A CLEAN PLATE

21-DAY TRANSFORMATION

Meal Prep Guide and Recipe e-book
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Use this as a guide! Learn as you go and set up the meals as you would like. Make changes that you need based on food preference.

It may be easiest to follow the meal plan as it is shown on pages 6, 9, 12, since there are directions and repeat meals based on prep.

However, if there is a recipe you like best and it’s not on the plan—go with it! Eat what you like!

Prepare a plan each week for all meals. Even if you don’t prep a lot—use the blank meal plan (at the end) and write up your week.

If you are choosing to mix and match your recipes: use the recipe categories and choose what you like best from each category.

Follow this template:

<table>
<thead>
<tr>
<th>AM</th>
<th>Breakfasts</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>Snacks</td>
</tr>
<tr>
<td>Midday</td>
<td>Lunches or Dinners</td>
</tr>
<tr>
<td>PM</td>
<td>Snacks</td>
</tr>
<tr>
<td>PM</td>
<td>Dinners or lunches</td>
</tr>
<tr>
<td>Treat</td>
<td>Optional treat list</td>
</tr>
</tbody>
</table>

Feel free to repeat meals not listed on the example plan! If you find a lunch you like you can absolutely eat it all 3 weeks.

Dedicate a chunk of time each week to grocery shop and prepare your food.

Stock up on food storage!
Plan guidelines

1. Eat consistently throughout the day and take note how hungry/full you’re getting. If you need to adjust anything in terms of portion sizes, no problem.

2. PLAN. GROCERY SHOP.

3. Eat whole unprocessed food while taking part in the 21-Day Transformation. It’s 21 Days! You’ve got this.

4. Make a commitment to cook your food. Follow instructions and give it a try! Come out of the 21-Day Transformation with some new experiences and confidence.

Goal prep

- Create new daily habits
- Learn about yourself and what you can accomplish
- Increase your confidence preparing healthy recipes on a regular basis
WEEKLY PLANS
# WEEK ONE

**LET'S DO THIS!**

<table>
<thead>
<tr>
<th></th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
<th>SUNDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BREAKFAST</strong></td>
<td>Sweet Berry &amp; Cream Oatmeal Bake</td>
<td>2 Eggs + piece of toast + piece of fruit (or 1/2c)</td>
<td>Sweet Berry &amp; Cream Oatmeal Bake</td>
<td>2 Eggs + Piece of toast + Piece of fruit (or 1/2c)</td>
<td>2 Eggs + Piece of toast + Piece of fruit (or 1/2c)</td>
<td>Sweet Berry &amp; Cream Oatmeal Bake</td>
<td>Simple Poached Egg + Avocado Toast</td>
</tr>
<tr>
<td><strong>LUNCH</strong></td>
<td>Healthy Chicken and Sweet Potato Bake</td>
<td>Healthy Chicken and Sweet Potato Bake</td>
<td>Leftovers from Dinner</td>
<td>Sweet Potato + Chicken + Veggie Bake</td>
<td>Leftovers from Dinner</td>
<td>Loaded Med Turkey Sandwich + Sliced Veggies</td>
<td>Protein-Packed Greek Grain Bowl</td>
</tr>
<tr>
<td><strong>SNACK</strong></td>
<td>Carrots (1/2c) + Hummus (1/4c)</td>
<td>Peanut Butter Superfood Energy Bites</td>
<td>Carrots (1/2c) + Hummus (1/4c)</td>
<td>Peanut Butter Superfood Energy Bites</td>
<td>Carrots (1/2c) + Hummus (1/4c)</td>
<td>Celery + Nut Butter (1.5tbsp)</td>
<td>Peanut Butter Superfood Energy Bites</td>
</tr>
<tr>
<td><strong>DINNER</strong></td>
<td>Comforting Enchilada Skillet</td>
<td>Turkey Taco Chili</td>
<td>Sheet Pan Meal (Your Choice)</td>
<td>Sheet Pan Garlic Salmon + Veggies</td>
<td>Protein-Packed Greek Grain Bowl</td>
<td>Slow Cooker Chicken Tacos</td>
<td>Sweet Potatoes with Chicken Taco Meat + 1c Veggies</td>
</tr>
</tbody>
</table>

**WEEK ONE**

LET'S DO THIS!
WEEK ONE
LET'S DO THIS!

The 21-Day Transformation plan includes a few prepped meals on Sunday. This helps ease the cooking burden for the remainder of your week. You’ll find the week one grocery list to be the longest and might be a bit more expensive than weeks 2 + 3. However, consider what you’ll save on going out to eat! You’ll stock up on essentials that you may not already have. Prepping can also take more time on week one and that’s OK! Once you get into a groove, it will be easy-peasy.

PRE-SHOP LIST

- Review all meals you want to eat this week.
- Use the provided grocery lists + modify with anything you like.
- Take note of what you’ve already got in your fridge/pantry so you don’t over buy.

