# Meal Plan - 1800 calorie pescetarian 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

1794 cals 118g protein (26%) 87g fat (44%) 96g carbs (21%) 40g fiber (9%)

**Breakfast** 

350 cals, 11g protein, 18g net carbs, 20g fat



Carrot sticks 3 1/2 carrot(s)- 95 cals



Eggs with avocado and salsa 254 cals

Snacks

155 cals, 4g protein, 9g net carbs, 11g fat



Toast with butter and jelly 1/2 slice(s)- 67 cals



Walnuts 1/8 cup(s)- 87 cals 525 cals, 27g protein, 29g net carbs, 30g fat



Lunch

Rosemary mushroom cheese sandwich 1 sandwich(es)- 408 cals



Roasted peanuts 1/8 cup(s)- 115 cals

Dinner

605 cals, 40g protein, 38g net carbs, 25g fat



Lentils 174 cals



Pan roasted zucchini 250 cals



Vegan crumbles 1 1/4 cup(s)- 183 cals

Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake 1 1/2 scoop- 164 cals

#### Breakfast

350 cals, 11g protein, 18g net carbs, 20g fat



Carrot sticks 3 1/2 carrot(s)- 95 cals



Eggs with avocado and salsa

#### Lunch

565 cals, 25g protein, 49g net carbs, 26g fat



Pumpkin seeds 183 cals



Chik'n nuggets 5 nuggets- 276 cals



Apple 1 apple(s)- 105 cals

### Dinner

570 cals, 38g protein, 55g net carbs, 21g fat



Seitan philly cheesesteak 1 sub(s)- 571 cals

#### Snacks

155 cals, 4g protein, 9g net carbs, 11g fat



Toast with butter and jelly 1/2 slice(s)- 67 cals



Walnuts 1/8 cup(s)- 87 cals

# Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake 1 1/2 scoop- 164 cals

# Day 3

1790 cals 124g protein (28%) 59g fat (29%) 170g carbs (38%) 21g fiber (5%)

## **Breakfast**

245 cals, 8g protein, 35g net carbs, 7g fat



Simple cinnamon oatmeal with milk 246 cals

#### Lunch

565 cals, 25g protein, 49g net carbs, 26g fat



Pumpkin seeds 183 cals



Chik'n nuggets 5 nuggets- 276 cals



**Apple** 1 apple(s)- 105 cals

#### Snacks

245 cals, 17g protein, 30g net carbs, 5g fat



Protein shake (milk) 129 cals



Banana

1 banana(s)- 117 cals

# Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake 1 1/2 scoop- 164 cals

#### Dinner

570 cals, 38g protein, 55g net carbs, 21g fat



Seitan philly cheesesteak 1 sub(s)- 571 cals

#### **Breakfast**

245 cals, 8g protein, 35g net carbs, 7g fat



Simple cinnamon oatmeal with milk 246 cals

#### Lunch

555 cals, 33g protein, 47g net carbs, 22g fat



Lowfat Greek yogurt 2 container(s)- 310 cals



Strawberry avocado goat cheese panini 244 cals

#### Dinner

575 cals, 30g protein, 38g net carbs, 31g fat



Avocado 176 cals



Crispy chik'n tenders 7 tender(s)- 400 cals

#### **Snacks**

245 cals, 17g protein, 30g net carbs, 5g fat



Protein shake (milk) 129 cals



## Banana

1 banana(s)- 117 cals

## Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake

1 1/2 scoop- 164 cals

# Day 5



1829 cals ● 120g protein (26%) ● 74g fat (36%) ● 135g carbs (30%) ● 36g fiber (8%)

