



# Metabolism Reset

## Challenge

# Meal Plan Templates



# Overview

Conventional low calorie / low fat dieting is what is hindering our results as a society. On top of that, it just plain doesn't work.

The standard low-fat / low calorie diets have done far more harm for our weight and health than good.

Unfortunately, what you have been told is 100% WRONG: Cutting calories DOES NOT mean you burn more fat – it means you burn less calories.

This program simply and elegantly solves the issues of “conventional dieting”, allowing you to eat foods regularly “off limits” to dieters. In addition, it will rely almost exclusively on nutritious and wholesome **REAL** foods (with a few exceptions). Real food is what our body was designed to eat. When you feed your body in a manner consistent with it's design your body becomes lean and healthy – and you become fitter, more energetic and happier.

## **You will most likely enjoy these benefits as well:**

- Naturally balance blood sugar and helps eliminate cravings
- Supports hormone production and rebalancing
- Improves brain health and help protect against dementia and other disorders
- Improves memory and clear brain fog
- Improves digestion
- Increases energy levels
- Improves fertility
- Improves quality of sleep
- Decreases anxiety and mood swings

This plan will deliver fast results to be sure, but even more important, it can easily be translated onto a lifestyle that will last the rest of your life.

## **Complete Accountability**

You will use your meal plan pages as your food log. Simply check off the food if you ate it as is or cross it out and write in your substitution. Please bring these logs in with you to your final session each week and be sure to put your name on it 😊

## **Your “Unstructured Meal” (commonly called “cheat meals”)**

Make sure to keep your unstructured food under control. This is a time to enjoy some of your not so healthy



favorites.

You can choose any 3 meals a week to substitute for your unstructured meal or to enjoy a few cocktails.

### **To clarify what constitutes an “unstructured” meal:**

- 1 About the size of a regular meal maybe a little larger.
- 2 Usually eaten out and in one sitting.
- 3 Any food that is not a whole food (think: your fav ice cream or cookies).
- 4 Used to stay on track and not feel deprived.

### **What it is not:**

- 1 A meal to binge and fill yourself to the point of being sick.
- 2 A meal that goes on for hours.
- 3 A drinking spree.
- 4 A meal that turns into 3 meals.
- 5 Hours of snacking.
- 6 A meal to derail an entire week of clean eating.
- 7 A way to sabotage yourself.
- 8 A way to abuse food.
- 9 A way to overindulge.

**Weeks 5 & 6** - You will be using weeks 1 – 4 as templates to design your own balanced food plans. There will be step by step instructions in your week 4 emails to guide you through!

### **Conclusion**

That's it. It is really not that complicated, but if you have any questions DO NOT HESITATE to post in the private member's group or hit “reply” to any of your program emails- that is what I am here for.

You now have the keys to a fitter, healthy body and a new energized life. All you have to do is turn the key and walk through the door. Trust me, you're going to love love this program!



\*\*\* Recipes for items in [blue](#) can be found in your Ultimate Fat Blasting Cookbook V6

# Week 1: Metabolism Reset Challenge

## DAY 1

### Breakfast

#### Ingredients

10 almonds  
1 whole egg + ½ cup whites  
1 tbsp of coconut oil  
1/2 cup of blueberries

#### Directions

Scramble the eggs using the coconut oil. Have the almonds and blueberries on the side.

### Lunch

#### Ingredients

[Dijon Almond Crusted Salmon \(see recipe\)](#)  
Large green salad with vegetables of choice  
½ cup of cooked sweet potato  
½ tbsp of Extra Virgin Olive Oil  
½ tbsp of Apple Cider Vinegar

#### Directions

Toss the cooked sweet potato into the salad or have on the side of the salmon. Mix the Extra Virgin Olive Oil together with the apple cider vinegar as the salad dressing.

### Dinner

[Slow Cooking Pork Loin \(see recipe\)](#)  
[Butternut Squash Soup \(see recipe\)](#)  
1 cup steamed broccoli

#### Directions

Enjoy the broccoli as a side dish with the pork loin or mixed into the soup.