PRE-MAKE THESE MEALS

- Sweet Berry & Cream Oatmeal Bake
- Healthy Chicken and Sweet Potato Bake
- Peanut Butter Superfood Energy Bites

PREP NOTES

1. Start with your sheet pan recipes as they take the longest.
2. Prepare your oatmeal bake and have it ready while lunch is in the oven.
   - Start PB energy bites if you have time.
3. Remove chicken + roasted veggies and adjust your oven temperature.
   - Work on your PB energy bites while you wait.
4. Once your oven temp is right put in your oatmeal bake to cook.
5. Finish PB Bites + transfer to the fridge.
6. Transfer your slightly cooked chicken + veggies to individual containers.
7. Pull out your oatmeal bake and allow it too cool for a few minutes before transferring to fridge.
8. Cut up fruits or veggies you want for snacks + portion those out to bags or containers.
9. Clean up and Done!

COOKING NOTES

- Use the sheet pan section to select an additional sheet pan meal you want to cook and eat. Don’t be intimidated they are all easy! Go with the flavor profile that you want.
- Don’t make grains twice! Make extra brown rice or quinoa for one meal and save for future ones later in the week!
WEEK ONE
LET’S DO THIS!

PRODUCE
- 1 bag of cut peeled baby carrots
- 1 bag baby spinach
- 4 cups broccoli florets
- 1 red onion
- 1 yellow onion
- 1 bulb garlic
- 4 small zucchini (or two large)
- 2 large sweet potatoes
- 1 lb fingerling potatoes
- 1 pkg raw celery
- 1 bag frozen corn
- 1 bag frozen broccoli
- 4 cups raw Brussels sprouts
- Bananas (5)
- Avocados (3)
- Fruit-grapes, pineapple, or more berries
- Green apples (4)
- 1 package dried cranberries
- 2 lemons

MEAT/DAIRY
- 3.5 lb boneless skinless chicken breast
- 1/2 lb deli smoked turkey
- 2-8 oz cans shredded chicken
- 2 pounds ground turkey
- 1 lb salmon (fresh or frozen)
- Eggs (1 dozen)
- Milk of choice: Almond, Soy, Cow
- 1 cup plain Greek yogurt

CONDIMENTS/NUTS
- Protein powder of choice
- 2-16 ounce jars of salsa you choose
- 1 bottle or jar of honey
- 1 can or jar enchilada sauce
- Hummus: 1 Tub flavor of choice
- 1 jar natural nut butter of choice
- 1 small bag chocolate chips
- 1 bottle of olive oil
- 1 large bag raw almonds
- 1 bag walnuts (optional)
- 1 bag chia seeds

CANNED GOODS
- 2-14 ounce cans kidney beans
- 1-28 ounce can crushed tomatoes
- 1-8 ounce can of tomato paste

SPICES
- dried oregano
- dried parsley
- 1 pkg. taco seasoning
- cumin
- chili powder

Take a look at your sheet pan options and select the ingredients that you need!

EXTRA NEEDS
- 
- 
- 
- 
- 

GRAINS/BAKERY
- Rolled oatmeal
- Bread: Sprouted grain preferred
  - 100% whole grain works
- 2 pkg. small corn tortillas
- 1 bag of uncooked quinoa
# Week Two
## Create Possibility

### Meal Plan

<table>
<thead>
<tr>
<th></th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast</strong></td>
<td>Grab 'N Go Mini Quiches</td>
<td>Grab 'N Go Mini Quiches</td>
<td>Chocolate Protein</td>
<td>Grab 'N Go Mini Quiches</td>
<td>Heavenly Chocolate Protein</td>
<td>Grab 'N Go Mini Quiches</td>
<td>Ultimate Protein-Packed</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Overnight Oats</td>
<td></td>
<td>Overnight Oats</td>
<td></td>
<td>Pancakes</td>
</tr>
<tr>
<td><strong>Snack</strong></td>
<td>Celery + Nut Butter</td>
<td>Green Apple + 15-20 Almonds</td>
<td>Hard Boiled Egg</td>
<td>Carrots + Hummus</td>
<td>Hard Boiled Egg + Carrots</td>
<td>Apple + Nut Butter</td>
<td>Carrots + Hummus</td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td>Easy Avocado &amp; Chicken Egg Salad</td>
<td>Easy Avocado &amp; Chicken Egg Salad</td>
<td>Leftovers From Dinner</td>
<td>4 oz. Ground Turkey + Cucumber Tomato Salad</td>
<td>4 oz. Ground Turkey + Cucumber Tomato Salad</td>
<td>Loaded Med Turkey Sandwich + Tomato Cucumber Salad</td>
<td>Loaded Med Turkey Sandwich + Tomato Cucumber Salad</td>
</tr>
<tr>
<td></td>
<td>Sandwich + 2 Slices Sprouted Bread</td>
<td>Sandwich + 2 Slices Sprouted Bread</td>
<td>From Dinner + 1/2C Brown Rice</td>
<td>Tomato Salad + 1/2C Brown Rice</td>
<td>Tomato Salad + 1/2C Brown Rice</td>
<td>Salad</td>
<td>Salad</td>
</tr>
<tr>
<td><strong>Snack</strong></td>
<td>Green Apple + 15-20 Almonds</td>
<td>Celery + Nut Butter</td>
<td>Green Apple + Almonds</td>
<td>Celery + Nut Butter</td>
<td>Green Apple + Almonds</td>
<td>Green Smoothie</td>
<td>Green Smoothie</td>
</tr>
<tr>
<td><strong>Dinner</strong></td>
<td>Asian Chicken and Quinoa Lettuce</td>
<td>Sheet Pan Meal-Your Choice!</td>
<td>Build Your Own Dinner Salad</td>
<td>Protein-Packed Greek Grain Bowl</td>
<td>Build Your Own Dinner Salad</td>
<td>Avocado Chicken Salad + Cucumber Tomato Salad</td>
<td>5 Ingredient Black Bean Burgers + Roasted Veggie</td>
</tr>
</tbody>
</table>
WEEK TWO
CREATE POSSIBILITY