#### **Breakfast**

280 cals, 14g protein, 13g net carbs, 14g fat



Mexican scrambled eggs 282 cals

#### Lunch

555 cals, 33g protein, 47g net carbs, 22g fat



Lowfat Greek yogurt 2 container(s)- 310 cals



Strawberry avocado goat cheese panini 244 cals

#### **Snacks**

255 cals, 6g protein, 36g net carbs, 6g fat



Roasted chickpeas 1/4 cup- 138 cals



#### Banana

1 banana(s)- 117 cals

575 cals, 30g protein, 38g net carbs, 31g fat



Avocado 176 cals



Crispy chik'n tenders 7 tender(s)- 400 cals

# Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake

1 1/2 scoop- 164 cals

#### Breakfast

280 cals, 14g protein, 13g net carbs, 14g fat



Mexican scrambled eggs 282 cals

# **Snacks**

255 cals, 6g protein, 36g net carbs, 6g fat



Roasted chickpeas 1/4 cup- 138 cals



Banana 1 banana(s)- 117 cals

# Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake 1 1/2 scoop- 164 cals

#### Lunch

570 cals, 35g protein, 58g net carbs, 21g fat



Dinner roll 2 roll- 154 cals



Salmon alfredo pasta 418 cals

#### Dinner

515 cals, 42g protein, 18g net carbs, 24g fat



Carrot sticks 3 carrot(s)-81 cals



Avocado tuna salad 436 cals

# Day 7

**Breakfast** 280 cals, 14g protein, 13g net carbs, 14g fat



Mexican scrambled eggs 282 cals

#### Lunch

570 cals, 35g protein, 58g net carbs, 21g fat

1789 cals 135g protein (30%) 66g fat (33%) 127g carbs (28%) 37g fiber (8%)



Dinner roll 2 roll- 154 cals



Salmon alfredo pasta 418 cals

515 cals, 42g protein, 18g net carbs, 24g fat



Carrot sticks 3 carrot(s)-81 cals



Avocado tuna salad 436 cals

#### **Snacks**

255 cals, 6g protein, 36g net carbs, 6g fat



Roasted chickpeas 1/4 cup- 138 cals



Banana 1 banana(s)- 117 cals

# Protein Supplement(s)

165 cals, 36g protein, 1g net carbs, 1g fat



Protein shake 1 1/2 scoop- 164 cals

# **Grocery List**



Spices and Herbs	Fruits and Fruit Juices
salt 1/6 oz (6g)	avocados 4 1/4 avocado(s) (854g)
black pepper 5 1/2 g (5g)	apples 2 medium (3" dia) (364g)
oregano, dried 1/4 tbsp, ground (1g)	banana 5 medium (7" to 7-7/8" long) (590g)
garlic powder 1/4 tbsp (2g)	lemon juice 1 tsp (5mL)
rosemary, dried 2 dash (0g)	strawberries 4 medium (1-1/4" dia) (48g)
cinnamon 1/2 tbsp (4g)	lime juice 2 tsp (10mL)
ground cumin 3 dash (1g)	Soups, Sauces, and Gravies
chili powder 1/4 tbsp (2g)	salsa 1/2 cup (135g)
Beverages	Baked Products
water 11 1/2 cup(s) (2754mL) protein powder 11 1/2 scoop (1/3 cup ea) (357g)	bread 1/3 lbs (160g) Roll 4 pan, dinner, or small roll (2" square, 2" high) (112g)
<b>Legumes and Legume Products</b>	Sweets
lentils, raw 4 tbsp (48g)  vegetarian burger crumbles 1 1/4 cup (125g)  roasted peanuts	jelly 1 tsp (7g) sugar 1 1/2 tbsp (20g)
☐ 2 tbsp (18g) ☐ black beans 3(4 cap(a) (320g)	Nut and Seed Products
☐ 3/4 can(s) (329g)	walnuts 4 tbsp, shelled (25g)
Vegetables and Vegetable Products	roasted pumpkin seeds, unsalted 1/2 cup (59g)
1 1/2 medium (294g)	Other
☐ 13 medium (793g)	mixed greens
mushrooms 1 1/2 oz (43g)	2 1/2 cup (75g)
bell pepper 1 small (74g)	sub roll(s) 2 roll(s) (170g)
onion 5/6 medium (2-1/2" dia) (90g)	vegan chik'n nuggets 10 nuggets (215g)
ketchup 6 tbsp (102g)	meatless chik'n tenders 14 pieces (357g)

fresh spinach 2 cup(s) (60g) tomatoes 1/2 cup, chopped (90g)	Roasted chickpeas 3/4 cup (85g)  alfredo sauce 1/2 cup (120g)
Fats and Oils	Cereal Grains and Pasta
olive oil 1 1/2 tbsp (23mL) oil 1/2 oz (19mL)	seitan 6 oz (170g) uncooked dry pasta 3 oz (86g)
Dairy and Egg Products	Breakfast Cereals
eggs 5 large (250g)  butter 2 tsp (9g)  cheese 4 oz (113g)  whole milk 2 cup (511ml.)	quick oats 3/4 cup (60g)  Finfish and Shellfish Products  salmon 1/2 lbs (227g)  canned tuna
☐ 2 cup (511mL) ☐ lowfat flavored greek yogurt 4 (5.3 oz ea) container(s) (600g) ☐ goat cheese 1 oz (28g)	2 can (344g)

