

Meal Plan - 2800 calorie paleo meal plan



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

Day 1

2794 cals ● 199g protein (29%) ● 161g fat (52%) ● 103g carbs (15%) ● 35g fiber (5%)

Breakfast

515 cals, 29g protein, 23g net carbs, 32g fat



Bacon
8 slice(s)- 404 cals



Pear
1 pear(s)- 113 cals

Snacks

350 cals, 32g protein, 17g net carbs, 16g fat



Grapefruit
1/2 grapefruit- 59 cals



Sunflower seeds
120 cals



Tuna cucumber bites
173 cals

Lunch

960 cals, 55g protein, 12g net carbs, 72g fat



Rotisserie chicken & tomato salad
514 cals



Roasted almonds
1/2 cup(s)- 443 cals

Dinner

965 cals, 84g protein, 51g net carbs, 41g fat



Baked chicken with tomatoes & olives
12 oz- 599 cals



Roasted rosemary sweet potatoes
368 cals

Day 2

2779 cals ● 183g protein (26%) ● 167g fat (54%) ● 103g carbs (15%) ● 33g fiber (5%)

Breakfast

515 cals, 29g protein, 23g net carbs, 32g fat



Bacon
8 slice(s)- 404 cals



Pear
1 pear(s)- 113 cals

Snacks

350 cals, 32g protein, 17g net carbs, 16g fat



Grapefruit
1/2 grapefruit- 59 cals



Sunflower seeds
120 cals



Tuna cucumber bites
173 cals

Lunch

960 cals, 55g protein, 12g net carbs, 72g fat



Rotisserie chicken & tomato salad
514 cals



Roasted almonds
1/2 cup(s)- 443 cals

Dinner

950 cals, 68g protein, 51g net carbs, 47g fat



Basic ground turkey
10 2/3 oz- 500 cals



Olive oil drizzled broccoli
1 1/2 cup(s)- 105 cals



Sweet potato wedges
347 cals

Day 3

2625 cals ● 184g protein (28%) ● 163g fat (56%) ● 71g carbs (11%) ● 34g fiber (5%)

Breakfast

540 cals, 28g protein, 37g net carbs, 28g fat



Scrambled eggs with kale, tomatoes, rosemary
329 cals



Sauteed Kale
91 cals



Grapefruit
1 grapefruit- 119 cals

Snacks

295 cals, 12g protein, 20g net carbs, 14g fat



Grapes
116 cals



Boiled eggs
1 egg(s)- 69 cals



Roasted almonds
1/8 cup(s)- 111 cals

Lunch

775 cals, 59g protein, 6g net carbs, 54g fat



Salmon with avocado sauce
9 oz- 718 cals



Broccoli
2 cup(s)- 58 cals

Dinner

1015 cals, 86g protein, 7g net carbs, 67g fat



Olive oil drizzled broccoli
3 1/2 cup(s)- 244 cals



Baked chicken thighs
12 oz- 770 cals

Day 4

2625 cals ● 184g protein (28%) ● 163g fat (56%) ● 71g carbs (11%) ● 34g fiber (5%)

Breakfast

540 cals, 28g protein, 37g net carbs, 28g fat



Scrambled eggs with kale, tomatoes, rosemary
329 cals



Sauteed Kale
91 cals



Grapefruit
1 grapefruit- 119 cals

Snacks

295 cals, 12g protein, 20g net carbs, 14g fat



Grapes
116 cals



Boiled eggs
1 egg(s)- 69 cals



Roasted almonds
1/8 cup(s)- 111 cals

Lunch

775 cals, 59g protein, 6g net carbs, 54g fat



Salmon with avocado sauce
9 oz- 718 cals



Broccoli
2 cup(s)- 58 cals

Dinner

1015 cals, 86g protein, 7g net carbs, 67g fat



Olive oil drizzled broccoli
3 1/2 cup(s)- 244 cals



Baked chicken thighs
12 oz- 770 cals

Day 5

2779 cals ● 276g protein (40%) ● 125g fat (41%) ● 98g carbs (14%) ● 39g fiber (6%)