## Day 2

### **Breakfast**

Creamy Chocolate Shake (see recipe)

### **Lunch**

#### **Ingredients**

4 ounces of chicken, cooked with seasonings  
Grapefruit & Avocado Salad (see recipe)

#### **Directions**

Enjoy the chicken separately or chop into the Grapefruit & Avocado Salad.

### **Dinner**

4 ounces of ground turkey browned  
2 cups of raw coleslaw mix  
1 cup of broccoli  
10 walnuts, chopped  
1 tbsp sesame seed oil  
1 cup medium salsa

#### **Directions**

Brown turkey in a large skillet.  
Once cooked add in the coleslaw mix, broccoli, sesame seed oil and salsa.  
Stir-fry until the veggies are tender but not limp.  
Remove the mixture from the heat and add walnuts on top.



## Day 3

### **Breakfast**

1/2 cup of plain Greek Yogurt  
1/2 cup of mixed berries  
2 tbsp of shredded coconut  
1 tbsp of chopped raw almonds

#### **Directions**

Mix the berries and shredded coconut into the yogurt.  
Sprinkle the chopped raw almonds on top.

### **Lunch**

#### **Ingredients**

[Chicken Waldorf Salad \(see recipe\)](#)

1/2 cup of blueberries

#### **Directions**

Have the blueberries on the side of the salad.

### **Dinner**

#### **Ingredients**

[Curried Fish & Vegetables \(see recipe\)](#)

[Cauliflower Mash \(see recipe\)](#)



## Day 4

### **Breakfast**

#### **Ingredients**

Eggs with Avocado & Salsa (see recipe)

1/2 cup of berries

#### **Directions**

Enjoy the berries on the side of the Eggs with Avocado & Salsa

### **Lunch**

#### **Ingredients**

Shrimp Cakes (see recipe)

2 cups of spinach

½ cup cherry tomatoes, chopped

½ cup cucumber, chopped

½ cup red pepper, sliced

1-ounce goat cheese, crumbled

1 tbsp Apple Cider Vinegar

#### **Directions**

Combine all salad ingredients together.

Pour Apple Cider Vinegar and mix in.

Sprinkle goat cheese on top.

### **Dinner**

#### **Ingredients**

Ginger Beef & Broccoli (see recipe)

Cauliflower Mash (see recipe)

#### **Directions**

Enjoy the cauliflower mash on the side of the Ginger Beef & Broccoli



## Day 5

### **Breakfast**

#### **Ingredients**

Breakfast Smoothie (see recipe)

### **Lunch**

#### **Ingredients**

Fully Loaded Bacon Wrapped Turkey Burger (see recipe)

Large Portobello mushroom, grilled (instead of bun)

1 cup coleslaw (see recipe)

1 tbsp olive oil – ½ used to grill mushroom and the other ½ used the coleslaw

#### **Directions**

Place the turkey burger on top of the Portobello mushroom. Add additional condiments if desired. Eat with a knife and fork. Enjoy the coleslaw on the side.

### **Dinner**

#### **Ingredients**

4 ounces of grilled chicken breast, cut up into strips, seasoned with salt and pepper

1 cups of grilled vegetables – onions, peppers, shredded kale, mushrooms

¼ cup avocado – cut into chunks

5 large olives

¼ cup salsa

#### **Directions**

Cook chicken breast. Mix all ingredients together for fajitas on a plate.



## Day 6

### Breakfast

#### Ingredients:

2 eggs  
½ cup sautéed kale, mushrooms, onions, tomatoes  
1 tbsp coconut oil, use to sauté vegetables and scramble eggs

#### Directions:

Use 1 tbsp of coconut oil to sauté vegetables in a frying pan.  
Once the vegetables are almost done add in the 2 whole eggs and ½ cup of whites.  
Scramble all together.