# Recipes



# Breakfast 1 🗹

Eat on day 1, day 2

#### Carrot sticks

3 1/2 carrot(s) - 95 cals • 2g protein • 0g fat • 14g carbs • 6g fiber



For single meal:

carrots 3 1/2 medium (214g) For all 2 meals:

carrots 7 medium (427g)

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1. Cut carrots into strips and serve.

# Eggs with avocado and salsa

254 cals 

9g protein 

20g fat 

4g carbs 

7g fiber



For single meal:

eggs 1 large (50g) avocados, diced 1/2 avocado(s) (101g) salsa 1 1/2 tbsp (27g) For all 2 meals:

eggs 2 large (100g) avocados, diced 1 avocado(s) (201g) salsa 3 tbsp (54g)

- 1. Cook eggs according to your preference (scrambled, sunny side up, etc.)
- 2. Season with somesalt and pepper and top with the diced avocado and salsa.
- 3. Serve.

# Breakfast 2 🗹

Eat on day 3, day 4

## Simple cinnamon oatmeal with milk



For single meal:

sugar 3/4 tbsp (10g) cinnamon 1/4 tbsp (2g) whole milk 1/2 cup (135mL) quick oats 6 tbsp (30g) For all 2 meals:

sugar 1 1/2 tbsp (20g) cinnamon 1/2 tbsp (4g) whole milk 1 cup (270mL) quick oats 3/4 cup (60g)

- 1. Put the oatmeal, cinnamon, and sugar in a bowl and mix it together.
- 2. Pour the milk over it and microwave for 90 seconds 2 minutes.

## Breakfast 3 🗹

Eat on day 5, day 6, day 7

## Mexican scrambled eggs

282 cals • 14g protein • 14g fat • 13g carbs • 12g fiber



For single meal:

oil 1/4 tsp (1mL) salsa 1 1/2 tbsp (27g)

avocados, pitted and peeled 1/4 avocado(s) (50g)

ground cumin 1 dash (0g) chili powder 2 dash (1g)

black beans, drained 1/4 can(s) (110g)

eggs 1 large (50g) For all 3 meals:

oil

1/4 tbsp (4mL)

salsa

1/4 cup (81g)

avocados, pitted and peeled

3/4 avocado(s) (151g)

ground cumin
3 dash (1g)
chili powder
1/4 tbsp (2g)
black beans, drained
3/4 can(s) (329g)

**eggs** 3 large (150g)

- 1. Add beans and spices to a small saucepan or skillet and cook over low heat, until heated through. Set aside.
- 2. Meanwhile, scramble eggs with a fork in a small bowl. Heat oil in a small skillet over low heat. Pour in eggs and once they start to set, scramble. Cook until firm.
- 3. Arrange spiced beans, egg, avocado, and salsa on a plate. Season with a pinch of salt/pepper. Serve.

# Lunch 1 🗹

Eat on day 1

## Rosemary mushroom cheese sandwich

1 sandwich(es) - 408 cals • 23g protein • 21g fat • 27g carbs • 5g fiber



Makes 1 sandwich(es)

rosemary, dried 2 dash (0g) mixed greens 1/2 cup (15g) mushrooms 1 1/2 oz (43g) cheese 1/2 cup, shredded (57g)

**bread**2 slice(s) (64g)

- 1. Heat a skillet over medium heat.
- 2. Top the bottom slice of bread with half of the cheese, then add the rosemary, mushrooms, greens, and remaining cheese. Season with a dash of salt/pepper and finish with the top slice of bread.
- Transfer sandwich to the skillet and cook for about 4-5 minutes on each side until bread is toasty and cheese has melted. Serve.