Breakfast

540 cals, 28g protein, 37g net carbs, 28g fat



Scrambled eggs with kale, tomatoes, rosemary
329 cals



Sauteed Kale
91 cals



Grapefruit
1 grapefruit- 119 cals

Snacks

390 cals, 29g protein, 42g net carbs, 7g fat



Strawberry banana protein smoothie
1 smoothie(s)- 388 cals

Lunch

940 cals, 138g protein, 3g net carbs, 42g fat



Basic chicken breast
21 1/3 oz- 847 cals



Sauteed mushrooms
4 oz mushrooms- 95 cals

Dinner

910 cals, 82g protein, 17g net carbs, 49g fat



Avocado tuna salad stuffed pepper
4 half pepper(s)- 911 cals

Day 6

2786 cals ● 229g protein (33%) ● 140g fat (45%) ● 122g carbs (18%) ● 31g fiber (5%)

Breakfast

435 cals, 15g protein, 26g net carbs, 26g fat



Sauteed Kale
91 cals



Egg in an eggplant
241 cals



Apple
1 apple(s)- 105 cals

Snacks

390 cals, 29g protein, 42g net carbs, 7g fat



Strawberry banana protein smoothie
1 smoothie(s)- 388 cals

Lunch

940 cals, 138g protein, 3g net carbs, 42g fat



Basic chicken breast
21 1/3 oz- 847 cals



Sauteed mushrooms
4 oz mushrooms- 95 cals

Dinner

1020 cals, 46g protein, 52g net carbs, 65g fat



Roasted rosemary sweet potatoes
420 cals



Paleo chicken thighs and mushrooms
6 oz- 600 cals

Day 7

2771 cals ● 197g protein (28%) ● 142g fat (46%) ● 139g carbs (20%) ● 37g fiber (5%)

Breakfast

435 cals, 15g protein, 26g net carbs, 26g fat



Sauteed Kale

91 cals



Egg in an eggplant

241 cals



Apple

1 apple(s)- 105 cals

Snacks

390 cals, 29g protein, 42g net carbs, 7g fat



Strawberry banana protein smoothie

1 smoothie(s)- 388 cals

Lunch

925 cals, 106g protein, 20g net carbs, 44g fat



Cauliflower rice

4 cup(s)- 242 cals



Cooked peppers

1 bell pepper(s)- 120 cals



Marinated chicken breast

16 oz- 565 cals

Dinner

1020 cals, 46g protein, 52g net carbs, 65g fat



Roasted rosemary sweet potatoes

420 cals



Paleo chicken thighs and mushrooms

6 oz- 600 cals

Fruits and Fruit Juices

- ☐ Grapefruit
4 large (approx 4-1/2" dia) (1328g)
- ☐ green olives
12 large (53g)
- ☐ lemon juice
2/3 fl oz (21mL)
- ☐ pears
2 medium (356g)
- ☐ avocados
1 1/2 avocado(s) (276g)
- ☐ grapes
4 cup (368g)
- ☐ banana
3 medium (7" to 7-7/8" long) (354g)
- ☐ frozen strawberries
4 1/2 cup, unthawed (671g)
- ☐ lime juice
2 tsp (10mL)
- ☐ apples
2 medium (3" dia) (364g)

Nut and Seed Products

- ☐ sunflower kernels
1 1/3 oz (38g)
- ☐ almonds
1/2 lbs (215g)
- ☐ coconut milk, canned
1/6 can (86mL)

Vegetables and Vegetable Products

- ☐ cucumber
1 1/4 cucumber (8-1/4") (376g)
- ☐ tomatoes
6 1/2 medium whole (2-3/5" dia) (791g)
- ☐ sweet potatoes
5 sweetpotato, 5" long (1085g)
- ☐ frozen broccoli
12 1/2 cup (1138g)
- ☐ garlic
3/4 clove(s) (2g)
- ☐ kale leaves
12 cup, chopped (480g)
- ☐ bell pepper
3 large (492g)
- ☐ onion
1/2 small (35g)
- ☐ mushrooms
1 lbs (454g)
- ☐ eggplant
4 1 inch (2.5 cm) slice(s) (240g)

Finfish and Shellfish Products

- ☐ canned tuna
3 1/4 can (566g)
- ☐ salmon
18 oz (510g)

Fats and Oils

- ☐ olive oil
6 oz (185mL)
- ☐ oil
6 oz (183mL)
- ☐ marinade sauce
1/2 cup (120mL)

