

1800 CALORIE MEAL PLAN

A Plan That Actually Works.

Plan 1

BREAKFAST: SPINACH & MUSHROOM OMELETTE

INGREDIENTS

- 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)

DIRECTIONS

- 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. 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.



NUTRITION INFORMATION

Calories	344
Carbs	5g
Protein	21g
Fat	27g

LUNCH: GRILLED LEMON HERB CHICKEN SALAD

INGREDIENTS

FOR THE SALAD DRESSING/MARINADE:

- 1/2 tablespoon olive oil (7g)
- 1 tbs 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
- 8 oz skinless, boneless chicken breasts (226g)

FOR THE SALAD

- 2 cups Romaine (or Cos) lettuce leaves, washed and dried (94)
- 2 small cucumber diced (316g)
- 1 whole tomato diced (125g)
- 1/2 cup red onion sliced (80g)
- 1 large carrot, chopped (72g)
- 1/2 cup avocado sliced (73g, raw)
- Lemon wedges to serve

DIRECTIONS

1. Whisk together all of the marinade/dressing ingredients in a 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. 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.
2. 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. Drizzle salad with the remaining UNTOUCHED dressing. Serve with lemon wedges.



NUTRITION INFORMATION

Calories	593
Carbs	88g
Protein	58g
Fat	25g

DINNER: LOW CALORIE PROTEIN PIZZA

INGREDIENTS

Crust

- 1/4 teaspoon Italian seasoning
- 2 Joseph Flax, Oat Bran & Whole wheat Pita
- 2 teaspoons olive oil (9g)

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

- 3/4 cup nonfat mozzarella cheese shredded (85g)
- 8 oz raw, skinless, boneless chicken breasts (226g)

DIRECTIONS

1. Brush oil onto the pita bread and sprinkle Italian seasoning.
2. Season chicken with salt and pepper and grill without oil in a non-stick pan. Slice once cooked and cooled a bit.
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 shredded mozzarella and and cooked chicken, bake in a preheated oven at 450F for 5-8 minutes.



NUTRITION INFORMATION

Calories	613
Carbs	68g
Protein	94g
Fat	17g

WEEK 1

SNACK: GREEK YOGURT WITH BERRIES & ALMOND

INGREDIENTS

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

DIRECTIONS

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



NUTRITION INFORMATION

Calories	253
Carbs	24g
Protein	25g
Fat	7g

NUTRITION FACTS FOR THE DAY

Calories	1803
Carbs	185g
Protein	198g
Fat	76g

Plan 2

BREAKFAST: VEGGIE & CHEESE OMELETTE

INGREDIENTS

- 2 large eggs (100g, raw)
- ½ red onion, chopped (74g)
- 1/2 cups grape tomatoes, chopped (76g)
- 1 tablespoon parsley (chopped) (3.8g)
- Red pepper flakes, to taste
- 28g non-fat cheddar cheese, shredded
- Salt and pepper to taste
- 1 ½ teaspoon olive oil (7g)

DIRECTIONS

1. In a medium bowl, whisk eggs really well. Then add chopped onion, tomatoes, parsley, and season with salt, pepper, and red pepper flakes to taste.
2. 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!



NUTRITION INFORMATION

Calories	300
Carbs	13g
Protein	23g
Fat	17g

LUNCH: TUNA & EGG SALAD

INGREDIENTS

- 1 ½ cups fat free Mayonnaise (384g)
- 3 teaspoons Dijon mustard (15g)
- 1 tablespoon parsley (3.8g, chopped)
- 1/2 tsp Paprika

FOR THE SALAD

- 6 5-oz. can Light Tuna, canned in water, drained (6 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 other half for the next day's lunch.

DIRECTIONS

1. 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 chopped boiled eggs. Season with salt and freshly cracked black pepper. Eat plain or on top of fresh romaine lettuce.
2. NOTE: This recipe produces two servings- consume one serving and keep one serving for next day's lunch.



