure if it's approved, just reach out to [60day@lt.life](mailto:60day@lt.life).

You can find all 60day recipes at [lifetime60day.com/recipes](https://lifetime60day.com/recipes)

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## THE BASE

Each day is programmed to have about 70 percent of your daily total calories needs (from breakfast, lunch and dinner). We've got recommendations below on your total calorie needs, but this is where that flexibility comes in if you already know your metabolism and your body — if you need more calories than what we recommend, choose your snacks accordingly (or double up on your servings). We also include a page on calorie add-ons — quick ingredients you can add to any meal to bump it up when needed (page 13).

## WOMEN

We recommend shooting for about 1,800 calories per day, with the following macronutrient breakdown:

- Protein: 30% or 135g
- Carbs: 35% or 170g
- Fat: 35% or 70g

## MEN

We recommend shooting for about 2,500 calories per day, with the following macronutrient breakdown:

- Protein: 30% or 185g
- Carbs: 35% or 220g
- Fat: 35% or 95g

# HOW TO USE THE MEAL PLAN

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## COOKING FOR ONE

If you are cooking for one, halve each of the recipes in the meal plan. Most include four servings — halving the recipes (and ingredients) will give you two servings.

## COOKING FOR TWO

Follow the meal plan and recipes as written. Males should include an extra 100 to 200 calories per meal and snack.

## COOKING FOR FOUR

If you are cooking for four, double each of the recipes in the meal plan. Most include four servings — doubling the recipes (and ingredients) will give you eight servings.

# TIPS TO 60DAY

## THE RIGHT WAY

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The 60day meal plan isn't just about losing weight. It's a lifestyle program that includes eating the right foods and in the right quantities to achieve your healthy way of life. Follow these guidelines to ensure your best results.

- ✓ **WASH YOUR PRODUCE**  
Helps remove pesticides and bacteria.
- ✓ **CONSUME AT LEAST 6 TO 8 SERVINGS OF VEGETABLES DAILY**  
One serving is 1 cup raw or ½ cup cooked.
- ✓ **CONSUME 2 SERVINGS OF FRESH FRUIT DAILY**  
Organic berries and cherries are high in antioxidants and low in natural sugars. One serving is ½ cup fruit (1 cup berries), 1 small piece of fruit or ½ banana.
- ✓ **CONSUME HIGH-QUALITY PROTEIN WITH EACH MEAL**  
This helps to stabilize blood sugars, energy level and cravings as well as provides amino acids needed to build muscle. Try to include both animal- and plant-based protein. Aim for 1 gram of protein per pound of goal weight.
- ✓ **CONSUME OMEGA-3 FATTY ACID SOURCES SEVERAL TIMES PER DAY**  
These essential fats are critical for building healthy cell membranes and reducing inflammation. Get them from wild-caught, fatty fish (salmon) and take a daily fish oil supplement, because plant-based sources are not converted well by humans.
- ✓ **INCREASE YOUR DAILY INTAKE OF WATER**  
Water is the most important nutrient for your body. It cleanses your organs and helps flush toxins and waste from your cells. Optimal intake is half your goal body weight in ounces.

# ORGANIC VS. CONVENTIONAL

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If you're on a budget and wondering what items you should buy organic and what items you can get that are conventional, here's a list of foods to buy organic when possible — since these foods are grown with the most pesticides. Those not as important to buy organic are grown using the least amount of pesticides.

## FOODS TO BUY ORGANIC

- Apples
- Celery
- Cherry Tomatoes
- Cucumbers
- Grapes
- Hot Pepper
- Kale
- Collard Greens
- Nectarines
- Peaches
- Potatoes
- Snap Peas
- Spinach
- Strawberries
- Sweet Bell Peppers

## FOODS TO BUY CONVENTIONAL

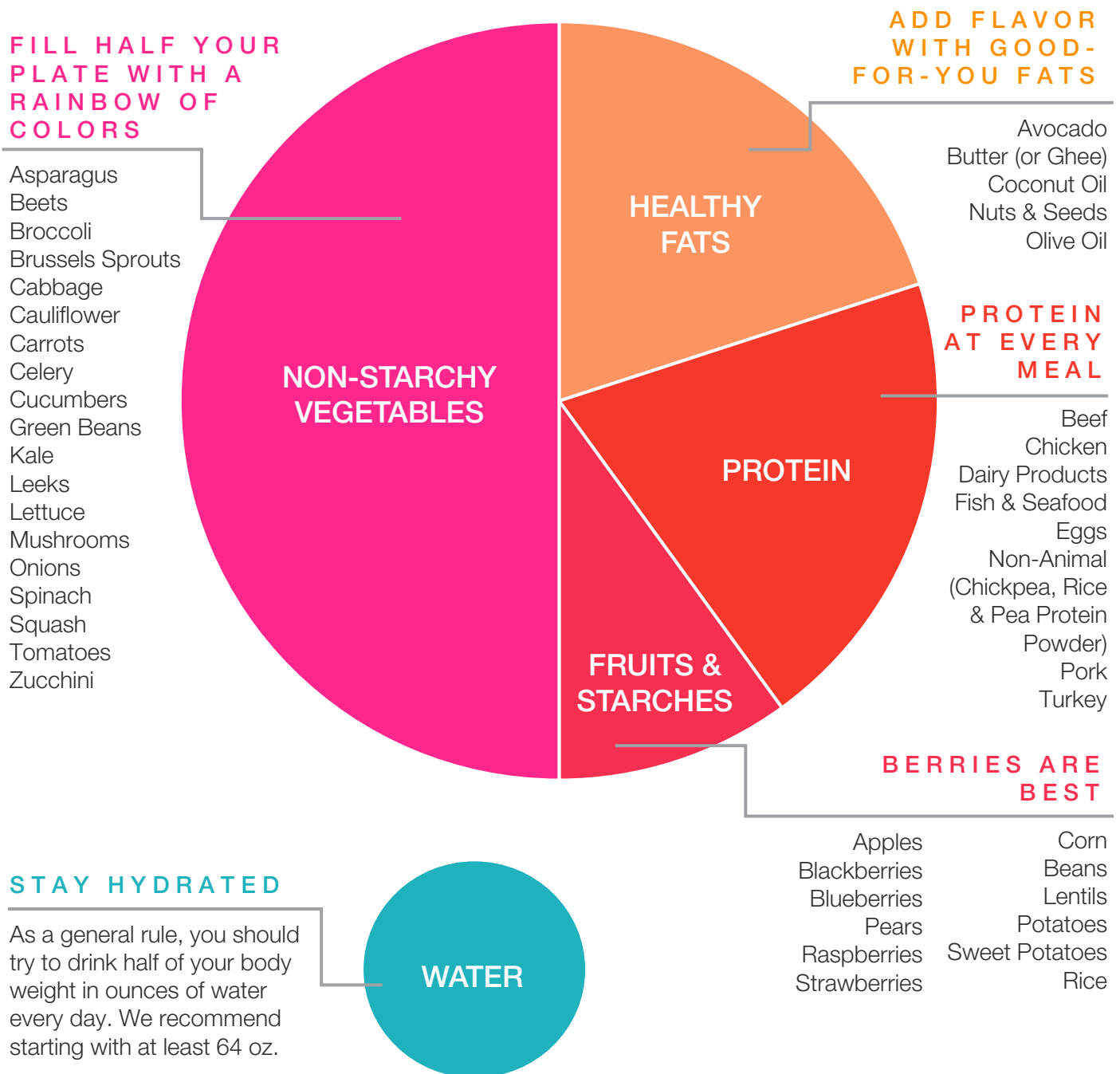
- Asparagus
- Avocados
- Cabbage
- Cantaloupe
- Cauliflower
- Eggplant
- Kiwi
- Mangos
- Onions
- Papayas
- Pineapples
- Sweet Peas (frozen)
- Sweet Potatoes



# YOUR HEALTHY PLATE

At Life Time we believe you (and everyone) can dramatically change your health, energy levels and physical conditioning simply by adopting a better nutrition plan. By learning and practicing the healthy way of eating, you can maintain good health and manage your weight throughout your lifetime.

Here's what a healthy plate could look like for you, with minor adjustments made based on your individual goals.



# HOW TO BUILD A SUPER SMOOTHIE

## MEAL REPLACEMENT SHAKE

Protein shakes are an easy, delicious way to get all your nutrients in the morning. To make sure you have a well-balanced shake, always include the ingredients below:

1. Liquid \_\_\_\_\_ water, nut milk
2. Protein \_\_\_\_\_ protein powder
3. Veggies \_\_\_\_\_ spinach, kale, riced cauliflower, Life Greens
4. Fruit \_\_\_\_\_ berries, banana, lime, pineapple, mango
5. Healthy Fat \_\_\_\_\_ almond butter, avocado, chia seeds, flaxseeds
6. Bonus \_\_\_\_\_ vanilla extract, mint extract, oats, coconut, cinnamon

For more shake recipes, visit [lifetime60day.com/recipes](https://lifetime60day.com/recipes)

## SNACK SHAKE

Another way to add in protein during the day is with a “snack shake.” These are normally a little lighter and therefore have fewer ingredients.

1. Liquid \_\_\_\_\_ water, nut milk
2. Protein \_\_\_\_\_ protein powder
3. Bonus \_\_\_\_\_ vanilla extract, mint extract, oats, coconut, cinnamon





# HOW TO BUILD A SHEET PAN MEAL

Follow these steps for an easy, low-effort option for lunch or dinner any day of the week.

## 1. START WITH THE RIGHT SETUP

Choose a sheet pan that's around 18" x 26" and has a 1" tall rim around the edge. Line the bottom with either parchment paper or aluminum foil, and spray or rub with olive oil or coconut oil.

## 2. CHOOSE YOUR PROTEIN

Choose approximately 1 lb. of your protein (1 lb. will feed 2 people twice).

Meat	Temperature	Time
Chicken Breast	400° F	25 to 35 minutes
Salmon	400° F	8 to 12 minutes
Tilapia/Halibut	400° F	8 to 12 minutes
Pork Chops	400° F	25 to 35 minutes
Shrimp	400° F	10 minutes

## 3. CHOOSE YOUR VEGETABLES

Ideally, choose 2 to 3 vegetables that cook at the same rate (add vegetables to the oven in intervals). You should include about 8 cups of vegetables total.

Vegetable	Temperature	Time
Pumpkins, Rutabagas, Spaghetti Squash (halved), Artichokes (whole), Acorn Squash (halved)	400° F	45 to 60 minutes
Beets, Cabbage (wedges), Carrots, Kohlrabi, Parsnips, Potatoes, Sweet Potatoes, Turnips, Butternut Squash	400° F	30 to 45 minutes
Artichoke Hearts, Broccoli, Brussels Sprouts, Cauliflower, Mushrooms, Eggplant, Cherry Tomatoes	400° F	15 to 30 minutes
Asparagus, Green Beans, Corn, Onions (chopped), Peas, Bell Peppers, Radishes, Yellow Squash, Zucchini, Garlic	400° F	10 to 15 minutes

## 4. ADD FLAVOR

Flavor with healthy fats (like olive oil and butter) and top with seasonings, like salt & pepper, lemon, rosemary, oregano, etc.

# HOW TO BUILD A SHEET PAN MEAL

Our favorite combinations:

Protein	Veggie	Flavor	Temperature	Time
Shrimp, Andouille Sausage	Corn, Red Potatoes	Butter, Garlic, Old Bay, Lemon	425° F	15 to 20 minutes
Chicken	Broccoli, Carrots	Olive Oil, Lemon, Garlic, Italian Seasoning	375° F	30 to 35 minutes
Salmon	Asparagus	Butter, Honey, Oregano	375° F	40 to 45 minutes
Bacon	Carrots, Cauliflower, Broccoli, Baby Bell Peppers, Brussels Sprouts	Salt, Pepper	450° F	30 minutes
Chicken Sausage	Yellow Zucchini, Bell Peppers, Sweet Potato	Olive Oil, Oregano, Salt, Pepper	375° F	35 to 40 minutes
Pork Chops	Potatoes, Yellow Zucchini, Asparagus	Olive Oil, Oregano, Salt, Pepper	375° F	35 to 40 minutes
Chicken	Zucchini, Eggplant, Bell Pepper	Olive Oil, Lemon	375° F	30 minutes
Steak	Potatoes, Broccoli	Olive Oil, Balsamic Vinegar, Garlic, Salt, Pepper	450° F	30 minutes



# RECOMMENDED SNACKS

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- 2 oz. nitrate-free beef jerky
- ½ cup cucumber slices + 2 tbs. guacamole
- 2 hard-boiled eggs
- Small apple
- Whole red pepper + 2 tbs. hummus
- ¼ cup olives (about 10)
- 10 celery strips with 2 tbs. almond butter
- [Veggie Roll-Ups](#)
- 2 strips nitrate-free bacon
- 1 can BPA-free tuna
- 1 cup roasted veggies
- 1 scoop protein powder + 8 oz. water
- [Almond Butter Blender Muffins](#)
- 1 nitrate-free beef jerky stick

For more snack recipes, visit [lifetime60day.com/recipes](https://lifetime60day.com/recipes)



# THE KEY TO MEAL PREP

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Setting aside time on the weekends to batch cook multiple servings in bulk ensures you have easy, delicious go-tos during the week. Batch prepping individual ingredients (like boiled eggs or roasted veggies) also allows you to easily throw together meals or grab healthy snacks.

For the recipes included in this program, set time aside a few days per week to batch cook most of your meals for the next few days all at the same time. We'll prompt you on the days we recommend doing meal prep, based on the meals you're assigned during the week.

Then, save them in individual glass containers once they're cooked so that you have easy grab-n-go lunches and dinners. Be sure to save the extras that you do not plan to eat this week in their own containers and freeze too — you'll have healthy dinners ready to defrost and reheat in no time.

In addition to the meals and recipes we'll provide, we also recommend batch prepping additional foods to have on hand — for snacks, emergency meals or just back up if you're still hungry or need something post-workout.

These are our top individual foods we recommend batch prepping:

1. Rice or quinoa
2. Hard-boiled eggs
3. Bacon
4. Roasted veggies
5. Chopped or sliced veggies — for snacking or quickly sautéing
6. [6 Ingredient Pulled Chicken](#) — for salads and lettuce wraps
7. Overnight oats
8. Baked sweet potatoes

# CALORIE ADD-ONS

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Depending on your goals, your satiety or your workouts, there may be times during the 60day where you need to bump up the calories in a meal or a snack. See below for a few options you can use to supplement your meals.

## 50 to 100 CALORIES

- 1 bell pepper
- 1 small banana
- 1 medium apple
- 2 tbs. hummus
- 1 serving Life Time Collagen Protein
- 2 egg whites

## 100 to 200 CALORIES

- 1 tbs. olive oil
- 1 tbs. coconut oil
- 2 tbs. nut butter
- 2 eggs
- 1 cup low-sugar yogurt
- ½ cup blueberries
- ½ avocado
- ½ cup rice
- ½ cup quinoa
- 1½ servings Life Time Collagen Protein
- 1 serving Life Time Vegan or Whey
- 1 3 oz. can of tuna (in water)
- 4 oz. chicken breast
- ½ cup oats
- ¼ cup hummus

## 200 to 300 CALORIES

- 1 cup rice
- 1 cup quinoa
- 1 serving Life Time Vegan All in One Protein or Whey All in One Protein
- ¼ cup almonds
- 1 cup black beans

## 300 to 350 CALORIES

- 1 whole avocado
- ½ cup pistachios





# STUCK IN A PINCH?

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Here are your go-to back-up plan options when you find yourself out and about, or without a pre-prepped lunch or dinner option:

1. Double-protein lettuce wrap sandwich, no cheese or mayo, add avocado or Dijon mustard.
2. Burrito bowl with double protein of choice, beans OR rice, added veggies with salsa and guacamole — hold the cheese and sour cream.
3. Bun-less burger (optional add of avocado or bacon) topped with lettuce and tomato, with a side salad or a side of steamed veggies.
4. Pick up a rotisserie chicken and a bag of microwavable vegetables. Make veggies, top with ghee or olive oil and Himalayan sea salt to taste, and serve alongside chicken.
  - Try adding a side of microwaved sweet potato (poke holes all over with a fork, wrap in wet paper towels, and microwave 5 to 8 minutes or until pierced easily with a fork — then top with coconut oil and cinnamon).
5. Grocery store salad bar with fresh veggies, roasted chicken, hard-boiled egg, sunflower seeds, and oil and vinegar.





