

# Meal Plan - 3100 calorie intermittent fasting vegetarian meal plan



[Grocery List](#) [Day 1](#) [Day 2](#) [Day 3](#) [Day 4](#) [Day 5](#) [Day 6](#) [Day 7](#) [Recipes](#)

Don't forget to generate your plan for next week on <https://www.strongrfastr.com>

## Day 1

2940 cals ● 196g protein (27%) ● 56g fat (17%) ● 342g carbs (46%) ● 70g fiber (10%)

### Lunch

1440 cals, 76g protein, 173g net carbs, 35g fat



[Milk](#)

3 2/3 cup(s)- 546 cals



[White rice](#)

1 cup rice, cooked- 220 cals



[Lentil pasta](#)

673 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



[Protein shake](#)

3 scoop- 327 cals

### Dinner

1175 cals, 47g protein, 166g net carbs, 20g fat



[Black bean & sweet potato stew](#)

519 cals



[Naan bread](#)

2 1/2 piece(s)- 655 cals

## Day 2

3071 cals ● 201g protein (26%) ● 88g fat (26%) ● 279g carbs (36%) ● 90g fiber (12%)

### Lunch

1570 cals, 81g protein, 110g net carbs, 66g fat



[Buttery white rice](#)

324 cals



[Tempeh taco salad bowl](#)

1247 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



[Protein shake](#)

3 scoop- 327 cals

### Dinner

1175 cals, 47g protein, 166g net carbs, 20g fat



[Black bean & sweet potato stew](#)

519 cals



[Naan bread](#)

2 1/2 piece(s)- 655 cals

## Day 3

3130 cals ● 197g protein (25%) ● 183g fat (53%) ● 134g carbs (17%) ● 41g fiber (5%)

### Lunch

1455 cals, 57g protein, 106g net carbs, 80g fat



Walnut almond trail mix  
3/8 cup(s)- 324 cals



Grilled cheese with mushrooms  
1131 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



Protein shake  
3 scoop- 327 cals

### Dinner

1350 cals, 67g protein, 25g net carbs, 102g fat



Pumpkin seeds  
366 cals



Low carb asian tofu bowl  
982 cals

## Day 4

3130 cals ● 197g protein (25%) ● 183g fat (53%) ● 134g carbs (17%) ● 41g fiber (5%)

### Lunch

1455 cals, 57g protein, 106g net carbs, 80g fat



Walnut almond trail mix  
3/8 cup(s)- 324 cals



Grilled cheese with mushrooms  
1131 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



Protein shake  
3 scoop- 327 cals

### Dinner

1350 cals, 67g protein, 25g net carbs, 102g fat



Pumpkin seeds  
366 cals



Low carb asian tofu bowl  
982 cals

## Day 5

3023 cals ● 234g protein (31%) ● 89g fat (26%) ● 272g carbs (36%) ● 49g fiber (6%)

### Lunch

1350 cals, 78g protein, 138g net carbs, 46g fat



Seitan Philly cheesesteak  
1 1/2 sub(s)- 856 cals



Brown rice  
2/3 cup brown rice, cooked- 153 cals



Edamame & beet salad  
342 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



Protein shake  
3 scoop- 327 cals

### Dinner

1345 cals, 84g protein, 131g net carbs, 41g fat



Crispy chik'n tenders  
13 1/3 tender(s)- 762 cals



Easy chickpea salad  
584 cals

## Day 6

3005 cals ● 217g protein (29%) ● 110g fat (33%) ● 236g carbs (31%) ● 51g fiber (7%)

### Lunch

1350 cals, 78g protein, 138g net carbs, 46g fat



[Seitan Philly cheesesteak](#)

1 1/2 sub(s)- 856 cals



[Brown rice](#)

2/3 cup brown rice, cooked- 153 cals



[Edamame & beet salad](#)

342 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



[Protein shake](#)

3 scoop- 327 cals

### Dinner

1325 cals, 67g protein, 95g net carbs, 62g fat



[Asparagus](#)