## Roasted peanuts

1/8 cup(s) - 115 cals • 4g protein • 9g fat • 2g carbs • 2g fiber

Makes 1/8 cup(s)



roasted peanuts 2 tbsp (18g)

# Lunch 2 🗹

Eat on day 2, day 3

# Pumpkin seeds

183 cals • 9g protein • 15g fat • 3g carbs • 2g fiber



For single meal:

roasted pumpkin seeds, unsalted 4 tbsp (30g)

For all 2 meals:

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

1. This recipe has no instructions.

# Chik'n nuggets

5 nuggets - 276 cals • 15g protein • 11g fat • 26g carbs • 3g fiber



For single meal:

vegan chik'n nuggets 5 nuggets (108g) ketchup 1 1/4 tbsp (21g) For all 2 meals:

vegan chik'n nuggets 10 nuggets (215g) ketchup 2 1/2 tbsp (43g)

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

**Apple** 

1 apple(s) - 105 cals 

1g protein 

0g fat 

21g carbs 

4g fiber



For single meal:

apples
1 medium (3" dia) (182g)

For all 2 meals:

apples

2 medium (3" dia) (364g)

# Lunch 3 🗹

Eat on day 4, day 5

#### Lowfat Greek yogurt

2 container(s) - 310 cals 
25g protein 
8g fat 
33g carbs 
3g fiber



For single meal:

lowfat flavored greek yogurt 2 (5.3 oz ea) container(s) (300g) For all 2 meals:

lowfat flavored greek yogurt 4 (5.3 oz ea) container(s) (600g)

1. This recipe has no instructions.

# Strawberry avocado goat cheese panini



For single meal:

bread

1 slice (32g)

strawberries, hulled and thinly sliced

2 medium (1-1/4" dia) (24g)

avocados, sliced 1/4 avocado(s) (50g)

goat cheese

1/2 oz (14g)

butter

4 dash (2g)

For all 2 meals:

bread

2 slice (64g)

strawberries, hulled and thinly sliced

4 medium (1-1/4" dia) (48g)

avocados, sliced

1/2 avocado(s) (101g)

goat cheese

1 oz (28g)

butter

1 tsp (5g)

- 1. Heat a small skillet or griddle over medium heat, and grease with baking spray.
- 2. Butter 1 side of each slice of bread.
- 3. Spread the goat cheese on the non-buttered side of each piece of bread.
- 4. Lay the strawberries on top of the goat cheese on both pieces of bread.
- 5. Place the avocado on top of the strawberries on 1 of the pieces of bread, and then place the other piece on top.
- 6. Carefully place the sandwich into the skillet or griddle, and press down on the top with a spatula.
- 7. Gently flip the sandwich after about 2 minutes (bottom side should be golden brown), and press down again with the spatula. Cook for another 2 minutes, until golden brown.
- 8. Serve.

# Lunch 4 🗹

Eat on day 6, day 7

#### Dinner roll

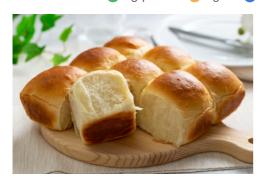
2 roll - 154 cals 

5g protein 

2g fat 

26g carbs 

1g fiber



For single meal:

#### Roll

2 pan, dinner, or small roll (2" square, 2" high) (56g)

For all 2 meals:

#### Roll

4 pan, dinner, or small roll (2" square, 2" high) (112g)

1. Enjoy.

## Salmon alfredo pasta

418 cals 
30g protein 
18g fat 
31g carbs 
2g fiber



For single meal:

alfredo sauce 4 tbsp (60g) fresh spinach 1 cup(s) (30g) uncooked dry pasta 1 1/2 oz (43g) salmon 4 oz (113g) For all 2 meals:

alfredo sauce 1/2 cup (120g) fresh spinach 2 cup(s) (60g) uncooked dry pasta 3 oz (86g) salmon 1/2 lbs (227g)

- 1. Preheat oven to 350°F (180°C).
- 2. Cook pasta according to package instructions. Set aside.
- 3. Place salmon skin side down on a baking sheet and season with some salt and pepper. Bake 14-16 minutes until the salmon flesh flakes.
- 4. Meanwhile, heat alfredo sauce in a saucepan over medium heat until it starts to bubble. Add in spinach and stir. Cook for 1-2 minutes until spinach has wilted.
- 5. Remove salmon from the oven and when it is cool enough to handle, cut it into large chunks.
- 6. Add pasta to a plate and pour the alfredo sauce over the pasta. Top with salmon and some pepper. Serve.

