



1500 CALORIE MEAL PLAN

[4-WEEKS]

A Plan That Actually Works.

BREAKFAST: SPINACH & MUSHROOM OMELETTE

- 2 teaspoons olive oil, divided (9g, raw)
- 1/2 cup sliced cremini mushrooms (36g, raw)
- 1/2 cup loosely packed spinach torn (15g, raw)
- 1/8 teaspoon kosher salt, divided
- 2 large eggs (100g, raw)
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup crumbled feta cheese (37g)



344 kcal

5g	21g	27g
CARBS	PROTEIN	FAT

- 1) Heat 1 teaspoon oil in an 8-inch nonstick skillet over medium-high. Add mushrooms; sauté until golden, about 3 minutes. Stir in spinach and half of salt; stir about 30 seconds or until spinach is just wilted. Place the mushroom mixture on a plate or in a small bowl. Wipe pan clean.
- 2) Break eggs into a small bowl. Use a fork to beat them until completely blended and slightly frothy. Stir in remaining salt and pepper.
- 3) Heat remaining 1 teaspoon oil in the same pan, over medium now. Add eggs; stir them around the pan with a heatproof rubber spatula like you're making firm scrambled eggs, pulling from the sides toward the middle. Tilt the pan now and then, lifting the egg disk that forms so runny egg slides off, hits the pan, and firms up.
- 4) After about 2 minutes, when the eggs are slightly shiny on top in spots, but mostly cooked through, spread the mushroom mixture over half of the eggs; sprinkle with cheese. When the eggs are browned on the bottom, fold them over the filling. Slide omelet onto a plate.

LUNCH: GRILLED LEMON HERB CHICKEN SALAD

FOR THE SALAD DRESSING/MARINADE:

- 1/2 tablespoon olive oil (7g)
- 1 tbsp lemon juice (15g)
- 1/2 tablespoon water
- 1/2 tablespoon red wine vinegar (7.5g)
- 1/2 tablespoon fresh chopped parsley
- 1/2 teaspoon dried basil
- 1 clove garlic, minced (3g)
- 1/4 teaspoon dried oregano
- 1/4 teaspoon salt
- cracked pepper, to taste
- 6 oz skinless, boneless chicken breasts (167g)



FOR THE SALAD

- 1 cups Romaine (or Cos) lettuce leaves, washed and dried (47g)
- 1 small cucumber diced (158g)
- 1 whole tomato diced (125g)
- 1/2 cup red onion sliced (80g)
- 1/2 cup avocado sliced (73g, raw)
- Lemon wedges to serve

471 kcal

63g	43g	23g
CARBS	PROTEIN	FAT

- 1) Whisk together all of the marinade/dressing ingredients in a small bowl or lidded jar. Pour out half of the marinade into a dish or bowl. Refrigerate the remaining marinade to use as the dressing later.
- 2) Add the chicken to the marinade in the bowl; marinate chicken for 15-30 minutes. While waiting for the chicken, prepare all of the salad ingredients and mix in a large salad bowl.
- 3) Grill chicken in a pan or a grill plate over medium-high heat on both sides until browned and completely cooked through. Allow chicken to rest for 5 minutes; slice and arrange over salad.
- 4) Drizzle salad with the remaining UNTOUCHED dressing. Serve with lemon wedges.

DINNER: LOW CALORIE PROTEIN PIZZA

Crust

- 1/2 cup egg whites (122g raw)
- 2 tbsp coconut flour (15g, raw)
- 1/4 teaspoon Garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon Italian seasoning
- 2 teaspoons olive oil (9g) to cook the crust



Pizza Sauce

- 1/4 cup canned tomato sauce (61g)
- 1/8 tsp garlic powder
- 1/8 tsp onion powder
- 1/4 tsp dried oregano
- 1/4 tsp dried basil
- 1/4 tsp sugar (1g)
- 1/4 tsp salt

Topping

- 1/2 cup nonfat mozzarella cheese shredded (56g)
- 4 oz raw, skinless, boneless chicken breasts (113g)

437 kcal

42g	59g	14g
CARBS	PROTEIN	FAT

- 1.) For the crust, add ingredients into a bowl and whisk together till smooth. This will take 60-90 seconds Preheat stovetop pan and add 1 teaspoons of olive oil. Add the batter to the pan and using circular motion spread out the batter in a round shape. Cover the pan and cook for 5 minutes. Now brush 1 teaspoons of olive oil on top of this crust and flip to cook the other side for 5 minutes.
- 2) Season chicken with salt and pepper and grill without oil in a non-stick pan. Slice once cooked.
- 3) To make the pizza sauce, heat all the ingredients in a small pan for 5 minutes. Spread this on top of the prepared crust.
- 4) Top with mozzarella and and cooked chicken, bake in a preheated oven at 450F for 8 minutes.



