

# Meal Plan - 1600 calorie intermittent fasting paleo meal plan



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

## Day 1

1618 cals ● 133g protein (33%) ● 82g fat (46%) ● 65g carbs (16%) ● 22g fiber (5%)

### Lunch

760 cals, 50g protein, 20g net carbs, 49g fat



[Garlic zucchini noodles](#)  
204 cals



[Roasted brussels sprouts](#)  
174 cals



[Chicken sausage](#)  
3 link- 381 cals

### Dinner

860 cals, 83g protein, 44g net carbs, 33g fat



[Sweet potato wedges](#)  
261 cals



[Baked chicken with tomatoes & olives](#)  
12 oz- 599 cals

## Day 2

1583 cals ● 155g protein (39%) ● 57g fat (32%) ● 91g carbs (23%) ● 23g fiber (6%)

### Lunch

755 cals, 81g protein, 48g net carbs, 22g fat



[Sweet potato fries](#)  
309 cals



[Lemon pepper chicken breast](#)  
12 oz- 444 cals

### Dinner

830 cals, 74g protein, 43g net carbs, 35g fat



[Sweet potato medallions](#)  
1 sweet potato- 309 cals



[Basic chicken breast](#)  
10 2/3 oz- 423 cals



[Simple salad with tomatoes and carrots](#)  
98 cals

## Day 3

1594 cals ● 145g protein (36%) ● 90g fat (51%) ● 34g carbs (9%) ● 17g fiber (4%)

### Lunch

770 cals, 63g protein, 10g net carbs, 48g fat



[Basic chicken & spinach salad](#)  
380 cals



[Roasted almonds](#)  
1/2 cup(s)- 388 cals

### Dinner

825 cals, 81g protein, 24g net carbs, 42g fat



[Chicken beet & carrot salad bowl](#)  
674 cals



[Cauliflower rice](#)  
2 1/2 cup(s)- 151 cals

## Day 4

1594 cals ● 145g protein (36%) ● 90g fat (51%) ● 34g carbs (9%) ● 17g fiber (4%)

### Lunch

770 cals, 63g protein, 10g net carbs, 48g fat



Basic chicken & spinach salad  
380 cals



Roasted almonds  
1/2 cup(s)- 388 cals

### Dinner

825 cals, 81g protein, 24g net carbs, 42g fat



Chicken beet & carrot salad bowl  
674 cals



Cauliflower rice  
2 1/2 cup(s)- 151 cals

## Day 5

1638 cals ● 133g protein (32%) ● 103g fat (57%) ● 26g carbs (6%) ● 19g fiber (5%)

### Lunch

850 cals, 54g protein, 8g net carbs, 64g fat



Salmon salad lettuce wrap  
630 cals



Roasted almonds  
1/4 cup(s)- 222 cals

### Dinner

785 cals, 79g protein, 18g net carbs, 39g fat



Simple salad with tomatoes and carrots  
147 cals



Turkey meatballs  
14 meatballs- 639 cals

## Day 6

1549 cals ● 137g protein (35%) ● 81g fat (47%) ● 49g carbs (13%) ● 20g fiber (5%)

### Lunch

765 cals, 58g protein, 30g net carbs, 42g fat



Simple mixed greens and tomato salad  
302 cals



Hungarian goulash  
461 cals

### Dinner

785 cals, 79g protein, 18g net carbs, 39g fat



Simple salad with tomatoes and carrots  
147 cals



Turkey meatballs  
14 meatballs- 639 cals

## Day 7

1640 cals ● 161g protein (39%) ● 75g fat (41%) ● 62g carbs (15%) ● 19g fiber (5%)

### Lunch

765 cals, 58g protein, 30g net carbs, 42g fat



Simple mixed greens and tomato salad  
302 cals



Hungarian goulash  
461 cals

### Dinner

875 cals, 103g protein, 32g net carbs, 33g fat



One pan roasted chicken & veggies  
745 cals



Sweet potato fries  
132 cals

## Fats and Oils

- ☐ oil  
6 oz (183mL)
- ☐ olive oil  
2 oz (58mL)
- ☐ salad dressing  
56 1/4 tsp (281mL)
- ☐ mayonnaise  
4 tbsp (60mL)