NUTRITION INFORMATION

Calories	689
Carbs	33g
Protein	96g
Fat	14g

DINNER: TOMATO SAUCE PASTA WITH MUSHROOMS

INGREDIENTS

- 1 clove garlic, minced (3g)
- 1/2 tablespoon olive oil (7g)
- 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 pasta(95g)
- 8 oz. skinless, boneless chicken breasts chopped (226g raw)

DIRECTIONS

Heat oil in a 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.



NUTRITION INFORMATION

Calories	729
Carbs	131g
Protein	66g
Fat	15g

Plan 2

SNACK: ORANGE

INGREDIENTS

1 large orange (184g)



DIRECTIONS

1 orange of any commercial variety.

NUTRITION INFORMATION

Calories	86.5
Carbs	22g
Protein	1.7g
Fat	0.2g

NUTRITION FACTS FOR THE DAY

Calories	1804
Carbs	199g
Protein	187g
Fat	46g

Plan 3

BREAKFAST: PANCAKES WITH MAPLE SYRUP & RASPBERRIES

INGREDIENTS

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 teaspoons canola oil (9g)

TOPPING

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



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

NUTRITION INFORMATION

Calories	364
Carbs	71g
Protein	9g
Fat	10g

LUNCH: HEALTHY CHICKEN VEGGIE STIR-FRY

INGREDIENTS

- 10 oz skinless, boneless chicken breasts (283g)
- 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

DIRECTIONS

1. 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.



NUTRITION INFORMATION

Calories	477
Carbs	79g
Protein	67g
Fat	15g

DINNER: CAJUN SHRIMP SALAD WITH YOGURT DRESSING

INGREDIENTS

FOR THE SHRIMPS

- 425g medium shrimp, peeled and deveined
- 3/4 tsp Cajun spice
- 2 cloves garlic, minced (6g)
- 2 teaspoons of canola or olive oil (9g)
- Pinch salt

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)
- 1/2 cup frozen yellow sweet corn, boiled (83g)

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
- 1/2 teaspoon honey (3.5g)
- 2 teaspoons Dijon mustard (10g)
- 1/2 tbsp soy sauce (8g)
- 2 tbsp. balsamic vinegar (32g)



DIRECTIONS

1. To make the dressing, shake all dressing ingredients in a lidded jar.
2. To make the cajun shrimps, pat dry shrimp with paper towels and place in a medium bowl. Add cajun spice, garlic, a pinch of salt and stir to combine. Place a large non-stick pan over medium-high heat. Add oil and once its hot, add shrimp in a single layer. Sauté 2 minutes per side or just until cooked through. Transfer to a plate and set aside.
3. Place lettuce in a large mixing bowl with tomatoes, thinly sliced red onion, sliced cucumbers and boiled corn. Drizzle dressing and top with shrimps.

NUTRITION INFORMATION

Calories	729
Carbs	51g
Protein	97g
Fat	17g

Plan 3

SNACK: BOILED EGGS

INGREDIENTS

- 2 large eggs (100g, raw)
- 2 cups of diced watermelon (304g)

DIRECTIONS

1. Boil 2 large eggs and season with salt and pepper.



NUTRITION INFORMATION

Calories	234
Carbs	23g
Protein	14g
Fat	10g

NUTRITION FACTS FOR THE DAY

Calories	1804
Carbs	224g
Protein	187g
Fat	52g

Plan 4

BREAKFAST: SOFT SCRAMBLED EGGS ON TOASTED BAGEL

INGREDIENTS

- 1/4 tablespoon butter (3.5g)
- 2 large eggs (100g, raw)
- ½ wheat bagel (49g)
- Salt and black pepper to taste

DIRECTIONS

1. 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.
2. 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.
3. Slice bagel in half, lightly toast and top with scrambled eggs, black pepper and few fresh chopped herbs if desired.



NUTRITION INFORMATION

Calories	291
Carbs	24g
Protein	18g
Fat	13g

LUNCH: GRILLED SALMON WITH EDAMAME

INGREDIENTS

- 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)

DIRECTIONS

1. Prepare the grill for direct cooking over high heat, 450°F-550°F. Brush the cooking grates clean and close the lid to heat.
2. Generously coat the flesh side of the salmon fillets with oil and season evenly with kosher salt and black pepper.
3. 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.
4. 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.
5. Transfer to a platter to rest for 1-2 minutes. While the fish is being cooked, boil edamame and season with salt and pepper.
6. Slide the salmon skin from the fillets and serve with boiled edamame.