WEEK 1

DIRECTIONS

SNACK: GREEK YOGURT WITH BERRIES & ALMONDS

- 200g nonfat, plain Greek Yogurt
- 1 cup blackberries (150g)
- 10 Almonds (12g)



253 kcal

24g	25g	7g
CARBS	PROTEIN	FAT

1) Top greek yogurt with fresh blackberries and chopped almonds. Dry roast the almonds for extra crunch and flavor!

NUTRITION FACTS FOR THE DAY

1505 kcal

134g	148g	71g
CARBS	PROTEIN	FAT

BREAKFAST: VEGGIE & CHEESE OMELETTE

- 2 large eggs (100g, raw)
- ½ red onion, chopped (74g)
- 1/2 cup grape tomatoes, chopped (76g)
- 1 tablespoon parsley (chopped) (3.8g)
- 1/2 cup sliced cremini mushrooms (36g, raw)
- Red pepper flakes, to taste
- 28g non-fat cheddar cheese, shredded
- Salt and pepper to taste
- 1 teaspoon olive oil (4.5g)



288 kcal

14g	24g	15g
CARBS	PROTEIN	FAT

LUNCH: TUNA & EGG SALAD

- 1/2 cup fat free Mayonnaise (128g)
 - 3 teaspoons Dijon mustard (15g)
 - 1 tablespoon parsley (3.8g, chopped)
 - 1/2 tsp Paprika
- FOR THE SALAD
- 4 ½ 5-oz. can Light Tuna, canned in water, drained (4 ½ cans of 142g each)
 - 1/4 cup Celery (finely chopped) (25g)
 - 1 spear of cucumber or dill Pickles (finely chopped) (40g)
 - 1 tbsp chopped red bell pepper (9.3g)
 - 100 g White onion (chopped)
 - 4 large eggs, hard-boiled and diced (200g, raw)
 - Sea salt (to taste)
 - Black pepper (to taste)



NOTE: The nutrition information is based on 1 serving. This recipe produces two servings- consume one serving, and keep the remaining half for next day's lunch.

496 kcal

17g	74g	13g
CARBS	PROTEIN	FAT

DINNER: TOMATO SAUCE PASTA WITH MUSHROOMS

- 1 clove garlic, minced (3g)
- 1/4 tablespoon olive oil (3.5g)
- 1 (190g) can crushed tomatoes
- 1/4 teaspoon dried basil
- salt and pepper to taste
- 1/2 cup sliced cremini mushrooms (36g, raw)
- 1 cup dry penne (95g)
- 6 oz skinless, boneless chicken breasts chopped (167g raw)



630 kcal

118g	53g	10g
CARBS	PROTEIN	FAT

DIRECTIONS

In a medium bowl, whisk eggs really well. Then add chopped onion, tomatoes, parsley, sliced mushrooms and season with salt, pepper, and red pepper flakes to taste.

Heat 1 teaspoon of olive oil in a good-quality non-stick pan or skillet, pour the egg mixture, and let cook till the sides are done. Add the shredded cheese on one half of the omelette and top with the other side of the omelette so it looks like a half moon. Cook a little longer just until cheese is melted. Enjoy with a fork!

Use a whisk to combine mayonnaise, Dijon mustard, fresh parsley and paprika in a bowl. Add the tuna, celery, pickles, red bell pepper, onions and boiled eggs. Season with salt and freshly cracked black pepper. Eat plain or on top of fresh romaine lettuce.

NOTE: This recipe produces two servings- consume one serving and keep one serving for next day's lunch.

Heat oil in skillet over low heat; add garlic and chopped boneless chicken and sauté about 5 minutes. Stir in crushed tomatoes, basil, salt, pepper, and mushrooms. Simmer, stirring occasionally, until slightly thickened, 10 to 20 minutes. Meanwhile. Boil pasta, drain and keep aside. When sauce is ready, mix the pasta and serve immediately.

SNACK: ORANGE

- 1 large orange (184g)



86.5 kcal

22g	1.7g	0.2g
CARBS	PROTEIN	FAT

1 orange of any commercial variety.

