- weeks 5 & 6

ORIGINAL

— weeks 5 & 6

welcome to block three

The halfway point.

Isn't is insane how fast the past four weeks have gone by? I am so proud of all of us. We aren't fixating on perfection, we aren't giving up on ourselves, we are just quietly putting in the work day after day to work toward our goals and make ourselves proud.

Has every day been perfect? Hell no. But it's not about perfection, it's about slow, steady forward movement over the long term. I'm sitting here writing this and hoping for a few things:

I hope you are proud of yourself right now. I hope you are able to look back at these past four weeks and clearly identify positive habits you've been working on, and times when you've pushed yourself out of your comfort zone to go after something amazing.

I hope you all know that I have your back no matter what and SERIOUSLY feel lifted up by the energy, support, and positivity you've been putting out during the fall series so far!

These next two weeks, let's focus on setting our daily goals, planning ahead, checking in with our accountability partners, using our journals/planners, focusing on gratitude, and doing what we can to continue our forward momentum.

We've got this you guys.

weeks 5 & 6

welcome to block three

Changes to the Game Plan: As you'll notice, this Game Plan is much more condensed! The original version you received covers all the content that you'll need, and the updated ones for Blocks 2-5 are more streamlined. Make sure to refer back to the Original Game Plan if you're ever looking for the more indepth/non-recipe related content.

Using new vs. old recipes: Each time you receive a new version of the Game Plan, the majority of the recipes will be new! The purpose of this is to keep things exciting and make sure your nutrition doesn't become boring or stale. With that being said, please remember that each recipe is always an OPTION. That means that if you absolutely loved a recipe from an older version of the game plan and were feeling great about making it, keep it going! Remember, it's all about finding what works best for you, and what you enjoy!

are you ready? let's do this.

- weeks 5 & 6

your daily checklist

*print me out and hang me on the fridge or put me in your planner!

V	Go through the list and check off everything you've successfully completed at the end of each day.
	The Morning Drink
	Minimum 3L of water
	Hit my goal of 100g protein (knew my main protein source in each meal)
	Had a fat source in each meal
	Significant servings of greens in at least two meals today
	Tried to incorporate high fibre foods
	Practiced gratitude: Wrote down or said out loud things I am grateful for
	Self Talk: Actively worked on being kind to myself today

weeks 5 & 6

planning out your week

*read this before you go grocery shopping!

- **Choose your meals:** With your week ahead of you, take a look at the recipes below and decide which ones sound most appealing to you (and whoever else you may be cooking for).
- **Enjoy what you eat:** None of the recipes for a certain meal sound that good for you? Don't cook them then! This is NOT a rigid meal plan and there are no "bad foods". Head to the TFGG Recipe Bank, and choose a recipe you'd like to plug in instead. **Look for: a protein source, a fat source, and greens.**
- Trying to save money? Stick to 1-2 main protein sources for the week and buy them in bulk! You can completely switch it up next week so you don't get bored
- **Another money saving hack**: select a combination of 5ish veggies you love and make them in a giant batch that you can use for multiple recipes! Make sure at least two of them are green. Once again, you can mix it up next week with a different veggie combo.
- How many days/how many people are you cooking for? Especially when it comes to servings of protein, you'll want to count it out to make sure you're buying enough and don't run out after two days!
- How many times are you hitting the grocery store this week? I usually plan for two, and if I'm doing different recipes on the weekend, I'll hit the grocery store for a smaller "weekend shop" on Friday night/Saturday am (that way I only need to focus on buying and prepping for the work week ahead during the bigger shop).
- Your Schedule: It may take a few weeks for you to get into a routine that works for you! Your life is completely unique to everyone else's on the Game Plan, so figure out when it works best for you to grocery shop and prep your food. There is no one right way to do it, there's only right for you.

– weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

At the risk of sounding like a broken record, make sure that you have selected the recipes you're going to eat this week before you actually go in to the grocery story!