### Lunch

#### Turkey Vegetable Meatballs (see recipe)

1 cup spaghetti squash  
½ cup tomato sauce (sugar free)  
1 cup broccoli

#### Directions

Prepare the Vegetable Meat Balls according to the recipe.  
Cook the spaghetti squash according to the instructions.  
Steam the broccoli and mix into the cooked spaghetti squash. Top with the tomato sauce and meatballs.

### Dinner

#### Ingredients

4 ounces white fish of your choice, grilled with lemon, garlic, salt and pepper  
5 black olives – cook with fish  
8 spears of asparagus  
1 cup steamed broccoli

#### Directions

Bake fish at 350 in the oven for 10-15 minutes in a glass dish with garlic, lemon, salt and pepper to taste.  
Add in black olives.  
Bake asparagus separately and steam broccoli to have on the side.



## Day 7

### **Breakfast**

#### **Ingredients**

1 cup Greek yogurt, plain  
sprinkle of cinnamon  
1/2 cup berries  
1 tsp chia seeds  
1 cup sliced cucumber and tomatoes (on the side)

#### **Directions**

Mix the berries and chia seeds into the yogurt.  
Sprinkle cinnamon on top.  
Have the veggies on the side.

### **Lunch**

#### **Ingredients**

1 serving [Butternut Squash Soup \(see recipe\)](#)  
4 ounces of grilled chicken breast  
Large green salad made with 2 handfuls of lettuce + 1 cup mixed raw veggies  
½ avocado, chopped  
1 tbsp olive oil + 1 tsp aged balsamic

#### **Directions**

Chop the chicken up and toss into the salad along with the avocado or eat the chicken separately.  
Enjoy the meal with soup on the side.

### **Dinner**

#### **Ingredients**

[Sausage & Tomatoes \(see recipe\)](#)  
[Sautéed Sweet Potato Hash \(see recipe\)](#)

#### **Directions**

Prepare recipes as instructed.



# Week 2: Metabolism Reset Challenge

## Day 8

### Breakfast

#### Ingredients

Blueberry Carrot Smoothie (see recipe)

### Lunch

#### Ingredients

Ground Turkey Casserole (see recipe)

1 cup of oven roasted veggies of your choice

#### Directions:

Bake the vegetables on a baking tray at 375 for 10 -15 or until tender.  
Have on the side of the Ground Turkey Casserole.

### Dinner:

#### Ingredients:

4 ounces of grilled salmon, seasoned with lemon juice, garlic, salt and pepper to taste

1 tbsp of pistachios nuts sprinkled on top of salmon

2 cups of mixed vegetable stir-fry

1 tbsp of sesame seed oil to stir-fry vegetables

#### Directions:

Bake salmon with seasonings in a glass dish in the oven at 350 for 8 – 12 minute or until opaque.  
Remove when done and sprinkle pistachios on top. While the salmon is cooking stir-fry the vegetables in sesame seed oil.



## Day 9

### Breakfast

#### Ingredients

Coconut Flour Pancakes (see recipe)

1 tbsp almond butter, raw

#### Directions

Make coconut flour pancakes according to the recipe.

Top with raw almond butter.

### Lunch

#### Ingredients

1 serving No Fry Salmon Patties (see recipe)

3 handfuls of baby spinach + 1 cup chopped mixed veggies of your choice

5 olives – pitted and cut in half

1 tbsp apple cider vinegar – as salad dressing

#### Directions:

Make the No Fry Salmon Patties according to the recipe.

Enjoy with the salad on the side.

### Dinner

#### Ingredients

Sweet and Smokey Chicken (see recipe)

Rosemary Green Beans (see recipe)

#### Directions

Make dishes according to the recipes.



## Day 10

### **Breakfast**

#### **Ingredients**

Tex-Mex Egg Scramble (see recipe)  
1 cup of mixed berries

#### **Directions**

Make the Tex-Mex Egg Scramble according to the recipe.  
Enjoy with the berries on the side.

### **Lunch**

#### **Ingredients**

Real Healthy Egg Salad (see recipe)  
2 cups of Spinach  
1 cup of raw pepper, sliced

#### **Directions**

Make the Real Healthy Egg Salad according to the recipe and place on top of the bed of spinach.  
Have the sliced raw peppers on the side.