You made it! One week down. That wasn’t so hard was it? You still got more in you, we know it. Let’s prep for week two.

PRE-MAKE THESE MEALS

- Grab ‘n Go mini quiches
- Avocado chicken salad
- Chocolate protein overnight oats
- Ground turkey for lunches later in the week

1. Prepare the quiches first and get them in the oven.
2. Clean up a bit + make the chicken salad. Transfer to 3 individual containers for meals.
3. Remove the mini quiches. Cool + transfer 2-3 quiches per container. You’ll have 4-6 meals out of these. Share them with friends!
4. The overnight oats can be prepped the night before you eat them or during your meal prep session. It’s up to you since they only take a few minutes. Pop them in the fridge to enjoy later in the week.
5. You can cut up some fresh veggies + fruits for snacks if you’d like to have on hand.
6. Clean up and DONE!

The quiches are fun and portable. If you prefer, this recipe can be cooked up as an egg bake and cut into individual portions. Mix it up by adding your favorite meat and veggies. The combinations are endless with this batch cooking method!

TIP: Use Monday night’s dinner and cook up extra ground turkey for lunches later in the week.

TIP: Use the sheet pan section to select an additional sheet pan meal you want to cook and eat. Don’t be intimidated they are great for beginners.

TIP: Don’t make grains twice! Make extra brown rice or quinoa for one meal and save for future ones later in the week.
WEEK TWO
CREATE POSSIBILITY

PRODUCE
- 1 bag of cut peeled baby carrots
- 1 bag baby spinach
- 2 red peppers
- 1 pkg. uncooked mushrooms
- 1 pkg. Raw celery
- 1 bundle green onion
- 1 bag frozen broccoli
- 3 medium cucumbers
- 1 bulb of garlic
- 3 large tomatoes
- 1 head bib or romaine lettuce
- Green apples (5)
- 2 lemons
- Bananas (6)
- Avocados (2)

MEAT/DAIRY
- Eggs (2.5 dozen total-use leftover from last week)
- 1 lb. boneless skinless chicken breast
- 1/2 lb. deli smoked turkey
- 2 pounds ground turkey
- 4 cans chunked chicken OR 4 breasts
- 2-6 oz cups plain Greek yogurt
- 1 carton milk of choice: almond, soy, coconut, cow

CANNED GOODS
- 2-15-ounce can black beans

SPICES
- dried ginger powder
- coconut sugar
- garlic powder
- onion powder

Take a look at your sheet pan options and select the ingredients that you need!

EXTRA NEEDS

GRAINS/BAKERY
- Rolled oatmeal
- Bread: sprouted grain preferred, whole grain will do
- 1 pkg. uncooked brown rice
- Whole wheat burger buns

CONDIMENTS/NUTS
- Protein powder of choice
- 1 bag raw almonds
- 1 bag raw peanuts
- 1 jar natural nut butter of choice
- 1 bag of almond meal

- 1 bag chia seeds
- Hummus: 1-2 Tubs flavor of choice
- Dijon mustard
- Balsamic vinegar
- Olive oil (if needed)
- BBQ Sauce
- Soy sauce (gluten-free if you’d prefer)
- Sesame oil
- Rice vinegar
## WEEK THREE
### YOU GOT THIS!  