376 cals



[Instant mashed potatoes](#)

362 cals



[Basic tempeh](#)

8 oz- 590 cals

## Day 7

3178 cals ● 216g protein (27%) ● 159g fat (45%) ● 179g carbs (22%) ● 42g fiber (5%)

### Lunch

1525 cals, 76g protein, 81g net carbs, 96g fat



[Cottage cheese & fruit cup](#)

2 container- 261 cals



[Raisins](#)

1/4 cup- 137 cals



[Beet & mozzarella salad](#)

1125 cals

### Protein Supplement(s)

325 cals, 73g protein, 3g net carbs, 2g fat



[Protein shake](#)

3 scoop- 327 cals

### Dinner

1325 cals, 67g protein, 95g net carbs, 62g fat



[Asparagus](#)

376 cals



[Instant mashed potatoes](#)

362 cals



[Basic tempeh](#)

8 oz- 590 cals

## Dairy and Egg Products

- ☐ whole milk  
1/4 gallon (881mL)
- ☐ butter  
1 tbsp (14g)
- ☐ sliced cheese  
7 slice (3/4 oz ea) (147g)
- ☐ cheese  
3 slice (1 oz each) (84g)
- ☐ fresh mozzarella cheese  
6 oz (170g)

## Cereal Grains and Pasta

- ☐ long-grain white rice  
2/3 cup (123g)
- ☐ seitan  
1/2 lbs (255g)
- ☐ brown rice  
1/2 cup (84g)

## Beverages

- ☐ water  
25 3/4 cup(s) (6096mL)
- ☐ protein powder  
21 scoop (1/3 cup ea) (651g)

## Spices and Herbs

- ☐ salt  
2 1/2 tsp (15g)
- ☐ black pepper  
3/4 tbsp, ground (5g)
- ☐ ground cumin  
1 1/4 tsp (3g)
- ☐ taco seasoning mix  
2 1/4 tbsp (19g)
- ☐ thyme, dried  
11 g (11g)
- ☐ balsamic vinegar  
1 1/4 tbsp (19mL)

## Soups, Sauces, and Gravies

- ☐ pasta sauce  
1/3 jar (24 oz) (224g)
- ☐ salsa  
6 3/4 tbsp (122g)
- ☐ apple cider vinegar  
1 1/4 tbsp (1mL)

## Fats and Oils

- ☐ oil  
6 1/3 oz (191mL)
- ☐ olive oil  
10 tbsp (150mL)
- ☐ balsamic vinaigrette  
4 tbsp (60mL)

## Fruits and Fruit Juices

- ☐ lemon juice  
6 1/3 tbsp (95mL)
- ☐ avocados  
1 avocado(s) (226g)
- ☐ raisins  
2 oz (60 raisins) (59g)

## Legumes and Legume Products

- ☐ black beans  
1 2/3 can(s) (732g)
- ☐ refried beans  
1 cup (272g)
- ☐ tempeh  
1 1/2 lbs (709g)
- ☐ soy sauce  
10 tbsp (150mL)
- ☐ firm tofu  
1 1/2 lbs (709g)
- ☐ chickpeas, canned  
1 1/4 can (560g)

## Baked Products

- ☐ naan bread  
5 piece (450g)
- ☐ bread  
14 slice(s) (448g)

## Nut and Seed Products

- ☐ walnuts  
9 1/4 tbsp, chopped (68g)
- ☐ almonds  
4 tbsp, whole (36g)
- ☐ roasted pumpkin seeds, unsalted  
1 cup (118g)
- ☐ sesame seeds  
5 tsp (15g)

## Other

- ☐ lentil pasta  
1/3 lbs (151g)
- ☐ mixed greens  
5 cup (154g)
- ☐ chocolate chips  
2 tbsp (28g)
- ☐ frozen riced cauliflower  
3 3/4 cup, prepared (638g)
- ☐ meatless chik'n tenders  
13 1/3 pieces (340g)
- ☐ sub roll(s)  
3 roll(s) (255g)
- ☐ cottage cheese & fruit cup  
2 container (340g)