# WEEK ONE

## MEAL PLAN

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Mediterranean Egg Bites	Crispy Herbed Chicken Thighs + Roasted Veggies	Honey-Glazed Salmon and Veggies + ½ cup Rice	Optional (pg.11)
<b>TUE.</b>	Meal Replacement Protein Shake	Steak Bites with Sweet Potatoes and Peppers + ½ cup Rice	Chicken Bacon Ranch Bowl + ½ cup Rice	Optional (pg.11)
<b>WED.</b>	Mediterranean Egg Bites	Cuban Bowl	Honey-Glazed Salmon and Veggies + ½ cup Rice	Optional (pg.11)
<b>THU.</b>	Meal Replacement Protein Shake	Chicken Bacon Ranch Bowl + ½ cup Rice	Crispy Herbed Chicken Thighs + Roasted Veggies	Optional (pg.11)
<b>FRI.</b>	Mediterranean Egg Bites	Cuban Bowl	Steak Bites with Sweet Potatoes and Peppers + ½ cup Rice	Optional (pg.11)
<b>SAT.</b>	Breakfast Hash + 1 cup Berries	Brinner Bowl	Chicken Bacon Ranch Bowl + ½ cup Rice	Optional (pg.11)
<b>SUN.</b>	Breakfast Hash + 1 cup Berries	Chicken Bacon Ranch Bowl + ½ cup Rice	Taco Soup	Optional (pg.11)

# WEEK ONE

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> 1 medium yellow onion <input type="checkbox"/> 1 red bell peppers <input type="checkbox"/> ½ cup mushrooms <input type="checkbox"/> 4 cups spinach <input type="checkbox"/> 14 eggs <input type="checkbox"/> 6 cups vegetables of choice – Cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc.  <input type="checkbox"/> 2 lemons <input type="checkbox"/> 1 bunch asparagus <input type="checkbox"/> 8 to 12 large carrots <input type="checkbox"/> 3 large sweet potatoes <input type="checkbox"/> 2 cups broccoli florets <input type="checkbox"/> ⅓ onion <input type="checkbox"/> 4 bell peppers <input type="checkbox"/> 1 sprig fresh rosemary <input type="checkbox"/> Fresh cilantro bunch <input type="checkbox"/> 1 cup shredded lettuce <input type="checkbox"/> ½ cup red potatoes <input type="checkbox"/> 1 cup cherry tomatoes <input type="checkbox"/> ½ cup red onion <input type="checkbox"/> 4 cups fresh berries	<input type="checkbox"/> 2½ lb. ground turkey <input type="checkbox"/> 2 lb. chicken thighs, boneless, skinless <input type="checkbox"/> 1 lb. skin-on salmon fillet <input type="checkbox"/> 1 lb. skirt steak <input type="checkbox"/> 2 lb. chicken breast <input type="checkbox"/> 1½ lb. pork shoulder roast <input type="checkbox"/> 14 slices of bacon <input type="checkbox"/> 4 breakfast sausage links	<input type="checkbox"/> ½ cup feta cheese <input type="checkbox"/> 4 slices swiss cheese (optional)
		DRY
		<input type="checkbox"/> 4 tbs. chopped peanuts
	SPICES	CONDIMENTS + OILS
	<input type="checkbox"/> 5 garlic cloves <input type="checkbox"/> 1 tbs. Italian seasoning <input type="checkbox"/> 3 tsp. garlic powder <input type="checkbox"/> 3 tsp. onion powder <input type="checkbox"/> 3 tsp. dried parsley <input type="checkbox"/> 1 tbs. dried dill <input type="checkbox"/> ½ tsp. dried chives <input type="checkbox"/> 2 tsp. paprika <input type="checkbox"/> 1 tbs. oregano <input type="checkbox"/> 1 tbs. taco seasoning <input type="checkbox"/> Salt and pepper	<input type="checkbox"/> 6 tbs. coconut oil <input type="checkbox"/> Coconut oil cooking spray <input type="checkbox"/> 5 tbs. ghee or butter <input type="checkbox"/> 6 tbs. olive oil <input type="checkbox"/> 2 tbs. honey <input type="checkbox"/> 4 cups rice <input type="checkbox"/> 2 tbs. coconut aminos <input type="checkbox"/> 2 tbs. balsamic vinegar <input type="checkbox"/> 4 tbs. mustard <input type="checkbox"/> 4 tsp. hot sauce
	DRY	CANNED + JARRED
		<input type="checkbox"/> 2 oz. sundried tomatoes <input type="checkbox"/> ½ cup pickles <input type="checkbox"/> 2 tbs. tomato paste <input type="checkbox"/> 1 can rotel <input type="checkbox"/> 1 can black beans <input type="checkbox"/> 1 can tomatoes, diced <input type="checkbox"/> 2 cups chicken stock

Don't forget to include ingredients for snacks and protein shakes!

# WEEK ONE

## RECOMMENDED MEAL PREP DAYS

### SUNDAY

- Mediterranean Egg Bites
- Crispy Herbed Chicken + Roasted Vegetables

### MONDAY

- Honey-Glazed Salmon and Veggies
- Steak Bites with Sweet Potatoes and Peppers
- Rice

### TUESDAY

- Chicken Bacon Ranch Bowl
- Cuban Bowl

### WEDNESDAY

- *No Preparation Needed*

### THURSDAY

- *No Preparation Needed*

### FRIDAY

- *No Preparation Needed*

### SATURDAY

- Breakfast Hash
- Brinner Bowl

### SUNDAY

- Taco Soup

# WEEK ONE

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## RECIPES

### Mediterranean Egg Cups

Makes 6 Servings

Calories: 305 | Protein: 26 | Fat: 19 | Carbs: 7

#### INGREDIENTS

- 1 tbs. coconut oil
- ¼ medium yellow onion, chopped
- ½ red bell pepper, diced
- 2 tbs. garlic
- ½ cup mushrooms, diced
- ½ lb. ground turkey
- 3 oz. sun-dried tomatoes, chopped
- 2 cups chopped spinach
- ½ cup feta cheese, crumbled
- 1 tbs. Italian seasoning
- Coconut oil cooking spray
- 8 eggs

#### DIRECTIONS

1. Preheat oven to 350° F.
2. Spray 12-muffin tin with non-stick cooking oil spray.
3. Heat coconut oil over medium heat. Add onions and red pepper, stir to cook for 3 to 4 minutes. Add garlic and mushrooms. Cook for 4 minutes.
4. Add ground turkey and sauté until fully cooked.
5. Add Italian seasoning, sun-dried tomatoes and spinach, cooking until spinach is fully incorporated and wilted into mixture. Stir in feta and remove from heat.
6. Evenly divide turkey mixture into muffin tin.
7. In liquid measuring cup, beat eggs until fully combined. Evenly pour eggs over turkey mixture.
8. Bake 25 minutes. Serve and enjoy!

Note: Store in a Ziploc bag in the refrigerator for 3 to 4 days

# WEEK ONE

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## RECIPES

### Crispy Herbed Chicken Thighs

Makes 4 Servings

Calories: 328 | Protein: 45 | Fat: 11 | Carbs: 3

#### INGREDIENTS

- 2 lb. chicken thighs, boneless, skinless
- 2 tbs. ghee or butter
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. parsley, dried
- 2 tsp. paprika
- Salt and pepper to taste

#### DIRECTIONS

1. Heat saucepan over medium-low heat.
2. While pan is heating, season both sides of your chicken thighs with garlic powder, onion powder, parsley, paprika, salt and pepper.
3. Add butter or ghee to your heated saucepan. When fully melted, add the seasoned chicken thighs. Ensure they are not overlapping.
4. Cook each side for about 10 minutes. Turning occasionally as needed. The low heat should prevent them from burning. Remove from pan when fully cooked through.
5. Enjoy!

### Roasted Veggies

Makes 4 Servings

Calories: 130 | Protein: 4 | Fat: 7 | Carbs: 15

#### INGREDIENTS

- 6 cups vegetables of choice – cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc.
- Coarse kosher salt and freshly ground black pepper
- 2 tbs. olive oil

#### DIRECTIONS

1. Heat the oven to 450° F. Lay vegetables of choice down on a large roasting pan or baking sheet. Sprinkle generously with salt and pepper and drizzle with olive oil. Toss until all veggies are evenly covered.
2. Roast for about 30 minutes, or until done, flipping once halfway through. Enjoy!

# WEEK ONE

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## RECIPES

### Honey-Glazed Salmon & Veggies

Makes 4 Servings

Calories: 330 | Protein: 27 | Fat: 11 | Carbs: 33

#### INGREDIENTS

1 lb. skin-on salmon fillet  
2 lemons  
1 bunch of asparagus  
8 to 12 large carrots  
3 tbs. unsalted butter or ghee, melted  
2 tbs. honey  
1 tbs. oregano  
2 tbs. olive oil  
Salt and pepper, to taste

#### DIRECTIONS

Preheat oven to 375° F.

In a small bowl, add butter, honey and the juice of 1 lemon and microwave for about 30 seconds, until melted. Mix thoroughly.

Grease sheet pan with 2 tablespoons of olive oil.

Place carrots  $\frac{1}{3}$  of the pan and top lightly with 1 tablespoon of honey butter mixture.

Place baking sheet in the oven for about 25 minutes, until carrots are softened.

Remove baking sheet from the oven and add salmon and asparagus, then top with the remainder of the honey butter mixture and sliced lemon from your remaining lemon.

Return to oven and bake for another 15 minutes, until salmon flakes easily. Remove from oven and enjoy!

### Rice

Makes 16 servings

Calories: 100 | Protein: 2 | Fat: 1 | Carbs: 22

#### INGREDIENTS

- 4 cups rice
- 8 cups water
- Pinch salt

#### DIRECTIONS

1. Bring water to a boil. Stir in rice and salt.
2. Reduce heat to low and allow water to simmer. Cover, and cook rice until the water is absorbed — about 15 to 20 minutes.
3. Remove from stove and enjoy!



# WEEK ONE

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## RECIPES

### Steak Bites with Sweet Potatoes and Peppers

Makes 4 Servings

Calories: 330 | Protein: 24 | Fat: 21 | Carbs: 13

#### INGREDIENTS

- 1 lb. skirt steak, diced into 1" pieces
- 1 large sweet potato, diced
- 1/8 onion, finely diced
- 2 cloves garlic, minced
- 2 tbs. coconut oil
- 2 bell peppers, diced
- 1 tbs. coconut aminos
- 2 tbs. balsamic vinegar
- 1 sprig fresh rosemary
- Salt and pepper to taste

#### DIRECTIONS

1. Add diced sweet potatoes to microwavable bowl. Cover and microwave on high for 4 to 6 minutes, until tender. Remove from microwave and uncover to avoid overcooking. Set aside.
2. Heat large skillet over medium-high heat. Add coconut oil. When melted, add garlic and onion. Sauté for 1 to 2 minutes. Add cubed steak bites and cook 9 to 10 minutes until browned. Remove from pan and set aside.
3. Add the sweet potatoes, and cook until browned. About 2 to 4 minutes.
4. Add the bell peppers and sauté an additional 3 to 4 minutes until tender.
5. Add the steak back to the skillet. Add balsamic vinegar, rosemary and coconut aminos and sauté until juices are dissolved.
6. Salt and pepper to taste. Serve and enjoy!

### Chicken Bacon Ranch Bowl

Makes 8 Servings

Calories: 240 | Protein: 37 | Fat: 7 | Carbs: 5

#### INGREDIENTS

- 2 lb. boneless, skinless chicken breast, cut into 1" pieces
- 6 slices bacon, nitrate-free
- 1 sweet potato, cubed
- 2 cups broccoli florets, cut as needed into bite-sized pieces

#### Ranch Seasoning

- 1 tbs. dried parsley
- 1 tbs. dried dill
- 1/2 tbs. dried chives
- 1 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/4 tsp. black pepper
- 1/2 tsp. salt

#### DIRECTIONS

1. Preheat oven to 425° F and line sheet pan with parchment paper. Set aside.
2. In a small bowl, combine ranch seasoning ingredients.
3. Add the chicken, bacon, broccoli and sweet potatoes to a large bowl. Toss with olive oil and ranch seasoning until fully coated. Transfer to sheet pan and spread evenly.
4. Roast in the oven for 28 to 30 minutes or until chicken reads 165° F and the broccoli and sweet potatoes are soft.

# WEEK ONE

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## RECIPES

### Cuban Bowl

Makes 4 Servings

Calories: 350 | Protein: 31 | Fat: 13 | Carbs: 1

#### INGREDIENTS

- 1½ lb. pork shoulder roast (cooked or follow instructions below)
- 8 bacon slices (only if making pork)
- 1½ tbs. pink Himalayan sea salt
- 1 cup shredded lettuce
- 4 tbs. mustard
- ½ cup pickles
- Optional: 4 slices of swiss cheese

#### DIRECTIONS

##### Pulled Pork

1. Line bottom of slow cooker with 4 slices of bacon.
2. Rub pork roast all over with 1½ tablespoons of salt and place in slow cooker.
3. Pour liquid smoke over roast, and top with 4 more bacon slices.
4. Cook 4 to 6 hours in slow cooker on high.
5. When done, remove roast from slow cooker and let rest before shredding.
6. Remove and drain liquid from slow cooker.

##### Cooked Pork

1. Divide pork evenly between 4 bowls.
2. Top with lettuce, mustard, pickles and optional swiss cheese.
3. Enjoy!

### Breakfast Hash

Makes 2 Servings

Cals: 290 | P: 23 | C: 17 | F: 14

#### INGREDIENTS

- 1 medium sweet potato
- 4 eggs
- 4 breakfast sausage links
- 1 bell pepper, diced
- ¼ cup red onion, diced
- 1 tbs. coconut oil
- Salt and pepper to taste

#### DIRECTIONS

1. Set oven to broil. Place cast iron pan on medium heat and melt coconut oil in the pan.
2. Add bell pepper and onion to pan and sauté for about 5 minutes, until cooked. Add breakfast sausage and sauté another 5 to 8 minutes until browned.
3. Julienne the sweet potato (or use a cheese grater) and add to pan. Cook for about 8 to 10 minutes, until softened.
4. Carefully so that the eggs stay intact, crack each egg so that they are evenly distributed in each quadrant of the pan and so that they rest on top of the vegetables.
5. Move pan to the oven and let cook for 2 to 3 minutes, until eggs are cooked to your desired consistency.
6. Remove from oven, top with salt and pepper, and enjoy!

# WEEK ONE

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## RECIPES

### Brinner Bowl

Makes 2 Servings

Calories: 425 | Protein: 17 | Fat: 30 | Carbs: 25

#### INGREDIENTS

- ½ cup red potato, diced
- 1 cup cherry tomatoes, diced
- 1 cup bell peppers, diced
- 2 cups spinach, chopped
- 1½ tbs. coconut oil
- 2 eggs

#### DIRECTIONS

1. Microwave potato for 3 to 5 minutes first. In a medium frying pan, melt ½ tablespoon and sauté potato until crispy. Remove and set aside.
2. Melt another ½ tablespoon of coconut oil in the frying pan and add cherry tomatoes, peppers and spinach. Sauté about 3 to 5 minutes. Add potatoes back in and set on very low heat, just enough to keep the mixture warm.
3. In a small frying pan, melt the rest of the coconut oil and turn temperature to low. Cook the egg over easy — gently crack egg and cook slowly until whites are firm and yolks are still runny. It may help to cover with a lid.
4. In a bowl, add veggie, then gently top with fried egg. Enjoy!

### Taco Soup

Makes 6 servings

Calories: 305 | Protein: 17 | Fat: 15 | Carbs: 22

#### INGREDIENTS

- 2 lb. ground turkey
- 1½ tsp. garlic, minced
- 2 tbs. olive oil
- 2 tbs. tomato paste
- 1 tbs. taco seasoning
- 1 can Rotel
- 1 can black beans
- 1 can tomatoes, diced
- 2 cups chicken stock
- 4 tsp. hot sauce

#### DIRECTIONS

1. In a large pot, cook turkey over medium heat until no longer pink, breaking it into crumbles. Drain grease.
2. Add taco seasoning and mix well.
3. Stir in the remaining ingredients.
4. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until heated through, stirring occasionally.