To save money: Select 1-2 main protein sources for your week, and 5ish vegetables to create a medley you can use for multiple recipes. At least 2 of these should be greens, and at least 1 should be a higher carb vegetable to keep you feeling satisfied (ie. yams, potaotes, squash, beets).

The Morning Drink

Are you ready to start your day right? Bring on the ultimate morning drink. Wake up, brush your teeth, and RE-HYDRATE. We are so often on autopilot that coffee becomes our go-to. From now on, The Morning Drink is going to be the simple thing you do for yourself to start your day right with a commitment to bettering yourself.

It helps with: Improved digestion, lowering blood sugar, killing bacteria, improving your immune system, balancing electrolytes, lowering blood sugar, and most of all, gets you ready mentally to take on the day.

- 1 tbsp fresh lemon juice (approx. 1/3 lemon)
- 1 tbsp organic unfiltered Apple Cider Vinegar (Braggs is recommended)
- 1 tsp pink Himalayan salt (4-5 cranks on the grinder works prefectly)
- 500ml+ warm water

weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

At the risk of sounding like a broken record, make sure that you have selected the recipes you're going to eat this week before you actually go in to the grocery story!

Once again, to save money: Select 1-2 main protein sources for your week, and 5ish vegetables to create a medley you can use for multiple recipes. At least 2 of these should be greens, and at least 1 should be a higher carb vegetable to keep you feeling satisfied (ie. yams, potaotes, squash, beets).

breakfast options

*ingredients are for ONE serving. Multiply this by the number of times you plan on having each recipe this week.

Apple Pie Smoothie

- 1 cup unsweetened nut milk
- 1 scoop vanilla whey isolate
- 1 whole apple (use whatever kind you like best! (I'm a big Granny Smith fan)
- 1 cup ice
- 1 tsp vanilla extract
- 1 tbsp coconut oil or MCT oil
- 1 cup frozen spinach
- 3 tbsp quick oats
- 2 tsp cinnamon
- pinch ground ginger or fresh (optional)
- 1 tbsp stevia

—— weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

breakfast options

*ingredients are for ONE serving. Multiply this by the number of times you plan on having each recipe this week.

Basic Bitch Oats

- 1/3 cup quick oats (save money by always buying the bag and not individual packets)
- 1 tsp baking powder (optional but makes consistency amazing)
- 1/4 cup unsweetened nut milk or water (I personally cook mine with water and mix a little cashew milk in after. You do you).
- 1/4 cup pumpkin puree
- 2 tsp pumpkin pie spice
- 1 tsp vanilla extract
- 1 serving vanilla or cinnamon roll whey protein
- Top with: 2 tbsp pumpkin seeds (raw, shelled) **OR** use 1 tbsp coconut oil for your fat source if you prefer!

- Mix all of your ingredients in a bowl except for the protein powder and pumpkin seeds.
- Microwave for 90 seconds, take out and stir.
- Mix in the protein powder (and a splash of cashew milk if it needs it). Then top w/pumpkin seeds
- Throw it back in the microwave for 20-30 seconds, take it out and you're good to go!

—— weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

breakfast options

*ingredients are for ONE serving. Multiply this by the number of times you plan on having each recipe this week.

Elevated Avocado Toast: Egg Salad Edition

- Ezekiel Bread x 1 slice (or other sprouted grain bread)
- 1/2 medium avocado
- 2 hard boiled eggs
- 1 tbsp chia or hemp seeds
- Juice from 1/2 lemon
- 1 tsp or 1 clove garlic
- handful fresh spinach
- Sea salt and pepper
- Garnish with fresh dill (optional)

- Boil your eggs or grab eggs that you've pre-boiled
- In a small bowl add your avo, peeled eggs, garlic, salt and pepper, and lemon juice.
- Mash up your ingredients with a fork until they are nice and creamy
- Lay your spinach on your toast, and mash the egg salad avocado mixture into a
- thick layer on top.
- Sprinkle on your hemp or chia, and garnish with dill!

— weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

lunch options

*ingredients are for ONE serving. Multiply this by the number of times you plan on having each recipe this week.