## Vegetables and Vegetable Products

- ☐ tomato paste  
5 tsp (27g)
  - ☐ kale leaves  
1 1/4 cup, chopped (50g)
  - ☐ garlic  
6 2/3 clove(s) (20g)
  - ☐ onion  
1 2/3 medium (2-1/2" dia) (185g)
  - ☐ sweet potatoes  
5/6 sweetpotato, 5" long (175g)
  - ☐ mushrooms  
3 1/2 cup, chopped (245g)
  - ☐ fresh ginger  
5 tsp (10g)
  - ☐ broccoli  
2 1/2 cup chopped (228g)
  - ☐ ketchup  
3 1/3 tbsp (57g)
  - ☐ fresh parsley  
3 3/4 sprigs (4g)
  - ☐ tomatoes  
1 1/4 cup cherry tomatoes (186g)
  - ☐ bell pepper  
1 1/2 small (111g)
  - ☐ beets, precooked (canned or refrigerated)  
12 beets (2" dia, sphere) (600g)
  - ☐ edamame, frozen, shelled  
2 cup (236g)
  - ☐ asparagus  
1 1/2 lbs (680g)
  - ☐ mashed potato mix  
1/2 lbs (198g)
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## Lunch 1 [↗](#)

Eat on day 1

### Milk

3 2/3 cup(s) - 546 cal ● 28g protein ● 29g fat ● 43g carbs ● 0g fiber

Makes 3 2/3 cup(s)

#### **whole milk**

1/4 gallon (880mL)



1. This recipe has no instructions.

### White rice

1 cup rice, cooked - 220 cal ● 4g protein ● 0g fat ● 49g carbs ● 1g fiber

Makes 1 cup rice, cooked

#### **long-grain white rice**

1/3 cup (62g)

#### **water**

2/3 cup(s) (158mL)

#### **salt**

1/3 tsp (2g)

#### **black pepper**

2 dash, ground (1g)



1. (Note: Follow rice package instructions if they differ from below)
2. In a saucepan with a good fitting lid bring water and salt to a boil.
3. Add rice and stir.
4. Cover and reduce heat to medium low. You will know that your temperature is correct if a little steam is visible leaking from the lid. A lot of steam means your heat is too high.
5. Cook for 20 minutes.
6. Do not lift the lid! The steam that is trapped inside the pan is what allows the rice to cook properly.
7. Remove from heat and fluff with fork, season with pepper, and serve.

### Lentil pasta

673 cal ● 43g protein ● 5g fat ● 81g carbs ● 32g fiber



**pasta sauce**  
1/3 jar (24 oz) (224g)  
**lentil pasta**  
1/3 lbs (151g)

1. Cook lentil pasta according to package.
2. Top with sauce and serve.

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## Lunch 2 [🔗](#)

Eat on day 2

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### Buttery white rice

324 cals ● 5g protein ● 12g fat ● 49g carbs ● 1g fiber



**black pepper**  
1 1/3 dash, ground (0g)  
**butter**  
1 tbsp (14g)  
**salt**  
1/3 tsp (2g)  
**water**  
2/3 cup(s) (158mL)  
**long-grain white rice**  
1/3 cup (62g)

1. In a saucepan with a good fitting lid bring water and salt to a boil.
2. Add rice and stir.
3. Cover and reduce heat to medium low. You will know that your temperature is correct if a little steam is visible leaking from the lid. A lot of steam means your heat is too high.
4. Cook for 20 minutes.
5. DO NOT LIFT LID!
6. The steam that is trapped inside the pan is what allows the rice to cook properly.
7. Remove from heat and fluff with fork, mix in butter, and season to taste with pepper. Serve.

