

Breakfast

275 cals, 25g protein, 1g net carbs, 19g fat

Boiled eggs 4 egg(s)- 277 cals

Snacks 135 cals, 2g protein, 18g net carbs, 6g fat



Crackers 8 cracker(s)- 135 cals Lunch

550 cals, 38g protein, 26g net carbs, 31g fat



Simple ham and cheese sandwich 1 sandwich(es)- 549 cals

Dinner 495 cals, 27g protein, 31g net carbs, 29g fat



Milk 1 3/4 cup(s)- 261 cals



Ground turkey tacos 1 taco(s)- 234 cals

Day 3

Breakfast

215 cals, 15g protein, 7g net carbs, 15g fat



Basic scrambled eggs 2 egg(s)- 142 cals

> Milk 1/2 cup(s)- 75 cals

Snacks

135 cals, 2g protein, 18g net carbs, 6g fat



Crackers 8 cracker(s)- 135 cals

Lunch

580 cals, 19g protein, 30g net carbs, 40g fat



Mixed nuts 1/4 cup(s)- 218 cals



Clam chowder 1 can(s)- 364 cals

Dinner

540 cals, 17g protein, 32g net carbs, 34g fat



Buttered broccoli 1 1/3 cup(s)- 178 cals

Curried lentils 362 cals

Day 4

1542 cals • 68g protein (18%) • 99g fat (58%) • 78g carbs (20%) • 16g fiber (4%)

Breakfast

215 cals, 15g protein, 7g net carbs, 15g fat



Basic scrambled eggs 2 egg(s)- 142 cals



Milk 1/2 cup(s)- 75 cals

Snacks 205 cals, 17g protein, 9g net carbs, 11g fat



Cucumber slices 1/4 cucumber- 15 cals



Cucumber sandwich bites 2 bite(s)- 189 cals

Lunch

580 cals, 19g protein, 30g net carbs, 40g fat

Mixed nuts



1/4 cup(s)- 218 cals



Clam chowder 1 can(s)- 364 cals

Dinner

540 cals, 17g protein, 32g net carbs, 34g fat



Buttered broccoli 1 1/3 cup(s)- 178 cals



Curried lentils 362 cals

Day 5

Breakfast

215 cals, 15g protein, 7g net carbs, 15g fat



Basic scrambled eggs 2 egg(s)- 142 cals

> Milk 1/2 cup(s)- 75 cals

Snacks

205 cals, 17g protein, 9g net carbs, 11g fat



Cucumber slices 1/4 cucumber- 15 cals



Cucumber sandwich bites 2 bite(s)- 189 cals

Lunch

530 cals, 58g protein, 29g net carbs, 19g fat



Basic chicken & spinach salad 380 cals

Kefir 150 cals

Dinner 505 cals, 41g protein, 33g net carbs, 22g fat

Lemon pepper chicken breast 4 oz- 148 cals



Simple mozzarella and tomato salad 242 cals

Fruit juice 1 cup(s)- 115 cals

Day 6

1455 cals • 111g protein (30%) • 70g fat (43%) • 81g carbs (22%) • 14g fiber (4%)