Spices and Herbs

- ☐ salt
3/4 oz (22g)
- ☐ black pepper
1/4 oz (6g)
- ☐ chili powder
2 tsp (5g)
- ☐ fresh basil
10 1/2 g (11g)
- ☐ rosemary, dried
1/4 oz (8g)
- ☐ thyme, dried
2 dash, ground (0g)
- ☐ balsamic vinegar
1 1/2 tbsp (23mL)

Poultry Products

- ☐ boneless skinless chicken breast, raw
4 1/2 lbs (1983g)
- ☐ ground turkey, raw
2/3 lbs (302g)
- ☐ chicken thighs, with bone and skin, raw
2 1/4 lbs (1020g)

Other

- ☐ rotisserie chicken, cooked
3/4 lbs (340g)
- ☐ ice cubes
3 cup (420g)
- ☐ frozen cauliflower
4 cup (454g)

Pork Products

- ☐ bacon
16 slice(s) (160g)

Dairy and Egg Products

☐ eggs
18 1/4 medium (804g)

Beverages

☐ water
1 3/4 cup (422mL)

☐ protein powder
3 scoop (1/3 cup ea) (93g)

Breakfast 1 [↗](#)

Eat on day 1, day 2

Bacon

8 slice(s) - 404 cals ● 28g protein ● 32g fat ● 1g carbs ● 0g fiber



For single meal:

bacon

8 slice(s) (80g)

For all 2 meals:

bacon

16 slice(s) (160g)

1. Note: follow package instructions if they differ from below. The cooking time for bacon depends on the method you're using and how crispy you want it. Below is a general guide:
2. Stovetop (Skillet): Medium heat: 8-12 minutes, flipping occasionally.
3. Oven: 400°F (200°C): 15-20 minutes on a baking sheet lined with parchment paper or foil.
4. Microwave: Place bacon between paper towels on a microwave-safe plate. Microwave on high for 3-6 minutes.

Pear

1 pear(s) - 113 cals ● 1g protein ● 0g fat ● 22g carbs ● 6g fiber



For single meal:

pears

1 medium (178g)

For all 2 meals:

pears

2 medium (356g)

1. This recipe has no instructions.

Breakfast 2 [↗](#)

Eat on day 3, day 4, day 5

Scrambled eggs with kale, tomatoes, rosemary

329 cals ● 24g protein ● 20g fat ● 10g carbs ● 3g fiber



For single meal:

water
1/4 cup (68mL)
balsamic vinegar
1/2 tbsp (8mL)
rosemary, dried
3 dash (0g)
tomatoes
3/4 cup, chopped (135g)
eggs
3 extra large (168g)
kale leaves
1 1/2 cup, chopped (60g)
oil
1/4 tbsp (4mL)

For all 3 meals:

water
13 1/2 tbsp (203mL)
balsamic vinegar
1 1/2 tbsp (23mL)
rosemary, dried
1 tsp (1g)
tomatoes
2 1/4 cup, chopped (405g)
eggs
9 extra large (504g)
kale leaves
4 1/2 cup, chopped (180g)
oil
3/4 tbsp (11mL)

1. In a small skillet, add your oil of choice over medium-high heat.
2. Add in kale, tomatoes, rosemary, and the water. Cover and cook for about 4 minutes, stirring occasionally, until veggies have softened.
3. Add eggs, and stir to scramble them with the veggies.
4. When eggs are cooked, remove from heat and plate, topping with balsamic vinaigrette (optional). Serve.

Sauteed Kale

91 cals ● 2g protein ● 7g fat ● 4g carbs ● 1g fiber



For single meal:

oil
1/2 tbsp (8mL)
kale leaves
1 1/2 cup, chopped (60g)

For all 3 meals:

oil
1 1/2 tbsp (23mL)
kale leaves
4 1/2 cup, chopped (180g)

1. Heat oil in a skillet over medium-low heat. Add kale and saute for a 3-5 minutes until kale has softened and become a little shiny. Serve with a pinch of salt and pepper.