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### Tempeh taco salad bowl

1247 cals ● 77g protein ● 54g fat ● 62g carbs ● 52g fiber



**oil**  
1 tsp (6mL)  
**refried beans**  
1 cup (272g)  
**salsa**  
6 3/4 tbsp (122g)  
**mixed greens**  
1 cup (34g)  
**avocados, cubed**  
1 avocado(s) (226g)  
**taco seasoning mix**  
2 1/4 tbsp (19g)  
**tempeh**  
1/2 lbs (255g)

1. Heat oil in skillet over medium heat. Crumble tempeh into skillet and fry for a couple minutes until starting to brown. Mix in taco seasoning with a splash of water and stir until tempeh is coated. Cook another minute or two and set aside.
2. Heat refried beans in the microwave or a separate pan; set aside.
3. Add mixed greens, tempeh, refried beans, avocado, and salsa to a bowl and serve.
4. Meal prep note: Store tempeh mixture and refried beans in an airtight container in the fridge. When ready to serve, reheat tempeh and refried beans and assemble rest of salad.

### Lunch 3 [🔗](#)

Eat on day 3, day 4

#### Walnut almond trail mix

3/8 cup(s) - 324 cals ● 7g protein ● 23g fat ● 18g carbs ● 5g fiber



For single meal:

**walnuts**  
2 tbsp, chopped (15g)  
**almonds**  
2 tbsp, whole (18g)  
**chocolate chips**  
1 tbsp (14g)  
**raisins**  
1 tbsp (not packed) (9g)

For all 2 meals:

**walnuts**  
4 tbsp, chopped (29g)  
**almonds**  
4 tbsp, whole (36g)  
**chocolate chips**  
2 tbsp (28g)  
**raisins**  
2 tbsp (not packed) (18g)

1. Mix the ingredients together. Store any leftovers in a cool area.

#### Grilled cheese with mushrooms

1131 cals ● 50g protein ● 57g fat ● 88g carbs ● 16g fiber





For single meal:

**mushrooms**  
1 3/4 cup, chopped (123g)  
**olive oil**  
1 3/4 tbsp (26mL)  
**thyme, dried**  
3 1/2 tsp, ground (5g)  
**bread**  
7 slice(s) (224g)  
**sliced cheese**  
3 1/2 slice (3/4 oz ea) (74g)

For all 2 meals:

**mushrooms**  
3 1/2 cup, chopped (245g)  
**olive oil**  
1/4 cup (53mL)  
**thyme, dried**  
2 1/3 tbsp, ground (10g)  
**bread**  
14 slice(s) (448g)  
**sliced cheese**  
7 slice (3/4 oz ea) (147g)

1. In a skillet over medium heat, add the oil, mushrooms, thyme, and salt and pepper to taste. Sauté until golden.
2. Put the cheese on one slice of bread and put the mushrooms on top.
3. Close the sandwich and put it back in the pan until cheese has melted and bread is toasty. Serve.
4. Note: To make in bulk, make all of the mushrooms and store in an air-tight container. Heat up and build the sandwich as usual when ready to eat.

## Lunch 4 [🔗](#)

Eat on day 5, day 6

### Seitan Philly cheesesteak

1 1/2 sub(s) - 856 cal ● 56g protein ● 31g fat ● 83g carbs ● 5g fiber



For single meal:

**cheese**  
1 1/2 slice (1 oz each) (42g)  
**seitan, cut into strips**  
1/4 lbs (128g)  
**bell pepper, sliced**  
3/4 small (56g)  
**onion, chopped**  
3/8 medium (2-1/2" dia) (41g)  
**oil**  
3/4 tbsp (11mL)  
**sub roll(s)**  
1 1/2 roll(s) (128g)

For all 2 meals:

**cheese**  
3 slice (1 oz each) (84g)  
**seitan, cut into strips**  
1/2 lbs (255g)  
**bell pepper, sliced**  
1 1/2 small (111g)  
**onion, chopped**  
3/4 medium (2-1/2" dia) (83g)  
**oil**  
1 1/2 tbsp (23mL)  
**sub roll(s)**  
3 roll(s) (255g)

1. Heat oil in a pan over medium heat and add peppers and onion and cook for a few minutes until they start to soften and onions begin to caramelize.
2. Add the cheese and lightly mix until it melts. Transfer veggies to a plate.
3. Add the sliced seitan to the pan and cook for a few minutes on each side, until it is warmed through and the edges are browned and crisp.
4. When the seitan is done, add the veggies back in and mix until well-combined.
5. Add the filling to the bun and serve!