<table>
<thead>
<tr>
<th></th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
<th>SUNDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BREAKFAST</strong></td>
<td>1.5C Cooked Oats + Strawberries 2 Hard Boiled Eggs</td>
<td>1.5C Cooked Oats + Strawberries 2 Hard Boiled Eggs</td>
<td>Hard Boiled Egg + Avocado Toast</td>
<td>1.5C Cooked Oats + Strawberries 2 Hard Boiled Eggs</td>
<td>Hard Boiled Egg + Avocado Toast</td>
<td>Ultimate Protein-Packed Pancakes</td>
<td>Ultimate Protein-Packed Pancakes</td>
</tr>
<tr>
<td><strong>SNACK</strong></td>
<td>Fresh Veggies + Hummus Or Cheese</td>
<td>Mouth-Watering Watermelon Salad</td>
<td>Peanut Butter Superfood Energy Bites</td>
<td>Fresh Fruit + 15-20 Nuts</td>
<td>Fresh Veggies + Hummus Or Cheese</td>
<td>Peanut Butter Superfood Energy Bites</td>
<td>Fresh Fruit + 15-20 Nuts</td>
</tr>
<tr>
<td><strong>LUNCH</strong></td>
<td>5-Ingredient BBQ Black Bean Burger + Roasted Veggie</td>
<td>5-Ingredient BBQ Black Bean Burger + Roasted Veggie</td>
<td>Sheet Pan Leftovers + 1.5C Brown Rice</td>
<td>Sheet Pan Leftovers + 1.5C Brown Rice</td>
<td>Leftovers From Dinner + 1.5C Brown Rice</td>
<td>Ultimate Veggie Power Bowl + Add Protein (Optional)</td>
<td>Healthy Sandwich: Protein Leftover + Veggie + 2 Pieces Sprouted Bread</td>
</tr>
<tr>
<td><strong>SNACK</strong></td>
<td>Mouth-Watering Watermelon Salad</td>
<td>Peanut Butter Superfood Energy Bites</td>
<td>Mouth-Watering Watermelon Salad</td>
<td>Peanut Butter Superfood Energy Bites</td>
<td>Fresh Fruit + 15-20 Nuts</td>
<td>Fresh Veggies + Hummus Or Cheese</td>
<td>Fresh Veggies + Hummus Or Cheese</td>
</tr>
<tr>
<td><strong>DINNER</strong></td>
<td>Slow Cooker Chicken Tacos</td>
<td>Sheet Pan Meal Of Choice</td>
<td>Potato Of Choice Topped with Taco Meat</td>
<td>Roasted Fish Of Choice + Simple Salad</td>
<td>Vegetarian Power Salad Grain Bowl</td>
<td>Comforting Enchilada Skillet</td>
<td>Salad: Protein + Leftover Veggies + Easy Dressing</td>
</tr>
</tbody>
</table>
WEEK THREE
YOU GOT THIS!

By far the easiest meal prep comes from leftovers. Cook once and eat many times. This week is meant to guide you to use what you have on hand in your kitchen and continue to eat great versus going for something “more convenient.” Hello! Leftovers are the ultimate in convenience and economically smart. Try it this week!

PRE-MAKE THESE MEALS

• Cook oats: make ahead 3 portions for breakfasts
• Hard boil eggs— you’ll need about a dozen
• Watermelon salad
• Crockpot chicken tacos (optional for Monday’s dinner + meals during the week)
• Peanut butter superfood protein bites

PREP NOTES

1. Make these two recipes on the stove first: oatmeal + hard boiled eggs. Cook and transfer to individual containers.
2. Prepare watermelon salad and keep in a large container in your fridge—portion out as needed this week.
3. Prepare your peanut butter bites.
4. The crockpot chicken can be prepared early or the night you want to eat it.
5. You can cut up some fresh veggies + fruits for snacks if you’d like to have on hand.
6. Clean up and DONE!

TIP: Use the sheet pan section to select an additional sheet pan meal you want to cook and eat.
TIP: Don’t make grains twice! Make extra brown rice or quinoa for one meal and save for future ones later in the week!
TIP: the DIY dinner salad is your opportunity to use up the veggies you have left for the week! You can eat them fresh or cook them for a different flavor profile.
# WEEK THREE
**YOU GOT THIS!**

## PRODUCE
- 1 bag of cut peeled baby carrots
- Fresh veggies: choose red peppers, snap peas, celery
- 1 bunch fresh cilantro
- 1 bag baby spinach
- 1 pkg grape tomatoes
- Lettuce of choice: greens, romaine, spinach
- 4 small zucchini (or two large)
- Green apples (5)
- 1 carton strawberries
- 1 seedless watermelon
- Fresh fruit—enough for 3 snacks. Choose what looks good!
- 2 limes
- Avocados (5)
- 2 potatoes of choice: sweet, russet, (2 lbs of red)

## MEAT/DAIRY
- Eggs (2 dozen total—use leftover from last week if you have it)
- 1 pkg. goat cheese
- 2 oz. choice of cheese (optional)
- 2 lbs. boneless, skinless chicken breasts
- 1.5 lb. fresh fish—what looks good this week?
- 2 -8oz. cans shredded chicken

## CONDIMENTS/NUTS
- 1 bag raw almonds
- 1 jar natural nut butter of choice
- 1 bag chia seeds
- 1 jar of your favorite salsa
- Balsamic vinegar
- Dijon mustard

## CANNED GOODS
- 2 cans garbanzo beans (chickpeas)
- 1 can or jar enchilada sauce

Take a look at your sheet pan options and select the ingredients that you need!

