

FUEL GUIDE

## Breakfast Options

## Breakfast Burrito

- 2 eggs
- 1 flour tortilla
- 1/4 cup black beans
- avocado (1/4)
- peppers/onions
- ° salsa

Chocolate Smothered
 Banana Nut Oats

- Plain Greek Yogurt 1/2 cup
- Rolled Oats 1/2 cup
- cocoa powdered (1 tsp)
- agave 2-3 tbsp.
- banana 1/2 sliced/diced

### Nuts and Grains

- 2 slice of whole grain/seeded/ protein packed bread
- Natural crunchy Peanut butter 2 tbsp.

## SNACKS

- Chicken Avocado pin wheels
  - chopped boiled chicken, avocado mash, salt pepper, onion, tomato, cucumber, wrapped in 1 tortilla
- Nuts & seeds (1/4 cup) & fruit (1/2 cup)
- Bell peppers, carrots & hummus (1/4cup)
- Protein shake for fullness to prevent "the late morning cravings"

# Simple & Clean Greek Salad Orilled chicken 4-5oz Oring mix 2 cups

- o foto 1/4 -----
- feta 1/4 cup
- chopped cherry tomato

Lunch/Dinner Options

- cucumber 1/2
- sliced red onion
- Kalamata olives
- red wine vinegar/olive oil/ lemon juice/oregano

### • Light lettuce wrap

- low sodium turkey 4oz
- crunchy lettuce cups/wraps
- hummus 2 tbsp.
- mustard
- tomato
- cucumber
- lemon/ lime
- Mex Chili Style (crockpot 30 min)
  - 93/7 Lean Ground Beef 4-6oz
  - salt & unsalted spices (cumin, garlic, pepper etc.)
  - black beans & kidney beans
    1/2 cup
  - olive oil & broil to crunchy tortilla (throw in chili)
  - 1 tbsp. sour cream
  - shredded cheddar 2tbsp

### Stuffed Power Peppers

- Lean sliced/strip steak 4-6oz
- quinoa(1/4 cup)
- eggplant stripped zucchini squash
- onion, garlic, tomato chopped for bake
- sprinkled with ricotta
- salt, pep, unsalted spices for flavor