Mexican Roll Ups

- 1 large chicken breast (cooked, and shredded)
- 1 whole grain tortilla (look for high fibre content! Try Ezekiel brand)
- 3 tbsp salsa
- 2 handfuls spinach (chopped)
- 1/3 cup black beans (rinsed and drained)
- 1/2 bell pepper (thinly sliced)
- 1/3 avocado mashed
- 2 tbsp light cream cheese
- Juice from half lemon
- Sea salt & pepper

- Evenly spread the cream cheese, salsa, and avocado on the tortilla
- Fill them with chicken, beans, pepper, spinach, and season w/lemon and s&p
- Wrap tightly, so it doesn't unwind
- Slice in half, and grill for 1 minute/side on a pan with medium heat

— weeks 5 & 6

lunch options

*ingredients are for ONE serving. Multiply this by the number of times you plan on having each recipe this week.

Summer Salad Bowl

- 1 medium chicken breast **OR** 3 hard boiled eggs **OR** can of tuna/salmon
- Big handful spinach
- Big handful arugula
- 2 medium beets (cooked & diced)
- 2/3 cup butternut squash (cooked & diced)
- 1/2 medium avocado
- 4 tbsp goat cheese (crumbled)
- 2 tbsp walnuts or cashews (crushed)
- 1 serving (about 3 tbsp) The Best Vinaigrette (recipe below)

The Best Vinaigrette

*ingredients are for 2 servings. Seal and store in the fridge!

- 1 tbsp dijon mustard
- 2 tbsp extra virgin olive oil
- 1 tbsp raw honey
- 2 tbsp balsamic vinegar
- Juice from one lemon
- Any fresh herbs of your choice (finely chopped)
- Salt and pepper

– weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

lunch options

*ingredients are for ONE serving. Multiply this by the number of times you plan on having each recipe this week.

Hearty Salad Bowl

- 1 cup of your pre-cooked vegetable medley (remember: veggies cook down significantly. This works out to about 2 cups of raw vegetables)
- 2 big handfuls leafy greens (Spinach, mixed greens, kale, it's up to you!)
- **Protein options:** chicken (medium breast), salmon (4oz), shrimp (9 jumbo/15 small). A great budget option is to use a can of tuna or salmon instead!
- 1 tbsp olive oil
- 1 tbsp lemon juice
- 1 tbsp balsamic vinegar
- Optional to make it creamy: 1 tbsp of tzatziki (Skotidakis is incredible and so healthy with only 5 ingredients)

– weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

dinner options

The Go-To

- 1.5 cups of your pre-cooked vegetable medley (remember: veggies cook down significantly. This works out to about 3 cups of raw vegetables)
- 2 tbsp of goat or feta cheese sprinkled on top of your warm veggies
- **Protein options:** chicken (medium breast), salmon (4oz), shrimp (9 jumbo/15 small), lean beef burger, or turkey burger (follow TFGG recipes to season and cook).
- 1 tbsp olive oil

Crab Cakes

*makes approx. 8 crab cakes (2 crab cakes/serving)

- 1 pound of crabmeat
- 1 medium cucumber (peeled, finely chopped)
- 1 large carrot (grated)
- 1 bell pepper (finely chopped)
- 1/2 yellow onion (finely chopped)
- 1 tbsp chopped garlic
- 1 large egg
- 3 tbsp olive oil
- 1 cup parmesan cheese
- 1 tbsp Worcestershire sauce
- 1 tbsp Dijon mustard
- 2 tbsp light mayonnaise (or Vegannaise)
- Salt and pepper

—— weeks 5 & 6

Avocado Dill Dressing *makes 9 servings

- 1/2 cup plain fat-free greek yogurt
- 1 medium avocado
- 1/4 cup extra virgin olive oil
- 1/4 cup lite coconut milk (canned)
- 1/4 cup water
- Juice from 2 limes
- 2 tbsp fresh dill
- Salt and pepper

Mix in blender/food processor and store sealed in the fridge.