Breakfast

290 cals, 21g protein, 10g net carbs, 18g fat

175 cals, 5g protein, 15g net carbs, 8g fat

90 cals

Grapes 87 cals

Sunflower seeds



Toast with butter 1/2 slice(s)- 57 cals



Snacks

Scrambled eggs with veggies and ham 232 cals

Lunch

485 cals, 43g protein, 23g net carbs, 23g fat



Milk 2/3 cup(s)- 99 cals



Lentils 87 cals



Caprese chicken 4 oz- 298 cals

Dinner

505 cals, 41g protein, 33g net carbs, 22g fat



Lemon pepper chicken breast 4 oz- 148 cals



Simple mozzarella and tomato salad 242 cals

Fruit juice 1 cup(s)- 115 cals Day 7

Breakfast

290 cals, 21g protein, 10g net carbs, 18g fat



Toast with butter 1/2 slice(s)- 57 cals



Scrambled eggs with veggies and ham 232 cals

Snacks

175 cals, 5g protein, 15g net carbs, 8g fat



Sunflower seeds 90 cals



Grapes 87 cals Lunch

485 cals, 43g protein, 23g net carbs, 23g fat



Milk 2/3 cup(s)- 99 cals



Lentils 87 cals



Caprese chicken 4 oz- 298 cals

Dinner 510 cals, 22g protein, 31g net carbs, 32g fat



Simple mixed greens salad 68 cals



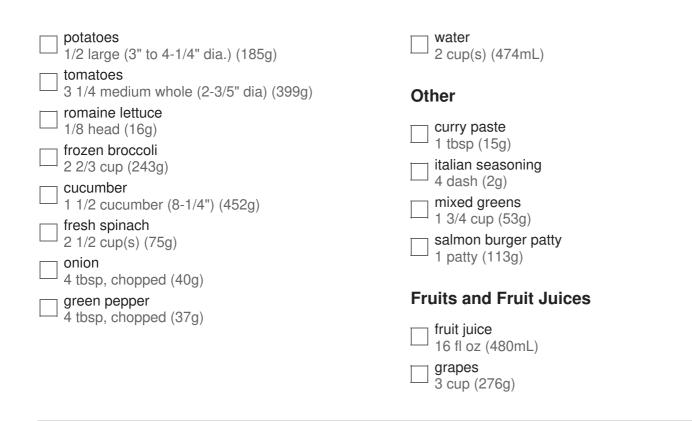
Salmon burger 1 burger(s)- 442 cals



Baked Products	Fats and Oils
Crackers 24 crackers (84g)	□
bread 5 slice (160g)	mayonnaise 1/4 cup (53mL)
taco shells 1 shell (13g)	□ olive oil 1/4 tbsp (4mL)
hamburger buns 1 bun(s) (51g)	balsamic vinaigrette 2 tbsp (31mL)
Dairy and Egg Products	☐ salad dressing 1/4 cup (51mL)
□ cheese 1/4 lbs (101g)	Finfish and Shellfish Products
sour cream 1 oz (25g)	☐ cod, raw 6 oz (170g)
butter 1/2 stick (54g)	Sausages and Luncheon Meats
sliced cheese 4 slice (3/4 oz) (84g)	ham cold cuts 13 1/4 oz (376g)
□ eggs 19 1/2 medium (864g)	
whole milk 5 cup (1159mL)	Poultry Products
$\square \frac{\text{mexican blend cheese}}{2/3 \text{ oz } (19g)}$	ground turkey, raw 1 1/4 oz (38g)
fresh mozzarella cheese $6 \text{ oz } (170\text{g})$	boneless skinless chicken breast, raw 1 1/2 lbs (661g)
kefir, flavored 1 cup (240mL)	Nut and Seed Products
Spices and Herbs	mixed nuts 1/2 cup (67g)
□ salt 2 g (2g)	Coconut milk, canned 3/4 cup (180mL)
black pepper 2 dash (0g)	sunflower kernels 1 oz (28g)
☐ cajun seasoning 2 tsp (5g)	Soups, Sauces, and Gravies
taco seasoning mix 1/8 packet (3g)	canned clam chowder 2 can (18.5 oz) (1038g)
lemon pepper 1/2 tbsp (3g)	pesto sauce 2 tbsp (32g)
fresh basil 4 tbsp, chopped (11g)	
r dried dill weed	Legumes and Legume Products
└── 2 dash (0g)	lentils, raw 3/4 cup (144g)

Vegetables and Vegetable Products

Beverages



Recipes



Breakfast 1 🗹

Eat on day 1, day 2

Boiled eggs

4 egg(s) - 277 cals
25g protein
19g fat
1g carbs
0g fiber



For single meal:

eggs 4 large (200g) For all 2 meals:

eggs 8 large (400g)

- 1. Note: Pre-cooked eggs are available in many grocery chains, but you can make them yourself from raw eggs as described below.
- 2. Place the eggs in a small sauce pan and cover with water.
- 3. Bring water to boil and continue boiling until eggs reach desired doneness. Typically, 6-7 mins from point of boiling for soft boiled eggs and 8-10 mins for hard boiled eggs.
- 4. Peel the eggs, season to taste (salt, pepper, sriracha are all good) and eat.

Breakfast 2 🗹

Eat on day 3, day 4, day 5

Basic scrambled eggs

2 egg(s) - 142 cals
11g protein
11g fat
1g carbs
0g fiber



For single meal:

oil 1/2 tsp (3mL) eggs 2 medium (88g) For all 3 meals:

oil 1/2 tbsp (8mL) eggs 6 medium (264g)

- 1. Beat eggs in medium bowl until blended.
- 2. Heat oil in large nonstick skillet over medium heat until hot.
- 3. Pour in egg mixture.
- 4. As eggs begin to set, scramble them.
- 5. Repeat (without stirring constantly) until eggs are thickened and no liquid egg remains. Season with salt/pepper.