NUTRITION INFORMATION

Calories	761
Carbs	9g
Protein	81g
Fat	44g

DINNER: GRILLED BEEF STEAK SALAD

INGREDIENTS

- 2 flank beef steaks, separable lean only, trimmed to 0" fat, select (346g, 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

DIRECTIONS

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.

FOR SALAD

- 1.5 cups mixed salad greens (52g)
- 1/2 cups grape tomatoes, halved (76g)
- ¼ cup frozen yellow sweet corn, boiled (41g)
- 1/2 red onion, thinly sliced (74g)
- 1 cubic inch feta cheese (17g)

FOR THE DRESSING

- 1/8 cup nonfat Greek Yogurt (30.6g)
- ¼ tbsp. olive oil (3.5g)
- 1/8 teaspoon salt or to taste
- ½ - 1 teaspoon stevia powder
- 2 teaspoons Dijon mustard (10g)
- ½ tbsp soy sauce (8g)
- 2 tbsp. balsamic vinegar (32g)



NUTRITION INFORMATION

Calories	745
Carbs	29g
Protein	83g
Fat	29g

Plan 4

SNACK: RASPBERRY LEMON ICE POPS

INGREDIENTS

- 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)

DIRECTIONS

1. Roughly chop the raspberries and divide them evenly between popsicle molds.
2. Whisk together the lemon juice, water, and stevia. Pour into the popsicle mold.
3. Secure the lid and add the popsicle sticks. Freeze for 4 hours or overnight.
4. Note: This recipe makes 2 large popsicles. You can have both during the day.



NUTRITION INFORMATION

Calories	23.2
Carbs	6.4g
Protein	0.4g
Fat	0.3g

NUTRITION FACTS FOR THE DAY

Calories	1820
Carbs	68g
Protein	182g
Fat	86g

Plan 5

BREAKFAST: VEGGIE OMELET WITH ENGLISH MUFFIN

INGREDIENTS

- 1 Thomas Light Multigrain English Muffin (57g)
- 1/2 cup sliced Cremini/brown/Italian mushrooms, raw (36g)
- 1 cup fresh, raw spinach (30g)
- 1 teaspoon olive oil (4.5g) OR cooking spray
- 1 large eggs, raw (50g)
- Salt and pepper to taste

DIRECTIONS

1. Crack and beat the egg in a small bowl. Season with salt, pepper and set aside.
2. Chop spinach and slice mushrooms. Heat oil in a non-stick skillet over medium heat. When hot, add mushrooms slices and a pinch of salt and pepper. Stir fry for about 1-2 minutes, until the mushrooms are roasted and fragrant.
3. Stir in spinach and keep cooking until wilted.
4. Add beaten eggs and tilt the pan again to spread the egg mixture all over the pan. Slide onto plate and serve with 1 soft or toasted English Muffin.



NUTRITION INFORMATION

Calories	228.5
Carbs	29g
Protein	12g
Fat	10.5g

LUNCH: SHRIMP TACOS

INGREDIENTS

- 1 teaspoon olive oil (4.5g) OR cooking spray
- 300g uncooked crustaceans shrimps or 225g cooked shrimps
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 1 (6-inch) Mission Carb Balance Flour Soft Taco/Tortilla Wrap (43g)
- 1 tablespoon Breakstone's Fat-Free Sour Cream (16g)
- 1 whole tomato, diced (125g)

DIRECTIONS

1. Weigh shrimps, peel them and remove tails.
2. Add the shrimps to a skillet along with the olive oil and spices. Cook over medium-high heat until the shrimps are pink, flipping/stirring occasionally (about 5-6 minutes).
3. Assemble taco and serve with diced tomatoes & sour cream.