## GRAINS/BAKERY
- Rolled oatmeal
- Sprouted bread
- Brown rice (new bag if you don’t have leftovers)
- 1 package corn tortillas
- 1 bag uncooked quinoa if you’re out

## EXTRA NEEDS
- 
- 
- 
- 
- 

WEEK THREE
**YOU GOT THIS!**
RECIPES
BREAKFAST
LUNCH
DINNER
SIDES + SNACKS
Sweet Berries and Cream
OATMEAL BAKE

25 MINUTES
SIX

INGREDIENTS//
2C rolled oatmeal
2 large bananas
1.5C milk (almond, soy, cows)
1C berries, fresh or frozen
1.5C water
1/4C honey (to taste)
1 large egg
1/4C walnuts, chopped

PREPARATIONS//
1. Preheat oven to 350 degrees and spray an 8×8 pan with non-stick cooking spray.
2. Line the bottom of your pan with sliced banana.
3. Then, evenly spread on 2C rolled oatmeal.
4. Next, sprinkle on 1C of berries.
5. In a medium sized bowl, mix together 1.5C milk, 1.5C water, 1/4C honey, and 1 egg. Then, pour on top of oats.
6. Finally, garnish the top with chopped walnuts.
7. Bake for 20-25 minutes, or until the oatmeal bake begins to firm up. (If you are using a glass pan, a good indicator that it is finished cooking is that the sides are bubbling.)
QUICK PANCAKES

Ultimate Protein-Packed

**COOK TIME**
12 MINUTES

**SERVES**
9 CAKES

**POST WORKOUT**

INGREDIENTS://

1 medium banana, mashed
2 eggs, large
1/4C almond meal
1 scoop protein powder
Optional: 1/2 tsp.
Baking powder

OPTIONAL ADD-INS:
Vanilla extract, flax, pumpkin, nut butter

PREPARATIONS://

1. Thoroughly mix all ingredients together in a small bowl
2. Heat a pan over medium heat and spray with non-stick cooking spray.
3. Pour batter onto pan (~2 Tbsp. per cake). The batter will be a little bit thinner than normal pancakes, so you don’t need as much to make one pancake.
4. Let cook for about a minute, and then flip. Cook for an additional minute on the other side.
**MINI QUICHES**

**INGREDIENTS//**
- 12 eggs
- 3 cups chopped veggies & meat (Example uses red and green pepper, mushroom & ham)
- 1/2 cup shredded cheese (optional)
- 1/4 tsp pepper
- 1/2 tsp salt

**PREPARATIONS//**
1. Crack and whisk eggs together in a bowl.
2. Add filling (veggies and meat), cheese, salt and pepper.
3. Mix well.
4. Pour evenly into a 12-cup muffin tin.
5. Bake at 350 for 25 minutes.

**COOKING TIPS + STORING//**
- Chop up the veggies and meat into small pieces for more even cooking and to avoid overflowing the batter in your muffin tin.
- Add dashes of other seasonings as desired. Ideas: red pepper flakes, parsley, chives.
- Store extra quiches in the fridge (not freezer)
- Wrap quiches in a paper towel when you reheat in microwave about 20-30 seconds.
- Top with salsa or hot sauce if you want more flavor.
Heavenly Chocolate Protein

OVERNIGHT OATS

Are you ready for a budget-friendly, make ahead breakfast? Look no further! This oatmeal bake is full of healthy whole-grain oats that are chalk full of fiber!

**Ingredients**

<table>
<thead>
<tr>
<th>Oats</th>
<th>Chia Seeds</th>
<th>Chocolate Protein Powder</th>
<th>Milk (Almond, Soy, Coconut, Cow)</th>
<th>Banana, Chopped</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4C</td>
<td>1 Tbsp</td>
<td>1 scoop</td>
<td>1C</td>
<td>1 chopped</td>
</tr>
</tbody>
</table>

**Preparations**

1. Mix the oats, chia seed, and chocolate powder in a small bowl with a whisk.
2. Pour in milk and whisk until clumps are gone.
3. Place into about 3-4 individual servings and store in the fridge for 1-2 hours or overnight.

Topping ideas:
- Nut butter
- Coconut flakes
- Sliced bananas
- Blueberries
Healthy Chicken &
SWEET POTATO BAKE

INGREDIENTS//

1 lb. boneless, skinless chicken breast or thighs, cubed
3-4C broccoli florets
1 large sweet potato, ¼ inch small cubes—small cubes are key (~1 1/2C cubed)
2/3C red onion, chopped
2 cloves garlic, minced
1/3C dried cranberries
1/2C olive oil
1 1/2 tsp Italian seasoning
1/2 tsp sea salt
1/4 tsp pepper

PREPARATIONS//

1. Preheat oven to 400 °F.
2. Line a baking sheet with parchment paper.
3. On the pan, combine the broccoli, sweet potato, onion, garlic, and cranberries. Drizzle with oil, add seasonings, salt and pepper and toss to coat. Spread evenly amongst the pan, cover with foil and bake for 12 minutes.
4. After the 12 minutes remove from oven, add chicken, toss and place back in oven to bake for another 15-20 minutes or until chicken is cooked through and sweet potatoes are soft.
## INGREDIENTS/

- 2C broccoli
- 1C carrots, diced
- 1/2C red onion, diced
- 1 can garbanzo beans
- 2 Tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp rosemary
- 2C quinoa, dry and rinsed
- Nonstick cooking spray
- 4 eggs, fried
- 2 Tbsp plain Greek yogurt (optional)

## PREPARATIONS/

1. Preheat oven to 400F and line a baking sheet with foil. Next, place broccoli, carrots, onion, and garbanzo beans on baking sheet and pour on 2 Tbsp. of olive oil, and toss. Season with salt, pepper, and rosemary and toss again. Bake for 20 minutes, or until the broccoli turns golden brown.