### Brown rice

2/3 cup brown rice, cooked - 153 cal ● 3g protein ● 1g fat ● 31g carbs ● 1g fiber



For single meal:

**brown rice**  
1/4 cup (42g)  
**salt**  
1 1/3 dash (1g)  
**water**  
1/2 cup(s) (105mL)  
**black pepper**  
1 1/3 dash, ground (0g)

For all 2 meals:

**brown rice**  
1/2 cup (84g)  
**salt**  
1/3 tsp (2g)  
**water**  
7/8 cup(s) (211mL)  
**black pepper**  
1/3 tsp, ground (1g)

1. (Note: Follow rice package instructions if they differ from below)
2. Rinse the starch off the rice in a strainer under cold water for 30 seconds.
3. Bring the water to a boil over high heat in a large pot that has a tight fitting lid.
4. Add the rice, stir it just once, and simmer, covered, for 30-45 minutes or until water is absorbed.
5. Remove from the heat and let it sit, covered for 10 more minutes. Fluff with a fork.

Edamame & beet salad

342 cals ● 18g protein ● 14g fat ● 25g carbs ● 11g fiber



For single meal:

**balsamic vinaigrette**  
2 tbsp (30mL)  
**beets, precooked (canned or refrigerated), chopped**  
4 beets (2" dia, sphere) (200g)  
**edamame, frozen, shelled**  
1 cup (118g)  
**mixed greens**  
2 cup (60g)

For all 2 meals:

**balsamic vinaigrette**  
4 tbsp (60mL)  
**beets, precooked (canned or refrigerated), chopped**  
8 beets (2" dia, sphere) (400g)  
**edamame, frozen, shelled**  
2 cup (236g)  
**mixed greens**  
4 cup (120g)

1. Cook edamame according to package instructions.
2. Arrange greens, edamame, and beets in a bowl. Drizzle with dressing and serve.

Lunch 5 [↗](#)

Eat on day 7

Cottage cheese & fruit cup

2 container - 261 cals ● 28g protein ● 5g fat ● 26g carbs ● 0g fiber



Makes 2 container

**cottage cheese & fruit cup**  
2 container (340g)

1. Mix cottage cheese and fruit portions of the container together and serve.

Raisins

1/4 cup - 137 cals ● 1g protein ● 0g fat ● 31g carbs ● 2g fiber



Makes 1/4 cup

**raisins**

4 tbsp, packed (41g)

1. This recipe has no instructions.

**Beet & mozzarella salad**

1125 cals ● 47g protein ● 91g fat ● 24g carbs ● 7g fiber



**beets, precooked (canned or refrigerated), sliced**

4 beets (2" dia, sphere) (200g)

**fresh mozzarella cheese, cut into chunks**

6 oz (170g)

**walnuts**

1/3 cup, chopped (39g)

**olive oil**

2 tbsp (30mL)

**lemon juice**

1 tbsp (15mL)

**thyme, dried**

1 tsp, leaves (1g)

1. In a small bowl, mix together the olive oil, lemon juice, thyme and salt/pepper to taste. Set aside.
2. In a larger bowl, toss the beets, mozzarella, and walnuts together. Top with dressing and serve.