### **Dinner**

#### **Ingredients**

Fully Loaded Lettuce Wrap Turkey Bacon Burgers (see recipe)  
Sautéed Sweet Potato Hash (see recipe)

#### **Directions**

Follow the recipe instructions



## Day 11

### **Breakfast**

#### **Ingredients**

Low Carb Green Smoothie ([see recipe](#))

#### **Directions**

Follow the recipe instructions. Add extra ice if desired.

### **Lunch**

#### **Ingredients**

Balsamic Asparagus & Steak Salad ([see recipe](#))

#### **Directions**

Make the Balsamic Asparagus & Steak Salad according to the recipe.

### **Dinner**

#### **Ingredients**

Fish Tacos ([see recipe](#))

1 cup of broccoli

#### **Directions**

Make the recipe according to the instructions.

Steam the broccoli and have it on the side.



## Day 12

### **Breakfast**

#### **Ingredients**

1 whole egg  
1 tbsp coconut oil  
1 piece of bacon, cooked  
1 grilled tomato

#### **Directions**

Scramble eggs in coconut oil.  
Sear tomato in frying pan.  
Enjoy the scrambled eggs, with the tomato, bacon on the side.

### **Lunch**

#### **Ingredients**

1 cup spaghetti squash  
[Turkey Vegetable Meatballs \(see recipe\)](#)  
½ cup tomato sauce (sugar free)  
2 handfuls spinach

#### **Directions**

Cook the spaghetti squash according to the directions.  
Top the squash with the cooked Turkey Vegetable Meatballs, spinach, hot tomato sauce

### **Dinner**

#### **Ingredients**

[Halibut With Dijon and Almonds \(see recipe\)](#)  
[Stir Fried Rice \(see recipe\)](#)

#### **Directions**

Make the recipes according to the instructions



## Day 13

### **Breakfast**

#### **Ingredients**

Smoked Salmon Scrambled Eggs (see recipe)

#### **Directions**

Make the recipe according to the instructions

### **Lunch**

#### **Ingredients**

3 Grilled shrimp and veggies on a stick (see recipe)  
Avocado Salsa (see recipe)

#### **Directions**

Make the recipes according to the instructions

### **Dinner**

#### **Ingredients**

Sausage and Artichokes (see recipe)  
Real Healthy Zucchini Cakes (see recipe)

#### **Directions**

Make the recipes according to the instructions



## Day 14

### **Breakfast**

#### **Ingredients**

Creamy Chocolate Shake (see recipe)

#### **Directions**

Make according to recipe

### **Lunch**

#### **Ingredients**

4 ounces of grilled chicken, baked with garlic

8 asparagus spears

Olive Tapanede (see recipe)

#### **Directions**

Have the cooked chicken with the asparagus on the side, topped with the Olive Tapanede.

### **Dinner**

#### **Ingredients**

Halibut with Dijon and Almonds (see recipe)

Kale chips (see recipe)

#### **Directions**

Prepare the recipes according to the instructions



# Week 3: Metabolism Reset Challenge

## Day 15

### Breakfast

#### Ingredients

Tex-Mex Egg Scramble (see recipe)

1/2 cup of mixed berries

#### Directions

Make the Tex-Mex Egg Scramble according to the recipe.  
Enjoy with the berries on the side.

### Lunch

#### Ingredients

Real Healthy Egg Salad (see recipe)

2 cups of Spinach

1 cup of raw pepper, sliced

#### Directions

Make the Real Healthy Egg Salad according to the recipe.  
Place on top of the bed of spinach.  
Have the sliced raw peppers on the side or toss chopped into egg salad.

### Dinner

#### Ingredients

Fully Loaded Lettuce Wrap Turkey Bacon Burgers (see recipe)

Sautéed Sweet Potato Hash (see recipe)

#### Directions

Follow the recipe instructions



## Day 16

### Breakfast

#### Ingredients

[Coconut Flour Pancakes \(see recipe\)](#)

1 tbsp nut butter, raw

1 small grapefruit

#### Directions

Make the Coconut Flour Pancakes according to the recipe and top with raw nut butter. Have the grapefruit on the side.