2. In a medium sized pot, bring 2 cups of quinoa and 4 cups of water to a rolling boil. Reduce heat to low and cover for about 12 minutes, or until all of the water has absorbed. Set aside to cool.

3. Spray a small fry pan with non-stick cooking spray and turn heat to medium. Cooking one egg at a time, crack the egg into the pan and let cook for about 2 minutes. Before flipping, season with salt and pepper. Then, flip egg and cook for about a minute.

4. Assemble each bowl with: 1 cup cooked quinoa, 1 cup roasted veggies, and 1 fried egg. Top off with plain Greek yogurt.
Loaded Mediterranean Turkey Sandwich

Ingredients
- 2 slices sprouted grain or Ezekiel bread
- 2 slices deli smoked turkey
- 2 Tbsp hummus
- 1/3C fresh spinach or greens
- ½ Avocado (sliced)
- 3-4 rings red onion
- ½ apple (sliced)

Preparations
1. Lay slices of bread on plate or cutting board and spread with hummus.
2. Layer turkey with spinach, sliced avocado, red onion rings, and apple slices.
3. Cut in half and enjoy with a side of sliced red and green peppers.
Vegetarian Power
SALAD GRAIN BOWL

INGREDIENTS//
2 handfuls of baby spinach
½ avocado
1 hard boiled egg
¼C brown rice (cooked)
6 grape tomatoes
1 oz. goat cheese
¼C garbanzo beans (canned)

FOR THE SIMPLE BALSAMIC VINAIGRETTE
½ Tbsp olive oil
½ Tbsp balsamic vinegar
salt and pepper (to taste)

PREPARATIONS//
2. Next, prepare balsamic vinaigrette. In a small bowl, whisk together ½ tablespoon olive oil, ½ tablespoon or balsamic vinegar, and a pinch of salt and pepper.
3. In a large salad bowl, place 2 handfuls of baby spinach. Then, assemble the rest of your salad on top. Pour on dressing and eat!
Easy Avocado & Chicken EGG SALAD SANDWICH

COOK TIME
10 MINUTES

SERVES
4

POST WORKOUT

INGREDIENTS//

2 hard boiled eggs, chopped
2 hard boiled egg whites, chopped
2 small avocados, pitted and peeled
1 cooked shredded chicken breast -OR- 1 can of chunked chicken
1 Tbsp plain Greek yogurt
1 Tbsp fresh lemon juice
2 Tbsp chopped green onion
1/4 tsp Dijon mustard
Salt and freshly ground black pepper, to taste

PREPARATIONS//

1. In a medium bowl, combine the hard boiled eggs and egg whites, chicken, avocado, Greek yogurt, lemon juice, green onion, and mustard. Mash with a fork. Season with salt and pepper, to taste.
2. Serving suggestions: Spread between two slices of bread OR enjoy on cut-up veggies.
Cucumber & Tomato Salad

**INGREDIENTS//**

1 medium cucumber, peeled, quartered, and sliced
3 large tomatoes, mixed colors, chopped and seeded
1/3 cup fresh oregano, chopped
1 Tbsp extra virgin olive oil or avocado oil
Salt and pepper, to taste

**PREPARATIONS//**

2. Cook’s Note: Feel free to experiment with the fresh herbs that you like the best. Parsley, cilantro, dill, basil, chives (or a combination of) are all great in place of the basil!
Filling Turkey

**TACO CHILI**

This chili will be a go-to in your house. If you take the time to make your own taco seasoning, you'll be looking at the perfect healthy meal!

**Ingredients**

- 1 Tbsp olive oil
- 3 stalks celery, diced
- 1 large onion, diced
- 2 cloves garlic, minced
- 2 lbs. ground turkey
- 2-14 oz. cans kidney beans, drained and rinsed
- 1-28 oz. can crushed tomatoes
- 1-16 oz. jar of salsa
- 1-8 oz. can of tomato paste
- 2 C frozen corn
- 1 pkg. taco seasoning
- 1 Tbsp cumin
- 1 Tbsp chili powder

**Preparations**

1. Heat the olive oil in a large Dutch oven or soup pot over medium-high heat.
2. Add in the celery and onion, and cook until just tender and fragrant, about five minutes.
3. Add in the garlic and ground turkey. Cook until turkey is browned, about five more minutes. Don't drain it.
4. Add kidney beans, crushed tomatoes, salsa, tomato paste, corn, taco seasoning, cumin and chili powder.
5. Bring to a boil, reduce heat and simmer for 30-45 minutes, or until thick and bubbly.
6. Serve with your favorite chili toppings.