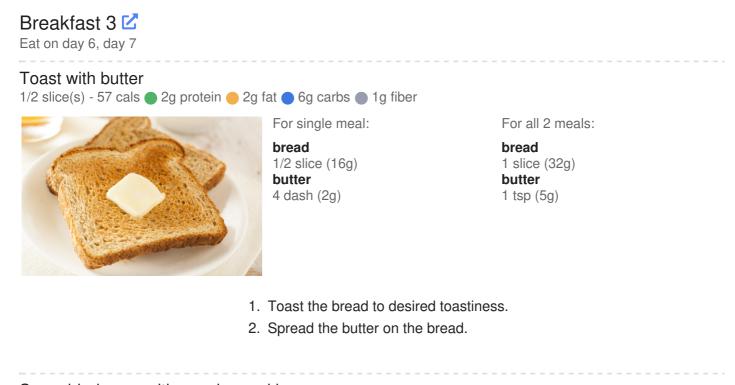
For single meal:

whole milk 1/2 cup (120mL) For all 3 meals:

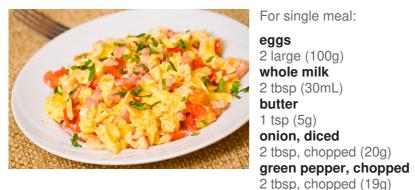
whole milk 1 1/2 cup (360mL)



1. This recipe has no instructions.



Scrambled eggs with veggies and ham 232 cals • 19g protein • 15g fat • 4g carbs • 1g fiber



For single meal: eggs 2 large (100g) whole milk 2 tbsp (30mL)

1 tsp (5g)

1 oz (28g)

For all 2 meals:

eggs 4 large (200g) whole milk 4 tbsp (60mL) butter 2 tsp (9g) onion, diced 4 tbsp, chopped (40g) green pepper, chopped 4 tbsp, chopped (37g) ham cold cuts, chopped 2 oz (57g)

1. Beat eggs, milk, onions, green peppers, ham, and some salt and pepper in medium bowl until blended.

ham cold cuts, chopped

- 2. Heat butter in large nonstick skillet over medium heat until hot.
- 3. Pour in egg mixture.
- 4. As eggs begin to set, scramble them.
- 5. Repeat (without stirring constantly) until eggs are thickened and no liquid egg remains.

Lunch 1

Eat on day 1, day 2

Simple ham and cheese sandwich

1 sandwich(es) - 549 cals a 38g protein a 31g fat 26g carbs 4g fiber



For single meal:

bread 2 slice (64g) ham cold cuts 4 oz (113g) sliced cheese 2 slice (3/4 oz) (42g) mayonnaise 1 tbsp (15mL) tomatoes 2 slice(s), thin/small (30g) romaine lettuce 1 leaf inner (6g)

For all 2 meals:

bread 4 slice (128g) ham cold cuts 1/2 lbs (227g) sliced cheese 4 slice (3/4 oz) (84g) mayonnaise 2 tbsp (30mL) tomatoes 4 slice(s), thin/small (60g) romaine lettuce 2 leaf inner (12g)

- 1. Put the ham, cheese, lettuce, and tomato on one slice of bread.
- 2. Spread the mayonnaise on the other slice of bread and place it mayonnaise-down on top of the ham/cheese/lettuce/tomato.
- 3. That's how you make a sandwich.

Lunch 2 🗹

Eat on day 3, day 4

Mixed nuts

1/4 cup(s) - 218 cals
7g protein
18g fat
5g carbs
2g fiber



For single meal:

mixed nuts 4 tbsp (34g)

For all 2 meals:

mixed nuts 1/2 cup (67g)

1. This recipe has no instructions.

Clam chowder 1 can(s) - 364 cals 12g protein 22g fat 25g carbs 4g fiber For single meal: canned clam chowder 1 can (18.5 oz) (519g) For all 2 meals: canned clam chowder 2 can (18.5 oz) (1038g)

1. Prepare according to instructions on package.

Lunch 3 🗹

Eat on day 5

Basic chicken & spinach salad

380 cals
50g protein
17g fat
5g carbs
2g fiber



salad dressing 2 tbsp (28mL) oil 1 1/4 tsp (6mL) boneless skinless chicken breast, raw, chopped, cooked 1/2 lbs (213g) fresh spinach 2 1/2 cup(s) (75g)

- 1. Season chicken breasts with some salt and pepper.
- 2. Heat oil in a skillet or grill pan over medium-high heat. Cook chicken for about 6-7 minutes on each side or until no longer pink in the middle. When done, set aside to rest for a couple minutes, then slice into strips.
- 3. Arrange spinach and top with chicken.
- 4. Drizzle dressing over top when serving.

