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CHOOSE 3 PROTEIN SOURCES

CHICKEN BREAST/TURKEY/NON-FAT GREEK YOGURT/TUNA/SHRIMP/COD/COTTAGE CHEESE/ EGG WHITES/PROTEIN POWDER/TOFU/SEITAN/COLD CUTS/CHEESE GREAT FAT SOURCES TOO - WHOLE EGGS/BACON/TURKEY

SAUSAGE/CHICKEN THIGHS/LAMB/SALMON

CHOOSE 3 CARB SOURCES

POTATOES/RICE/BREAD/CEREAL/PASTA/TORTILLAS/OATME AL/CRACKERS/PANCAKE M1X/ WAFFLES/PLANTAINS/YUCA/QUINOA/MAPLE SYRUP/JAM/JELLY/HONEY/BABY FOOD POUCHES (TRUST ME ON THIS ONE! LOL)

CHOOSE 3 FAT SOURCES

OLIVE OIL/AVOCADO OIL/ALMONDS/AVOCADOS/GUAC/OLIVES/DRESSINGS/GHE E/CHEESE/NUT BUTTERS/SUNFLOWER SEED BUTTER/SEEDS- CHIA/HEMP/GROUND FLAX/NUTS -WALNUTS/HAZELNUTS/PEANUTS/BRAZIL NUTS

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CHOOSE 2-3 FRUIT SOURCES

APPLES/BANANAS/CHERRIES/CLEMENTINES/CANTALOUPE /DATES/FIGS/GRAPES/GRAPEFRUIT/KIWIS/MANGO/MELO N/ORANGES/PINEAPPLE/PEARS/PEACHES/RASPBERRIES/ STRAWBERRIES/WATERMELON

CHOOSE 3 VEGGIE SOURCES

ARTICHOKE/ASPARAGUS/BEANS -GREEN/WAX/BRUSSELS SPROUTS/BROCCOLI/CABBAGE/CAULIFLOWER/CELERY/CUC UMBER/EGGPLANT/GREENS -COLLARD/KALE/MUSTARD/MUSHROOMS/ONIONS/PEPPER S/RADISHES/SPINACH/SPAGHETTI SQUASH/SUGAR-SNAP

PEAS/TOMATO ~ SWITCH THINGS UP ~

- MIX AND MATCH CARB/PROTEIN/FAT DAILY AND WEEKLY COMBOS DON'T FORGET TO ADD FLAVOR -SPICES/MARINADES/DRESSINGS/ETC
- CHECK OUT MEALHERO.COM FIND RECIPES BASED ON INGREDIENTS YOU HAVE ON HAND - JUST PLUG THEM IN AND BAM!

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PLAN MEALS

BASED ON THE FOODS YOU PICK, PUT TOGETHER A MENU FOR THE WEEK -KEEP IN MIND TO BALANCE YOUR MEALS USING CARBS/PROTEIN/FAT/VEG COMBO!

PLAN ACCORDING TO YOUR SCHEDULE - YOU CAN PREP AS FAR AS YOU'D LIKE. YOU CAN PREPARE MEALS ON A DAILY BASIS OR USE THE BATCH METHOD (KEEP READIN'!)

BREAKFAST IDEAS

 EGG SANDWICH - EGGS/EGGWHITES/CHEESE/TURKEY BACON/DAVE'S KILLER BAGEL/TOPPED WITH AVOCADO/TOMATO/SPINACH/EVERYTHING BUT THE BAGEL SEASONING
PARFAIT - GREEK YOGURT/CHIA SEEDS/FRUIT/GRANOLA/NUT BUTTER/CINNAMON/CHOCOLATE CHIPS IF YOU'RE FEELING FANCY
OVERNIGHT OATS - OATS/MILK/PROTEIN POWDER/FRUIT/CINNAMON/NUT BUTTER
CHICKEN + WAFFLES - FROZEN WAFFLES/PULLED CHICKEN/MAPLE SYRUP/AVOCADO/BERRIES
BFAST SPREAD - HARD BOILED EGGS/CHEESE/BERRIES/CHERRY TOMATOES/BALSAMIC DRIZZLE