To make in the slow cooker: Put all ingredients in the slow cooker on Low for 6-8 hours or High for 4-6, making sure you stir it a few times during cooking to break up the ground turkey.
Asian Chicken and Quinoa LETTUCE WRAPS

COOK TIME 45 MINUTES
SERVES 4
POST WORKOUT

INGREDIENTS://
1 lb chicken breasts; marinated, sautéed and shredded
2 Tbsp olive oil
3 Tbsp soy sauce (gluten-free if you’d prefer)
2 garlic cloves, minced
1/4 tsp dried ginger powder
1/2 Tbsp sesame oil

FOR WRAPS:
1 head of bibb lettuce
2C cooked quinoa
1 medium or 3 small cucumbers, thinly sliced
1 - 2 large carrots, sliced into matchsticks

FOR PEANUT SAUCE:
2/3C olive oil
1/4C rice vinegar
2 Tbsp sesame oil
2 Tbsp soy sauce (gluten-free if you’d prefer)
1 Tbsp coconut sugar
2 Tbsp creamy peanut butter
1/3C chopped peanuts

PREPARATIONS://
1. In a bowl mix together marinade ingredients and pour over chicken breasts. Set aside for 20 minutes.
2. While chicken is marinating, wash and dry lettuce, wash and thinly slice cucumbers, and peel and thinly slice carrots into matchsticks.
3. Cook 1 cup of dry quinoa in 2 cups of water over medium heat for ~15-20 minutes with lid on saucepan.
4. Place chicken and marinade in skillet over medium heat until cooked thoroughly (165 degrees Fahrenheit). Once cooked, use a fork and knife to shred chicken breast.
5. To make peanut sauce, combine ingredients in order above in a cup or bowl. Use fork or wire whisk to combine ingredients thoroughly.
6. To assemble lettuce wraps, start with a lettuce leaf, add a couple spoonfuls of quinoa, several shreds of chicken, slices of cucumber, and slices of carrot. Wrap lettuce around ingredients and hold with toothpick if desired. Drizzle with peanut sauce or dip wrap into serving dish.
CHICKEN TACOS

10 MINUTES + 4 HOURS

SERVES 6-8

FAMILY FRIENDLY

INGREDIENTS

- 2 lbs boneless, skinless chicken breasts
- 1.5C salsa (mild, medium, or scorching hot)
- 1/4C water
- 12-16 small tortillas (white, whole wheat, or corn)

OPTIONAL HEALTHY TOPPINGS:
- Black beans
- Salsa
- Corn
- Avocado
- Plain Greek yogurt

PREPARATIONS

1. Coat a large crock pot with nonstick cooking spray. Then, place chicken breasts inside crock-pot and top with salsa and water. Close lid and let cook on high for about 4 hours or on low for about 8 hours.

2. Once the chicken is tender and fully cooked (you can check by slicing a chicken breast in half), use 2 forks to shred the chicken. I like to shred the chicken outside of the crock pot on a large plate. Once you’ve shredded the chicken place back in the crockpot and mix in juices. Let cook for about 10 more minutes.

3. Dress your tacos with slightly warm tortillas, low fat cheese, black beans, and salsa (or any other topping you prefer!).
20-Minute Comforting ENCHILADA SKILLET

INGREDIENTS://

1 Tbsp. olive oil
1 cooked + shredded chicken breast -OR-can of cooked chunked chicken
1C enchilada sauce
4 small zucchini (or two large)
4 small corn tortillas
1C shredded cheddar cheese (or use chopped avocado for dairy free)
3 green onions sliced

PREPARATIONS://

1. Preheat broiler.
2. Chop zucchini into thin disks and tortilla into ½ inch wide pieces.
3. In your skillet combine chicken enchilada sauce, zucchini, tortilla strips, and green onion.
4. Place skillet on the stove-top and cook under medium heat for 5-6 minutes.
5. If using cheese, top the mixture with shredded cheese and place in the oven to broil for 4-5 minutes. If not using cheese, top with avocados and additional green onions to serve.

Equipment: a cast iron skillet or skillet with an all metal handle required!
5-Ingredient BBQ Black Bean Burgers

**INGREDIENTS://**

- 1 15oz can black beans, drained and rinsed
- 1/4C of your favorite barbecue sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 2/3C quick cooking oats

**PREPARATIONS://**

1. Preheat oven to 400°. Line a small baking sheet with parchment paper or a silicone baking mat and set aside.
2. In a medium-size mixing bowl, mash the black beans with a fork until you have a chunky paste (you’ll want to leave some of the bean chunks for texture).
3. Add in the barbecue sauce, garlic powder, and onion powder. Stir until well-combined.
4. Add in the oats, and stir until well-combined. You don’t want any lumps of oats.
5. With wet hands, form the mixture into three even-sized patties. Place on the prepared baking sheet. Bake in preheated oven for 15 minutes, flip over, and then bake an additional 10 minutes or until the patties are slightly brown, beginning to crack on the edges, and feel solid.
6. Serve immediately on whole grain buns with your favorite burger toppings.
7. Whole wheat burger buns and burger toppings, for serving.
Easy sheet pan
CHICKEN FAJITAS

COOK TIME
30 MINUTES

SERVES
3-4

TAKE TO WORK

INGREDIENTS//

1 lb. boneless, skinless chicken breasts or thighs, sliced
4 bell peppers, any color, sliced
1 pkg. of your favorite taco or fajita seasoning
¼ tsp sea salt
⅛ tsp black pepper
1 Tbsp olive oil