Kefir 150 cals • 8g protein • 2g fat • 25g carbs • 0g fiber Kefir, flavored 1 cup (240mL)

1. Pour into a glass and drink.

Lunch 4 🗹

Eat on day 6, day 7

Milk

2/3 cup(s) - 99 cals S 5g protein 5g fat 8g carbs 0g fiber

For single meal:

whole milk 2/3 cup (160mL) For all 2 meals:

whole milk 1 1/3 cup (320mL)

1. This recipe has no instructions.

Lentils

87 cals
6g protein
0g fat
13g carbs
3g fiber



For single meal:

salt 1/4 dash (0g) water 1/2 cup(s) (119mL) lentils, raw, rinsed 2 tbsp (24g)

For all 2 meals:

salt 1/2 dash (0g) water 1 cup(s) (237mL) lentils, raw, rinsed 4 tbsp (48g)

- 1. Cooking instructions of lentils can vary. Follow package instructions if possible.
- 2. Heat lentils, water, and salt in a saucepan over medium heat. Bring to a simmer and cover, cooking for about 20-30 minutes or until lentils are soft. Drain any extra water. Serve.

Caprese chicken

4 oz - 298 cals 32g protein 17g fat 2g carbs 1g fiber



For single meal:

italian seasoning 2 dash (1g) pesto sauce 1 tbsp (16g) oil 1/2 tsp (3mL) tomatoes, quartered 1 1/2 cherry tomatoes (26g) fresh basil 1 tbsp, chopped (3g) fresh mozzarella cheese, sliced 1 oz (28g) raw 4 oz (112g)

For all 2 meals:

italian seasoning 4 dash (2g) pesto sauce 2 tbsp (32g) oil 1 tsp (5mL) tomatoes, quartered 3 cherry tomatoes (51g) fresh basil 2 tbsp, chopped (5g) fresh mozzarella cheese, sliced 2 oz (57g) boneless skinless chicken breast, boneless skinless chicken breast, raw 1/2 lbs (224g)

- 1. Spread oil over breasts and season with salt/pepper and italian seasoning to taste.
- 2. Heat a skillet over medium heat and add the chicken.
- 3. Cook for about 6-10 minutes on each side until fully cooked.
- 4. Meanwhile, prepare the topping by mixing the tomatoes and basil together.
- 5. When chicken is done, place sliced mozzarella on top of each breast and continue cooking for another minute or two until it has softened.
- 6. Remove and top with tomato mixture and a drizzle of pesto.
- 7. Serve.

Snacks 1

Eat on day 1, day 2, day 3

Crackers

8 cracker(s) - 135 cals O 2g protein O 6g fat O 18g carbs I 1g fiber



For single meal:

crackers 8 crackers (28g) For all 3 meals:

crackers 24 crackers (84g)

1. Enjoy.



1. Slice cucumber into rounds and serve.

Cucumber sandwich bites

2 bite(s) - 189 cals
16g protein
11g fat
6g carbs
1g fiber



For single meal:

ham cold cuts 2 slice (46g) cheese 1 slice (1 oz each) (28g) cucumber 1/2 cucumber (8-1/4") (151g) 1 cucumber (8-1/4") (301g)

For all 2 meals:

ham cold cuts 4 slice (92g) cheese 2 slice (1 oz each) (56g) cucumber

- 1. Cut cucumber into 1 inch slices.
- 2. Cut cheese into even squares (4 squares per slice).
- 3. Assemble bites by putting ham and cheese in between cucumber slices and secure with a toothpick.

Snacks 3 🗹

Eat on day 6, day 7

Sunflower seeds

90 cals • 4g protein • 7g fat • 1g carbs • 1g fiber



For single meal:

sunflower kernels 1/2 oz (14g) For all 2 meals:

sunflower kernels 1 oz (28g)