NUTRITION INFORMATION

Calories	415.5
Carbs	28.5g
Protein	67.5g
Fat	9.5g

DINNER: TURKEY STUFFED PEPPERS

INGREDIENTS

- 3 large green bell peppers/sweet pepper (492g)
- 3/4 cup cooked wild rice (without oil) (123g)
- 300g uncooked ground turkey OR 225 cooked ground turkey (93% lean, 7% fat)
- 1 garlic clove, minced (3g)
- 1/2 small onion, diced (35g)
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon salt and 1/4 teaspoon pepper
- 250g crushed tomatoes (from can)
- 1/2 cup Kraft Shredded Fat Free Cheddar Cheese (56g)
- 1 teaspoon olive oil (4.5g) or cooking spray

DIRECTIONS

1. Preheat oven to 350 degrees. Prepare your rice and set aside. You will need 3/4th cup of boiled/steamed wild rice. Slice the peppers end-to-end and remove the seeds first
2. Place a skillet over medium-high heat. Cook and crumble turkey with onion, garlic and seasonings over medium-high heat until meat is no longer pink. 6-8 minutes. Cool slightly. Stir in tomatoes.
3. Fill pepper halves with turkey mixture and place on a cast iron skillet, or baking dish.
4. Bake, uncovered, until filling is heated through and peppers are tender. 20-25 minutes. Remove and add cheese to the top of peppers and bake for an additional 5 minutes or until the cheese is melted



NUTRITION INFORMATION

Calories	901
Carbs	71.5g
Protein	70g
Fat	31.5g

Plan 5

SNACK: CHIA PUDDING CUPS

INGREDIENTS

- 2 tablespoons chia seeds, dried (28g)
- 1/2 cup whole milk (125g)
- 1 tablespoon Cary's Sugar Free Low Calorie Syrup (15 ml)
- 1/8 teaspoon vanilla extract
- 1/2 cup fresh raspberries or blackberries (62g)

DIRECTIONS

1. In a bowl or mason jar, stir together chia seeds, milk, maple syrup and vanilla, if using. If you're using a mason jar, you can put the lid on and shake the mixture to combine everything.
2. Once the chia pudding mixture is well combined, let it sit for 5 minutes, give it another stir/shake to break up any clumps of chia seeds, cover and put the mixture in the fridge to "set" for 1-2 hours or overnight. Top with berries and enjoy.
3. Chia pudding can be stored for up to 5-7 days in an airtight container in the refrigerator.



NUTRITION INFORMATION

Calories	251.5
Carbs	26.5g
Protein	9.5g
Fat	12.5g

NUTRITION FACTS FOR THE DAY

Calories	1797
Carbs	156g
Protein	159g
Fat	64g

Plan 6

BREAKFAST: OVERNIGHT OATS

INGREDIENTS

- 1/2 cup whole grain old fashioned rolled oats (40g)
- 3/4 cup sweetened vanilla almond milk (180g)
- 1 packet vanilla protein powder (31g)
- 1/2 tablespoon chia seeds (7g)
- 1/2 teaspoon vanilla extract (2g)
- 1/4 teaspoon cinnamon
- 1/4 cup fresh blueberries (37g)

DIRECTIONS

1. In a mason jar or tupperware, combine all the ingredients (Except blueberries) and mix until well combined, making sure to stir up any chunks of protein powder that may be stuck on the bottom.
2. Cover with a lid and place into the fridge overnight.
3. Top with blueberries when ready to eat.



NUTRITION INFORMATION

Calories	404.5
Carbs	52g
Protein	32g
Fat	7.5g

LUNCH: CHICKEN FRIED RICE

INGREDIENTS

- 3/4 cup cooked long grain brown rice (152g)
- 200g boneless, skinless chicken breast (150g of cooked chicken)
- 1/4 tablespoon canola oil (3.5g) or cooking spray
- 1/4 tablespoon toasted sesame oil (3.4g)
- 1/2 cup frozen peas and carrots mix (74g)
- 2 medium scallions/spring onions sliced, top & bulb (30g)
- 1 teaspoon minced ginger (2g)
- 1 clove garlic, minced (3g)
- 1 large egg (50g)
- 1 1/2 tablespoon soy sauce (27g)
- Salt and pepper to taste

DIRECTIONS

1. In a large non-stick wok or skillet, heat half the sesame oil and half of the canola oil over medium-high heat. Once hot, add chicken pieces, season lightly with salt and pepper and saute until cooked through, about 5 - 6 minutes. Transfer chicken to a plate and set aside.
2. Return skillet to medium-high heat, add sesame oil and canola oil. Add peas and carrots blend and green onions and saute 1 minute, then add garlic and saute 1 minute longer. Push veggies to edges of pan, add eggs in center and cook and scramble.
3. Return chicken to skillet along with rice. Add in soy sauce and season with salt and pepper to taste. Serve warm.