## Vegetables and Vegetable Products

- ☐ sweet potatoes  
4 sweetpotato, 5" long (798g)
- ☐ tomatoes  
6 1/2 medium whole (2-3/5" dia) (795g)
- ☐ zucchini  
2 medium (368g)
- ☐ garlic  
1 clove (3g)
- ☐ brussels sprouts  
6 oz (170g)
- ☐ carrots  
2 1/2 medium (153g)
- ☐ romaine lettuce  
1 3/4 head (1112g)
- ☐ beets, precooked (canned or refrigerated)  
3/4 lbs (340g)
- ☐ fresh spinach  
5 cup(s) (150g)
- ☐ raw celery  
2 stalk, small (5" long) (34g)
- ☐ onion  
1 1/2 medium (2-1/2" dia) (174g)
- ☐ tomato paste  
1/3 can (6 oz) (57g)
- ☐ red bell pepper  
5/8 medium (approx 2-3/4" long, 2-1/2 dia.) (74g)
- ☐ broccoli  
10 tbsp chopped (57g)

## Spices and Herbs

- ☐ salt  
1 oz (32g)
- ☐ black pepper  
3 1/2 g (3g)
- ☐ chili powder  
2 tsp (5g)
- ☐ fresh basil  
12 leaves (6g)

## Fruits and Fruit Juices

- ☐ green olives  
12 large (53g)

## Poultry Products

- ☐ boneless skinless chicken breast, raw  
5 1/2 lbs (2497g)
- ☐ ground turkey, raw  
22 1/2 oz (635g)

## Sausages and Luncheon Meats

- ☐ chicken sausage, cooked  
3 link (252g)

## Soups, Sauces, and Gravies

- ☐ apple cider vinegar  
1 1/2 tsp (0mL)

## Other

- ☐ frozen cauliflower  
5 cup (567g)
- ☐ mixed greens  
12 cup (360g)

## Nut and Seed Products

- ☐ almonds  
1 cup, whole (161g)

## Dairy and Egg Products

- ☐ nonfat greek yogurt, plain  
2/3 cup (196g)

## Finfish and Shellfish Products

- ☐ canned salmon  
2 5oz can(s) (undrained) (284g)

## Beverages

- ☐ water  
1/2 cup(s) (119mL)

## Beef Products

- ☐ beef stew meat, raw  
1 lbs (454g)

- ☐ garlic powder  
1/4 oz (8g)
  - ☐ paprika  
5 1/2 g (5g)
  - ☐ lemon pepper  
3/4 tbsp (5g)
  - ☐ thyme, dried  
1/4 tbsp, leaves (1g)
  - ☐ oregano, dried  
1/8 oz (4g)
  - ☐ onion powder  
2 tsp (5g)
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## Lunch 1 [↗](#)

Eat on day 1

### Garlic zucchini noodles

204 cals ● 3g protein ● 18g fat ● 5g carbs ● 3g fiber

**olive oil**

1 1/4 tbsp (19mL)

**zucchini**

1 1/4 medium (245g)

**garlic, minced**

5/8 clove (2g)

1. Use a zoodler or a vegetable peeler with teeth to spiralize the zucchini.
2. Heat the oil in a pan on medium high. Add the garlic and cook for a minute or two.
3. Add the zucchini noodles and saute them, turning them continuously, until they are soft but not soggy, about 5 minutes.
4. Remove from heat and serve.

### Roasted brussels sprouts

174 cals ● 5g protein ● 10g fat ● 9g carbs ● 7g fiber

**brussels sprouts**

6 oz (170g)

**olive oil**

3/4 tbsp (11mL)

**salt**

1 1/2 dash (1g)

**black pepper**

1 dash, ground (0g)

1. Preheat oven to 400 F (200 C).
2. To prepare the brussels sprouts, cut off the brown ends and remove any yellow outer leaves.
3. In a medium bowl, mix them with the oil, salt, and pepper until evenly coated.
4. Spread them out evenly on a sheet pan and roast for about 30-35 minutes until tender on the inside. Keep an eye on them while cooking and shake the pan every so often so that they brown evenly.
5. Remove from oven and serve.