NUTRITION FACTS FOR THE DAY

1500 kcal

171g	153g	38g
CARBS	PROTEIN	FAT

BREAKFAST: PANCAKES WITH MAPLE SYRUP & RASPBERRIES

PANCAKE BATTER

- 1/3 cup All-Purpose Flour (42g)
- 2/3 tablespoons Erythritol
- 1/3 tablespoon Baking Powder
- 1/8 teaspoon Salt
- 1/3 teaspoon Vanilla Extract
- 1/4 skimmed milk (62g)
- 1/3 tablespoon Apple Cider Vinegar
- 1/3 tablespoon Greek Yogurt (5g)

TO COOK PANCAKES

- 2 teaspoon canola or olive oil (9g)

TOPPING

- 4 tbsp. Lakanto sugar free cinnamon maple syrup (60ml)
- 1 cup fresh raspberries (150g)



364 kcal

71g	9g	10g
CARBS	PROTEIN	FAT

LUNCH: HEALTHY CHICKEN VEGGIE STIR-FRY

- 8 oz skinless, boneless chicken breasts (226g)
- 1 small zucchini, sliced (118g)
- 2 cloves of garlic, minced (6g)
- 1/2 red onion, sliced or cut into squares (74g)
- 1 cup shredded cabbage (70g)
- 1/2 tablespoon olive oil (7g)
- 1/2 tablespoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper



409 kcal

67g	54g	13g
CARBS	PROTEIN	FAT

DINNER: CAJUN SHRIMP SALAD WITH YOGURT DRESSING

FOR THE SHRIMPS

- 325g medium shrimp, peeled and deveined
- 3/4 tsp Cajun spice
- 2 cloves garlic, minced (6g)
- 2 teaspoons of canola or olive oil (9g)
- salt to taste

FOR THE SALAD

- 2 cups Romaine lettuce, washed & dried (94g)
- 1 whole tomato sliced (125g)
- 1/2 red onion, chopped (74g)
- 1 small cucumber, sliced (158g)
- 1/4 cup frozen yellow sweet corn, boiled (41g)

FOR LOW CALORIE BALSAMIC YOGURT DRESSING

- 1/8 cup nonfat Greek Yogurt (30.6g)
- 1/4 tablespoon olive oil (3.5g)
- 1/8 tsp salt
- 1/2 - 1 teaspoon Stevia powder
- 2 teaspoons Dijon mustard (10g)
- 1/2 tbsp soy sauce (8g)
- 2 tbsp. balsamic vinegar (32g)



584 kcal

37g	74g	16g
CARBS	PROTEIN	FAT

DIRECTIONS

In a small mixing bowl, whisk milk, apple cider vinegar, and yogurt. Set it aside for 5 minutes.

In a medium mixing bowl, add all the dry ingredients: flour, sugar-free sweetener, baking powder, and salt. Whisk in the milk mixture and vanilla. Let the batter rest for 5 minutes while you heat the griddle. If your batter looks too thick, you can add some more water to thin it out.

To cook the pancakes, heat a large pancake griddle or frying pan over medium heat. Add 1 teaspoon of oil and swirl the pan to coat. Scoop out 2 1/2 tablespoons of pancake batter per pancake – don't cook more than 2 pancakes at a time, they spread, and you don't want them to stick to each other. Cook on one side until bubbles form on the surface and the edges dry out and look set – it should take 2 or 3 minutes. You can make around 3 pancakes with this batter. Flip the pancake and cook on the other side for another 2 or 3 minutes until golden brown. Transfer to a cooling rack or plate and repeat these steps until you run out of batter.

Top with Lakanto (brand) sugar free maple syrup and fresh raspberries.

Heat oil in large skillet to medium, high heat. Add the chicken, cook for 4 minutes then add the veggies, garlic, and spices. Cook for 4-5 minutes, stirring occasionally until the veggies are soft and tender and the chicken is golden and cooked through. Enjoy with a fork.

To make the dressing, shake all dressing ingredients in a lidded jar.

To make the cajun shrimps, pat dry shrimp with paper towels and place in a medium bowl. Add cajun spice, garlic, and salt and stir to combine. Place a large non-stick pan over medium-high heat. Add oil and once its hot, add shrimps in a single layer. Sauté 2 minutes per side or just until cooked through. Transfer to a plate and set aside.

Place lettuce in a large mixing bowl with tomatoes, thinly sliced red onion, sliced cucumbers & boiled corn. Drizzle dressing and top with shrimps.



WEEK 3

DIRECTIONS

SNACK: BOILED EGGS

- 2 large eggs (100g, raw)



143 kcal

0g	12.6g	9.5g
CARBS	PROTEIN	FAT

Boil 2 large eggs and season with salt and pepper.