NUTRITION INFORMATION

Calories	630
Carbs	52g
Protein	61.5g
Fat	19g

DINNER: SPAGHETTI & MEATBALLS

INGREDIENTS

- FOR THE MEATBALLS (approx 173g baked meatballs)
- 230g uncooked lean ground beef (97% lean, 3% fat)
 - 1/2 tablespoon dried parsley (0.8g)
 - 1/2 tablespoon Kraft reduced fat grated
 - Parmesan cheese (4g)
 - 1/4 teaspoon ground black pepper
 - salt to taste
 - 1/8 teaspoon garlic powder
 - 1/2 large egg, beaten (25g)

SAUCE & SPAGHETTI

- 1/2 cup Barilla Tomato and Basil (125g)
- 56g Barilla Protein Spaghetti uncooked, or 200g boiled spaghetti

DIRECTIONS

FOR THE MEATBALLS: Preheat the oven to 350°F. In a bowl, mix together the meatball ingredients until just combined. Roll the mixture into 8 meatballs and place on an ungreased baking sheet. Bake for about 10 minutes, then turn the meatball. Put the meatballs back in the oven and cook for another 10 minutes, until they are nicely browned and almost cooked through.

FOR THE SPAGHETTI & SAUCE: In the meantime, bring the marinara sauce to a simmer. Add salt and pepper if desired. Transfer the cooked meatballs to the marinara sauce. Cover loosely with a lid & simmer for about 10 minutes, till the meatballs are cooked through. Boil spaghetti, drain & toss with the sauce and meatballs.



NUTRITION INFORMATION

Calories	573
Carbs	52g
Protein	67g
Fat	12g

Plan 6

SNACK: BROWNIE CUPCAKE

INGREDIENTS

- 1 brownie cupcake

RECIPE FOR 12 BROWNIE CUPCAKES

- 250g white sugar
- 2 large eggs
- 60g Hershey's semi sweet chocolate chips
- 100g unsalted butter
- 60g all purpose wheat flour
- 50g Hershey's special dark cocoa powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350°F (175°C). Line a 12 cup cupcake pan with cupcake liners and set aside.
2. Melt chocolate and butter in a small microwave-safe bowl. You can microwave them together in 15 second intervals, mixing thoroughly after each interval just till melted and combined. Let it cool a bit till it's warm or room temperature (it should only take a minute or two if you don't heat the mixture too much in the microwave).
3. Meanwhile, place sugar and eggs in a medium sized bowl. Using a hand-mixer, beat sugar and eggs on high speed till light in color and heavy (around 3 minutes).
4. Now, add the melted butter-chocolate mixture to the sugar-egg mixture along with vanilla extract. No need to mix
5. Sift the dry ingredients into the wet ingredients (all purpose flour, salt and cocoa powder).
6. Using a rubber spatula, stir JUST till combined. Do NOT over mix!
7. Evenly scoop the batter into the prepared cupcake liners either using an ice-cream scoop or regular tablespoon.
8. Bake for 25 minutes, or just until toothpick comes out clean. Baking time may differ a bit depending on your oven.



NUTRITION INFORMATION

Calories	195
Carbs	28g
Protein	2g
Fat	9g

NUTRITION FACTS FOR THE DAY

Calories	1802
Carbs	183.5g
Protein	162.5g
Fat	47.5g

Plan 7

BREAKFAST: FRENCH TOAST

INGREDIENTS

- 3 slices Sara Lee Delightful Healthy Multigrain bread(66g)
- 1/4 cup unsweetened almond milk, shelf stable (65.5g)
- 2 large eggs (100.6g)
- 1 teaspoon vanilla extract (4.2g)
- 1/2 teaspoon cinnamon (1.3g)
- 1 tablespoon Cary's Sugar Free Low Calorie Syrup (15 ml)
- 2 medium strawberries (24g)



DIRECTIONS

1. Mix almond milk, eggs, vanilla extract, and cinnamon in a bowl.
2. Heat a non-stick skillet to medium-high heat.
3. Dip bread slices in the mixture till all the liquid mixture is soaked in it. Transfer the bread to the skillet. Cook until golden brown on both sides.
4. Serve with sliced strawberries & Cary's sugar free syrup.
5. Do not use oil and butter in the cooking process.