### Chicken sausage

3 link - 381 cals ● 42g protein ● 21g fat ● 6g carbs ● 0g fiber



Makes 3 link

**chicken sausage, cooked**  
3 link (252g)

1. Quickly heat on stove top, grill, or microwave and enjoy.

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## Lunch 2 [🔗](#)

Eat on day 2

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### Sweet potato fries

309 cals ● 4g protein ● 8g fat ● 46g carbs ● 8g fiber



**sweet potatoes, peeled**

9 1/3 oz (265g)

**olive oil**

1 3/4 tsp (9mL)

**garlic powder**

1/4 tsp (1g)

**paprika**

1/4 tsp (1g)

**salt**

1/4 tsp (2g)

**black pepper**

1 dash, ground (0g)

1. Heat the oven to 400.
2. Cut the sweet potatoes into sticks 1/4 to 1/2 inch wide and 3 inches long, and toss them with the oil.
3. Mix the spices, salt, and pepper in a small bowl, and toss them with the sweet potatoes. Spread them out evenly on a baking sheet.
4. Bake until brown and crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10 minutes.
5. Serve.

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### Lemon pepper chicken breast

12 oz - 444 cals ● 76g protein ● 14g fat ● 2g carbs ● 1g fiber



Makes 12 oz

**lemon pepper**

3/4 tbsp (5g)

**olive oil**

1 tsp (6mL)

**boneless skinless chicken breast,  
raw**

3/4 lbs (336g)

1. First, rub the chicken with olive oil and lemon pepper. If cooking on stovetop, save some oil for the pan.
  2. **STOVETOP**
  3. Heat the rest of olive oil in a medium skillet over medium heat, place chicken breasts in and cook until edges are opaque, about 10 minutes.
  4. Flip to the other side, then cover the pan, lower the heat and cook for another 10 minutes.
  5. **BAKED**
  6. Preheat oven to 400 degrees Fahrenheit.
  7. Place chicken on broiler pan (recommended) or baking sheet.
  8. Bake for 10 minutes, flip and bake 15 more minutes (or until internal temperature reaches 165 degrees Fahrenheit).
  9. **BROILED/GRILLED**
  10. Setup oven so top rack is 3-4 inches from heating element.
  11. Set oven to broil and preheat on high.
  12. Broil chicken 3-8 minutes on each side. Actual time will vary based on thickness of breasts and proximity to the heating element.
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## Lunch 3 [↗](#)

Eat on day 3, day 4

### Basic chicken & spinach salad

380 cals ● 50g protein ● 17g fat ● 5g carbs ● 2g fiber



For single meal:

#### salad dressing

2 tbsp (28mL)

#### oil

1 1/4 tsp (6mL)

**boneless skinless chicken breast,  
raw, chopped, cooked**

1/2 lbs (213g)

**fresh spinach**

2 1/2 cup(s) (75g)

For all 2 meals:

#### salad dressing

1/4 cup (56mL)

#### oil

2 1/2 tsp (13mL)

**boneless skinless chicken breast,  
raw, chopped, cooked**

15 oz (425g)

**fresh spinach**

5 cup(s) (150g)

1. Season chicken breasts with some salt and pepper.
2. Heat oil in a skillet or grill pan over medium-high heat. Cook chicken for about 6-7 minutes on each side or until no longer pink in the middle. When done, set aside to rest for a couple minutes, then slice into strips.
3. Arrange spinach and top with chicken.
4. Drizzle dressing over top when serving.

### Roasted almonds

1/2 cup(s) - 388 cals ● 13g protein ● 31g fat ● 6g carbs ● 8g fiber



For single meal:

#### almonds

1/2 cup, whole (63g)

For all 2 meals:

#### almonds

14 tbsp, whole (125g)

1. This recipe has no instructions.



## Lunch 4 [↗](#)

Eat on day 5

### Salmon salad lettuce wrap

630 cals ● 46g protein ● 46g fat ● 5g carbs ● 3g fiber



#### romaine lettuce

4 leaf outer (112g)

#### black pepper

2 dash (0g)

#### salt

2 dash (1g)

#### canned salmon

2 5oz can(s) (undrained) (284g)

#### mayonnaise

4 tbsp (60mL)

#### raw celery, diced

2 stalk, small (5" long) (34g)

#### onion

2 tbsp minced (30g)

1. Drain salmon and discard any liquid.
2. Combine salmon with all other ingredients, besides the romaine, in a small bowl. Mix well.
3. Take salmon mixture and place in a line down the length of each romaine leaf, close to the edge.
4. Roll up to create the wrap.
5. Serve.