### Lunch

[Real Healthy Egg Salad \(see recipe\)](#)

3 stalks celery and 1 green pepper to scoop chopped egg

#### Directions

Prepare the Real Healthy Egg Salad according to the recipe. Use the raw vegetables to scoop the egg.

### Dinner

#### Ingredients

4 ounces of grilled chicken breast, cut up into strips, seasoned with salt and pepper

1 cups of grilled vegetables – onions, peppers, shredded kale, mushrooms

¼ cup avocado – cut into chunks

5 large olives

¼ cup salsa

#### Directions

Cook chicken breast. Mix all ingredients together for fajitas on a plate.



## Day 17

### Breakfast

#### Ingredients

2 whole eggs  
1 tbsp coconut oil  
1 piece of bacon, cooked  
1 grilled tomato

#### Directions

Scramble eggs in coconut oil.  
Sear tomato in frying pan.  
Enjoy the scrambled eggs, with the tomato, bacon on the side.

### Lunch

#### Ingredients

1 cup spaghetti squash  
[Turkey Vegetable Meatballs \(see recipe\)](#)  
½ cup tomato sauce (no sugar added)  
2 handfuls spinach

#### Directions

Cook the spaghetti squash according to the directions.  
Top the squash with the cooked [Turkey Vegetable Meatballs](#), spinach and hot tomato sauce.

### Dinner

#### Ingredients

[Halibut With Dijon and Almonds \(see recipe\)](#)  
[Stir Fried Rice \(see recipe\)](#)

#### Directions

Make the recipes according to the instructions



## Day 18

### **Breakfast**

#### **Ingredients**

Eggs With Avocado and Salsa (see recipe)

1/2 cup of blueberries

#### **Directions**

Prepare the Eggs with Avocado and Salsa according to the recipe.  
Have with the blueberries on the side.

### **Lunch**

#### **Ingredients**

4 ounces of light tuna (less Mercury) packed in water

2 large handfuls of spinach

1 tomato, cut into chunks

1 piece of bacon, cooked and crumbled

1 tbsp of Apple Cider Vinegar

#### **Directions**

In a large bowl mix all ingredients in and top with Apple Cider Vinegar for dressing.

### **Dinner**

4 ounces extra lean beef, cooked and cut into chunks

1 cup of broccoli florets

1 cup of cauliflower florets

1 tbsp of coconut oil

#### **Directions**

Lightly steam the broccoli and cauliflower.  
Drizzle the liquid coconut oil on top.  
Serve with the cooked beef.



## Day 19

### Breakfast

1 cup of plain Greek Yogurt  
1/2 cup of mixed berries  
2 tbsp of shredded coconut  
8 chopped raw almonds

#### Directions

Mix the berries and shredded coconut into the yogurt.  
Sprinkle the chopped raw almonds on top.

### Lunch

#### Ingredients

[Chicken Waldorf Salad \(see recipe\)](#)  
1 cup of blueberries

#### Directions

Have the blueberries on the side of the salad.

### Dinner

#### Ingredients

[Curried Fish & Vegetables \(see recipe\)](#)  
[Cauliflower Mash \(see recipe\)](#)

#### Directions

Prepare the recipes according to the instructions



## Day 20

### **Breakfast**

#### **Ingredients**

2 whole eggs  
1-ounce goat cheese  
6 cherry tomatoes  
1 handful spinach  
1 tbsp coconut oil

#### **Directions**

Mix the whole eggs in a bowl.  
Pre-heat a skillet and add coconut oil.  
Pour egg mixture in. Let it set for 1 minute.  
Add the rest of the omelet ingredients onto the egg mixture.  
Fold the egg over the ingredients and cook for one more minute.