Grapefruit

1 grapefruit - 119 cals ● 2g protein ● 0g fat ● 23g carbs ● 4g fiber



For single meal:

Grapefruit

1 large (approx 4-1/2" dia) (332g)

For all 3 meals:

Grapefruit

3 large (approx 4-1/2" dia) (996g)

1. Cut grapefruit in half and separate the grapefruit into individual segments by carefully cut along the membranes on each side of the segment with a sharp knife.
2. (optional: sprinkle some of your favorite 0 calorie sweetener on top before serving)

Breakfast 3 [↗](#)

Eat on day 6, day 7

Sauteed Kale

91 cals ● 2g protein ● 7g fat ● 4g carbs ● 1g fiber



For single meal:

oil

1/2 tbsp (8mL)

kale leaves

1 1/2 cup, chopped (60g)

For all 2 meals:

oil

1 tbsp (15mL)

kale leaves

3 cup, chopped (120g)

1. Heat oil in a skillet over medium-low heat. Add kale and saute for a 3-5 minutes until kale has softened and become a little shiny. Serve with a pinch of salt and pepper.

Egg in an eggplant

241 cals ● 13g protein ● 19g fat ● 1g carbs ● 4g fiber



For single meal:

eggs
2 large (100g)
eggplant
2 1 inch (2.5 cm) slice(s) (120g)
oil
2 tsp (10mL)

For all 2 meals:

eggs
4 large (200g)
eggplant
4 1 inch (2.5 cm) slice(s) (240g)
oil
4 tsp (20mL)

1. Coat the eggplant in oil and put in a skillet over medium heat, cooking for about 4 minutes on each side until soft and lightly browned.
2. Remove eggplant from skillet and when cool enough to touch, cut a small hole in the center and set the small circle to the side.
3. Place the eggplant back in the skillet and crack an egg in the middle of the hole. Cook for 4 minutes, then flip and cook for another 2-3 minutes.
4. Add salt and pepper to taste and serve with eggplant circle that had been set aside.

Apple

1 apple(s) - 105 cal● 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)

1. This recipe has no instructions.
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Lunch 1 [🔗](#)

Eat on day 1, day 2

Rotisserie chicken & tomato salad

514 cals ● 40g protein ● 37g fat ● 5g carbs ● 2g fiber



For single meal:

lemon juice

1 tsp (5mL)

olive oil

1 tbsp (15mL)

cucumber, sliced

1/4 cucumber (8-1/4") (75g)

tomatoes, cut into wedges

1/2 large whole (3" dia) (91g)

rotisserie chicken, cooked

6 oz (170g)

For all 2 meals:

lemon juice

2 tsp (10mL)

olive oil

2 tbsp (30mL)

cucumber, sliced

1/2 cucumber (8-1/4") (151g)

tomatoes, cut into wedges

1 large whole (3" dia) (182g)

rotisserie chicken, cooked

3/4 lbs (340g)

1. Transfer chicken meat into a bowl and shred with two forks.
2. Arrange chicken with tomatoes and cucumber.
3. Drizzle with olive oil and lemon juice. Season with salt and pepper to taste. Serve.

Roasted almonds

1/2 cup(s) - 443 cals ● 15g protein ● 36g fat ● 6g carbs ● 9g fiber



For single meal:

almonds

1/2 cup, whole (72g)

For all 2 meals:

almonds

1 cup, whole (143g)

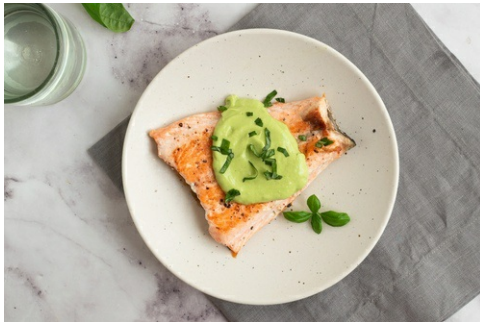
1. This recipe has no instructions.

Lunch 2 [↗](#)

Eat on day 3, day 4

Salmon with avocado sauce

9 oz - 718 cal ● 54g protein ● 54g fat ● 3g carbs ● 3g fiber



For single meal:

fresh basil

1 1/2 tbsp leaves, whole (2g)

lemon juice

1 tsp (6mL)

salmon

1/2 lbs (255g)

oil

1 tsp (6mL)

avocados

1/6 avocado(s) (38g)

coconut milk, canned

1/8 can (42mL)

garlic

3/8 clove(s) (1g)

For all 2 meals:

fresh basil

3 tbsp leaves, whole (5g)

lemon juice

3/4 tbsp (11mL)

salmon

18 oz (510g)

oil

3/4 tbsp (11mL)

avocados

3/8 avocado(s) (75g)

coconut milk, canned

1/6 can (85mL)

garlic

3/4 clove(s) (2g)

1. Heat oil in a skillet over medium heat. Add salmon and cook for about 6-8 skin-side down or until salmon is fully cooked.
2. Meanwhile, in a blender, add the avocado, coconut milk, garlic, lemon juice, and basil. Blend until it forms a green, sauce-like consistency.
3. Plate salmon and pour sauce on top. Serve.