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**Dinner 1** [🔗](#)

Eat on day 1, day 2

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**Black bean & sweet potato stew**

519 cals ● 26g protein ● 8g fat ● 58g carbs ● 30g fiber



For single meal:

**tomato paste**  
2 1/2 tsp (13g)  
**oil**  
1 1/4 tsp (6mL)  
**kale leaves**  
10 tbsp, chopped (25g)  
**lemon juice**  
1 1/4 tsp (6mL)  
**ground cumin**  
5 dash (1g)  
**garlic, diced**  
5/6 clove(s) (3g)  
**onion, chopped**  
3/8 small (29g)  
**sweet potatoes, cubed**  
3/8 sweetpotato, 5" long (88g)  
**water**  
1 1/4 cup(s) (296mL)  
**black beans, drained**  
5/6 can(s) (366g)

For all 2 meals:

**tomato paste**  
5 tsp (27g)  
**oil**  
2 1/2 tsp (12mL)  
**kale leaves**  
1 1/4 cup, chopped (50g)  
**lemon juice**  
2 1/2 tsp (12mL)  
**ground cumin**  
1 1/4 tsp (3g)  
**garlic, diced**  
1 2/3 clove(s) (5g)  
**onion, chopped**  
5/6 small (58g)  
**sweet potatoes, cubed**  
5/6 sweetpotato, 5" long (175g)  
**water**  
2 1/2 cup(s) (592mL)  
**black beans, drained**  
1 2/3 can(s) (732g)

1. Preheat oven to 350 °F (180 °C). Place cubed sweet potato on a baking sheet and cook for 30-40 minutes until soft.
2. Meanwhile prep veggies. Heat oil in a large pot over medium heat. Add garlic and onion and cook until softened, 15 minutes.
3. Add cumin and a large pinch of salt/pepper to the pot and mix. Heat until fragrant, about a minute.
4. Add in tomato paste, water, and black beans and stir. Simmer for 15 minutes.
5. Once sweet potatoes are soft, add them to the pot along with the kale and lemon juice. Stir and serve.

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### Naan bread

2 1/2 piece(s) - 655 cals ● 22g protein ● 13g fat ● 109g carbs ● 5g fiber



For single meal:

**naan bread**  
2 1/2 piece (225g)

For all 2 meals:

**naan bread**  
5 piece (450g)

1. This recipe has no instructions.
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## Dinner 2 [↗](#)

Eat on day 3, day 4

### Pumpkin seeds

366 cals ● 18g protein ● 29g fat ● 5g carbs ● 4g fiber



For single meal:

**roasted pumpkin seeds, unsalted**  
1/2 cup (59g)

For all 2 meals:

**roasted pumpkin seeds, unsalted**  
1 cup (118g)

1. This recipe has no instructions.

### Low carb asian tofu bowl

982 cals ● 50g protein ● 73g fat ● 20g carbs ● 13g fiber



For single meal:

**garlic, minced**  
2 1/2 clove (8g)  
**sesame seeds**  
2 1/2 tsp (8g)  
**oil**  
1/4 cup (56mL)  
**fresh ginger, minced**  
2 1/2 tsp (5g)  
**soy sauce**  
5 tbsp (75mL)  
**frozen riced cauliflower**  
2 cup, prepared (319g)  
**broccoli**  
1 1/4 cup chopped (114g)  
**firm tofu, drained and patted dry**  
3/4 lbs (354g)

For all 2 meals:

**garlic, minced**  
5 clove (15g)  
**sesame seeds**  
5 tsp (15g)  
**oil**  
1/2 cup (113mL)  
**fresh ginger, minced**  
5 tsp (10g)  
**soy sauce**  
10 tbsp (150mL)  
**frozen riced cauliflower**  
3 3/4 cup, prepared (638g)  
**broccoli**  
2 1/2 cup chopped (228g)  
**firm tofu, drained and patted dry**  
1 1/2 lbs (709g)

1. Cut tofu into bite-sized pieces.
2. In a skillet over medium heat, heat about 1/3 of the oil, reserving the rest for later. Add in the tofu and cook until browned on both sides.
3. Meanwhile, prepare the riced cauliflower according to the package and also prepare the sauce by mixing together the soy sauce, ginger, garlic, sesame seeds, and the remaining oil in a small bowl.
4. When the tofu is about done, lower the heat and pour in about half of the the sauce. Stir and continue cooking another minute or so until the sauce is mostly absorbed.
5. In a bowl, add the riced cauliflower and tofu, set aside.
6. Add the broccoli to the skillet and cook for a few minutes until softened.
7. Add broccoli and remaining sauce to the cauliflower and tofu bowl. Serve.