### **Lunch**

3 Grilled shrimp and veggies on a stick (see recipe)  
Avocado Salsa (see recipe)

#### **Directions**

Make the recipes according to the instructions

### **Dinner**

#### **Ingredients**

Dijon Almond Crusted Salmon (see recipe)  
Large green salad with vegetables of choice  
½ cup of cooked sweet potato  
½ tbsp of Extra Virgin Olive Oil  
½ tbsp of Apple Cider Vinegar

#### **Directions**

Toss the cooked sweet potato into the salad or have on the side of the salmon.  
Mix the Extra Virgin Olive Oil together with the apple cider vinegar as the salad dressing.



## Day 21

### **Ingredients**

Tex-Mex Egg Scramble (see recipe)

1/2 cup of mixed berries

### **Directions**

Make the Tex-Mex Egg Scramble according to the recipe..  
Enjoy with the berries on the side.

## **Lunch**

### **Ingredients**

1 cup spaghetti squash

Turkey Vegetable Meatballs (see recipe)

½ cup tomato sauce (no sugar added)

2 handfuls spinach

### **Directions**

Cook the spaghetti squash according to the directions.  
Top the squash with the cooked Turkey Vegetable Meatballs, spinach and hot tomato sauce.

## **Dinner**

### **Ingredients**

4 ounces extra lean ground beef hamburger patty

Large spinach salad with tomatoes, cucumbers and onion

1 cup steamed broccoli

\* use Dijon mustard as a condiment

### **Directions**

Cook the hamburger. Enjoy with condiments and veggies on the side.



# Week 4: Metabolism Reset Challenge

## Day 22

### **Breakfast**

Creamy Chocolate Shake (see recipe)

### **Lunch**

#### **Ingredients**

4 ounces of chicken, cooked with seasonings  
Grapefruit & Avocado Salad (see recipe)

#### **Directions**

Enjoy the chicken separately or chop into the Grapefruit & Avocado Salad.

### **Dinner**

4 ounces of ground turkey, browned  
2 cups of raw coleslaw mix  
1 cup of broccoli  
10 walnuts, chopped  
1 tbsp sesame seed oil  
1 cup medium salsa

#### **Directions**

Brown turkey in a large skillet.  
Once cooked add in the coleslaw mix, broccoli, sesame seed oil and salsa.  
Stir-fry until the veggies are tender but not limp.  
Remove the mixture from the heat and add walnuts on top.



## Day 23

### **Breakfast**

#### **Ingredients**

[Sausage Stir-Fry Breakfast \(see recipe\)](#)

1 cup of mixed fruit

#### **Directions**

Prepare the recipe according to the instructions.

Enjoy with fruit on the side.

### **Lunch**

#### **Ingredients**

[Mexican Salad \(see recipe\)](#)

#### **Directions**

Prepare Mexican Salad recipe according to instructions.

### **Dinner**

[Braised Cabbage & Sausage \(see recipe\)](#)

Large green salad (spinach, kale, dark lettuce of your choice)

1 tbsp Apple Cider Vinegar

#### **Directions**

Prepare recipe according to instructions.

Make large green salad.

Add in 1 cup of raw chopped vegetables.

Top with Apple Cider Vinegar.



## Day 24

### **Breakfast**

#### **Ingredients**

1 serving Breakfast Smoothie (see recipe)

### **Lunch**

#### **Ingredients**

Loaded Turkey burger (see recipe)

Large Portobello mushroom, grilled (instead of bun)

1 cup coleslaw (see recipe)

1 tbsp olive oil – ½ used to grill mushroom and the other ½ used the coleslaw

\* use Dijon mustard and sliced onions, tomatoes and lettuce as toppings

#### **Directions**

Place the turkey burger on top of the Portobello mushroom.

Add additional condiments if desired. Eat with a knife and fork.

Enjoy the coleslaw on the side.

### **Dinner**

#### **Ingredients**

4 ounces of grilled chicken breast, cut up into strips, seasoned with salt and pepper

1 cups of grilled vegetables – onions, peppers, shredded kale, mushrooms

¼ cup avocado – cut into chunks

5 large olives

¼ cup salsa

#### **Directions**

Cook chicken breast. Mix all ingredients together for fajitas on a plate.