Crab Cakes

Directions

- In a large pan on medium heat add half the olive oil and cook the cucumber, carrot, pepper, onion, garlic, salt, and pepper. Cook for about 10 minutes until veggies are soft.
- In a large bowl, mix worch, dijon, mayo, and egg together well. Add in your sautéed veggies, and make sure they are evenly coated.
- Mix the crab and parm cheese into the veggies using your hands to break down
- the crab and smush everything together evenly. Season w/ salt & pepper and keep mixing.
- Make 8 patties with your hands, and fry them in the remaining olive oil on the
- skillet until golden brown.

NOTE: These are intended to be eaten with 1.5 cups of your roast veggie medley for dinner!

— weeks 5 & 6

ingredient list

Chicken Taco Lettuce Wraps *makes 1 serving

- 1 small chicken breast (boneless, skinless)
- 3 hearts romaine lettuce
- 1 tsp taco seasoning
- 1/2 cup red bell pepper
- 1/2 cup yellow onion
- 1 tbsp olive oil
- 1 serving Mango Salsa (recipe below!)
- Avocado Cream (recipe below!)

Fresh Mango Salsa

*ingredients are for 5 servings. Seal and store in the fridge!

- 1 whole mango
- 1/2 cup red onion
- 1/2 jalapeno pepper
- 1/2 red bell pepper
- 1/2 cup red cabbage
- 2 tbsp fresh cilantro (chopped)
- Juice from 1 lime
- Salt & Pepper

Avocado Cream *makes 1 serving

- 1/3 medium avocado
- 3 tbsp plain fat-free greek yogurt
- 1 tsp fresh lime juice

– weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

Chicken Taco Lettuce Wraps

Directions

- In a pan on medium heat, spray avocado oil/use olive oil and cook chicken, peppers, and onion in taco seasoning.
- In a small bowl whisk together ingredients for Avocado Cream.
- Lay out 3 romaine hearts and equally divide chicken and veggies, Mango Salsa, and Avocado Cream.

NOTE: This is to be eaten with 1.5 cups of your mixed veggie medley to get in those greens and micronutrients!

— weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

snack options

Choose one of: protein brownie or greek yougurt parfait

Super Simple Protein Brownies (*new TFGG recipe!)

*recipe makes 8 servings

- 6 bananas (mashed)
- 1/2 cup chocolate protein powder
- 1/2 cup smooth natural nut butter (recommended: peanut or cashew butter)
- 1/2 cup light cream cheese
- 1/4 cup cocoa powder
- 3 tbsp stevia (optional the recipe is already quite sweet on its own)

- Preheat the oven to 350'F
- line a small aluminum or glass baking dish with parchment paper
- In a bowl, mix the mashed banana, cream cheese, and nut butter until blended. Then add the protein, cocoa powder and stevia. Continue to mix until smooth!
- Using a spatula, evenly pour and spread the mixture into your lined tray.
- Bake for approx. 15 minutes. This really is about how gooey you want them! You can go a little over or under depending on preference.
- Remove from the oven, allow to cool, and place the entire tray in the freezer. After 30 minutes, remove from the freezer and slice into 8 pieces.
- Store them back in the freezer and enjoy!!

- weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

snack options

Choose one of: protein brownie or greek yougurt parfait

Greek Yogurt Parfait with Roasted Berries (*new TFGG Recipe!)

*recipe makes 4 servings

- 3 cups plain fat-free greek yogurt
- 1 container fresh raspberries
- 2 cups fresh strawberries (quartered)
- 1/2 cup almonds (slivered)
- 3 tbsp stevia
- juice from 1 lemon
- 2 tsp cinnamon
- 4 tbsp water
- 1 tbsp arrowroot

— weeks 5 & 6

ingredient list

*bring me with you grocery shopping!

snack options

Choose one of: protein brownie or greek yougurt parfait

Greek Yogurt Parfait with Roasted Berries (*new TFGG Recipe!)