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LUNCH & DINNER IDEAS

- TACO BOWL GROUND MEAT/BROWN RICE/PICO DE GALLO/SAUTEED PEPPERS, ONIONS, MUSHROOMS/GUAC/HOT SAUCE
- TACOS TORTILLAS/PROTEIN OF CHOICE/SHREDDED CHEESE/PICO DE GALLO/GUAC/PEPPERS/LIME
- PASTA & MEATSAUCE CHICKPEA PASTA/GROUND PROTEIN/TOMATO SAUCE/STEAMED BROCCOLI/SHAVED PARM/FRESH BASIL IF YOU'RE FEELIN' FANCY
- FRIED RICE RICE OF CHOICE/PROTEIN OF CHOICE/EGGS/MIXED VEGGIES/COCONUT AMINOS/GARLIC POWDER/TOPPED WITH SCALLIONS
- BOMB TUNA SALAD SANDWICH CANNED TUNA/MASHED AVOCADO OR MAYO (OR BOTH LOL)/CHOPPED ONIONS, TOMATOES, CILANTRO/LEMON JUICE/SALT/PEPPER WITH LETTUCE, ON 2 SLICES OF DAVE'S KILLER BREAD OR MIXED WITH CHICKPEAS

SNACK IDEAS

 RICE CAKES TOPPED WITH NUT BUTTER/FRUIT/HEMP HEARS/CINNAMON RICE CAKES TOPPED WITH HUMMUS/SLICED TOMATOES/CUCUMBERS/EVERYTHING BUT THE BAGEL SEASONING GREEK YOGURT TOPPED WITH FRUIT/GRANOLA/NUTS/SEEDS
RAW PEPPERS/CARROTS/CUCUMBERS WITH HUMMUS HARD BOILED EGGS + FRUIT OR VEG
PROTEIN BARS (I LOVE PERFECT BARS)

GROCERY LIST EXAMPLE

PROTEIN

- CHICKEN BREASTS
- CANNED TUNA
- GROUND TURKEY

CARBS

- QUINOA
- RICE
- CHICKPEAS

FATS

- OLIVE OIL
- AVOCADOS
- HEMP HEARTS

VEGGIES

- BROCCOL1
- PEPPERS
- ZUCCHINI

FRUITS

- BANANAS
- BERRIES
- CELEMENTINES

SNACKS/MISC

- RICE CAKES
- NUT BUTTER
- PERFECT BARS

SHORT ON TIME?

 USING DELIVERY FOR YOUR GROCERIES CAN SAVE YOU THE TRIP TO YOUR STORE
CHECK OUT PRE-COOKED/CUT FOOD ITEMS: HARD BOILED EGGS/BREAKFAST SAUSAGES/DELI MEAT/ROTISSERIE CHICKEN/SWEET POTATO FRIES/PRE-CUT VEGGIES: SPIRALIZED ZUCCHINI, CHOPPED ONIONS, SHREDDED CARROTS, DICED POTATOES OR SQUASH/MICROWAVABLE RICE

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BATCH PREP

- 1.SET ALL INGREDIENTS OUT ON THE COUNTER TOP, RINSED/UNWRAPPED, IF NEEDED, AND READY TO GO! TURN ON SOME MUSIC TO MAKE IT ENJOYABLE
- 2. ALWAYS START COOKING THE FOOD THAT IS GOING TO TAKE THE LONGEST – USUALLY CARBS (LIKE POTATOES) AND PROTEIN (LIKE CHICKEN)

3. MULTI-TASK!

- WHEN WAITING FOR THINGS TO COOK, UTILIZE THAT TIME TO CUT/CHOP/PREP OTHER INGREDIENTS LIKE VEGGIES (FOR SALADS AND THE VEGGIES TO BE COOKED).
- 4. HAVE VEGGIES AND PROTEIN ON DECK READY TO BE SWAPPED OUT WHEN THE FIRST BATCHES ARE READY
- 5. SIMPLICITY FOR THE WIN GRILLING, ROASTING, SAUTÉING ARE THE BOMB.COM
- 6. DON'T FORGET TO DISCONNECT FROM YOUR PHONE AND PRACTICE BEING MINDFUL = De

COME PREPARED

- VARIOUS MIXING BOWLS
- MEASURING CUPS AND SPOONS/FOOD SCALE
- SAUTE PANS
- BAKING SHEETS (SILICONE MATS ARE A GAME CHANGER)
- CROCKPOT/AIR FRYER
- TUPPERWARE