1. This recipe has no instructions.

Grapes

87 cals 1g protein 1g fat 14g carbs 5g fiber

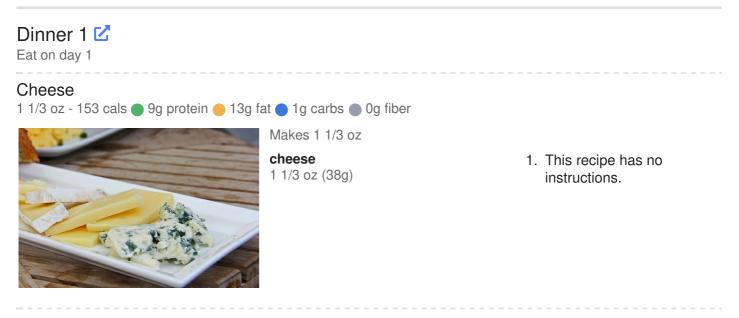


For single meal:

grapes 1 1/2 cup (138g) For all 2 meals:

grapes 3 cup (276g)

1. This recipe has no instructions.





Makes 1/2 large potato(es) salt 1/2 dash (0g) black pepper 1/2 dash (0g) sour cream 1/2 tbsp (6g) potatoes 1/2 large (3" to 4-1/4" dia.) (185g) oil 1/4 tsp (1mL) butter 4 dash (2g) cheese 1 tbsp, shredded (7g)

1. OVEN:

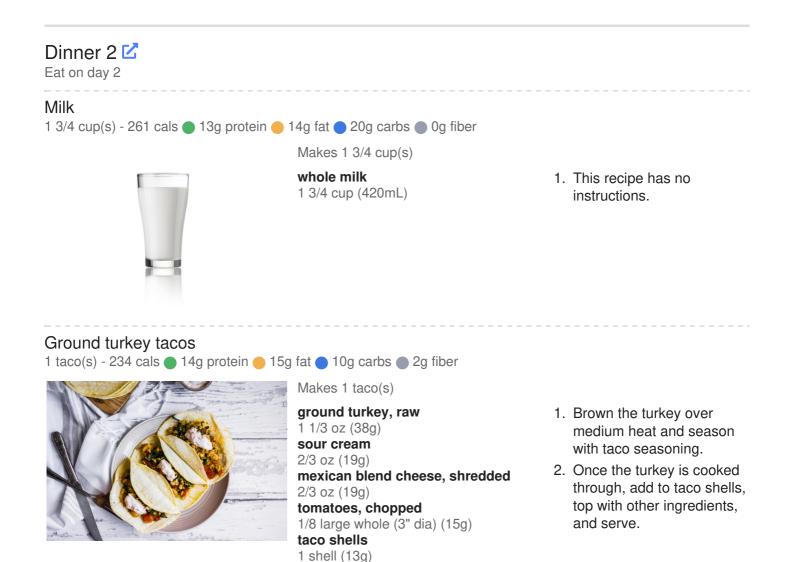
- 2. Heat oven to 350 degrees and position racks in top and bottom thirds. Wash potato (or potatoes) thoroughly with a stiff brush and cold running water. Dry, then using a standard fork poke 8 to 12 deep holes all over the spud so that moisture can escape during cooking. Place in a bowl and coat lightly with oil. Sprinkle with kosher salt and place potato directly on rack in middle of oven. Place a baking sheet on the lower rack to catch any drippings.
- 3. Bake 1 hour or until skin feels crisp but flesh beneath feels soft. Serve by creating a dotted line from end to end with your fork, then crack the spud open by squeezing the ends towards one another. It will pop right open. But watch out, there will be some steam.
- 4. MICROWAVE:
- 5. Scrub the potato, and prick several time with the tines of a fork. Place on a plate.
- Cook on full power in the microwave for 5 minutes. Turn over, and continue to cook for 5 more minutes. When the potato is soft, remove from the microwave, and cut in half lengthwise.
- 7. Top with butter, salt to taste, pepper to taste, sour cream and cheese.



Makes 6 oz

cod, raw 6 oz (170g) cajun seasoning 2 tsp (5g) oil 1 tsp (5mL)

- Season the cod fillet(s) with the Cajun seasoning on all sides.
- 2. In a non-stick skillet, add the oil and heat the pan.
- Add cod to the skillet and cook on each side 2-3 minutes until fully cooked and flaky.
- 4. Let sit a couple minutes and serve.



romaine lettuce 4 tsp shredded (4g) taco seasoning mix 1/8 packet (3g)

Dinner 3 🗹

Eat on day 3, day 4

Buttered broccoli

1 1/3 cup(s) - 178 cals
4g protein
15g fat
3g carbs
4g fiber



For single meal: **black pepper** 2/3 dash (0g) **salt** 2/3 dash (0g) **frozen broccoli** 1 1/3 cup (121g) **butter** 4 tsp (19g) For all 2 meals:

black pepper 1 1/3 dash (0g) salt 1 1/3 dash (1g) frozen broccoli 2 2/3 cup (243g) butter 2 2/3 tbsp (38g)

- 1. Prepare broccoli according to instructions on package.
- 2. Mix in butter until melted and season with salt and pepper to taste.