*recipe makes 4 servings

Directions

- In a saucepan on medium-low heat, add your berries, stevia, lemon juice, water, and cinnamon
- Allow the mixture to simmer for 5 minutes, stirring and smushing up the berries as they cook down.
- After 5 minutes is up, add in the arrowroot powder and stir it in until it dissolves. Continue to allow the mixture to simmer on low for another 2 minutes.
- Remove from heat and allow it to cool.
- Take out your four jars and later each with the following: 3/4 cup greek yogurt, 1/4 of your roasted berry compote, and 2 tbsp of slivered almonds.
- Seal and store in the fridge!

Daily Snack: Fresh Veg & Dip

- 1 cup of your favourite fresh veggies (sliced)
- 3 tbsp of either hummus or guacamole

—— weeks 5 & 6

meal prep instructions

*put me on the fridge or in your planner!

- So you have your groceries and are ready to get started. Let's do this.
- The purpose of meal prep doesn't mean spending a full day preparing every single bite of food you're going to eat into matching containers. Instead, think about it as making sure you have your protein, veggies, and snacks ready to go to minimize time and effort throughout the week.
- When is the right time? Whenever it works for your schedule! Most people do it during the weekend, but you can obviously meal prep whenever makes sense for you.
- Allocate approximately two hours each week to get this done. You're going to feel like such a boss after.

Step 1: Vegetables

- Pull out all the veggies you're going to be cooking for your vegetable medley and begin to chop them. How small you chop is up to you, I personally like them on the smaller size because they cook faster and work better in eggs and salads.
- When you have about 10 minutes of chopping left, preheat your oven to 400'
- Lay out 2-3 of your biggest baking sheets with parchment paper on top (this minimizes clean up) and place veggies on all of them, mixing them evenly.
- Pour on olive oil or avocado oil and season however you like! I personally love salt, pepper, and lots of garlic. Mix the oil and seasoning around so you have an even coat.
- Place the veggies in the oven and make until they reach your desired level of "done-ness". This is so different for everyone! Just keep checking them every 5-10 minutes, and take them out to cool when you're happy with them.
- **NOTE**: If you're making the summer salad, make sure to roast your beets and butternut squash while you cook your veg medley!

weeks 5 & 6

meal prep instructions

*put me on the fridge or in your planner!

Step 2: Protein

How many days in advance is it safe to prepare protein?

It is generally advised not to leave cooked protein in the fridge for any longer than 4 days. That means you have two options: You can prep your protein 2x each week, or prep for an entire week and freeze half. Once you've finished eating all of your refrigerated options, pull the second half out of the freezer.

There is no "right" way to do it, just decide what makes more sense for you!

- While your veggies are cooking, pull out all of your protein for the week.
- Depending on your protein options, follow the directions in the TFGG Food Prep guide in your Recipe Bank.
- If you're in a rush and want to save time, keep it simple! Season all of your protein the same way. The sometimes I throw on the same seasonings that I did to my veggies and call it a day.
- When your veggies are done, pull them out and throw in your protein. How long it takes to cook is going to depend on the size and type of protein you are cooking. Check out the TFGG Food Prep Guide for specifics!

– weeks 5 & 6

Step 3: Eggs

• If you've decided the Elevated Avo Toast is going to be one of your breakfasts for the week, hard boil your eggs ahead of time so they're ready to go.

Step 4: Crab Cakes

- If you've decided to make this as a dinner this week, save time by prepping it now!
- Follow the directions above and prep your 8 crab cakes and avocado dill sauce ahead of time.

Step 5: Mango Salsa

• If you're making the Chicken Taco Wraps for dinner, prep the salsa ahead! Follow the directions above, chop everything, and seal it well in the fridge.

Step 6: Snacks

• Choose your go-to snack for the week, and prep your yogurt parfait in 4 containers, or bake your gooey brownies and store them in the freezer!