# Snacks 1 🗹

Eat on day 1, day 2

# Toast with butter and jelly

1/2 slice(s) - 67 cals • 2g protein • 2g fat • 8g carbs • 1g fiber



For single meal: **bread** 

1/2 slice (16g) butter 4 dash (2g) jelly 4 dash (4g) For all 2 meals:

bread 1 slice (32g) butter

1 tsp (5g) **jelly** 

1 tsp (7g)

- 1. Toast the bread to desired toastiness.
- 2. Spread the butter and jelly on the bread.

# Walnuts

1/8 cup(s) - 87 cals • 2g protein • 8g fat • 1g carbs • 1g fiber



For single meal:

walnuts
2 tbsp, shelled (13g)

For all 2 meals:

walnuts 4 tbsp, shelled (25g)

# Snacks 2 2

Eat on day 3, day 4

# Protein shake (milk)

129 cals 
16g protein 
4g fat 
6g carbs 
1g fiber



For single meal: whole milk

1/2 cup (120mL)

protein powder 1/2 scoop (1/3 cup ea) (16g) For all 2 meals:

whole milk 1 cup (240mL) protein powder

1 scoop (1/3 cup ea) (31g)

- 1. Mix until well-combined.
- 2. Serve.

#### Banana

1 banana(s) - 117 cals 

1g protein 

0g fat 

24g carbs 

3g fiber



For single meal:

**banana**1 medium (7" to 7-7/8" long) (118g)

For all 2 meals:

banana

2 medium (7" to 7-7/8" long) (236g)

1. This recipe has no instructions.

# Snacks 3 🗹

Eat on day 5, day 6, day 7

#### Roasted chickpeas

1/4 cup - 138 cals 

5g protein 

6g fat 

12g carbs 

4g fiber



For single meal:

Roasted chickpeas 4 tbsp (28g) For all 3 meals:

Roasted chickpeas 3/4 cup (85g)

#### Banana

1 banana(s) - 117 cals 

1g protein 

0g fat 

24g carbs 

3g fiber



For single meal:

#### banana

1 medium (7" to 7-7/8" long) (118g)

For all 3 meals:

#### banana

3 medium (7" to 7-7/8" long) (354g)

1. This recipe has no instructions.

# Dinner 1 🗹

Eat on day 1

#### Lentils

174 cals • 12g protein • 1g fat • 25g carbs • 5g fiber



salt
1/2 dash (0g)
water
1 cup(s) (239mL)
lentils, raw, rinsed
4 tbsp (48g)

- Cooking instructions of lentils can vary. Follow package instructions if possible.
- 2. Heat lentils, water, and salt in a saucepan over medium heat. Bring to a simmer and cover, cooking for about 20-30 minutes or until lentils are soft. Drain any extra water. Serve.

#### Pan roasted zucchini

250 cals • 5g protein • 19g fat • 9g carbs • 5g fiber



zucchini
1 1/2 medium (294g)
black pepper
3/4 tbsp, ground (5g)
oregano, dried
1/4 tbsp, ground (1g)
garlic powder
1/4 tbsp (2g)
salt
1/4 tbsp (5g)
olive oil
1 1/2 tbsp (23mL)

- Cut the zucchini lengthwise into four or five fillets.
- 2. In a small bowl whisk together the olive oil and seasonings.
- 3. Brush the oil mixture over all sides of the zucchini slices.
- Place zucchini in heated pan for 2-3 minutes on one side. Then flip and cook for another minute on the other side.
- 5. Serve.

## Vegan crumbles

1 1/4 cup(s) - 183 cals 23g protein 6g fat 4g carbs 7g fiber



vegetarian burger crumbles 1 1/4 cup (125g)

Makes 1 1/4 cup(s)

 Cook crumbles according to package instructions.
 Season with salt and pepper.