Taco Soup

# WEEK TWO

## RECIPES

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Meal Replacement Protein Shake	Taco Soup	Creamy Chicken Tortilla Soup	Optional (pg.11)
<b>TUE.</b>	Overnight Oats Four Ways	Sweet Potato, Apple and Maple Turkey Skillet	Bacon-Wrapped Chicken + 2 cups Roast Veggies	Optional (pg.11)
<b>WED.</b>	Meal Replacement Protein Shake	Taco Soup	Sweet Potato, Apple and Maple Turkey Skillet	Optional (pg.11)
<b>THU.</b>	Overnight Oats Four Ways	Creamy Chicken Tortilla Soup	Beef Stir Fry + ½ cup Rice	Optional (pg.11)
<b>FRI.</b>	Meal Replacement Protein Shake	Sweet Potato, Apple and Maple Turkey Skillet	Bacon-Wrapped Chicken + 2 cups Roast Veggies	Optional (pg.11)
<b>SAT.</b>	Protein Pancakes + 1 cup Berries	Beef Stir-Fry + ½ cup Rice	Creamy Chicken Tortilla Soup	Optional (pg.11)
<b>SUN.</b>	Breakfast Sweet Potato	Out to Eat	Honey Mustard Chicken	Optional (pg.11)

# WEEK TWO

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> ½ cup onion <input type="checkbox"/> 1 bunch fresh cilantro <input type="checkbox"/> 4 cups brussels sprouts <input type="checkbox"/> 4 medium sweet potatoes <input type="checkbox"/> 1 apple <input type="checkbox"/> 4 to 5 cups spinach <input type="checkbox"/> 6 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc. <input type="checkbox"/> 2 limes <input type="checkbox"/> ¼ lb. snow peas or green beans <input type="checkbox"/> 2 cups broccoli florets <input type="checkbox"/> 1 red bell pepper <input type="checkbox"/> 3 large carrots <input type="checkbox"/> ½ cup mushrooms <input type="checkbox"/> ¼ yellow onion <input type="checkbox"/> 5 medium bananas <input type="checkbox"/> 1 zucchini <input type="checkbox"/> 2 cups berries (strawberries, blueberries, raspberries, etc.) <input type="checkbox"/> ½ lb. brussels sprouts <input type="checkbox"/> Optional: strawberries, blueberries, avocado	<input type="checkbox"/> 2½ lb. chicken breast <input type="checkbox"/> 2 lb. ground turkey <input type="checkbox"/> 6 strips nitrate-free bacon <input type="checkbox"/> 1 lb. skirt steak <input type="checkbox"/> 2 lb. chicken thighs, boneless, skinless	<input type="checkbox"/> 3 eggs <input type="checkbox"/> 2 cups unsweetened nut milk
	SPICES	DRY
	<input type="checkbox"/> 9 cloves garlic <input type="checkbox"/> 1 tsp. cumin <input type="checkbox"/> ½ tsp. dried oregano <input type="checkbox"/> 3 tbs. cinnamon <input type="checkbox"/> 2 tsp. paprika <input type="checkbox"/> Salt and pepper	<input type="checkbox"/> 1 cup cashews, raw, unsalted <input type="checkbox"/> 1½ cup gluten-free oats <input type="checkbox"/> 1 cup rice <input type="checkbox"/> 5 scoops vanilla Life Time Whey Protein Powder <input type="checkbox"/> 2 tbs. coconut flour <input type="checkbox"/> ¼ tsp. baking powder <input type="checkbox"/> ¼ tsp. baking soda <input type="checkbox"/> 3 tbs. chia seeds <input type="checkbox"/> ½ cup chopped pecans <input type="checkbox"/> Optional: coconut flakes, flaxseeds, raisins, chocolate chips
		CONDIMENTS + OILS
	CANNED + JARRED	<input type="checkbox"/> 4 tsp. olive oil <input type="checkbox"/> Cooking spray (coconut, olive oil or avocado) <input type="checkbox"/> 3 tbs. coconut oil <input type="checkbox"/> 2 tsp. maple syrup <input type="checkbox"/> ¼ cup coconut aminos <input type="checkbox"/> 5 tbs. honey <input type="checkbox"/> 1 tbs. vanilla extract <input type="checkbox"/> 5 tbs. avocado oil <input type="checkbox"/> ½ cup Dijon mustard <input type="checkbox"/> 2 tsp. apple cider vinegar
	<input type="checkbox"/> 3 cups chicken broth, unsalted <input type="checkbox"/> 8 oz. can tomato sauce <input type="checkbox"/> 2 tsp. chipotle chili in adobo sauce <input type="checkbox"/> 15 oz. can black beans <input type="checkbox"/> 14½ oz. petite diced tomatoes <input type="checkbox"/> 1 cup frozen corn kernels <input type="checkbox"/> 2 tbs. creamy peanut butter, natural	

Don't forget to include ingredients for snacks and protein shakes! Also be sure to include ingredients depending on which overnight oats recipe(s) you choose (pg. 30)



## WEEK TWO

# RECOMMENDED MEAL PREP DAYS

### MONDAY

- Overnight Oats Four Ways
- Creamy Chicken Tortilla Soup
- Sweet Potato, Apple and Maple Turkey Skillet

### TUESDAY

- Bacon-Wrapped Chicken
- Roasted Veggies

### WEDNESDAY

- *No Preparation Needed*

### THURSDAY

- Beef Stir-Fry
- Rice

### FRIDAY

- *No Preparation Needed*

### SATURDAY

- Protein Pancakes

### SUNDAY

- Breakfast Sweet Potatoes
- Honey Mustard Chicken
- Banana Protein Muffins

# WEEK TWO

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## RECIPES

### **Creamy Chicken Tortilla Soup**

Makes 6 Servings

Calories: 425 | Protein: 44 | Fat: 11 | Carbs: 30

#### INGREDIENTS

- 2 tsp. olive oil
- ½ cup onion, chopped
- 3 cloves garlic, minced
- 3 cups chicken broth, unsalted
- 8 oz. can tomato sauce
- 2 tsp. chipotle chili in adobo sauce, or more to taste
- ¼ cup chopped cilantro, plus more for garnish
- 15 oz. can black beans, rinsed and drained
- 14½ oz. can petite diced tomatoes
- 1 cup corn, frozen
- 1 tsp. cumin
- ½ tsp. dried oregano
- 1½ lbs. chicken breast, boneless, skinless (or precooked and shredded)
- Cashew Cream
- 1 cup raw, unsalted cashews
- ½ cup water

#### DIRECTIONS

1. Add cashews to a bowl and cover with boiling water. Let them soak while you chop your veggies and prep the soup.
2. Heat oil in a saucepan over medium-low heat. Add onion and garlic and sauté until soft, 3 to 4 minutes. Slowly add the chicken broth, tomato sauce and chipotle adobo sauce and bring to a boil. Add chopped cilantro and remove from heat. Pour into crock pot.
3. Add remaining ingredients (aside from cashew cream) and stir. Cover and cook on low heat for 4 to 6 hours.
4. Just before soup is done, make the cashew cream. Drain the cashews and add them to a blender along with ½ cup of water. Blend on high for 1 minute or until VERY thick and creamy.
5. Remove chicken and shred. Add back to soup.
6. Add cashew cream to soup and stir until well mixed.
7. Add salt and pepper to taste. Serve with fresh chopped cilantro and tortilla chips, if desired. Enjoy!

# WEEK TWO

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## RECIPES

### Overnight Oats Four Ways

Makes 1 Serving

#### INGREDIENTS

- $\frac{1}{3}$  cup gluten-free oats
- $\frac{2}{3}$  cup unsweetened nut milk (almond, cashew, coconut, etc.)

#### 1. *PB & J*

- 1 tbs. peanut butter
- $\frac{1}{2}$  cup chopped strawberries
- 1 serving vanilla Life Time Protein Powder

#### 2. *MOCHA CHIP*

- 1 square 90% dark chocolate, chopped
- 1 scoop Cafe Mocha Life Greens
- 1 serving chocolate Life Time Protein Powder

#### 3. *BLUEBERRY LEMON CHEESECAKE*

- $\frac{1}{3}$  cup blueberries
- 2 tbs. lemon zest
- 1 serving vanilla Life Time Protein Powder

#### 4. *CHUNKY MONKEY*

- $\frac{1}{2}$  banana, sliced
- 1 tbs. chopped walnuts
- 1 square 90% dark chocolate, chopped
- 1 serving chocolate Life Time Protein Powder

#### DIRECTIONS

1. Mix oats, milk, and protein powder in a 16 oz. jar with a lid.
2. Place lid on jar and thoroughly shake. Put in the refrigerator overnight (or 8 hours).
3. Prior to serving, add remaining toppings and stir.

Note: Don't forget to add ingredients to your grocery list depending on which overnight oats recipe you choose!

Makes 4 servings of Overnight Oats and keep in the fridge

# WEEK TWO

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## RECIPES

### Sweet Potato, Apple & Maple Turkey Skillet

Makes 6 Servings

Calories: 360 | Protein: 33 | Fat: 16 | Carbs: 22

#### INGREDIENTS

- 4 cups Brussels sprouts
- 2 medium sweet potatoes, cubed
- Cooking spray, avocado or coconut oil
- 1 tbs. coconut oil
- 2 lb. ground turkey
- 4 cloves minced garlic
- 1 apple, cored and chopped
- 4 to 5 cups raw spinach
- 2 tsp. maple syrup
- 1 tbs. cinnamon
- Salt to taste

#### DIRECTIONS

1. Preheat oven to 400° F.
2. Wash, trim, and halve the Brussels sprouts and wash and chop the sweet potatoes.
3. Grease sheet pan with coconut oil or bacon oil. Add halved Brussels sprouts to sheet pan. Gently salt and mix, spraying any dry areas with cooking spray. Spread into an even layer and bake in oven for 20 to 25 minutes or until outer leaves turn bronze.
4. While Brussels sprouts and sweet potatoes are roasting, heat coconut oil in a large stockpot over medium heat. Add turkey, garlic and salt to taste and cook until browned. Add apples about halfway through cooking.
5. Once turkey is cooked through, mix in spinach, maple extract, cinnamon and salt to taste.

Serve turkey mixture on top of roasted Brussels sprouts. Enjoy!

# WEEK TWO

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## RECIPES

### Bacon-Wrapped Chicken

Makes 4 Servings

Calories 185 | Protein 30 | Carbs 1 | Fat 6

#### INGREDIENTS

- 1 lb. chicken breast (4 chicken breasts)
- 6 strips of nitrate-free bacon, sliced lengthwise

#### DIRECTIONS

1. Preheat oven to 400° F.
2. Cut each chicken breast in three strips lengthwise and wrap with a strip of bacon.
3. Place on baking sheet and bake for 17 to 22 minutes, or until chicken is cooked through.

### Roasted Veggies

Makes 4 Servings

Calories: 130 | Protein: 4 | Fat: 7 | Carbs: 15

#### INGREDIENTS

- 6 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc.
- Coarse kosher salt and freshly ground black pepper
- 2 tbs. olive oil

#### DIRECTIONS

1. Heat the oven to 450° F. Lay vegetables of choice down on a large roasting pan or baking sheet. Sprinkle generously with salt and pepper and drizzle with olive oil. Toss until all veggies are evenly covered.
2. Roast for about 30 minutes, or until done, flipping once halfway through. Enjoy!

# WEEK TWO

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## RECIPES

### Beef Stir-Fry

Makes 4 servings

Calories 290 | Protein 23 | Fat: 14 | Carbs: 17

#### INGREDIENTS

- 1 lb. skirt steak, cut into 4-inch-long pieces, then cut against the grain into ¼-inch-thick slices
- ¼ cup coconut aminos
- 1 tsp. honey
- 2 tbs. freshly squeezed lime juice (1 to 2 limes)
- 2 tbs. coconut oil
- 2 cloves garlic, grated
- ¼ lb. snow peas or green beans
- 2 cups broccoli florets
- 1 red bell pepper, thinly sliced
- 1 to 2 large carrots, sliced
- ½ cup mushrooms, sliced
- ¼ yellow onion
- Salt and freshly ground pepper to taste

#### DIRECTIONS

1. Cut skirt steak into 4-inch-long pieces, then cut against the grain into ¼-inch-thick slices. Season with salt and pepper.
2. In a medium bowl, whisk together the coconut aminos, honey and lime juice. Add the steak, toss to coat and set aside.
3. In a large skillet over medium-high heat, heat the oil until shimmering, about 1 minute. Add the steak (and marinade) and cook, stirring, until cooked through, 3 to 5 minutes.
4. Remove the steak from the skillet and set aside. Allow the liquid in the pan to reduce until thickened, about 4 minutes.
5. Add the garlic and onions, cook 1 minute more. Add the snow peas, broccoli, carrots, mushrooms and bell pepper and continue cooking until all the vegetables are crisp-tender, about 2 minutes. Return the steak to the skillet and toss to combine.

### Rice

Makes 4 servings

Calories: 100 | Protein: 2 | Fat: 1 | Carbs: 22

#### INGREDIENTS

- 1 cups rice
- 2 cups water
- Pinch salt

#### DIRECTIONS

1. Bring water to a boil. Stir in rice and salt.
2. Reduce heat to low and allow water to simmer, cover, and cook rice until the water is absorbed — about 15 to 20 minutes.
3. Remove from stove and enjoy!



# WEEK TWO

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## RECIPES

### Protein Pancakes

Makes 2 Servings

Calories: 170 | Protein: 14 | Fat: 8 | Carbs: 10

#### INGREDIENTS

- 1 large (organic) egg
- 1 scoop vanilla Life Time Whey Protein Powder
- 2 tbs. organic coconut flour
- ¼ cup unsweetened vanilla almond milk
- ¼ tsp. baking powder
- ¼ tsp. baking soda

#### DIRECTIONS

1. Beat all ingredients together on low until protein powder is dissolved.
2. Spray skillet with nonstick coconut oil spray.
3. Pour mix onto skillet to desired pancake size and fry on medium heat until thoroughly cooked.
4. You should end up with about 2 big pancakes, or 4 small pancakes. Amount varies slightly by desired size of pancake.



Creamy Chicken Tortilla Soup

# WEEK TWO

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## RECIPES

### Breakfast Sweet Potato

Makes 2 Servings

Calories: 300 | Protein: 9 | Fat: 13 | Carbs: 42

#### INGREDIENTS

- 2 small sweet potatoes
- 1 medium banana, sliced
- 2 tbs. creamy peanut butter
- 1 tbs. chia seeds
- ½ tsp. ground cinnamon
- Other potential toppings: coconut flakes, flaxseeds, avocado, eggs, red pepper flakes, etc.

#### DIRECTIONS

1. Take your sweet potato and poke holes over its entirety. Then wrap in a moist paper towel and microwave for about 8 to 10 minutes, until fully cooked.
2. Allow the sweet potato to cool a bit before handling. Once cooled, carefully cut it in half and top with your chosen toppings. Enjoy!

### Honey Mustard Chicken

Makes 8 Servings

Calories: 335 | Protein: 24 | Fat: 19 | Carbs: 15

#### INGREDIENTS

- 2 lb. boneless, skinless chicken thighs
- 2 tsp. paprika
- 5 tbs. avocado oil
- 5 garlic cloves, minced
- 4 tbs. honey
- ½ cup Dijon mustard
- 2 tsp. apple cider vinegar
- ½ lb. green beans
- Salt and pepper to taste

#### DIRECTIONS

1. Preheat the oven to 425° F. Grease a large baking sheet with nonstick cooking spray or parchment paper and set aside.
2. Season chicken thighs with salt, pepper and paprika. Set aside.
3. In a medium bowl, whisk together 4 tbs. avocado oil, garlic cloves, honey, Dijon mustard and apple cider vinegar.
4. Halve the sauce, reserving half for coating at the end of baking (ensure you do not dip raw chicken in this portion).
5. Dip chicken thighs in the sauce, coating both sides. Place the thighs on the prepared baking sheet. Discard leftover sauce
6. In a medium bowl, toss the green beans with 1 tablespoon of avocado oil and season with salt and pepper. Arrange around chicken on the sheet pan.
7. Roast for 30 to 35 minutes, until the chicken is golden brown and has an internal temperature of 165° F and the green beans are crispy.
8. Serve with additional honey mustard sauce and enjoy!