NUTRITION INFORMATION

Calories	319.5
Carbs	33.5g
Protein	22g
Fat	12g

LUNCH: TUNA PITA TOSTADA

INGREDIENTS

- 1 Joseph's Flax, Oat Bran & Whole Wheat Pita (37g)
- 1 can light tuna, canned in water without salt, drained (165g)
- 1 tablespoon red onion/shallot finely chopped (10g)
- 1 teaspoon lime juice
- 1 teaspoon cilantro or parsley. Finely minced
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 50g avocado
- 1 tablespoon Breakstone's Fat-Free Sour Cream(16g)
- Salt and pepper to taste



DIRECTIONS

1. Add strained tuna to a bowl with finely diced shallot or red onion, fresh-squeezed lime juice, garlic powder, minced parsley or cilantro, and cayenne pepper. Mix, add salt and pepper to taste.
2. Make pita tostadas by baking or toasting 1 pita, without oil until crisp.
3. Top with tuna mix, cubed avocado and sour cream. Enjoy!

NUTRITION INFORMATION

Calories	357
Carbs	21.5g
Protein	50.5g
Fat	3g

DINNER: CHICKEN BURRITO BOWL

INGREDIENTS

- 200g uncooked boneless, skinless chicken breast or 150g cooked
- 1 small red bell pepper sliced (74g)
- 1 small onion sliced (70g)
- 1/4 tablespoon olive oil (3.5g) or cooking spray
- 1/2 tablespoon taco seasoning (4g)
- salt and pepper to taste
- 1/2 jar Mitchell's Fresh Medium Salsa (212.5g), divided
- 1/2 cup Goya black beans (122g)
- 3/4 cup cooked long grain brown rice (152g)
- 3/4 cup Goya Corn from can (188g)
- 1/2 cup Kraft Shredded Fat Free Cheddar Cheese (56g)
- 1/2 lime (34g)
- 1 tablespoon fresh cilantro



DIRECTIONS

1. Preheat oven to 400°F (200°C). Line a baking sheet with foil. Place the chicken, peppers, and onions onto the baking sheet and drizzle with oil. Sprinkle the taco seasoning evenly over both sides of the chicken breasts. Sprinkle salt and pepper on the bell peppers and onions, tossing to coat. Top chicken breast with half the salsa amount.
2. Bake in a preheated oven for 25 minutes. Rest chicken for 10 minutes, before slicing into strips. Add a base of brown rice. Top with a scoop of black beans, corn, remaining half salsa, cheddar cheese, cooked bell peppers, and onions, and sliced chicken. Garnish with fresh cilantro and a lime wedges.

NUTRITION INFORMATION

Calories	873.5
Carbs	108g
Protein	80g
Fat	11g

Plan 7

SNACK: BANANA PROTEIN SPLIT

INGREDIENTS

- 1 small banana (101g)
- 1/2 cup Oikos Non Fat Greek Yogurt (75g)
- 1 tablespoon Hershey's semi sweet (15g) chocolate chips
- 1 medium strawberry (12g)
- 1/2 packet vanilla protein powder (15.5g)

DIRECTIONS

1. Slice banana in half lengthwise and lay both sides in a bowl or on a plate.
2. Mix together protein and Greek yogurt and spoon on top of the banana slices.
3. Top bananas and protein mixture with sliced strawberry and chocolate chips.



NUTRITION INFORMATION

Calories	268.5
Carbs	38.5g
Protein	21.5g
Fat	5g

NUTRITION FACTS FOR THE DAY

Calories	1819
Carbs	202g
Protein	174g
Fat	31g



The Ovenist

BY HIRA NAVEED