# Dinner 2 🗹

Eat on day 2, day 3

## Seitan philly cheesesteak

1 sub(s) - 571 cals • 38g protein • 21g fat • 55g carbs • 4g fiber



For single meal:

cheese

1 slice (1 oz each) (28g) seitan, cut into strips

3 oz (85g)

**bell pepper, sliced** 1/2 small (37g)

onion, chopped

1/4 medium (2-1/2" dia) (28g)

oil

1/2 tbsp (8mL)

sub roll(s)

1 roll(s) (85g)

For all 2 meals:

cheese

2 slice (1 oz each) (56g)

seitan, cut into strips

6 oz (170g)

bell pepper, sliced

1 small (74g)

onion, chopped

1/2 medium (2-1/2" dia) (55g)

oil

1 tbsp (15mL)

sub roll(s)

2 roll(s) (170g)

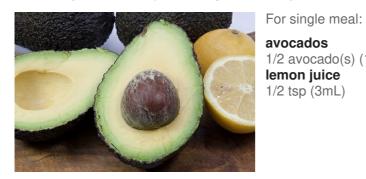
- 1. Heat oil in a pan over medium heat and add peppers and onion and cook for a few minutes until they start to soften and onions begin to carmelize.
- 2. Add the cheese and lightly mix until it melts. Transfer veggies to a plate.
- 3. Add the sliced seitan to the pan and cook for a few minutes on each 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!

# Dinner 3 🗹

Eat on day 4, day 5

#### Avocado

176 cals • 2g protein • 15g fat • 2g carbs • 7g fiber



avocados 1/2 avocado(s) (101g) lemon juice 1/2 tsp (3mL)

For all 2 meals: avocados 1 avocado(s) (201g) lemon juice 1 tsp (5mL)

- 1. Open the avocado and scoop out the flesh.
- 2. Sprinkle with lemon or lime juice as desired.
- 3. Serve and eat.

## Crispy chik'n tenders

7 tender(s) - 400 cals • 28g protein • 16g fat • 36g carbs • 0g fiber



ketchup 1 3/4 tbsp (30g) meatless chik'n tenders 7 pieces (179g)

For single meal:

ketchup 1/4 cup (60g) meatless chik'n tenders

For all 2 meals:

14 pieces (357g)

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

# Dinner 4 🗹

Eat on day 6, day 7

#### Carrot sticks

3 carrot(s) - 81 cals • 2g protein • 0g fat • 12g carbs • 5g fiber



For single meal:

carrots 3 medium (183g) For all 2 meals:

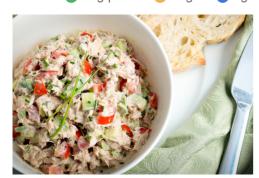
carrots

6 medium (366g)

1. Cut carrots into strips and serve.

#### Avocado tuna salad

436 cals • 41g protein • 24g fat • 6g carbs • 8g fiber



For single meal:

avocados 1/2 avocado(s) (101g)

**lime juice** 1 tsp (5mL)

salt

1 dash (0g)

black pepper

1 dash (0g)

mixed greens

1 cup (30g)

onion, minced

1/4 small (18g)

canned tuna

1 can (172g)

tomatoes

4 tbsp, chopped (45g)

For all 2 meals:

avocados

1 avocado(s) (201g)

lime juice

2 tsp (10mL)

salt

2 dash (1g)

black pepper

2 dash (0g)

mixed greens

2 cup (60g)

onion, minced

1/2 small (35g)

canned tuna

2 can (344g)

tomatoes

1/2 cup, chopped (90g)

- 1. In a small bowl, mix the tuna, avocado, lime juice, minced onion, salt and pepper until well-blended.
- 2. Place the tuna mixture on a bed of mixed greens and top with chopped tomatoes.
- 3. Serve.

# Protein Supplement(s)

Eat every day

### Protein shake

1 1/2 scoop - 164 cals lacktriangle 36g protein lacktriangle 1g fat lacktriangle 1g carbs lacktriangle 2g fiber



For single meal:

water 1 1/2 cup(s) (359mL) protein powder 1 1/2 scoop (1/3 cup ea) (47g) For all 7 meals:

water 10 1/2 cup(s) (2515mL) protein powder 10 1/2 scoop (1/3 cup ea) (326g)