### Roasted almonds

1/4 cup(s) - 222 cals ● 8g protein ● 18g fat ● 3g carbs ● 5g fiber



Makes 1/4 cup(s)

#### almonds

4 tbsp, whole (36g)

1. This recipe has no instructions.

## Lunch 5 [↗](#)

Eat on day 6, day 7

### Simple mixed greens and tomato salad

302 cals ● 6g protein ● 19g fat ● 21g carbs ● 6g fiber



For single meal:

#### salad dressing

6 tbsp (90mL)

#### mixed greens

6 cup (180g)

#### tomatoes

1 cup cherry tomatoes (149g)

For all 2 meals:

#### salad dressing

3/4 cup (180mL)

#### mixed greens

12 cup (360g)

#### tomatoes

2 cup cherry tomatoes (298g)

1. Mix greens, tomatoes, and dressing in a small bowl. Serve.

## Hungarian goulash

461 cals ● 52g protein ● 23g fat ● 10g carbs ● 3g fiber



For single meal:

**paprika, preferably Hungarian sweet paprika**

1 tsp (2g)

**tomato paste**

1/6 can (6 oz) (28g)

**garlic, minced**

1/6 clove (1g)

**water**

1/4 cup(s) (59mL)

**beef stew meat, raw, cut into 1.5 inch cubes**

1/2 lbs (227g)

**black pepper**

2/3 dash, ground (0g)

**salt**

4 dash (3g)

**onion, sliced**

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

**oil**

2 2/3 tsp (13mL)

For all 2 meals:

**paprika, preferably Hungarian sweet paprika**

2 tsp (5g)

**tomato paste**

1/3 can (6 oz) (57g)

**garlic, minced**

1/3 clove (1g)

**water**

1/2 cup(s) (118mL)

**beef stew meat, raw, cut into 1.5 inch cubes**

16 oz (454g)

**black pepper**

1 1/3 dash, ground (0g)

**salt**

1 tsp (6g)

**onion, sliced**

1 medium (2-1/2" dia) (110g)

**oil**

1 3/4 tbsp (27mL)

1. Heat oil in a large pot or Dutch oven over medium heat. Cook onions in oil until soft, stirring frequently. Remove onions and set aside.
2. In a medium bowl, combine paprika, pepper, and half the salt. Coat beef cubes in spice mixture, and cook in onion pot until brown on all sides. Return the onions to the pot, and pour in tomato paste, water, garlic and the remaining salt. Reduce heat to low, cover and simmer, stirring occasionally, 1 1/2 to 2 hours, or until meat is tender.

## Dinner 1 [🔗](#)

Eat on day 1

### Sweet potato wedges

261 cals ● 3g protein ● 9g fat ● 36g carbs ● 6g fiber



**oil**

3/4 tbsp (11mL)

**sweet potatoes, cut into wedges**

1 sweetpotato, 5" long (210g)

**salt**

4 dash (3g)

**black pepper**

2 dash, ground (1g)

1. Preheat oven to 400 F (200 C) and grease a baking sheet.
2. Toss sweet potatoes in oil until all sides are well coated. Season with salt and pepper and toss once more, then arrange in a single layer on the baking sheet (if crowded, use two baking sheets).
3. Bake for a total of 25 minutes, or until golden brown and tender, flipping once at the halfway point to ensure even cooking.

### Baked chicken with tomatoes & olives

12 oz - 599 cals ● 80g protein ● 25g fat ● 8g carbs ● 6g fiber



Makes 12 oz

**tomatoes**

12 cherry tomatoes (204g)

**olive oil**

2 tsp (10mL)

**salt**

4 dash (3g)

**green olives**

12 large (53g)

**black pepper**

4 dash (0g)

**chili powder**

2 tsp (5g)

**boneless skinless chicken breast, raw**

3/4 lbs (340g)

**fresh basil, shredded**

12 leaves (6g)

1. Heat the oven to 425 F (220 C)
2. Put chicken breast in a small baking dish.
3. Drizzle the olive oil over the chicken and season with salt, pepper, and chili powder.
4. On top of the chicken put the tomato, basil, and olives.
5. Put the baking dish in the oven and cook for about 25 minutes.
6. Check the chicken is cooked through. If not then add a few minutes of cook time.