Broccoli

2 cup(s) - 58 cal ● 5g protein ● 0g fat ● 4g carbs ● 5g fiber



For single meal:

frozen broccoli

2 cup (182g)

For all 2 meals:

frozen broccoli

4 cup (364g)

1. Prepare according to instructions on package.

Lunch 3 [↗](#)

Eat on day 5, day 6

Basic chicken breast

21 1/3 oz - 847 cal ● 134g protein ● 34g fat ● 0g carbs ● 0g fiber



For single meal:

oil
4 tsp (20mL)
boneless skinless chicken breast, raw
1 1/3 lbs (597g)

For all 2 meals:

oil
2 2/3 tbsp (40mL)
boneless skinless chicken breast, raw
2 2/3 lbs (1195g)

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.

Sauteed mushrooms

4 oz mushrooms - 95 cal ● 4g protein ● 7g fat ● 3g carbs ● 1g fiber



For single meal:

oil
1/2 tbsp (8mL)
mushrooms, sliced
4 oz (113g)

For all 2 meals:

oil
1 tbsp (15mL)
mushrooms, sliced
1/2 lbs (227g)

1. Heat oil in a skillet over medium heat.
 2. Add mushrooms to the skillet and cook until softened, about 5-10 minutes.
 3. Season with salt/pepper and any spices or herbs you have on hand. Serve.
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Lunch 4 [🔗](#)

Eat on day 7

Cauliflower rice

4 cup(s) - 242 cals ● 4g protein ● 18g fat ● 12g carbs ● 4g fiber



Makes 4 cup(s)

oil

4 tsp (20mL)

frozen cauliflower

4 cup (454g)

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

Cooked peppers

1 bell pepper(s) - 120 cals ● 1g protein ● 9g fat ● 5g carbs ● 3g fiber



Makes 1 bell pepper(s)

oil

2 tsp (10mL)

bell pepper, seeded & cut into strips

1 large (164g)

1. Stovetop: Heat oil in a skillet over medium heat. Add pepper strips and cook until softened, about 5-10 minutes.
2. Oven: Preheat oven to 425°F (220°C). Toss pepper strips in oil and season with some salt and pepper. Roast for about 20-25 minutes until softened.

Marinated chicken breast

16 oz - 565 cals ● 101g protein ● 17g fat ● 3g carbs ● 0g fiber



Makes 16 oz

boneless skinless chicken breast, raw
1 lbs (448g)
marinade sauce
1/2 cup (120mL)

1. Place the chicken in a ziploc bag with the marinade and mush it around to ensure the chicken is fully coated.
2. Refrigerate and marinate for at least 1 hour, but preferably overnight.
3. BAKE
4. Preheat the oven to 400 degrees F.
5. Remove the chicken from the bag, discarding excess marinade, and bake for 10 minutes in preheated oven.
6. After the 10 minutes, turn the chicken and bake until no longer pink in the center and juices run clear, about 15 more minutes.
7. BROIL/GRILL
8. Preheat the oven to broil/grill.
9. Remove the chicken from the bag, discarding excess marinade, and broil until no longer pink inside, usually 4-8 minutes per side.