NUTRITION FACTS FOR THE DAY

1500 kcal

175g	150g	49g
CARBS	PROTEIN	FAT

BREAKFAST: SOFT SCRAMBLED EGGS ON TOASTED BAGEL

- 1/4 tablespoon butter (3.5g)
- 2 large eggs (100g, raw)
- 1/2 wheat bagel (49g)
- Salt and black pepper to taste



291 kcal

24g	18g	13g
CARBS	PROTEIN	FAT

LUNCH: GRILLED SALMON WITH EDAMAME

- 2 Coho farmed salmon fillet (318g)
- 1 tablespoon olive or canola oil (14g)
- 1/2 teaspoon salt
- 1/2 teaspoons freshly ground black pepper
- 1 cup frozen edamame (118g)



761 kcal

9g	81g	44g
CARBS	PROTEIN	FAT

DINNER: GRILLED BEEF STEAK SALAD

FOR THE STEAK:

- 1 1/2 flank beef steaks, separable lean only, trimmed to 0" fat, select (260g, raw)
- 1/4 teaspoon chili powder
- 1/8 teaspoon ground cumin
- 1/8 teaspoon paprika
- 1/8 teaspoon garlic powder
- 3/4 teaspoons salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon ground coriander

FOR SALAD

- 1.5 cups mixed salad greens (52g)
- 1/4 cup frozen yellow sweet corn, boiled (41g)
- 1/2 red onion, thinly sliced (74g)



426 kcal

15g	58g	13g
CARBS	PROTEIN	FAT

DIRECTIONS

Heat butter in a medium non-stick pan over medium-low heat. Crack eggs into a bowl, add a pinch of salt and whisk until well blended. When the oil is heated, pour in the eggs and immediately use a silicone spatula to swirl in small circles around the pan, without stopping, until the eggs look slightly thickened and very small curds begin to form, about 30 seconds. Change from making circles to making long sweeps across the pan until you see larger, creamy curds; about 20 seconds.

When the eggs are softly set and slightly runny in places, remove the pan from the heat and leave for a few seconds to finish cooking. Give a final stir.

Slice bagel in half, lightly toast and top with scrambled eggs, black pepper and few fresh chopped herbs if desired.

Prepare the grill for direct cooking over high heat, 450°F-550°F. Brush the cooking grates clean and close the lid to heat.

Coat the flesh side of the salmon fillets with oil and season evenly with kosher salt and black pepper.

Grill the salmon skin side down over direct high heat with the lid closed, for about 6-8 minutes or until the fish lightens in color, becomes more firm to the touch and you can lift the fillets off the cooking grates without them sticking.

Turn the salmon over, close the lid, and cook to 130°F or about 2-4 minutes for medium rare or longer to desired doneness.

Transfer to a platter to rest for 1-2 minutes. While the fish is being cooked, boil edamame and season with salt and pepper.

Slide the salmon skin from the fillets and serve with boiled edamame.

To make the steak, place the steak in a baking sheet.

In a small bowl, combine the chili powder, cumin, paprika, garlic powder, salt, pepper, and coriander. Add the spice rub to the steak, turning to coat the meat thoroughly with the rub and pressing with your fingers to help the rub stick to the meat.

If you have time, cover the steak with plastic wrap and keep in the fridge for 30 minutes to 1 hour. You can let it marinate for up to 4 hours.

When ready to grill, preheat a clean grill to medium-high heat. Place the steak on the hot grill and grill for 4 to 5 minutes on each side, depending on your preference. The steak should be 130-135°F for medium rare, and 145°F for medium.

Transfer the steak to a large cutting board and cover it loosely with aluminum foil. Slice and serve on top of salad.

NOTE: Separable lean means the meat only - the fat, bone and connective tissue, etc. Make sure all the fat is trimmed off from your cut of meat before weighing and cooking.

SNACK: RASPBERRY LEMON ICE POPS

- 1/2 teaspoon stevia or to taste
- 1/2 cup water
- 1/8 cup frozen raspberries (17.5g, unthawed)
- 1/4 cup Lemon juice (61g)



23.2 kcal

6.4g	0.4g	0.3g
CARBS	PROTEIN	FAT

Roughly chop the raspberries and divide them evenly between popsicle molds.

Whisk together the lemon juice, water, and stevia. Pour into the popsicle mold.

Secure the lid and add the popsicle sticks. Freeze for 4 hours or overnight.

Note: This recipe makes 2 large popsicles. You can have both during the day.

NUTRITION FACTS FOR THE DAY

1501 kcal

54g	157g	70g
CARBS	PROTEIN	FAT

EVERY
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NEEDS A
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STEP

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