Step 7: Time Saving Touches

- Apple Pie Smoothie: Make sure you have enough spinach frozen to get you through the week.
- Mexican Roll Ups: Pre-chop your chicken and bell peppers. Rinse and drain the beans.
- Hearty Salad Bowl: Pre-chop your protein if it needs to be. Pre-portion the amount of your cooked veg medley you'll need for each day (if you want to lol you can also just keep it in one big sealed batch)
- Summer Salad: Pre-make the Vinaigrette and store in fridge.
- Crab Cakes: Pre-make your Avocado Dill Dressing and store it in the fridge.

- weeks 5 & 6

treat meals

As you sit down to map out your week, write out your goals, and schedule in your workouts, planning a treat meal is recommended. Why? Because it's fun to have something delicious and indulgent to look forward to! Maybe it's something you want to enjoy alone while laying in your sweats watching Friends, or maybe it's a fun date night getting ice cream with a full pound of cookie dough (lol can you tell I'm projecting the kinds of treats I plan?!)

There are a few very important things I want to get into in regards to treat meals:

- Treats don't always just happen when you plan for them to. Sometimes you think you're going to go for ice cream on Saturday, but your partner brings you home your favourite doughnut on Friday. Does that mean you shouldn't have the doughnut? NO. Should you feel guilty about having an unplanned treat? NO. We can plan out treats to look forward to all we want, but part of the pure joy of life is the unexpected and fun things that come up!
- Eliminating guilt. I could write an entire essay on this (and have many times) but the core of what I need you to understand is that if you are going to feel guilty and beat yourself up every time you have a treat, you are ruining the experience for yourself. What is even the point of a treat if you make yourself feel like shit about it? We NEED to learn how to enjoy the treat, know we deserved it, and move on.

— weeks 5 & 6

treat meals

• Stop the cycle. Raise your hand if you are someone who feels so guilty about an unplanned treat that it leads you to say f*ck it and binge. Then, you feel so guilty about the binge that you hyper-restrict, causing the pattern to repeat itself over and over. There are two steps to stopping this cycle: 1. Eliminate the guilt over the treat (see above). 2. After you treat yourself, go right back to eating healthy without any kind of restriction! I know how tempting it can be to restrict yourself out of guilt, but it does nothing for you, is not good for you, and it never going to allow you to break that binge restrict cycle that you're stuck in.

What makes something a treat meal?

I want to get into another issue I have with the concept of "meal plans". It's that people begin to believe that eating ANY MEAL that is not specifically listed in the plan as "allowed", must be a treat meal. THIS IS NOT THE CASE WITH THE GAME PLAN! I can't stress that enough. The meals in the Game Plan are here to give you support and structure. The Game Plan is not an exam, and it's not your relationship: there is no such thing as cheating on it!

So what is a treat meal? It is typically a very indulgent meal or dessert (sometimes both) that is high in sugar, is usually processed, and does not meet the guidelines of a nutritious meal. It is also part of enjoying your life.

— weeks 5 & 6

putting together nutritious meals

While the recipes of the Game Plan are always here for you, it's not realistic to think that you are going to have the ability to make them 24/7! The last thing I want is for you to feel lost and confused when coming up with nutrient-dense meals to fuel you when you don't have access to these recipes, are eating out, or just want to mix it up. Reminder: just because a meal isn't listed in the Game Plan doesn't mean you should think of it as a treat meal!

Protein

Think: What is my protein source in this meal?

Target: Approx. 25g/meal

Looks like: A serving size about the same size as your palm.

Green Vegetables

Think: What green veg am I getting in this meal?

Target: The more the better! Always.

Fat

Think: What is my fat source in this meal?

Target: Approx. 1 tbsp of oil or 1/2 a medium avocado

Looks like: Approx. 1 tbsp of oil or 1/2 a medium avocado

Fibre

Think: What high fibre foods are in this meal?