# WEEK TWO

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## RECIPES

### Banana Protein Muffins

Makes 15 Servings

Calories: 105 | Protein: 8 | Fat: 3 | Carbs: 11

#### INGREDIENTS

- 3 medium-large bananas
- 1 zucchini, chopped
- 4 scoops vanilla Life Time Whey Protein Powder
- 2 tbs. chia seeds
- 1 cup unsweetened vanilla almond or coconut milk
- 1 cup gluten-free oats
- ½ cup chopped pecans
- 1 tbs. vanilla extract
- 1 tbs. cinnamon
- Toppings optional — raisins, strawberries, blueberries, chocolate chips, etc.

#### DIRECTIONS

1. Preheat oven to 375° F.
2. In a blender, combine bananas, milk, chia seeds, whey, vanilla, cinnamon and zucchini. Once blended, the mixture should be the consistency of cake batter.
3. Hand-mix the pecans and oats into the batter (do not blend).
4. Line muffin tin with muffin liners. Muffins come out very moist, so this step is important!
5. Pour batter into muffin tins until about 80 percent full. Sprinkle optional toppings over the top.
6. Bake for 12 to 15 minutes, until golden brown and enjoy!

Note: Store in a Ziploc bag in the refrigerator for up to 5 days

# WEEK THREE

## RECIPES

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Banana Protein Muffins (x3)	Honey Mustard Chicken	Harvest Hash	Optional (pg.11)
<b>TUE.</b>	Banana Protein Muffins (x3)	Harvest Hash	Sheet Pan Meal	Optional (pg.11)
<b>WED.</b>	Banana Protein Muffins (x3)	Honey Mustard Chicken	Healthy Fried Rice	Optional (pg.11)
<b>THU.</b>	Banana Protein Muffins (x3)	Sheet Pan Meal	Honey Mustard Chicken	Optional (pg.11)
<b>FRI.</b>	Banana Protein Muffins (x3)	Harvest Hash	Brinner Bowl	Optional (pg.11)
<b>SAT.</b>	Breakfast Sweet Potato + 1 cup Berries	Out to Eat	Healthy Fried Rice	Optional (pg.11)
<b>SUN.</b>	Out to Eat	Taco Bowl + ½ cup Rice	Creamy Chicken Wild Rice Soup	Optional (pg.11)



# WEEK THREE

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> 9 sweet potatoes <input type="checkbox"/> ½ cup red potatoes <input type="checkbox"/> 1 lb. brussels sprouts <input type="checkbox"/> 2 yellow onions <input type="checkbox"/> 1 large honeycrisp apples <input type="checkbox"/> 1 lemon <input type="checkbox"/> 8 cups veggies <input type="checkbox"/> 5 carrots <input type="checkbox"/> 1 banana <input type="checkbox"/> 6 cups chopped lettuce <input type="checkbox"/> 1 avocado <input type="checkbox"/> 2 bell peppers <input type="checkbox"/> 2 cups cherry tomatoes <input type="checkbox"/> 4 cup spinach <input type="checkbox"/> ½ cup red onion <input type="checkbox"/> 8 oz. mushrooms <input type="checkbox"/> 2 cups berries (strawberries, blueberries, raspberries, etc.)	<input type="checkbox"/> 8 slices nitrate-free bacon <input type="checkbox"/> 1 lb. cooked ham <input type="checkbox"/> 1 lb. protein <input type="checkbox"/> 4¼ lb. chicken breast <input type="checkbox"/> 1 lb. ground turkey	<input type="checkbox"/> 13 eggs
	SPICES	DRY
	<input type="checkbox"/> 1½ tsp. cinnamon <input type="checkbox"/> 1 tsp. onion powder <input type="checkbox"/> 6 cloves garlics <input type="checkbox"/> 2 tbs. garlic powder <input type="checkbox"/> 2 tbs. taco seasoning <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> 2 bay leaves <input type="checkbox"/> 2 tbs. poultry seasoning	<input type="checkbox"/> ¼ cup pecans <input type="checkbox"/> ⅓ cup dried cranberries, unsweetened <input type="checkbox"/> 1 cup cooked quinoa <input type="checkbox"/> 1 cup cooked basmati rice <input type="checkbox"/> 1 tbs. chia seeds <input type="checkbox"/> 1 cup wild rice <input type="checkbox"/> ½ cup raw, unsalted cashews <input type="checkbox"/> 1 cup rice
FROZEN	CANNED + JARRED	CONDIMENTS + OILS
<input type="checkbox"/> 1 cup frozen peas	<input type="checkbox"/> 2 tbs. creamy peanut butter <input type="checkbox"/> 1 cup salsa (no sugar added) <input type="checkbox"/> 6 cups chicken stock, unsalted	<input type="checkbox"/> 4 tbs. coconut oil <input type="checkbox"/> 1 tbs. Dijon mustard <input type="checkbox"/> 3 tbs. apple cider vinegar <input type="checkbox"/> 1 tbs. honey <input type="checkbox"/> 2 tbs. olive oil <input type="checkbox"/> 1 tbs. sesame oil <input type="checkbox"/> 3 tbs. coconut aminos

Don't forget to include ingredients for snacks and protein shakes!

## WEEK THREE

# RECOMMENDED MEAL PREP DAYS

### MONDAY

- Harvest Hash

### TUESDAY

- Sheet Pan Meal

### WEDNESDAY

- Healthy Fried Rice

### THURSDAY

*No Preparation Needed*

### FRIDAY

- Brinner Bowl

### SATURDAY

- Breakfast Sweet Potato

### SUNDAY

- Taco Bowl
- Rice
- Chicken Wild Rice Soup
- Loaded Scrambled Eggs



# WEEK THREE

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## RECIPES

### Harvest Hash

Makes 6 Servings

Calories: 425 | Protein: 19 | Fat: 24 | Carbs: 37

#### INGREDIENTS

- 2 large sweet potatoes, cubed
- 1 lb. brussels sprouts, quartered
- ½ tbs. coconut oil
- 8 slices of nitrate-free bacon
- 1 lb. cooked ham, diced
- ¼ yellow onion, chopped
- 1 large apple, diced (honeycrisp or pink lady recommended)
- ¼ cup pecans, chopped
- ⅓ cup dried, unsweetened cranberries
- 1 tsp. cinnamon
- Sea salt and black pepper to taste

#### Vinaigrette

- 1 tbs. Dijon mustard
- 3 tbs. apple cider vinegar
- 2 tbs. lemon juice
- 1 tbs. honey
- 1 tsp. onion powder
- ¼ cup extra-virgin olive oil
- Salt and pepper to taste

#### DIRECTIONS

1. Preheat oven to 425° F and line a large baking sheet with parchment paper. In a large bowl, melt coconut oil and toss the sweet potatoes and brussels sprouts until evenly coated. Spread mixture in a single layer on baking sheet and lightly sprinkle with salt. Roast for 25 minutes or until soft.
2. Meanwhile, heat a large skillet over medium-high heat and cook bacon until crisp. Drain the fat while reserving 1-2 tablespoons in the skillet.
3. Lower heat to medium, add onions and cook 45 seconds or until tender. Add the apples and pecans and continue to cook, stirring occasionally until lightly browned. Add cinnamon. Salt and pepper to taste. Finally, add in the cranberries, crumble in the bacon and cook another 30 seconds.
4. In a small bowl, prepare the vinaigrette by combining all ingredients. Whisk until evenly distributed.
5. Add roasted brussels sprouts, sweet potatoes and vinaigrette to large skillet and stir to combine. Serve and enjoy!

# WEEK THREE

## RECIPES

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### Sheet Pan Meal

Makes 4 Servings

Calories: 400 | Protein: 35 | Fat: 14 | Carbs: 26

#### INGREDIENTS

- 1 lb. protein
- 8 cups veggies

#### DIRECTIONS

1. Follow cooking times found on page 10.

### Healthy Fried Rice

Makes 4 Servings

Calories: 320 | Protein: 24 | Fat: 7 | Carbs: 38

#### INGREDIENTS

- 1 cup cooked quinoa (about  $\frac{1}{3}$  cup dry)
- 1 cup cooked basmati rice (about  $\frac{1}{3}$  cup dry)
- $\frac{3}{4}$  lb. boneless skinless chicken breasts, diced into  $\frac{3}{4}$ -inch pieces
- 1 tbs. sesame oil, divided
- 1 tbs. coconut oil
- 1 cups frozen peas
- 1 cup carrots, finely chopped
- $\frac{1}{4}$  cup yellow onion, finely chopped
- 2 cloves garlic, minced
- 3 large eggs
- 3 tbs. coconut aminos
- Salt and freshly ground black pepper

#### DIRECTIONS

1. In a large non-stick wok or skillet, heat  $1\frac{1}{2}$  teaspoons of sesame oil and  $1\frac{1}{2}$  teaspoons of coconut oil over medium-high heat. Once hot, add chicken pieces, season lightly with salt and pepper and sauté until cooked through, about 5 to 6 minutes. Transfer chicken to a plate and set aside.
2. In separate, small skillet, add  $\frac{1}{2}$  teaspoons of coconut oil and scramble eggs. Remove from heat and set aside.
3. Return large skillet to medium-high heat, add remaining  $1\frac{1}{2}$  teaspoons of sesame oil and 1 teaspoon of coconut oil. Add peas, carrots and onions and sauté 1 minute. Add garlic and sauté 1 minute longer. Return chicken and eggs to skillet along with rice and quinoa mix. Add in coconut aminos and season with salt and pepper to taste.

# WEEK THREE

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## RECIPES

### Brinner Bowl

Makes 2 Servings

Calories: 425 | Protein: 17 | Fat: 30 | Carbs: 25

#### INGREDIENTS

- ½ cup red potato, diced
- 1 cup cherry tomatoes, diced
- 1 cup bell peppers, diced
- 2 cups spinach, chopped
- 1½ tbs. coconut oil
- 2 eggs

#### DIRECTIONS

1. Microwave potato for 3 to 5 minutes first. In a medium frying pan, melt ½ tablespoons of coconut oil and sauté potato until crispy. Remove and set aside.
2. Melt another ½ tablespoons of coconut oil in the frying pan and add cherry tomatoes, peppers and spinach. Sauté about 3 to 5 minutes. Add potatoes back in and set on very low heat, just enough to keep the mixture warm.
3. In a small frying pan, melt the rest of the coconut oil and turn temperature to low. Cook the egg over easy — gently crack egg and cook slowly until whites are firm and yolks are still runny. It may help to cover with a lid.
4. In a bowl, add veggie, then gently top with fried egg. Enjoy!



Creamy Chicken Wild Rice Soup

# WEEK THREE

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## RECIPES

### Breakfast Sweet Potato

Makes 2 Servings

Calories: 300 | Protein: 9 | Fat: 13 | Carbs: 42

#### INGREDIENTS

- 2 small sweet potatoes
- 1 medium banana, sliced
- 2 tbs. creamy peanut butter
- 1 tbs. chia seeds
- ½ tsp. ground cinnamon
- Other potential toppings: coconut flakes, flaxseeds, avocado, eggs, red pepper flakes, etc.

#### DIRECTIONS

1. Take your sweet potato and poke holes over its entirety. Then wrap in a moist paper towel and microwave for about 8 to 10 minutes, until fully cooked.
2. Allow the sweet potato to cool a bit before handling. Once cooled, carefully cut it in half and top with your chosen toppings. Enjoy!

### Taco Bowl

Makes 4 Servings

Calories: 290 | Protein: 32 | Fat: 16 | Carbs: 9

#### INGREDIENTS

- 1 lb. ground turkey
- 2 tbs. taco seasoning
- 6 cups chopped lettuce
- 1 cup salsa (no added sugar)
- 1 avocado

#### DIRECTIONS

1. In a medium pan, sauté ground turkey over medium heat until cooked through, about 7 to 8 minutes. Add taco seasoning and mix well.
2. Chop lettuce leaves into long strips and add to a bowl. Top with ground turkey, salsa and avocado and enjoy!

# WEEK THREE

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## RECIPES

### Rice

Makes 4 servings

Calories: 100 | Protein: 2 | Fat: 1 | Carbs: 22

#### INGREDIENTS

- 1 cups rice
- 2 cups water
- Pinch salt

#### DIRECTIONS

1. Bring water to a boil. Stir in rice and salt.
2. Reduce heat to low and allow water to simmer, cover, and cook rice until the water is absorbed — about 15 to 20 minutes.
3. Remove from stove and enjoy!

### Creamy Wild Rice Soup

Makes 8 servings

Calories: 260 | Protein: 24 | Fat: 7 | Carbs: 21

#### INGREDIENTS

- 1½ lb. boneless, skinless chicken breast
- 1 onion, chopped
- 6 cups chicken stock, unsalted
- 4 cloves garlic
- 1 cup wild rice
- 3 medium carrots
- 1 sweet potato, peeled and chopped
- 2 bay leaves
- 2 tbs. poultry seasoning
- 8 oz. mushrooms, sliced
- Salt and pepper to taste

#### Cashew Cream

- ½ cup raw, unsalted cashews
- ¾ cup water

#### DIRECTIONS

1. Place all ingredients (except for cashew cream) into the slow cooker. Stir. Cook on high for 4 to 5 hours or low for 8 to 10 hours. Remove the chicken and shred. Add it back into the slow cooker.
2. Make the cashew cream: Blend the cashews and water together on high speed until smooth and creamy. Pour the cream into the slow cooker and stir.
3. Enjoy!

# WEEK THREE

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## RECIPES

### Loaded Scrambled Eggs

Makes 4 Servings

Calories: 330 | Protein: 40 | Fat: 14 | Carbs: 9

#### INGREDIENTS

- 8 eggs
- 1 cup chopped bell peppers
- 1 cup baby tomatoes, halved
- 2 cups spinach, diced
- ½ cup red onion, diced
- 1 lb. chicken breast, chopped
- ½ tbs. coconut oil

#### DIRECTIONS

1. Heat a large skillet over medium heat and melt coconut oil. Add red onion, spinach and bell peppers and sauté for about 5 minutes.
2. Add chicken and sauté until cooked through and slightly crispy, about 8 to 10 minutes.
3. Add cherry tomatoes and eggs and cook, stirring frequently, until eggs are fully cooked through and tomatoes are slightly tender.
4. Remove from heat and enjoy!