## Dinner 2 [↗](#)

Eat on day 2

### Sweet potato medallions

1 sweet potato - 309 cals ● 3g protein ● 14g fat ● 36g carbs ● 6g fiber



Makes 1 sweet potato

**sweet potatoes, sliced**

1 sweetpotato, 5" long (210g)

**oil**

1 tbsp (15mL)

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Slice sweet potato into thin medallions, about 1/4 inch thick. Coat thoroughly with oil and season with salt/pepper to taste.
3. Spread sweet potatoes evenly over the baking sheet.
4. Cook in the oven for about 30 minutes until golden.
5. Remove from oven and serve.

### Basic chicken breast

10 2/3 oz - 423 cals ● 67g protein ● 17g fat ● 0g carbs ● 0g fiber



Makes 10 2/3 oz

**oil**

2 tsp (10mL)

**boneless skinless chicken breast, raw**

2/3 lbs (299g)

1. First, rub the chicken with oil, salt and pepper, and any other preferred seasonings. If cooking on stovetop, save some oil for the pan.
2. **STOVETOP:** Heat the rest of oil in a medium skillet over medium heat, place chicken breasts in and cook until edges are opaque, about 10 minutes. Flip to the other side, then cover the pan, lower the heat and cook for another 10 minutes.
3. **BAKED:** Preheat oven to 400°F (200°C). Place chicken on a baking sheet. Bake for 10 minutes, flip and bake 15 more minutes or until internal temperature reaches 165°F (75°C).
4. **BROILED/GRILLED:** Set oven to broil and preheat on high. Broil chicken 3-8 minutes on each side. Actual time will vary based on thickness of breasts and proximity to the heating element.
5. **ALL:** Finally, let the chicken rest for at least 5 minutes before you cut it. Serve.

## Simple salad with tomatoes and carrots

98 cals ● 4g protein ● 3g fat ● 7g carbs ● 6g fiber



**salad dressing**

3/4 tbsp (11mL)

**tomatoes, diced**

1/2 medium whole (2-3/5" dia) (62g)

**carrots, sliced**

1/4 medium (15g)

**romaine lettuce, roughly chopped**

1/2 hearts (250g)

1. In a large bowl, add the lettuce, tomato, and carrots; mix.
2. Pour dressing over when serving.



## Dinner 3 [↗](#)

Eat on day 3, day 4

### Chicken beet & carrot salad bowl

674 cals ● 79g protein ● 30g fat ● 17g carbs ● 5g fiber



For single meal:

**boneless skinless chicken breast, raw, cubed**

3/4 lbs (336g)

**apple cider vinegar**

3/4 tsp (0mL)

**thyme, dried**

3 dash, leaves (0g)

**oil**

1 1/2 tbsp (23mL)

**carrots, thinly sliced**

3/4 medium (46g)

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

6 oz (170g)

For all 2 meals:

**boneless skinless chicken breast, raw, cubed**

1 1/2 lbs (672g)

**apple cider vinegar**

1 1/2 tsp (0mL)

**thyme, dried**

1/4 tbsp, leaves (1g)

**oil**

3 tbsp (45mL)

**carrots, thinly sliced**

1 1/2 medium (92g)

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

3/4 lbs (340g)

1. Heat half of the oil in a skillet over medium heat. Add cubed chicken with a pinch of salt and pepper and cook until fully cooked and golden.
2. Plate chicken with cubed beets and sliced carrots. Top with remaining oil plus vinegar, thyme, and some more salt and pepper. Serve.

