

# **BREAKFAST OPTIONS**

### Breakfast Smoothie Style

FUEL GUIDE

- 1 serving protein powder OR 1/2 cup PLAIN Greek Yog
- 1 cup spinach
- 2 tbsp Almond Butter
- 1 tbsp chia seed
- 1 tsp cinnamon
- Strawberries 1/2 cup
- 1 cup almond milk IF NEEDED
- ice/blend/serve

#### • On the GO

- 2 boiled eggs
- 1/2 cup berries any kind

### • Overnight Oats

- Plain Greek Yogurt 1/2 cup
- Rolled Oats 1/2 cup
- Flaxseed 1 Tbsp
- walnuts 1/4 cup
- Blueberries 1/4 cup
- honey or natural maple syrup 2 tbsp
- 1 tbsp natural peanut butter
- cinnamon \*\*Important to use

### Avocado Toast

- 2 boiled eggs
- 1 Slice whole Grain Toast
- Avocado 1/2 mashed
- salt, pepper, cayenne

#### Lunch Lettuce Wraps

- Grilled or Baked Chicken
- Lettuce to fold everything in
- onion 1/4
- cucumber 1/2
- spinach 1/2 cup
- hummus and /or mustard or hot sauce with a dab of ranch

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# LUNCH/DINNER OPTIONS

- Cauliflower and Chickpea
   Coco Curry- NO MEAT
   option
- option

  Ingredients:
- 1 large Cauliflower
- 2 tablesppons of coconut oil
- 1/2 Red Onion
- 1 pepper
- 1 small jalepeno
- 4 Cloves Garlic (minced or chopped)
- 1 tbsp curry powder
- 1 can no sodium diced tomato
- 1 can cocnut milk
- 2 cans chickpeas
- 1 lime
- 1/3 cup cilantro-optional
- salt, pepper
- 1 cup whole grain quinoa or rice

#### • How to cook:

- Chop Cauliflower, red onion, jalapeno, garlic, pepper into small pieces
- put 1 tbsp of coconut oil in crockpot
- rinse/drain chickpeas before adding to crockpot
- put quinoa, all veggies, and spices in crockpot
- Cook on medium-high in crockpot for 1 hour or until taste

## **Cool Lunch Mix up**

- Ingredients:
- 1 chopped sweet potato(5oz)
- Spring Mix or spinach chopped 2 cups
- Zucchini Squash 1/2 chopped
- 1/2 small jar beets (chopped)
- Broccoli 1/4 cup raw chopped
- Balsamic glaze( 2 tbsp olive oil, garlic powder, salt pepper, Red Vinegar 1/4 c, 2 tsp honey)-EASY shake it up!
- How to make
- Chopped all veggies
- Put in bowl and mix it up!

- Crockpot Salsa Chicken Wraps
- Ingredients:
- Chicken Breasts 6-8oz
- 1-2 cups Chunky Salsa
- Chicken Stock Low Sodium 1/2 cup
- Garlic, Onion, Green Chilis (chop)
- Head of Lettuce
- Avocado
- Lime
- How to prep/cook:
- Place the chicken breasts OR Chop into strips before placing into a slow cooker
- Pour in 2 cups chunky salsa and stock
- add chopped vegetables listed above
- Cover on medium/high for 2 + hrs during work time
- whole grain wraps to throw chicken in
- add chicken, lettuce, avocado to wrap and enjoy Mex Style
- Serve with a squeeze of fresh lime juice- optional

# Easy Light & Lean Salad

### Ingredients:

- Atlantic Mackerel (5oz)
- Spring Mix 2 cups
- Chopped Cucumber, tomato, Red Onion, Olives,
- Chopped Almonds 1/4 cup
- Lemon Vinaigrette (lemon juice, olive oil, garlic powder, salt pepper)- EASY shake it up!
- How to make
- 1. Bake or grill salmon 425 -20+ min-Add sea salt & pepper
- 2. Chopped all veggies
- 3. Put in bow and mix it up!

# SNACKS

- 1 whole grain rice cake, 2 tsp nut butter, cinnamon, agave drizzle
- Fresh Veggies and hummusNuts & seeds (1/4 cup)