# WEEK FOUR

## MEAL PLAN

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Loaded Scrambled Eggs + 1 cup berries	Chicken Wild Rice Soup	Fajita Tray Bake	Optional (pg.11)
<b>TUE.</b>	Meal Replacement Protein Shake	Taco Bowl + ½ cup Rice	Chicken Wild Rice Soup	Optional (pg.11)
<b>WED.</b>	Loaded Scrambled Eggs + 1 cup berries	Chicken Wild Rice Soup	Pesto Salmon with Potatoes and Green Beans	Optional (pg.11)
<b>THU.</b>	Meal Replacement Protein Shake	Fajita Tray Bake	Egg Roll Bowl	Optional (pg.11)
<b>FRI.</b>	Meal Replacement Protein Shake	Pesto Salmon with Potatoes and Green Beans	Out to Eat	Optional (pg.11)
<b>SAT.</b>	Brinner Bowl	Hawaiian Chicken Stir-Fry	Egg Roll Bowl	Optional (pg.11)
<b>SUN.</b>	Out to Eat	Hawaiian Chicken Stir-Fry	Homestyle Meatloaf Muffins + 1 cup Veggies	Optional (pg.11)

# WEEK FOUR

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> 3 red bell peppers <input type="checkbox"/> 1 green bell pepper <input type="checkbox"/> 1 yellow bell pepper <input type="checkbox"/> 3 orange bell peppers <input type="checkbox"/> 2 red onion <input type="checkbox"/> 5 limes <input type="checkbox"/> 2 scallions <input type="checkbox"/> 1 avocado <input type="checkbox"/> ½ sweet onion <input type="checkbox"/> 16 oz. bag coleslaw mix <input type="checkbox"/> 16 oz. bag matchstick carrots <input type="checkbox"/> 1½ lb. baby potatoes <input type="checkbox"/> 1 lb. green beans <input type="checkbox"/> 1 lemon <input type="checkbox"/> 1 cup sugar snap peas <input type="checkbox"/> 1 cup fresh or canned pineapple chunks <input type="checkbox"/> ½ cup red potatoes <input type="checkbox"/> 3 cups cherry tomatoes <input type="checkbox"/> 2 cups spinach <input type="checkbox"/> ½ small onion <input type="checkbox"/> 6 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc. <input type="checkbox"/> Fresh cilantro bunch <input type="checkbox"/> 3 cups riced cauliflower <input type="checkbox"/> 2 cups berries (strawberries, blueberries, raspberries, etc.)	<input type="checkbox"/> 3 lb. chicken breast, boneless, skinless <input type="checkbox"/> 1½ lb. ground turkey <input type="checkbox"/> 2 salmon fillets, skin on <input type="checkbox"/> 1 lb. ground beef	<input type="checkbox"/> 2 eggs
	SPICES	DRY
	<input type="checkbox"/> 2 tbs. taco seasoning <input type="checkbox"/> 1 tsp. cumin <input type="checkbox"/> 3 tsp. garlic powder <input type="checkbox"/> 2 tsp. paprika <input type="checkbox"/> 2 tsp. chili powder <input type="checkbox"/> ¼ tsp. cayenne <input type="checkbox"/> 8 tbs. minced garlic <input type="checkbox"/> 1 tsp. ginger powder <input type="checkbox"/> 2 tsp. sesame seeds <input type="checkbox"/> 2 tbs. Italian seasoning <input type="checkbox"/> Salt <input type="checkbox"/> Pepper	<input type="checkbox"/> ¾ cup rice, cooked <input type="checkbox"/> ½ cup rice <input type="checkbox"/> 2 tsp arrowroot starch <input type="checkbox"/> Optional: coconut flakes, flaxseeds, raisins, chocolate chips
	CANNED + JARRED	CONDIMENTS + OILS
	<input type="checkbox"/> ½ cup black beans <input type="checkbox"/> ½ cup corn kernels	<input type="checkbox"/> 7 tbs. coconut oil <input type="checkbox"/> ¾ cup coconut aminos or gluten free soy sauce <input type="checkbox"/> 2 tsp. sesame oil <input type="checkbox"/> 1 tbs. rice vinegar <input type="checkbox"/> 4 tbs. olive oil <input type="checkbox"/> 4 tbs. pesto <input type="checkbox"/> 3 tbs. apple cider vinegar <input type="checkbox"/> ½ cup barbeque sauce <input type="checkbox"/> ½ cup ketchup <input type="checkbox"/> 2 tbs. mustard

Don't forget to include ingredients for snacks and protein shakes!

## WEEK FOUR

# RECOMMENDED MEAL PREP DAYS

### MONDAY

- Fajita Tray Bake

### TUESDAY

- *No Preparation Needed*

### WEDNESDAY

- Pesto Salmon with Potatoes and Green Beans

### THURSDAY

- Egg Roll Bowl

### FRIDAY

- *No Preparation Needed*

### SATURDAY

- Brinner Bowl
- Hawaiian Chicken Stir-Fry

### SUNDAY

- Homestyle Meatloaf Muffins
- Roasted Veggies
- Cilantro Lime Chicken Bowl

# WEEK FOUR

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## RECIPES

### Fajita Tray Bake

Makes 4 Servings

Calories: 320 | Protein: 32 | Fat: 7 | Carbs: 37

#### INGREDIENTS

- 1 lb. boneless, skinless chicken breast, cut in strips
- 1 red bell pepper, sliced
- 1 yellow pepper, sliced
- 1 orange pepper, sliced
- 1 red onion, sliced
- 2 tbs. coconut or olive oil
- Juice of 1 lime
- $\frac{3}{4}$  cup rice, uncooked
- 2 tbs. taco seasoning OR fajita seasoning below

Fajita Seasoning:

- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. cumin
- 1 tsp. garlic powder
- 2 tsp. paprika
- 2 tsp. chili powder
- $\frac{1}{4}$  tsp. cayenne (optional)

#### DIRECTIONS

1. Preheat oven to 400° F.
2. Bring water to a boil. Stir in rice and salt.
3. Reduce heat to low and allow water to simmer, cover, and cook rice until the water is absorbed — about 15 to 20 minutes.
4. In a small bowl, mix together the salt, pepper, cumin, garlic powder, paprika, chili powder and cayenne.
5. In a separate, large bowl, toss olive oil, lime juice, chicken, peppers and onion until evenly coated. Add seasoning mixture and toss until fully combined.
6. Transfer to large baking tray and evenly spread.
7. Sprinkle seasoning on chicken, bell peppers and onions.
8. Bake for 17 to 22 minutes or until internal temperature reaches 165° F.

# WEEK FOUR

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## RECIPES

### Egg Roll Bowl

Makes 4 Servings

Calories: 390 | Protein: 35 | Fat: 16 | Carbs: 26

#### INGREDIENTS

- 1½ lb. ground turkey
- ½ sweet onion diced
- 1 tbs. toasted sesame oil
- 1 tbs. rice vinegar
- 2 garlic cloves, minced
- 1 tsp. ground ginger
- ¼ cup gluten-free soy sauce or coconut aminos
- 1 16 oz. bag coleslaw mix
- ¼ 16 oz. bag matchstick carrots
- Salt and pepper to taste

#### DIRECTIONS

1. In a medium skillet, add ground turkey and sauté until fully cooked. Drain if necessary.
2. Add onion, sesame oil, ginger, and garlic cloves and cook until fragrant.
3. Add rice vinegar, coconut aminos, coleslaw mix, carrots, salt and pepper to the skillet. Cook for another 5 minutes, until vegetables are slightly wilted.
4. Remove skillet from the heat and enjoy!

### Pesto Salmon with Potatoes and Green Beans

Makes 4 Servings

Calories: 425 | Protein: 22 | Fat: 21 | Carbs: 41

#### INGREDIENTS

- 2 salmon fillets, skin on
- 1½ lb. baby potatoes
- 1 lb. green beans
- 2 tbs. olive oil
- 4 tbs. pesto
- Juice of one lemon

#### DIRECTIONS

1. Preheat oven to 400° F.
2. While oven is preheating, add potatoes to pot and fill with water until covered. Place on stove and bring to boil. Cook for 11 to 13 minutes. Drain and set aside.
3. Place the potatoes, green beans and salmon on a baking sheet. Drizzle the potatoes and green beans with 1 to 2 tablespoons of olive oil and evenly divide pesto between salmon fillets.
4. Squeeze lemon over all ingredients and sprinkle with salt and pepper.
5. Bake for 17 to 19 minutes, until salmon flakes easily.
6. Enjoy!

# WEEK FOUR

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## RECIPES

### Hawaiian Chicken Stir-Fry

Makes 4 Servings

Calories: 305 | Protein: 28 | Fat: 5 | Carbs: 28

#### INGREDIENTS

- 1 lb. boneless, skinless chicken breasts or thighs cut into bite-sized pieces
- 1 tbs. ghee or coconut oil
- 3 garlic cloves minced
- 1 red pepper, chopped into 1" pieces
- 1 orange pepper, chopped into 1" pieces
- ¼ red onion, chopped into 1" pieces
- 1 cup sugar snap peas
- ½ cup rice
- 1 cups water
- Optional Toppings
- Green onion and sesame seeds

#### Hawaiian Sauce

- 1 cup fresh or canned pineapple chunks
- ½ cup coconut aminos
- 2 tsp. fresh ginger, minced
- 3 tbs. apple cider vinegar
- 2 tsp. arrowroot starch

#### DIRECTIONS

1. Add rice and water to small pot. Bring to boil, reduce to low heat and let simmer for 15 to 20 minutes.
2. While rice is cooking, place all ingredients for the Hawaiian sauce in a blender and blend until smooth. Set aside.
3. Toss the chopped chicken pieces with salt.
4. Heat ghee or coconut oil in a large skillet over medium-high heat.
5. Add the chicken to the pan and cook stirring until browned on all sides, about 5 minutes. Remove from the pan.
6. Add garlic to the pan and stir for 1 minute until fragrant. Add the red pepper, orange pepper and onion. Cook for 4 to 5 minutes.
7. Add chicken back to the pan and pour in the prepared Hawaiian sauce.
8. Simmer dish for 2 to 3 minutes until thickened. Taste and add more salt, as needed.
9. Serve over rice.
10. Optional: Sprinkle with sesame seeds and chopped green onions.

# WEEK FOUR

## RECIPES

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### Brinner Bowl

Makes 2 Servings

Calories: 425 | Protein: 17 | Fat: 30 | Carbs: 25

#### INGREDIENTS

- ½ cup red potato, diced
- 1 cup cherry tomatoes, diced
- 1 cup bell peppers, diced
- 2 cups spinach, chopped
- 1½ tbs. coconut oil
- 2 eggs

#### DIRECTIONS

1. Microwave potato for 3 to 5 minutes first). In a medium frying pan, melt ½ tablespoon of coconut oil and sauté potato until crispy. Remove and set aside.
2. Melt another ½ tablespoon of coconut oil in the frying pan and add cherry tomatoes, peppers and spinach. Sauté about 3 to 5 minutes. Add potatoes back in and set on very low heat, just enough to keep the mixture warm.
3. In a small frying pan, melt the rest of the coconut oil and turn temperature to low. Cook the egg over easy — gently crack egg and cook slowly until whites are firm and yolks are still runny. It may help to cover with a lid.
4. In a bowl, add veggie, then gently top with fried egg. Enjoy!

### Homestyle Meatloaf Muffins

Makes 4 Servings

Calories: 300 | Protein: 25 | Fat: 12 | Carbs: 25

#### INGREDIENTS

For the loaf:

- 1 lb. ground beef
- 1 tsp. coconut oil
- ½ small onion, minced
- 1 green bell pepper, diced
- 1 cup carrot, shredded
- 2 garlic cloves, minced
- ¼ cup barbecue sauce
- 2 tbs. Italian seasoning

For the sauce:

- ½ cup ketchup
- 2 tbs. mustard

#### DIRECTIONS

1. Preheat oven to 350° F. and spray a muffin tin.
2. Place ground beef in a medium bowl and set aside.
3. Melt 1 tsp. coconut oil in a small skillet over medium heat. Add onions, bell pepper, carrots and garlic and sauté, stirring occasionally, until the onion starts to soften and the garlic is fragrant.
4. Add mixture to ground beef. Add barbecue sauce, sea salt, pepper and dried thyme. Using your hands or a spoon, mix well to combine.
5. Divide meat mixture evenly between 8 wells of a muffin pan.
6. Bake in preheated oven for 20 to 25 minutes or until meat is no longer pink in the center.
7. Drizzle with ketchup and mustard sauce and enjoy!



# WEEK FOUR

## RECIPES

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### Roasted Veggies

Makes 4 Servings

Calories: 130 | Protein: 4 | Fat: 7 | Carbs: 15

#### INGREDIENTS

- 6 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc.
- Coarse kosher salt and freshly ground black pepper
- 2 Tbsp. olive oil

#### DIRECTIONS

1. Heat the oven to 450° F. Lay vegetables of choice down on a large roasting pan or baking sheet. Sprinkle generously with salt and pepper and drizzle with olive oil. Toss until all veggies are evenly covered.
2. Roast for about 30 minutes, or until done, flipping once halfway through. Enjoy!

### Cilantro Lime Chicken Bowl

Makes 4 Servings

Calories 305 | Protein: 27 | Carbs: 23 | Fat: 12

#### INGREDIENTS

- 1 lb. chicken, cubed
- 2 tbs. coconut oil
- ¼ cup cilantro, chopped
- 2 limes, juiced
- Salt and pepper to taste
- 3 cups riced cauliflower
- 2 tsp. garlic powder
- ½ cup black beans
- ½ cup corn
- ¼ cup red onion, diced
- 1 tbs. garlic, minced
- 2 cups cherry tomatoes, halved
- 1 avocado, diced
- 1 lime, quartered

#### DIRECTIONS

1. Heat 1 tablespoon of coconut oil in a skillet over medium heat until melted. Add chicken and sauté until thoroughly cooked, about 8 to 10 minutes.
2. In a medium bowl, add chicken, lime juice, cilantro, garlic powder (not the minced garlic) and salt and pepper and combine until well mixed. Set aside in the refrigerator.
3. Heat another tablespoon of coconut oil in the skillet and once melted, add cauliflower and minced garlic and sauté for about 5 minutes. Add black beans, red onion and corn and sauté for another 5 minutes.
4. Add the cauliflower rice, beans, onion and corn to the bowl with the chicken. Mix in halved tomato and avocado. Squeeze lime juice over all the ingredients and enjoy!

# WEEK FIVE

## MEAL PLAN

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Meal Replacement Protein Shake	Cilantro Lime Chicken Bowl	Spaghetti Squash Pizza Bake	Optional (pg.11)
<b>TUE.</b>	Meal Replacement Protein Shake	Homestyle Meatloaf Muffins + 1 cup Veggies	Cilantro Lime Chicken Bowl	Optional (pg.11)
<b>WED.</b>	Meal Replacement Protein Shake	Spaghetti Squash Pizza Bake	Sausage, Sweet Potato and Grapes	Optional (pg.11)
<b>THU.</b>	Meal Replacement Protein Shake	Spaghetti Squash Pizza Bake	Sausage, Sweet Potato and Grapes	Optional (pg.11)
<b>FRI.</b>	Meal Replacement Protein Shake	Out to Eat	Beef and Broccoli	Optional (pg.11)
<b>SAT.</b>	Breakfast Rice Cake + 1 cup Berries	Out to Eat	Pesto Chicken Tenders + 1 cup Veggies	Optional (pg.11)
<b>SUN.</b>	Banana Protein Muffins (x3)	Beef and Broccoli	Pesto Chicken Tenders + 1 cup Veggies	Optional (pg.11)

# WEEK FIVE

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> 1 large spaghetti squash <input type="checkbox"/> 8 oz. sliced mushrooms <input type="checkbox"/> 1 green pepper <input type="checkbox"/> 1 red pepper <input type="checkbox"/> 3 sweet potatoes <input type="checkbox"/> 8 oz. red seedless grapes <input type="checkbox"/> 6 cups broccoli florets <input type="checkbox"/> 1 cup spinach <input type="checkbox"/> 1 avocado <input type="checkbox"/> 12 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc. <input type="checkbox"/> 3 bananas <input type="checkbox"/> 1 zucchini <input type="checkbox"/> 2 cups berries (strawberries, blueberries, raspberries, etc.) <input type="checkbox"/> Optional: strawberries blueberries	SPICES	DRY
	<input type="checkbox"/> 1 lb. ground turkey <input type="checkbox"/> ½ lb. ground Italian sausage <input type="checkbox"/> 1 lb. spicy Italian sausage links <input type="checkbox"/> 1 lb. flank steak <input type="checkbox"/> 2 lb. chicken breast <input type="checkbox"/> 6 strips nitrate-free bacon	<input type="checkbox"/> 6 eggs <input type="checkbox"/> ½ cup parmesan <input type="checkbox"/> 1 cup unsweetened nut milk
FROZEN	CANNED + JARRED	CONDIMENTS + OILS
	<input type="checkbox"/> 2 cups organic marinara sauce <input type="checkbox"/> 4 tbs. pesto	<input type="checkbox"/> 4 rice cakes, plain <input type="checkbox"/> ½ cup gluten free panko <input type="checkbox"/> 4 scoops vanilla Life Time Whey Protein Powder <input type="checkbox"/> 2 tbs. chia seeds <input type="checkbox"/> 1 cup gluten-free oats <input type="checkbox"/> ½ cup chopped pecans <input type="checkbox"/> Optional: raisins, chocolate chips
		<input type="checkbox"/> 6 tbs. olive oil <input type="checkbox"/> 5 tbs. balsamic vinegar <input type="checkbox"/> ¼ cup coconut aminos <input type="checkbox"/> 3 tbs. sesame oil <input type="checkbox"/> 1 tbs. honey <input type="checkbox"/> 1 tsp. coconut oil <input type="checkbox"/> ½ tbs. mayonnaise <input type="checkbox"/> ¼ tsp. hot sauce

Don't forget to include ingredients for snacks and protein shakes!