## Dinner 3 [↗](#)

Eat on day 5

### Crispy chik'n tenders

13 1/3 tender(s) - 762 cals ● 54g protein ● 30g fat ● 69g carbs ● 0g fiber



Makes 13 1/3 tender(s)

#### ketchup

3 1/3 tbsp (57g)

#### meatless chik'n tenders

13 1/3 pieces (340g)

1. Cook chik'n tenders according to package.
2. Serve with ketchup.

### Easy chickpea salad

584 cals ● 30g protein ● 11g fat ● 63g carbs ● 28g fiber



#### fresh parsley, chopped

3 3/4 sprigs (4g)

#### apple cider vinegar

1 1/4 tbsp (1mL)

#### balsamic vinegar

1 1/4 tbsp (19mL)

#### tomatoes, halved

1 1/4 cup cherry tomatoes (186g)

#### onion, thinly sliced

5/8 small (44g)

#### chickpeas, canned, drained and rinsed

1 1/4 can (560g)

1. Add all ingredients to a bowl and toss. Serve!

## Dinner 4 [↗](#)

Eat on day 6, day 7

### Asparagus

376 cals ● 8g protein ● 31g fat ● 9g carbs ● 8g fiber



For single meal:

#### asparagus

3/4 lbs (340g)

#### lemon juice

2 1/4 tbsp (34mL)

#### salt

1/4 tbsp (5g)

#### black pepper

1/4 tbsp, ground (2g)

#### olive oil

2 1/4 tbsp (34mL)

For all 2 meals:

#### asparagus

1 1/2 lbs (680g)

#### lemon juice

1/4 cup (68mL)

#### salt

1/2 tbsp (9g)

#### black pepper

1/2 tbsp, ground (3g)

#### olive oil

1/4 cup (68mL)

1. Heat olive oil in a pan over medium-high heat.
2. Add asparagus and cook for 5 minutes, until tender.
3. Add in lemon juice and seasoning; stir.
4. Remove from heat and serve.

## Instant mashed potatoes

362 cals ● 11g protein ● 1g fat ● 70g carbs ● 7g fiber



For single meal:

**mashed potato mix**  
1/4 lbs (99g)

For all 2 meals:

**mashed potato mix**  
1/2 lbs (198g)

1. Prepare potatoes according to instructions on package.
2. Also, try different brands if you don't like what you get, some are much better than others.

## Basic tempeh

8 oz - 590 cals ● 48g protein ● 30g fat ● 16g carbs ● 16g fiber



For single meal:

**oil**  
4 tsp (20mL)  
**tempeh**  
1/2 lbs (227g)

For all 2 meals:

**oil**  
2 2/3 tbsp (40mL)  
**tempeh**  
1 lbs (454g)

1. Slice tempeh into desired shapes, coat with oil, then season with salt, pepper, or your favorite seasoning blend.
2. Either saute in a pan over medium heat for 5-7 minutes or bake in a preheated 375°F (190°C) oven for 20-25 minutes, flipping halfway, until golden brown and crispy.

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## Protein Supplement(s) [↗](#)

Eat every day

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### Protein shake

3 scoop - 327 cals ● 73g protein ● 2g fat ● 3g carbs ● 3g fiber



For single meal:

**water**  
3 cup(s) (711mL)  
**protein powder**  
3 scoop (1/3 cup ea) (93g)

For all 7 meals:

**water**  
21 cup(s) (4977mL)  
**protein powder**  
21 scoop (1/3 cup ea) (651g)

1. This recipe has no instructions.
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