Curried lentils

362 cals
14g protein
19g fat
30g carbs
5g fiber



lentils, raw 4 tbsp (48g) water 1/2 cup(s) (119mL) salt 1/2 dash (0g) coconut milk, canned 6 tbsp (90mL) curry paste 1/2 tbsp (8g)

For single meal:

For all 2 meals:

lentils, raw 1/2 cup (96g) water 1 cup(s) (237mL) salt 1 dash (1g) coconut milk, canned 3/4 cup (180mL) curry paste 1 tbsp (15g)

1. Rinse lentils and place in a saucepan with the water. Bring to a boil, then cover, and simmer over low heat for 15 minutes. Stir in the curry paste, coconut cream and season with salt to taste. Return to a simmer, and cook for an additional 10 to 15 minutes, until tender.

Dinner 4 🗹

Eat on day 5, day 6

Lemon pepper chicken breast

4 oz - 148 cals 🔵 25g protein 😑 5g fat 🔵 1g carbs 🔵 0g fiber



For single meal:

lemon pepper 1/4 tbsp (2g) olive oil 3/8 tsp (2mL) raw 4 oz (112g)

For all 2 meals:

lemon pepper 1/2 tbsp (3g) olive oil 1/4 tbsp (4mL) boneless skinless chicken breast, boneless skinless chicken breast, raw 1/2 lbs (224g)

- 1. First, rub the chicken with olive oil and lemon pepper. If cooking on stovetop, save some oil for the pan.
- 2. STOVETOP
- 3. Heat the rest of olive oil in a medium skillet over medium heat, place chicken breasts in and cook until edges are opaque, about 10 minutes.
- 4. Flip to the other side, then cover the pan, lower the heat and cook for another 10 minutes.
- 5. BAKED
- 6. Preheat oven to 400 degrees Fahrenheit.
- 7. Place chicken on broiler pan (recommended) or baking sheet.
- 8. Bake for 10 minutes, flip and bake 15 more minutes (or until internal temperature reaches 165 degrees Fahrenheit).
- 9. BROILED/GRILLED
- 10. Setup oven so top rack is 3-4 inches from heating element.
- 11. Set oven to broil and preheat on high.
- 12. Broil chicken 3-8 minutes on each side. Actual time will vary based on thickness of breasts and proximity to the heating element.

Simple mozzarella and tomato salad

242 cals
14g protein
17g fat
7g carbs
2g fiber



For single meal:

tomatoes, sliced 3/4 large whole (3" dia) (137g) fresh mozzarella cheese, sliced 2 oz (57g) balsamic vinaigrette 1 tbsp (15mL) fresh basil 1 tbsp, chopped (3g)

For all 2 meals:

tomatoes, sliced 1 1/2 large whole (3" dia) (273g) fresh mozzarella cheese, sliced 4 oz (113g) balsamic vinaigrette 2 tbsp (30mL) fresh basil 2 tbsp, chopped (5g)

- 1. Arrange the tomato and mozzarella slices in an alternating fashion.
- 2. Sprinkle the basil over the slices and drizzle with dressing.

For single meal:

fruit juice 8 fl oz (240mL) For all 2 meals:

fruit juice 16 fl oz (480mL)



Dinner 5 🗹

Eat on day 7

Simple mixed greens salad 68 cals • 1g protein • 5g fat • 4g carbs • 1g fiber



mixed greens 1 1/2 cup (45g) salad dressing 1 1/2 tbsp (23mL) 1. Mix greens and dressing in a small bowl. Serve.

Salmon burger

1 burger(s) - 442 cals
20g protein
28g fat
27g carbs
1g fiber



Makes 1 burger(s)

oil 1/4 tsp (1mL) dried dill weed 2 dash (0g) mayonnaise 1 1/2 tbsp (23mL) mixed greens 4 tbsp (8g) salmon burger patty 1 patty (113g) hamburger buns 1 bun(s) (51g)

- Heat oil in a skillet over medium-low heat. Add salmon burger to the skillet and cook for about 4-6 minutes on each side until fully cooked.
- 2. Meanwhile, mix together the mayo and the dill.
- 3. Place the salmon burger on the bun and top with mayo and greens. Serve.