PREPARATIONS//

1. Preheat oven to 375. Line a large rimmed baking sheet with parchment paper.
2. In a mixing bowl, coat the chicken, peppers, onions with the seasoning.
4. Bake for 20-22 minutes or until chicken is cooked through and vegetables are tender.
5. Serve with 2 corn tortillas for a meal or use as a topper for brown rice, quinoa, cauliflower rice, or a sweet potato.
Sheet Pan Garlic Salmon & Veggies

**INGREDIENTS**

- 1 1/2 lbs salmon fillets, cut into 4 portions
- 2 lbs fresh Brussel sprouts, stemmed and cut in half
- 2 lbs red or fingerling potatoes, quartered
- 3 Tbsp olive oil
- 1-2 cloves of garlic, minced and divided
- 1 1/4 tsp of sea salt, divided
- 1/2 tsp ground black pepper
- 1 sliced lemon (optional)

**PREPARATIONS**

1. Preheat oven to 450F and line a baking sheet with parchment paper or cooking spray.
2. Arrange salmon pieces onto baking sheet and drizzle with olive oil, sprinkle garlic, salt, and pepper. Top with lemon slice if desired.
3. In a large bowl combine the vegetables with oil, salt, pepper, and remaining garlic and toss to coat.
4. Spread veggies evenly onto to baking sheet around the salmon pieces.
5. Bake for 15 minutes and remove the salmon.
6. Continue to cook the veggies for an additional 20 min until sprouts are crispy and potatoes are fork tender.
**Flavorful Vegetable STEAK FRITES BAKE**

**INGREDIENTS**
- 2 lbs baby red potatoes
- 1 large bunch fresh asparagus, cut in half
- 1 container cherry or grape tomatoes
- 2 Tbsp olive oil
- 3 cloves garlic, minced
- 1 tsp dried thyme
- Kosher salt and freshly ground black pepper, to taste
- 2 lbs (1-inch-thick) top sirloin steak, patted dry

**PREPARATIONS**
1. Preheat oven to broil. Lightly oil a baking sheet or coat with non-stick spray or use foil.
2. Place potatoes and asparagus in a single layer onto the prepared baking sheet. Add olive oil, garlic and thyme; season with salt and pepper, to taste. Gently toss to combine.
3. Place into oven and cook veggies for 20 minutes. Season steaks with salt and pepper, to taste, and add to the baking sheet with the tomatoes.
4. Place into oven and broil until the steak is browned and charred at the edges, about 20 minutes to desired doneness.

**COOK TIME**
60 MINUTES

**SERVES**
4-6

**GREAT FOR LEFTOVERS**
DIY DINNER SALAD

Easiest Homemade Dressing +

Build your salad with what you’ve got on hand! An easy meal to put together anytime and a great way to use up leftovers.

EASIEST HOMEMADE DRESSING
1 part olive oil + 1 part Balsamic vinegar + Dijon mustard + salt/pepper

Protein

- Chicken
- Steak
- Tuna
- Hard-boiled eggs
- Poached eggs
- Soft-boiled eggs
- Chickpeas
- Black beans
- Tofu
- Shrimp
- Scallops
- Salmon
- Sliced turkey

Vegetables

- Spinach
- Arugula
- Kale
- Romaine lettuce
- Bell peppers
- Cucumbers
- Tomatoes
- Broccoli
- Carrots
- Beets
- Red onion
- Asparagus
- Corn
- Mushrooms
- Radishes
- Celery

Toppings

- Sunflower seeds
- Walnuts
- Pecans
- Almonds
- Pine nuts
- Pepitas
- Hazelnuts
- Cashews
- Dried cherries
- Dried cranberries
- Olives
- Quinoa
- Farro
- Barley
- Shredded cheese
- Herbs (Basil/mint/chives)
Peanut Butter Superfood ENERGY BITES

INGREDIENTS///

1C oats
1/4C chia seeds
1/3C sunflower seeds
1/3C chocolate chips
1/4C honey
1/2C peanut butter
1/4C coconut oil
1/3C protein powder

PREPARATIONS///

1. Microwave peanut butter and coconut oil for 30-60 seconds.
2. Combine all ingredients and mix evenly.
3. Form into golf ball size balls and refrigerate for at least 2 hours to overnight.
4. This recipe makes approximately 12 large bites with a serving size of 2 bites.
INGREDIENTS//

2 avocados, pitted and cut into cubes
1 seedless watermelon cut into 1-inch cubes
2 Tbsp fresh lime juice
1/3C freshly chopped cilantro
Salt to taste

PREPARATIONS//

1. In a large bowl, lightly combine the avocados and lime juice (You don’t want to mash up the avocado.).
2. Add watermelon cubes.
3. Sprinkle with cilantro.
4. Salt to taste.
Super simple GREEN SMOOTHIE

COOK TIME
10 MINUTES

SERVES
2-3

ON THE GO

INGREDIENTS://
1 large banana, peeled
1 ½C milk of choice (almond, soy, coconut, cow)
2C fresh spinach
1 scoop vanilla protein powder of choice
5-6 ice cubes

PREPARATIONS://
1. Combine all ingredients and blend until very smooth.
2. Serve cold.
### MEAL PLAN

**WRITE YOUR OWN**

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