# WEEK FIVE

## RECOMMENDED MEAL PREP DAYS

### MONDAY

- Spaghetti Squash Pizza Bake

### TUESDAY

- *No Preparation Needed*

### WEDNESDAY

- Oven-Roasted Sausage with Sweet Potatoes and Grapes

### THURSDAY

- *No Preparation Needed*

### FRIDAY

- Beef and Broccoli

### SATURDAY

- Breakfast Rice Cakes
- Pesto Chicken Tenders
- Roasted Veggies

### SUNDAY

- Banana Protein Muffins
- Bacon-Wrapped Chicken

# WEEK FIVE

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## RECIPES

### Spaghetti Squash Pizza Bake

Makes 6 Servings

Calories: 345 | Protein: 26 | Fat: 22 | Carbs: 12

#### INGREDIENTS

- 1 large spaghetti squash, or two small
- 2 tbs. olive oil
- 2 tsp. Celtic or Himalayan salt
- 1 lb. ground turkey
- ½ lb. ground Italian sausage
- 1 8 oz. package of sliced mushrooms
- 2 eggs
- 1 green pepper, chopped
- 1 red pepper, chopped
- 2 tsp. Italian seasoning
- 1 tsp. dried oregano
- 2 cups organic marinara sauce

#### DIRECTIONS

1. Poke holes in the spaghetti squash and microwave for 5 minutes. Remove from microwave and carefully cut in half lengthwise. Remove seeds and rub olive oil and salt into the flesh.
2. Place flesh side down in microwave-safe dish with ½ inch to 1 inch of water. Microwave in 3-minute increments until fork-tender, but not over-cooked.
3. When done, remove from water and pat dry. Allow 10 minutes to cool. Run a fork along the fleshy side to remove the strands from the skin and place in a 9-x-13-inch casserole dish.
4. While squash is cooking, cook sausage, mushrooms and peppers in a skillet until cooked through.
5. Add eggs, marinara sauce, Italian seasoning and oregano to a bowl and mix well. Stir into baking dish with spaghetti squash.
6. Bake uncovered at 375° F for 75 minutes, or until a knife inserted in the center comes out clean.

# WEEK FIVE

## RECIPES

### Oven Roasted Sausage with Sweet Potatoes and Grapes

Makes 4 Servings

Calories: 315 | Protein: 25 | Fat: 12 | Carbs: 31

#### INGREDIENTS

- 1 lb. spicy Italian sausage, cut into 1" cubes
- 3 sweet potatoes, peeled, cut into 1" cubes
- ½ bag (8 oz.) red seedless grapes
- 5 tbs. balsamic vinegar
- Salt and pepper to taste

#### DIRECTIONS

1. Preheat oven to 400°F
2. Line 2 baking sheets with foil and grease with coconut oil or ghee (or just 1 baking sheet and make 2 batches).
3. In a large bowl, combine Italian sausage, sweet potatoes, and grapes and mix in about 2½ to 3 Tablespoons of the balsamic vinegar. Stir ingredients and gradually add more balsamic vinegar as needed until mixture is well coated (avoid over-coating with excess vinegar).
4. Pour half of the ingredients on to the pan—enough so that it is an even layer, and the remainder on the second pan (or make as a second batch). Bake for 15 minutes, stir mixture, and bake for another 15 to 20 minutes or until sweet potatoes can be easily pierced with a fork.

### Beef and Broccoli

Makes 4 Servings

Calories: 330 | Protein: 27 | Fat: 17 | Carbs: 16

#### INGREDIENTS

- 1 lb. flank steak, finely sliced into bite-sized strips
- 6 cups broccoli florets (about 1 lb.)
- ¼ cup coconut aminos
- 3 tbs. sesame oil
- 1 tbs. honey
- 3 cloves garlic, minced
- 1 tsp. fresh ginger, grated
- ¼ tsp. black pepper

#### DIRECTIONS

1. Cover and freeze steak 20 minutes for easier slicing.
2. Combine coconut aminos, 2 tablespoons of sesame oil, honey, garlic, ginger and black pepper in a bowl, stir well. Add flank steak and let marinate for 15 minutes.
3. Place a large skillet over medium heat and add 1 tablespoon of sesame oil. Add broccoli florets and sauté 4 to 5 minutes, partially covered with lid, stirring or tossing several times until broccoli is bright green and crisp-tender then remove from pan. Tip: If you prefer softer broccoli, add 2 tablespoons of water before covering with the lid and it will steam cook the broccoli.
4. Increase heat to high heat. Add steak in a single layer and sauté 2 minutes per side or just until cooked through. Quickly pull out a piece to test if fully cooked.
5. Add the remaining marinade, reduce heat to medium-low and simmer 3 to 4 minutes. It will thicken. Add broccoli and stir to combine. Stir in 1 to 2 tablespoons of water to thin the sauce if desired. Add flank steak and enjoy!





Beef and Broccoli



# WEEK FIVE

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## RECIPES

### Breakfast Rice Cakes

Makes 2 Servings

Calories: 280 | Protein: 25 | Fat: 8 | Carbs: 25

#### INGREDIENTS

- 1 tsp. coconut oil
- 4 eggs
- 1 cup spinach
- 1 avocado
- 4 rice cakes, plain
- 1 tbs. everything bagel seasoning
- ½ tbs. mayonnaise
- ¼ tsp. hot sauce

#### DIRECTIONS

1. In a small pan, heat 1 teaspoon of coconut oil over medium heat.
2. In a small bowl, scramble 4 eggs and add to heated pan.
3. After about 2 minutes, add spinach to egg mix and stir until eggs are fully cooked.
4. While eggs are cooking, cut your avocado, mash in a small bowl and spread evenly between 4 rice cakes.
5. Add scrambled eggs and spinach on top of avocado mash.
6. Combine mayo and hot sauce. Drizzle on top of eggs.
7. Sprinkle everything bagel to top everything off and enjoy!

### Pesto Chicken Tenders

Makes 4 Servings

Calories 295 | Protein 31 | Carbs 5 | Fat 17

#### INGREDIENTS

- 1 lb. chicken breasts, sliced and tenderized
- 2 tbs. olive oil
- ½ cup gluten-free panko
- ½ cup parmesan
- 4 tbs. pesto

#### DIRECTIONS

1. Preheat oven to 375° F.
2. Combine the gluten-free panko and parmesan into a bowl. Set bowl aside.
3. Toss chicken breasts in olive oil.
4. With a fork or tongs, dip each chicken piece, making sure to evenly coat, into panko mixture and place into baking dish. Repeat this process with each chicken breast.
5. Once all chicken has been coated, divide pesto between each tender. Sprinkle any remaining panko mixture on top.
6. Cook for 35 minutes (or when chicken reaches 165° F).
7. Cool before serving.

# WEEK FIVE

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## RECIPES

### Roasted Veggies

Makes 8 Servings

Calories: 130 | Protein: 4 | Fat: 7 | Carbs: 15

#### INGREDIENTS

- 12 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc.
- Coarse kosher salt and freshly ground black pepper
- 2 tbs. olive oil

#### DIRECTIONS

1. Heat the oven to 450° F. Lay vegetables of choice down on a large roasting pan or baking sheet. Sprinkle generously with salt and pepper and drizzle with olive oil. Toss until all veggies are evenly covered.
2. Roast for about 30 minutes, or until done, flipping once halfway through. Enjoy!



Breakfast Rice Cakes

# WEEK FIVE

## RECIPES

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### Banana Protein Muffins

Makes 15 Servings

Calories: 105 | Protein: 8 | Fat: 3 | Carbs: 11

#### INGREDIENTS

- 3 medium-large bananas
- 1 zucchini, chopped
- 4 scoops vanilla Life Time Whey Protein Powder
- 2 tbs. chia seeds
- 1 cup unsweetened vanilla almond or coconut milk
- 1 cup gluten-free oats
- ½ cup chopped pecans
- 1 tbs. vanilla extract
- 1 tbs. cinnamon
- Toppings optional — raisins, strawberries, blueberries, chocolate chips, etc.

#### DIRECTIONS

1. Preheat oven to 375° F.
2. In a blender, combine bananas, milk, chia seeds, whey, vanilla, cinnamon and zucchini. Once blended, the mixture should be the consistency of cake batter.
3. Hand-mix the pecans and oats into the batter (do not blend).
4. Line muffin tin with muffin liners. Muffins come out very moist, so this step is important!
5. Pour batter into muffin tins until about 80 percent full. Sprinkle optional toppings over the top.
6. Bake for 12 to 15 minutes, until golden brown and enjoy!

Note: Store in a Ziploc bag in the refrigerator for up to 5 days

### Bacon-Wrapped Chicken

Makes 4 Servings

Calories 185 | Protein 30 | Carbs 1 | Fat 6

#### INGREDIENTS

- 1 lb. chicken breast (4 chicken breasts)
- 6 strips of nitrate-free bacon, sliced lengthwise

#### DIRECTIONS

1. Preheat oven to 400° F.
2. Cut each chicken breast in three strips lengthwise and wrap with a strip of bacon.
3. Place on baking sheet and bake for 17 to 22 minutes, or until chicken is cooked through.

# WEEK SIX

## MEAL PLAN

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Banana Protein Muffins (x3)	Bacon-Wrapped Chicken + 2 cups Veggies	Balsamic Chicken with Bacon and Apples	Optional (pg.11)
<b>TUE.</b>	Banana Protein Muffins (x3)	Chopped Thai Chicken Salad	Balsamic Chicken with Bacon and Apples	Optional (pg.11)
<b>WED.</b>	Banana Protein Muffins (x3)	Bacon-Wrapped Chicken + 2 cups Veggies	Beet and Arugula Salad + 4 oz Shredded Chicken	Optional (pg.11)
<b>THU.</b>	Banana Protein Muffins (x3)	Chopped Thai Chicken Salad	Buffalo Chicken Bowl	Optional (pg.11)
<b>FRI.</b>	Meal Replacement Protein Shake	Out to Eat	Beet and Arugula Salad + 4 oz Shredded Chicken	Optional (pg.11)
<b>SAT.</b>	Meal Replacement Protein Shake	Buffalo Chicken Bowl	Burger with Caramelized Onions	Optional (pg.11)
<b>SUN.</b>	Brinner Bowl	Burger with Caramelized Onions	Out to Eat	Optional (pg.11)

# WEEK SIX

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> 1 12 oz. bag coleslaw mix <input type="checkbox"/> ¼ 12 oz. bag shredded carrots <input type="checkbox"/> 1 cup fresh cilantro, chopped <input type="checkbox"/> ¼ cup green onion <input type="checkbox"/> 2 serrano peppers <input type="checkbox"/> 1 limes <input type="checkbox"/> 8 to 10 cups arugula <input type="checkbox"/> 3 roasted beets (can be prepackaged) <input type="checkbox"/> 1 lemon <input type="checkbox"/> 2 cups cherry tomatoes <input type="checkbox"/> 1 cup broccoli florets <input type="checkbox"/> 2 red bell peppers <input type="checkbox"/> 3 avocados <input type="checkbox"/> 1 onion <input type="checkbox"/> 1 beefsteak tomato <input type="checkbox"/> ½ cup red potatoes <input type="checkbox"/> 1 cup bell peppers <input type="checkbox"/> 2 cups spinach <input type="checkbox"/> 3 cups diced potatoes <input type="checkbox"/> 1 large yellow zucchini <input type="checkbox"/> 1 small bunch asparagus <input type="checkbox"/> ¼ lb. brussels sprouts <input type="checkbox"/> ½ apple (fuji or honeycrisp) <input type="checkbox"/> 1 cup mushrooms	<input type="checkbox"/> 1lb. + 4 cups cooked, shredded chicken <input type="checkbox"/> 2 lb. boneless, skinless chicken breast <input type="checkbox"/> 1 lb. lean ground beef (93% lean) <input type="checkbox"/> 4 boneless center pork chops <input type="checkbox"/> 2 slices bacon, nitrate-free	<input type="checkbox"/> ¼ cup unsweetened nut milk (almond, coconut, cashew, etc.) <input type="checkbox"/> ½ cup goat cheese <input type="checkbox"/> 2 eggs
	SPICES	CONDIMENTS + OILS
	<input type="checkbox"/> 3 cloves garlic <input type="checkbox"/> 1 tsp. ginger powder <input type="checkbox"/> ½ tsp. crushed red pepper flakes <input type="checkbox"/> 4 tbs. ranch seasoning <input type="checkbox"/> 4 tbs. dried parsley <input type="checkbox"/> 4 tsp. dried dill <input type="checkbox"/> 2 tsp. onion powder <input type="checkbox"/> 1 tsp. dried chives <input type="checkbox"/> 1 tbs. oregano <input type="checkbox"/> 2 tsp. garlic powder <input type="checkbox"/> 1 tbs. rosemary <input type="checkbox"/> Salt <input type="checkbox"/> Pepper	<input type="checkbox"/> 2 tbs. coconut aminos <input type="checkbox"/> 2 tbs. sesame oil <input type="checkbox"/> 6 tbs. balsamic vinegar <input type="checkbox"/> 5 tbs. olive oil <input type="checkbox"/> 2 tbs. orange juice <input type="checkbox"/> 1 tbs. lemon juice <input type="checkbox"/> 1 tbs. honey <input type="checkbox"/> 1 cup buffalo sauce <input type="checkbox"/> 5 tbs. coconut oil <input type="checkbox"/> ½ tsp. Dijon mustard
FROZEN	CANNED + JARRED	
<input type="checkbox"/> 1 cup frozen corn kernels	<input type="checkbox"/> ¼ cup chunky peanut butter <input type="checkbox"/> ½ 12 oz. can baby corn <input type="checkbox"/> ½ 8 oz. can water chestnuts <input type="checkbox"/> ½ 12 oz. can black beans	

Don't forget to include ingredients for snacks and protein shakes!

# WEEK SIX

## RECOMMENDED MEAL PREP DAYS

### MONDAY

- Balsamic Chicken with Bacon and Apples
- Chopped Thai Chicken Salad

### TUESDAY

- *No Preparation Needed*

### WEDNESDAY

- Beet and Arugula Salad with Chicken

### THURSDAY

- Buffalo Chicken Bowl

### FRIDAY

- *No Preparation Needed*

### SATURDAY

- Burger with Caramelized Onions

### SUNDAY

- Brinner Bowl
- Oven-Roasted Pork Chops and Veggies

# WEEK SIX

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## RECIPES

### Chopped Thai Chicken Salad

Makes 4 Servings

Calories 375 | Protein: 31 | Carbs: 16 | Fat: 22

#### INGREDIENTS

##### Chicken Salad

- 4 cups cooked shredded chicken
- 1 12 oz. bag coleslaw mix
- ¼ 12 oz. bag matchstick carrots
- 1 cup fresh cilantro, chopped
- ¼ cup peanuts, chopped
- ¼ cup green onions, minced
- 2 serrano peppers, sliced
- Juice of 1 lime
- Salt to taste

##### Peanut Sauce:

- ¼ cup unsweetened coconut milk
- ¼ cup chunky peanut butter
- 1 tbs. garlic, minced
- 1 tsp. ginger powder
- 2 tbs. coconut aminos (or gluten-free soy sauce)
- 2 tbs. sesame oil
- ½ tsp. crushed red pepper flakes (more or less, to taste)
- Water, as needed

#### DIRECTIONS

1. In a large bowl, combine all chicken salad ingredients. Set aside.
2. In a medium bowl, combine all peanut sauce ingredients and whisk or blend until smooth and evenly combined.
3. Drizzle a small amount of peanut sauce over chicken salad and toss to combine until evenly coated.
4. Serve chilled and enjoy!
5. For best results, store leftover chicken salad and peanut sauce separately.