## Day 25

### **Breakfast**

#### **Ingredients**

[Fruit Salad with Cinnamon \(see recipe\)](#)

1 slice of bacon, cooked

#### **Directions**

Prepare the fruit salad with cinnamon according to the recipe.  
Enjoy with the bacon on the side.

### **Lunch**

#### **Ingredients**

4 ounces of light tuna (less Mercury) packed in water

2 large handfuls of spinach

1 tomato, cut into chunks

1 piece of bacon, cooked and crumbled

1 tbsp of Apple Cider Vinegar

#### **Directions**

In a large bowl mix all ingredients in and top with Apple Cider Vinegar for dressing.

### **Dinner**

[Slow Cooking Pork Loin \(see recipe\)](#)

[Butternut Squash Soup \(see recipe\)](#)

1 cup steamed broccoli

#### **Directions**

Enjoy the broccoli as a side dish with the pork loin or mixed into the soup.



## Day 26

### **Breakfast**

#### **Ingredients**

2 eggs  
1 tbsp coconut oil  
1 piece of bacon, cooked  
1 grilled tomato

#### **Directions**

Scramble eggs in coconut oil.  
Sear tomato in frying pan.  
Enjoy the scrambled eggs, with the tomato, bacon on the side.

### **Lunch**

#### **Ingredients**

1 cup spaghetti squash  
[Turkey Vegetable Meatballs \(see recipe\)](#)  
½ cup tomato sauce (no sugar added)  
2 handfuls spinach

#### **Directions**

Cook the spaghetti squash according to the directions.  
Top the squash with the cooked Turkey Vegetable Meatballs, spinach and hot tomato sauce.

### **Dinner**

#### **Ingredients**

[Halibut With Dijon and Almonds \(see recipe\)](#)  
[Stir Fried Rice \(see recipe\)](#)

#### **Directions**

Prepare the recipe according to the instructions.



## Day 27

### **Breakfast**

#### **Ingredients**

Low Carb Green Smoothie (see recipe)

½ cup Greek Yogurt

#### **Directions**

Prepare the Low Carb Green Smoothie according to the recipe.  
Enjoy with the Greek yogurt on the side or mixed into the smoothie.

### **Lunch**

3 Grilled shrimp and veggies on a stick (see recipe)

Avocado Salsa (see recipe)

#### **Directions**

Make the recipes according to the instructions

### **Dinner**

#### **Ingredients**

Dijon Almond Crusted Salmon (see recipe)

Large green salad with vegetables of choice

½ cup of cooked sweet potato

½ tbsp of Extra Virgin Olive Oil

½ tbsp of Apple Cider Vinegar

#### **Directions**

Toss the cooked sweet potato into the salad or have on the side of the salmon.

Mix the Extra Virgin Olive Oil together with the apple cider vinegar as the salad dressing.



## Day 28

### **Breakfast**

#### **Ingredients**

Smoked Salmon Scrambled Eggs (see recipe)  
1 small grapefruit

#### **Directions**

Prepare the recipe according to the instructions. Have the grapefruit on the side.

### **Lunch**

#### **Ingredients**

Chicken Waldorf Salad (see recipe)

#### **Directions**

Prepare the Chicken Waldorf Salad according to the instructions

### **Dinner**

#### **Ingredients**

Ginger Beef & Broccoli (see recipe)  
Cauliflower Mash (see recipe)

#### **Directions**

Prepare the Ginger Beef & Broccoli and the Cauliflower Mash according to the instructions.



## **BONUS TEMPLATES:**

### **Breakfast**

Brain Buster Smoothie (see recipe)

### **Lunch**

Albacore Lettuce Wraps (see recipe)

### **Dinner**

Baked Veggie And Chicken Skewers (see recipe)

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### **Breakfast**

Power Skillet (see recipe)

### **Lunch**

Best Chicken Salad (see recipe)

### **Dinner**

Baked Catfish and Mint Cabbage Salad (see recipe)