Target: Approx. 8-9g/meal

Looks like: Approx. 1.5 tbsp high fibre seed (like chia) or TONS of high fibre

veggies

weeks 5 & 6

putting together nutritious meals

While the recipes of the Game Plan are always here for you, it's not realistic to think that you are going to have the ability to make them 24/7! The last thing I want is for you to feel lost and confused when coming up with nutrient-dense meals to fuel you when you don't have access to these recipes, are eating out, or just want to mix it up. Reminder: just because a meal isn't listed in the Game Plan doesn't mean you should think of it as a treat meal!

Carbs

Think: What is my carb source in this meal?

Target: This one is EXTREMELY individual! You need the right amount to function all day with the most energy, and not so much that you feel lethargic or have sugar cravings. Even more so than the other categories, you're going to need to play around to figure out what's right for you as an individual. I suggest starting with about 2/3 of a cup/meal and then adjusting based on how you feel.

Looks like: rice, potato, bread, oats, yams

Note: It's important to note that a lot of these categories overlap! For instance, things like black beans can be a source of protein, fibre, and carbs!

— weeks 5 & 6

Before we begin

Please note that although your meals are listen in a specific order, there is no right order to eat them in. You can begin eating at whatever time you want each day, and eat as late as you want each evening.

Your body does not begin storing food as fat if you eat after 8:00pm (or whatever myths we've been fed as women). When and in what order you eat each day is up to you, your schedule, and what you feel like doing.

Please note that the macros and calories are only an approximate. These will vary based on your specific choices of vegetables, protein, etc. They are not there for you to obsess over, just to help you understand the breakdowns of the meals you're eating!

- weeks 5 & 6

the game plan

*print me out and put me on your fridge!

The Morning Drink

Breakfast A) Apple Pie Smoothie

Protein: 30g

Fat: 19g

Carbs: 36g

Fibre: 9g

Cals: 412

Breakfast B) Basic Bitch Oats

Protein: 36g

Fat: 14g

Carbs: 37g

Fibre: 8g

Cals: 405

Breakfast C) Elevated Avo Toast (Egg Salad)

Protein: 23g

Fat: 25g

Carbs: 28g

Fibre: 14g

Cals: 410

weeks 5 & 6

the game plan

Lunch A) Hearty Salad Bowl

Protein: 32g

Fat: 15g

Carbs: 30g

Fibre: 7g

Cals: 421

Lunch B) Mexican Roll Ups

Protein: 37g

Fat: 18g

Carbs: 52g

Fibre: 15g

Cals: 501

Lunch C) Summer Salad + Protein

Protein: 30g

Fat: 21g

Carbs: 33g

Fibre: 6g

Cals: 449

Snack 1) Veggies & Dip

*reminder that this is listed between lunch and dinner, but you can obviously eat it whenever you want during the day

Protein: 5g

Fat: 9g

Carbs: 13g

Fibre: 4g

Cals: 150

- weeks 5 & 6

the game plan

*print me out and put me on your fridge!

Dinner A) The Go-To

Protein: 30g

Fat: 22g

Carbs: 24g

Fibre: 6g

Cals: 400

Dinner B) Crab Cakes + Avo Dill Dressing + Roast Veg Medley

Protein: 41g

Fat: 27g

Carbs: 20g

Fibre: 15g

Cals: 568

Dinner C) Chicken Taco Wraps + Roast Veg Medley

Protein: 40g

Fat: 21g

Carbs: 58g

Fibre: 20g

Cals: 549

— weeks 5 & 6

the game plan

Dinner D) Eating Out

Yes, eating a dinner out is a part of the Game Plan! While you obviously can eat every dinner at home if you like, I really want to encourage you to feel good about being able to eat in a healthy way that fuels you and fits within the Game Plan even when you aren't at home.

Follow the guidelines above for "putting together nutritious meals" and please don't feel bad for one second that you aren't able to eat at home tonight. Live your life!

Snack 2 Option A) Protein Brownies

*macros are for one brownie

Protein: 16g

Fat: 11g

Carbs: 27g Fibre: 4g Cals: 249

Snack 2 Option B) Greek Yogurt Parfait

Protein: 19g

Fat: 10g

Carbs: 25g Fibre: 6.5g Cals: 251