# WEEK SIX

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## RECIPES

### Balsamic Chicken with Bacon and Apples

Makes 4 Servings

Calories: 400 | Protein: 35 | Fat: 14 | Carbs: 26

#### INGREDIENTS

- 1 lb. boneless, skinless chicken breast, diced
- 2 tbs. balsamic vinegar
- 1½ tbs. olive oil
- 1 tbs. lemon juice
- 2 cloves garlic, minced
- ½ tsp. Dijon mustard
- 1 tbs. rosemary, chopped
- ¼ lb. brussels sprouts, halved
- ½ apple, peeled and chopped
- 1 cups mushroom, halved
- 2 slices of bacon chopped
- Salt and pepper to taste

#### DIRECTIONS

1. Preheat the oven to 375° F. Line a sheet pan with parchment paper.
2. Dice chicken in bite-sized pieces, set aside.
3. In a bowl, combine the balsamic vinegar, olive oil, lemon juice, garlic, Dijon mustard and rosemary. Whisk to make the sauce. Salt and pepper to taste.
4. Place chicken in Ziploc bag or glass container. Add ½ of your marinade mixture. Toss chicken to coat and marinate in the fridge while you prep the remaining ingredients. Note: Chicken can be marinated for up to 24 hours.
5. Next, chop the Brussels, mushrooms and apple. Additionally, chop the bacon into small pieces.
6. Place the chopped Brussels sprouts, mushrooms, apple and bacon on the prepared sheet pan. Pour the remaining marinade mixture and toss to incorporate, making sure all the pieces are coated.
7. Make space for the chicken (tongs are helpful to make room and place your chicken). Place the marinated chicken on pan. Discard any remaining marinade used for chicken.
8. Place the sheet pan in the oven and bake for 10 minutes. After 10 minutes, remove from oven and stir mixture. Return to the oven.
9. Bake for an additional 10-15 minutes or until chicken is cooked through. This will depend on the thickness of the chicken. Once thermometer reaches 165° F when inserted in the thickest part of the chicken, remove the sheet pan from the oven.
10. Enjoy!

# WEEK SIX

## RECIPES

### Beet and Arugula Salad with Chicken

Makes 4 Servings

Calories: 370 | Protein: 40 | Fat: 14 | Carbs: 20

#### INGREDIENTS

- 2 tbs. olive oil
- 2 tbs. balsamic vinegar
- 2 tbs. orange juice
- 8 to 10 cups arugula
- 3 roasted beets, chopped (can be found precooked and vacuum sealed)
- ¼ cup pine nuts (can substitute walnuts or nut/seed of choice)
- ½ cup crumbled goat cheese
- 1 lb. shredded chicken, cooked

#### DIRECTIONS

1. Whisk together olive oil, balsamic vinegar and orange juice.
2. Toss lightly with arugula and split onto four plates.
3. Top each mixed green serving with beets, chicken, pine nuts, and goat cheese.

Note: Leave dressing on side if prepping to eat later.

### Buffalo Chicken Bowl

Makes 4 Servings

Calories: 380 | Protein: 33 | Fat: 12 | Carbs: 32

#### INGREDIENTS

- 1 lb. boneless, skinless chicken breast
- 1 cup buffalo sauce
- ½ lemon, juiced
- 2 tbs. ranch seasoning OR ranch seasoning below
- 1 tbs.. coconut oil
- 1 cup frozen corn kernels
- ½ 12 oz. can black beans
- 1 cup cherry tomatoes, halved
- 1 cup broccoli florets, steamed
- 1 red bell pepper, diced
- 1 avocado, diced

#### Ranch Seasoning

- 2 tbs. dried parsley
- 2 tsp. dried dill
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. black pepper
- ½ tsp. dried chives

#### DIRECTIONS

1. Preheat oven to 400° F.
2. Toss chicken in large bowl with buffalo sauce, lemon juice, ranch seasoning and garlic powder. Transfer all to large baking pan and bake for 18 to 25 minutes.
3. While chicken is baking, heat skillet over medium heat. Add coconut oil. When fully melted, add broccoli and bell peppers. Sauté about 5 minutes until slightly browned.
4. Add ¼ cup water to pan, cover and steam until tender, 3 to 4 minutes.
5. Transfer steamed broccoli and peppers to large mixing bowl. Add black beans, corn and cherry tomatoes. Mix to combine. Set aside.
6. When chicken is fully cooked, shred in baking pan and stir to fully incorporate remaining sauce in pan. Let sit for 10 minutes.
7. Add shredded chicken to veggie bowl mixture and stir until fully incorporated.
8. Top with avocado and enjoy!



Beet and Arugula Salad

# WEEK SIX

## RECIPES

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### Burger with Caramelized Onions

Makes 4 Servings

Calories: 300 | Protein: 24 | Fat: 24 | Carbs: 14

#### INGREDIENTS

- 1 lb. lean ground beef (93% lean)
- 1 tsp. of garlic powder
- 2 tbs. coconut oil
- 1 onion, thinly sliced
- 2 tbs. balsamic vinegar
- 1 beefsteak tomato, sliced into 5 thick slices
- Salt and pepper to taste
- 2 avocados to taste

#### DIRECTIONS

1. Heat medium skillet to medium-high heat and add 1 tablespoon of coconut oil. Add thinly sliced onions and sauté until lightly caramelized, stirring occasionally.
2. Add balsamic vinegar and sauté for another 5 minutes, stirring occasionally. Set aside.
3. Form 4 burgers with the lean ground beef, lightly seasoning both sides with salt, pepper and garlic powder.
4. Heat a large skillet to medium-high heat. Add in 1 tablespoon of coconut oil. Place the burgers in the skillet and sauté each side for 3-5 minutes, until burgers have reached desired doneness. Remove from skillet and let sit for 1 minute.
5. Assemble burgers: Place 1 large slice of beefsteak tomato on a plate, then the burger, then 2 tablespoons of the balsamic caramelized onions, and top with sliced avocado.

### Brinner Bowl

Makes 2 Servings

Calories: 425 | Protein: 17 | Fat: 30 | Carbs: 25

#### INGREDIENTS

- ½ cup red potato, diced
- 1 cup cherry tomatoes, diced
- 1 cup bell peppers, diced
- 2 cups spinach, chopped
- 1½ tbs. coconut oil
- 2 eggs

#### DIRECTIONS

1. Microwave potato for 3 to 5 minutes first. In a medium frying pan, melt ½ tablespoon of coconut oil and sauté potato until crispy. Remove and set aside.
2. Melt another ½ tablespoon of coconut oil in the frying pan and add cherry tomatoes, peppers and spinach. Sauté about 3 to 5 minutes. Add potatoes back in and set on very low heat, just enough to keep the mixture warm.
3. In a small frying pan, melt the rest of the coconut oil and turn temperature to low. Cook the egg over easy — gently crack egg and cook slowly until whites are firm and yolks are still runny. It may help to cover with a lid.
4. In a bowl, add veggie, then gently top with fried egg. Enjoy!

# WEEK SIX

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## RECIPES

### Oven-Roasted Pork Chops and Veggies

Makes 4 Servings

Calories: 400 | Protein: 28 | Fat: 16 | Carbs: 36

#### INGREDIENTS

- 4 boneless center pork chops
- 2 cups diced potatoes
- 1 large yellow zucchini
- 1 small bunch asparagus
- 1 tbs. olive oil
- 1 tbs. oregano
- Salt and pepper to taste

#### DIRECTIONS

1. Preheat oven to 375° F.
2. Grease sheet pan with olive oil. Place pork chops in the center of the pan and rub each side with coarse salt.
3. Halve zucchini and slice into half moon shapes, and add to the pan. Cut asparagus into 1- to 2-inch strips and add to pan as well, along with diced potatoes.
4. Bake in the oven for about 35 to 40 min. For the last 5 minutes, set to low broil, watching closely to ensure it doesn't burn.
5. Remove from oven and enjoy!



# WEEK SEVEN

## MEAL PLAN

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Meal Replacement Protein Shake	Oven-Roasted Pork Chops and Veggies	Greek Quinoa Salad with Chicken	Optional (pg.11)
<b>TUE.</b>	Mini Frittatas-To-Go	Oven-Roasted Pork Chops and Veggies	Buffalo Chicken Meatballs + 1 cup Veggies	Optional (pg.11)
<b>WED.</b>	Meal Replacement Protein Shake	Greek Quinoa Salad with Chicken	Sheet Pan Meal	Optional (pg.11)
<b>THU.</b>	Mini Frittatas-To-Go	Buffalo Chicken Meatballs + 1 cup Veggies	Chicken Bacon Ranch Bowl	Optional (pg.11)
<b>FRI.</b>	Meal Replacement Protein Shake	Sheet Pan Meal	Out to Eat	Optional (pg.11)
<b>SAT.</b>	Avocado Boats + 1 cup Berries	Out to Eat	Buffalo Chicken Salad	Optional (pg.11)
<b>SUN.</b>	Protein Pancakes + 1 cup Berries	Buffalo Chicken Salad	Chicken Bacon Ranch Bowl	Optional (pg.11)

# WEEK SEVEN

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> ½ onion <input type="checkbox"/> 5 avocados <input type="checkbox"/> 4 cups mixed greens <input type="checkbox"/> 1 cucumber <input type="checkbox"/> 14 cups veggies <input type="checkbox"/> ½ bell pepper <input type="checkbox"/> 3 carrots <input type="checkbox"/> 2 lemons <input type="checkbox"/> 1 red onion <input type="checkbox"/> 1 cup cherry tomatoes <input type="checkbox"/> ½ cup mushrooms <input type="checkbox"/> 2 cups chopped spinach <input type="checkbox"/> 1 sweet potato <input type="checkbox"/> 2 cups broccoli florets <input type="checkbox"/> 2 cups spring mix <input type="checkbox"/> 4 cups berries (strawberries, blueberries, raspberries, etc.)	<input type="checkbox"/> 2 slices nitrate-free deli ham <input type="checkbox"/> 1 cup sweet Italian sausage <input type="checkbox"/> 1 lb. shredded chicken breast, cooked <input type="checkbox"/> 3 lb. chicken breast, boneless, skinless <input type="checkbox"/> 1½ lb. ground chicken or turkey <input type="checkbox"/> 1 lb. protein <input type="checkbox"/> 8 strips nitrate-free bacon	<input type="checkbox"/> 26 eggs <input type="checkbox"/> ½ cup unsweetened nut milk (almond, coconut, cashew, etc.) <input type="checkbox"/> ¼ cup shredded cheddar <input type="checkbox"/> ¼ cup grated parmesan <input type="checkbox"/> ½ cup almond flour <input type="checkbox"/> Optional: blue cheese crumbles <input type="checkbox"/> ½ cup feta cheese
	SPICES	
	<input type="checkbox"/> 2 tbs. fresh dill <input type="checkbox"/> 5 tbs. dried parsley <input type="checkbox"/> 5 tsp. dried dill <input type="checkbox"/> 4 tbs. garlic powder <input type="checkbox"/> 3 tsp. onion powder <input type="checkbox"/> 1 tsp. dried chives <input type="checkbox"/> 2 tbs. garlic <input type="checkbox"/> 1 tbs. Italian season <input type="checkbox"/> Salt <input type="checkbox"/> Pepper	
CANNED + JARRED		DRY
<input type="checkbox"/> 2 tbs. pesto <input type="checkbox"/> ⅓ cup black olives <input type="checkbox"/> ¼ cup hot sauce <input type="checkbox"/> 1 cup buffalo sauce <input type="checkbox"/> 3 oz. sun-dried tomatoes		<input type="checkbox"/> 1 cup quinoa, cooked <input type="checkbox"/> 1 scoop vanilla Life Time Whey Protein Powder <input type="checkbox"/> 2 tbs. coconut flour <input type="checkbox"/> ¼ tsp. baking powder <input type="checkbox"/> ¼ tsp. baking soda
		CONDIMENTS + OILS
		<input type="checkbox"/> olive oil cooking spray <input type="checkbox"/> 1 tbs. coconut oil <input type="checkbox"/> 4 tbs. hummus <input type="checkbox"/> 5 tbs. olive oil <input type="checkbox"/> coconut oil cooking spray

Don't forget to include ingredients for snacks and protein shakes!



# WEEK SEVEN

## RECOMMENDED MEAL PREP DAYS

### MONDAY

- Mini Frittatas-To-Go
- Greek Quinoa Salad with Chicken

### TUESDAY

- Buffalo Chicken Meatballs
- Roasted Veggies

### WEDNESDAY

- Sheet Pan Meal

### THURSDAY

- Chicken Bacon Ranch Bowl

### FRIDAY

- *No Preparation Needed*

### SATURDAY

- Avocado Boats
- Buffalo Chicken Salad

### SUNDAY

- Protein Pancakes
- Mediterranean Egg Cups

# WEEK SEVEN

## RECIPES

### Mini Frittatas-To-Go

Makes 4 Servings

Calories: 340 | Protein: 26 | Fat: 26 | Carbs: 1

#### INGREDIENTS

- Olive oil cooking spray
- 12 eggs
- ¼ cup unsweetened nut milk
- 2 slices deli-sliced ham, chopped
- ¼ cup shredded cheddar
- 2 tsp. fresh dill, picked/chopped
- 1 cup sweet Italian sausage
- 2 tbs. pesto
- ¼ cup grated Parmesan
- Salt and pepper to taste

#### DIRECTIONS

1. Preheat oven to 375° F.
2. Spray each cup of a 12-cup muffin tin with olive oil cooking spray.
3. In a large mixing bowl, whisk the eggs with milk and season with salt and pepper.
4. Carefully pour the eggs into each cup of the muffin tin ¾ of the way to the top (a ladle makes this an easy job!).
5. Divide ham evenly and place it on top of 6 of the egg cups. Follow with cheddar and dill.
6. Divide browned sweet Italian sausage evenly and place on top of the remaining 6 egg cups. Follow with pesto and parmesan
7. Bake until puffed up and cooked through, about 12 to 15 minutes.
8. If taking to-go, let the mini frittatas cool and pack in plastic bags or glass containers, making sure to alternate flavors so you're not having the same breakfast every day.

### Greek Quinoa Salad with Chicken

Makes 4 Servings

Calories: 445 | Protein: 41 | Fat: 20 | Carbs: 21

#### INGREDIENTS

- 1 cup quinoa, cooked
- ⅓ cup black olives
- ½ cup cherry tomatoes, halved
- 4 cups mixed greens
- ½ cup hummus
- 1 cucumber, diced
- ¼ red onion, sliced
- 1 lb. shredded chicken breast, cooked

#### Dressing

- 2 tbs. olive oil
- 1 tbs. lemon juice
- Salt
- Pepper

#### DIRECTIONS

1. Combine all dressing ingredients in small bowl and set aside.
2. In large bowl combine shredded chicken, quinoa, black olives, cherry tomatoes, mixed greens, cucumber and red onion. Toss with dressing.
3. Divide between 4 bowls and top with 2 tablespoons of hummus each.
4. Enjoy!

# WEEK SEVEN

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## RECIPES

### Roasted Veggies

Makes 4 Servings

Calories: 130 | Protein: 4 | Fat: 7 | Carbs: 15

#### INGREDIENTS

- 6 cups vegetables of choice — cabbage, Brussels sprouts, green beans, asparagus, bell pepper, etc.
- Coarse kosher salt and freshly ground black pepper
- 2 tbs. olive oil

#### DIRECTIONS

1. Heat the oven to 450°F. Lay vegetables of choice down on a large roasting pan or baking sheet. Sprinkle generously with salt and pepper and drizzle with olive oil. Toss until all veggies are evenly covered.
2. Roast for about 30 minutes, or until done, flipping once halfway through. Enjoy!

### Buffalo Chicken Meatballs

Makes 4 Servings

Calories: 185 | Protein: 26 | Fat: 8 | Carbs: 3

#### INGREDIENTS

- 1 lb. ground chicken or turkey
- ½ cup almond flour
- ¼ cup hot sauce
- 1 egg
- 2 tbs. ranch seasoning
- Pinch of salt

#### Ranch Seasoning

- 2 tbs. dried parsley
- 2 tsp. dried dill
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. black pepper
- ½ tsp. dried chives

#### DIRECTIONS

1. Preheat oven to 400° F. Line baking sheet with parchment paper.
2. In a large mixing bowl, add all ingredients and combine with your hands until well mixed.
3. Form mixture into 12 evenly sized meatballs and place on the prepared baking sheet.
4. Bake for 15 to 20 minutes, until cooked throughout.
5. Remove from the oven and top with additional hot sauce as preferred. Serve with a side of carrots and celery.