### Cauliflower rice

2 1/2 cup(s) - 151 cals ● 3g protein ● 11g fat ● 8g carbs ● 3g fiber



For single meal:

**oil**

2 1/2 tsp (13mL)

**frozen cauliflower**

2 1/2 cup (284g)

For all 2 meals:

**oil**

5 tsp (25mL)

**frozen cauliflower**

5 cup (567g)

1. Cook cauliflower according to package instructions.
2. Mix in oil and some salt and pepper.
3. Serve.

## Dinner 4 [↗](#)

Eat on day 5, day 6

### Simple salad with tomatoes and carrots

147 cals ● 6g protein ● 5g fat ● 11g carbs ● 10g fiber



For single meal:

**salad dressing**

1 tbsp (17mL)

**tomatoes, diced**

3/4 medium whole (2-3/5" dia) (92g)

**carrots, sliced**

3/8 medium (23g)

**romaine lettuce, roughly chopped**

3/4 hearts (375g)

For all 2 meals:

**salad dressing**

2 1/4 tbsp (34mL)

**tomatoes, diced**

1 1/2 medium whole (2-3/5" dia)  
(185g)

**carrots, sliced**

3/4 medium (46g)

**romaine lettuce, roughly chopped**

1 1/2 hearts (750g)

1. In a large bowl, add the lettuce, tomato, and carrots; mix.
2. Pour dressing over when serving.

### Turkey meatballs

14 meatballs - 639 cals ● 73g protein ● 35g fat ● 8g carbs ● 1g fiber



For single meal:

**salt**

1 tsp (6g)

**oil**

2 tsp (11mL)

**oregano, dried**

1 tsp, leaves (1g)

**garlic powder**

1 tsp (3g)

**onion powder**

1 tsp (2g)

**nonfat greek yogurt, plain**

1/3 cup (98g)

**ground turkey, raw**

2/3 lbs (318g)

For all 2 meals:

**salt**

2 tsp (13g)

**oil**

4 tsp (21mL)

**oregano, dried**

2 tsp, leaves (2g)

**garlic powder**

2 tsp (7g)

**onion powder**

2 tsp (5g)

**nonfat greek yogurt, plain**

2/3 cup (196g)

**ground turkey, raw**

22 1/2 oz (635g)

1. In a large bowl, mix together the ground turkey, onion powder, garlic powder, oregano, and salt with your hands until well incorporated. Form into small meatballs (use the number of meatballs listed in the recipes serving details).
2. Heat oil in a large skillet over medium heat. Add meatballs and cook, turning gently, until all sides are browned and the meatballs are cooked through.
3. Serve.



## Dinner 5 [🔗](#)

Eat on day 7

### One pan roasted chicken & veggies

745 cals ● 101g protein ● 30g fat ● 12g carbs ● 7g fiber



**boneless skinless chicken breast, raw**

15 oz (425g)

**oregano, dried**

1 tsp, ground (2g)

**red bell pepper, deseeded and sliced**

5/8 medium (approx 2-3/4" long, 2-1/2 dia.) (74g)

**tomatoes**

5 tbsp cherry tomatoes (47g)

**oil**

1 1/4 tbsp (19mL)

**onion, sliced**

1/3 medium (2-1/2" dia) (34g)

**zucchini, sliced**

5/8 medium (123g)

**salt**

1/2 tsp (3g)

**black pepper**

1/2 tsp, ground (1g)

**broccoli**

10 tbsp chopped (57g)

1. Preheat oven to 500°F (260°C).
2. Chop all veggies into large pieces. Chop chicken into small cubes.
3. In a roasting dish or on a sheet pan, add the veggies, raw chicken, oil and seasonings. Toss to combine.
4. Bake for about 15-20 minutes until chicken is cooked and veggies are lightly charred.

### Sweet potato fries

132 cals ● 2g protein ● 3g fat ● 20g carbs ● 4g fiber



**sweet potatoes, peeled**

4 oz (114g)

**olive oil**

1/4 tbsp (4mL)

**garlic powder**

1 dash (0g)

**paprika**

1 dash (0g)

**salt**

1 dash (1g)

**black pepper**

1/2 dash, ground (0g)

1. Heat the oven to 400.
2. Cut the sweet potatoes into sticks 1/4 to 1/2 inch wide and 3 inches long, and toss them with the oil.
3. Mix the spices, salt, and pepper in a small bowl, and toss them with the sweet potatoes. Spread them out evenly on a baking sheet.
4. Bake until brown and crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10 minutes.
5. Serve.