Greek Quinoa Salad



# WEEK SEVEN

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## RECIPES

### Chicken Bacon Ranch Bowls

Makes 8 Servings

Calories: 240 | Protein: 37 | Fat: 7 | Carbs: 5

#### INGREDIENTS

- 2 lb. boneless, skinless chicken breast, cut into 1" pieces
- 6 slices bacon, nitrate-free
- 1 sweet potato, cubed
- 2 cups broccoli florets, cut as needed into bite-sized pieces

#### Ranch Seasoning

- 1 tbs. dried parsley
- 1 tbs. dried dill
- ½ tbs. dried chives
- 1 tsp. garlic powder
- ½ tsp. onion powder
- ¼ tsp. black pepper
- ½ tsp. salt

#### DIRECTIONS

1. Preheat oven to 425° F and line sheet pan with parchment paper. Set aside.
2. In a small bowl, combine ranch seasoning ingredients.
3. Add the chicken, bacon, broccoli and sweet potatoes to a large bowl. Toss with olive oil and ranch seasoning until fully coated. Transfer to sheet pan and spread evenly.
4. Roast in the oven for 28 to 30 minutes or until chicken reads 165° F and the broccoli and sweet potatoes are soft.

# WEEK SEVEN

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## RECIPES

### Sheet Pan Meal

Makes 4 Servings

Calories: 400 | Protein: 35 | Fat: 14 | Carbs: 26

#### INGREDIENTS

- 1 lb. protein
- 8 cups veggies

#### DIRECTIONS

1. Follow cooking times found on page 10.

### Avocado Boats

Makes 2 Servings

Calories: 170 | Protein: 9 | Fat: 19 | Carbs: 8

#### INGREDIENTS

- 2 avocados
- 4 medium eggs
- 2 strips of bacon, cooked and diced

#### DIRECTIONS

1. Preheat oven to 425° F.
2. Cut avocados in half lengthwise, de-pit and scoop about a spoonful of avocado flesh from the center making room for the egg.
3. Place avocado halves in a small baking dish and crack an egg into each — ideally adding yolk first and then egg white until avocado half is filled.
4. Bake for 15 to 20 minutes, or until egg whites have set.
5. Garnish with cooked bacon pieces.



Avocado Boats



# WEEK SEVEN

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## RECIPES

### Buffalo Chicken Salad

Makes 2 Servings

Calories: 170 | Protein: 14 | Fat: 8 | Carbs: 10

#### INGREDIENTS

- 1 lb. boneless, skinless chicken breast
- 1 cup buffalo sauce
- ½ lemon, juiced
- 2 tbs. ranch seasoning OR ranch seasoning below
- ½ tbs. garlic powder
- 3 large carrots, sliced
- ¼ red onion, diced
- ½ cup cherry tomatoes, halved
- 2 cups spring mix
- Optional: blue cheese crumbles

#### Avocado Dressing

- ½ large avocado
- 3 tbs. olive oil
- ¼ cup water, or more for thinner consistency
- ½ lemon, juiced
- 1 tbs. garlic powder
- Salt and pepper to taste

#### Ranch Seasoning

- 2 tbs. dried parsley
- 2 tsp. dried dill
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. black pepper
- ½ tsp. dried chives

#### DIRECTIONS

1. Preheat oven to 400° F.
2. Toss chicken in large bowl with buffalo sauce, lemon juice, ranch seasoning and garlic powder. Transfer all to large baking pan and bake for 18 to 25 minutes.
3. While chicken is baking, combine avocado dressing ingredients in a blender and blend until smooth. Set aside.
4. When chicken is fully cooked, shred in baking pan and stir to fully incorporate remaining sauce in pan.
5. In a large bowl, add spring mix, carrots, red onion and cherry tomatoes.
6. When ready to eat, add shredded chicken, avocado dressing and optional blue cheese crumbles. Enjoy!

# WEEK SEVEN

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## RECIPES

### Protein Pancakes

Makes 2 Servings

Calories: 170 | Protein: 14 | Fat: 8 | Carbs: 10

#### INGREDIENTS

- 1 large egg
- 1 scoop vanilla Life Time Protein Powder
- 2 tbs. organic coconut flour
- ¼ cup unsweetened vanilla almond milk
- ¼ tsp. baking powder
- ¼ tsp. baking soda

#### DIRECTIONS

1. Beat all ingredients together on low until protein powder is dissolved.
2. Spray skillet with nonstick coconut oil spray.
3. Pour mix onto skillet to desired pancake size and fry on medium heat until thoroughly cooked.
4. You should end up with about 2 big pancakes or 4 small pancakes. Amount varies slightly by desired size of pancake.

### Mediterranean Egg Cups

Makes 6 Servings

Calories: 305 | Protein: 26 | Fat: 19 | Carbs: 7

#### INGREDIENTS

- 1 tbs. coconut oil
- ¼ medium yellow onion, chopped
- ½ red bell pepper, diced
- 2 tbs. garlic
- ½ cup mushrooms, diced
- ½ pound ground turkey
- 3 oz. sun-dried tomatoes, chopped
- 2 cups chopped spinach
- ½ cup feta cheese, crumbled
- 1 tbs. Italian seasoning
- Coconut oil cooking spray
- 8 eggs

#### DIRECTIONS

1. Preheat oven to 350° F.
2. Spray 12-muffin tin with non-stick cooking oil spray.
3. Heat coconut oil over medium heat. Add onions and red pepper. Stir to cook for 3 to 4 minutes. Add garlic and mushrooms; cook for 4 minutes.
4. Add ground turkey and sauté until fully cooked.
5. Add sun-dried tomatoes and spinach, cooking until spinach is fully incorporated and wilted into mixture. Stir in feta and remove from heat.
6. Evenly divide turkey mixture into muffin tin.
7. In liquid measuring cup, beat eggs until fully combined. Evenly pour eggs over turkey mixture.
8. Bake 25 minutes. Serve and enjoy!

Note: Store in a Ziploc bag in the refrigerator for 3 to 4 days.

# WEEK EIGHT

## MEAL PLAN

	BREAKFAST	LUNCH	DINNER	SNACKS/ DESSERT
<b>MON.</b>	Mediterranean Egg Cups	Chicken Bacon Ranch Bowl	Blackened Salmon Caesar Salad	Optional (pg.11)
<b>TUE.</b>	Meal Replacement Protein Shake	Sheet Pan Meal	Chicken Bacon Ranch Bowl	Optional (pg.11)
<b>WED.</b>	Mediterranean Egg Cups	Blackened Salmon Caesar Salad	Sheet Pan Meal	Optional (pg.11)
<b>THU.</b>	Meal Replacement Protein Shake	Steak Bites with Sweet Potatoes and Peppers	Healthy Fried Rice	Optional (pg.11)
<b>FRI.</b>	Mediterranean Egg Cups	Healthy Fried Rice	Out to Eat	Optional (pg.11)
<b>SAT.</b>	Breakfast Hash	Brinner Bowl	Steak Bites with Sweet Potatoes and Peppers	Optional (pg.11)

# WEEK EIGHT

## GROCERY LIST

PRODUCE	MEAT	DAIRY
<input type="checkbox"/> 1 lemon <input type="checkbox"/> 12 oz. shaved brussels sprouts <input type="checkbox"/> 8 cups veggies <input type="checkbox"/> 3 sweet potatoes <input type="checkbox"/> 4 bell peppers <input type="checkbox"/> ¼ red onion <input type="checkbox"/> 1 cup carrots <input type="checkbox"/> ½ yellow onion <input type="checkbox"/> ½ cup red potato diced <input type="checkbox"/> 1 cup cherry tomatoes <input type="checkbox"/> 2 cups spinach	<input type="checkbox"/> 4 strips nitrate free bacon <input type="checkbox"/> 2 salmon fillets, skin on <input type="checkbox"/> 1 lb. protein <input type="checkbox"/> 1 lb. skirt steak <input type="checkbox"/> 1 package cooked chicken sausage links <input type="checkbox"/> ¾ lb. boneless, skinless chicken breast <input type="checkbox"/> 4 breakfast sausage links	<input type="checkbox"/> ½ cup full-fat Greek yogurt <input type="checkbox"/> 4 tbs. parmesan cheese <input type="checkbox"/> 9 large eggs
	SPICES	DRY
	<input type="checkbox"/> 1 tsp. cumin <input type="checkbox"/> 1½ tsp. chili powder <input type="checkbox"/> ½ tsp. onion powder <input type="checkbox"/> 1 tsp. paprika <input type="checkbox"/> 4 cloves garlic <input type="checkbox"/> 1 sprig fresh rosemary <input type="checkbox"/> Salt <input type="checkbox"/> Pepper	<input type="checkbox"/> 1 cup cooked quinoa <input type="checkbox"/> 1 cup cooked basmati rice
FROZEN	CANNED + JARRED	CONDIMENTS + OILS
<input type="checkbox"/> 1 cup frozen peas		<input type="checkbox"/> 1 to 2 tbs. Dijon mustard <input type="checkbox"/> ½ tsp. Worcestershire sauce <input type="checkbox"/> 1 tbs. olive oil <input type="checkbox"/> 1 tbs. sesame oil <input type="checkbox"/> 6 tbs. coconut oil <input type="checkbox"/> 4 tbs. coconut aminos <input type="checkbox"/> 2 tbs. balsamic vinegar

Don't forget to include ingredients for snacks and protein shakes!

# WEEK EIGHT

## RECOMMENDED MEAL PREP DAYS

### MONDAY

- Blackened Salmon Caesar Salad
- Sheet Pan Meal

### TUESDAY

- *No Preparation Needed*

### WEDNESDAY

- Steak Bites with Sweet Potatoes and Peppers

### THURSDAY

- Healthy Fried Rice

### FRIDAY

- *No Preparation Needed*

### SATURDAY

- Breakfast Hash
- Brinner Bowl

# WEEK EIGHT

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## RECIPES

### Blackened Salmon Caesar Salad

Makes 4 Servings

Calories: 270 | Protein: 25 | Fat: 13 | Carbs: 13

#### INGREDIENTS

- 4 strips nitrate-free bacon, chopped
- 2 salmon fillets, skin on
- 1 tsp. cumin
- 1½ tsp. chili powder
- 1 tsp. garlic powder
- ½ tsp. onion powder
- 1 tsp. paprika
- Juice of ½ lemon
- 12 oz. shaved Brussels sprouts
- Salt and pepper to taste

#### Caesar Dressing

- ½ cup full-fat Greek yogurt
- ½ lemon juice and zest
- 1 to 2 tbs. Dijon mustard
- ½ tsp. Worcestershire sauce
- 1 tbs. garlic powder
- 4 tbs. parmesan cheese

#### DIRECTIONS

##### Blackened Salmon

1. Cut salmon to desired size and season with dry seasonings.
2. Heat oil in skillet until hot. Place salmon, skin side up and cook 2 to 3 minutes. Flip and cook an additional 4 to 5 minutes.

##### Salad

1. Heat skillet over medium heat, add chopped bacon and cook through. Set aside.
2. Whisk together Caesar dressing ingredients. Set aside.
3. In a large bowl, combine shaved brussels sprouts, bacon, parmesan and Caesar dressing. Toss to combine.
4. Serve and top with blackened salmon fillets.
5. Salt and pepper to taste.

### Sheet Pan Meal

Makes 4 Servings

Calories: 400 | Protein: 35 | Fat: 14 | Carbs: 26

#### INGREDIENTS

- 1 lb. protein
- 8 cups veggies

#### DIRECTIONS

1. Follow cooking times found on page 10.

# WEEK EIGHT

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## RECIPES

### Steak Bites with Sweet Potatoes and Peppers

Makes 4 Servings

Calories: 330 | Protein: 24 | Fat: 21 | Carbs: 13

#### INGREDIENTS

- 1 lb. skirt steak, diced into 1" pieces
- 1 large sweet potato, diced
- ½ onion, finely diced
- 2 cloves garlic, minced
- 2 tbs. coconut oil
- 2 bell peppers, diced
- 1 tbs. coconut aminos
- 2 tbs. balsamic vinegar
- 1 sprig fresh rosemary
- Salt and pepper to taste

#### DIRECTIONS

1. Add diced sweet potatoes to microwavable bowl. Cover and microwave on high for 4 to 6 minutes, until tender. Remove from microwave and uncover to avoid overcooking. Set aside.
2. Heat large skillet over medium-high heat. Add coconut oil. When melted, add garlic and onion. Sauté 1 to 2 minutes. Add cubed steak bites and cook 9 to 10 minutes until browned. Remove from pan and set aside.
3. Add the sweet potatoes and cook until browned. About 2 to 4 minutes.
4. Add the bell peppers and sauté an additional 3 to 4 minutes until tender.
5. Add the steak back to the skillet. Add balsamic vinegar, rosemary and coconut aminos and sauté until juices are dissolved.
6. Salt and pepper to taste. Serve and enjoy!

### Healthy Fried Rice

Makes 4 Servings

Calories: 320 | Protein: 24 | Fat: 7 | Carbs: 38

#### INGREDIENTS

- 1 cup cooked quinoa (about ⅓ cup dry)
- 1 cup cooked basmati rice (about ⅓ cup dry)
- ¾ lb. boneless skinless chicken breasts, diced into ¾-inch pieces
- 1 tbs. sesame oil, divided
- 1 tbs. coconut oil
- 1 cup frozen peas
- 1 cup carrots, finely chopped
- ¼ cup yellow onion, finely chopped
- 2 cloves garlic, minced
- 3 large eggs
- 3 tbs. coconut aminos
- Salt and freshly ground black pepper

#### DIRECTIONS

1. In a large nonstick wok or skillet, heat 1½ teaspoon sesame oil and 1½ teaspoon of the coconut oil over medium-high heat. Once hot, add chicken pieces, season lightly with salt and pepper and sauté until cooked through, about 5 to 6 minutes. Transfer chicken to a plate and set aside.
2. In separate, small skillet, add ½ teaspoon of coconut oil and scramble eggs. Remove from heat and set aside.
3. Return large skillet to medium-high heat, add remaining 1½ teaspoon of sesame oil and 1 teaspoon of coconut oil. Add peas, carrots and onions and sauté 1 minute. Add garlic and sauté 1 minute longer. Return chicken and eggs to skillet along with rice and quinoa mix. Add in coconut aminos and season with salt and pepper to taste.



# WEEK EIGHT

## RECIPES

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### Brinner Bowl

Makes 2 Servings

Calories: 425 | Protein: 17 | Fat: 30 | Carbs: 25

#### INGREDIENTS

- ½ cup red potato, diced
- 1 cup cherry tomatoes, diced
- 1 cup bell peppers, diced
- 2 cups spinach, chopped
- 1½ tbs. coconut oil
- 2 eggs

#### DIRECTIONS

1. Microwave potato for 3 to 5 minutes first. In a medium frying pan, melt ½ tablespoon of coconut oil and sauté potato until crispy. Remove and set aside.
2. Melt another ½ tablespoon of coconut oil in the frying pan and add cherry tomatoes, peppers and spinach. Sauté about 3 to 5 minutes. Add potatoes back in and set on very low, just enough to keep the mixture warm.
3. In a small frying pan, melt the rest of the coconut oil and turn temperature to low. Cook the egg over easy — gently crack egg and cook slowly until whites are firm and yolks are still runny. It may help to cover with a lid.
4. In a bowl, add veggie, then gently top with fried egg. Enjoy!

### Breakfast Hash

Makes 2 Servings

Calories: 290 | Protein: 23 | Carbs: 17 | Fat: 14

#### INGREDIENTS

- 1 medium sweet potato
- 4 eggs
- 4 breakfast sausage links
- 1 bell pepper, diced
- ¼ cup red onion, diced
- 1 tbs. coconut oil
- Salt and pepper to taste

#### DIRECTIONS

1. Set oven to broil. Place cast iron pan on medium heat and melt coconut oil in the pan.
2. Add bell pepper and onion to pan and sauté for about 5 minutes, until cooked. Add breakfast sausage and sauté another 5 to 8 minutes until browned.
3. Julienne the sweet potato (or use a cheese grater) and add to pan. Cook for about 8 to 10 minutes, until softened.
4. Carefully so that the eggs stay intact, crack each egg so that they are evenly distributed in each quadrant of the pan and so that they rest on top of the vegetables.
5. Move pan to the oven to the oven and let cook for 2 to 3 minutes, until eggs are cooked to your desired consistency.
6. Remove from oven, top with salt and pepper, and enjoy!

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