Snacks 1 [↗](#)

Eat on day 1, day 2

Grapefruit

1/2 grapefruit - 59 cals ● 1g protein ● 0g fat ● 12g carbs ● 2g fiber



For single meal:

Grapefruit
1/2 large (approx 4-1/2" dia) (166g)

For all 2 meals:

Grapefruit
1 large (approx 4-1/2" dia) (332g)

1. Cut grapefruit in half and separate the grapefruit into individual segments by carefully cut along the membranes on each side of the segment with a sharp knife.
2. (optional: sprinkle some of your favorite 0 calorie sweetener on top before serving)

Sunflower seeds

120 cals ● 6g protein ● 9g fat ● 2g carbs ● 2g fiber



For single meal:
sunflower kernels
2/3 oz (19g)

For all 2 meals:
sunflower kernels
1 1/3 oz (38g)

1. This recipe has no instructions.

Tuna cucumber bites

173 cals ● 25g protein ● 6g fat ● 4g carbs ● 1g fiber



For single meal:
cucumber, sliced
3/8 cucumber (8-1/4") (113g)
canned tuna
1 1/2 packet (111g)

For all 2 meals:
cucumber, sliced
3/4 cucumber (8-1/4") (226g)
canned tuna
3 packet (222g)

1. Slice the cucumber and top slices with tuna.
2. Season to taste with salt and pepper.
3. Serve.

Snacks 2 [↗](#)

Eat on day 3, day 4

Grapes

116 cals ● 1g protein ● 1g fat ● 18g carbs ● 7g fiber



For single meal:
grapes
2 cup (184g)

For all 2 meals:
grapes
4 cup (368g)

1. This recipe has no instructions.

Boiled eggs

1 egg(s) - 69 cals ● 6g protein ● 5g fat ● 0g carbs ● 0g fiber



For single meal:

eggs
1 large (50g)

For all 2 meals:

eggs
2 large (100g)

1. Note: Pre-cooked eggs are available in many grocery chains, but you can make them yourself from raw eggs as described below.
2. Place the eggs in a small sauce pan and cover with water.
3. Bring water to boil and continue boiling until eggs reach desired doneness. Typically, 6-7 mins from point of boiling for soft boiled eggs and 8-10 mins for hard boiled eggs.
4. Peel the eggs, season to taste (salt, pepper, sriracha are all good) and eat.

Roasted almonds

1/8 cup(s) - 111 cal● 4g protein ● 9g fat ● 2g carbs ● 2g fiber



For single meal:

almonds
2 tbsp, whole (18g)

For all 2 meals:

almonds
4 tbsp, whole (36g)

1. This recipe has no instructions.
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Snacks 3 [↗](#)

Eat on day 5, day 6, day 7

Strawberry banana protein smoothie

1 smoothie(s) - 388 cals ● 29g protein ● 7g fat ● 42g carbs ● 10g fiber



For single meal:

protein powder

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

banana, frozen, peeled and sliced

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

frozen strawberries

1 1/2 cup, unthawed (224g)

almonds

10 almond (12g)

water

2 tbsp (30mL)

ice cubes

1 cup (140g)

For all 3 meals:

protein powder

3 scoop (1/3 cup ea) (93g)

banana, frozen, peeled and sliced

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

frozen strawberries

4 1/2 cup, unthawed (671g)

almonds

30 almond (36g)

water

6 tbsp (90mL)

ice cubes

3 cup (420g)

1. Place the banana, strawberries, almonds, and water into a blender. Blend to mix, then add the ice cubes and puree until smooth. Add the protein powder, and continue mixing until evenly incorporated, about 30 seconds.

Dinner 1 [↗](#)

Eat on day 1

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.

Roasted rosemary sweet potatoes

368 cals ● 4g protein ● 16g fat ● 43g carbs ● 9g fiber



sweet potatoes, cut into 1" cubes
1 1/6 sweetpotato, 5" long (245g)
rosemary, dried
1 3/4 tsp (2g)
olive oil
3 1/2 tsp (17mL)
salt
1/2 tsp (3g)
black pepper
1/2 tsp, ground (1g)

1. Preheat oven to 425 F (220 C). Line a baking sheet with parchment paper.
2. Combine all ingredients in a medium mixing bowl and toss to coat.
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.

Dinner 2 [🔗](#)

Eat on day 2

Basic ground turkey

10 2/3 oz - 500 cals ● 59g protein ● 29g fat ● 0g carbs ● 0g fiber



Makes 10 2/3 oz

oil
1/2 tbsp (7mL)
ground turkey, raw
2/3 lbs (302g)

1. Heat oil in a skillet over medium-high heat. Add turkey and break part into crumbles. Season with salt, pepper, and any seasonings of choice. Cook until browned, 7-10 minutes.
2. Serve.

Olive oil drizzled broccoli

1 1/2 cup(s) - 105 cals ● 4g protein ● 7g fat ● 3g carbs ● 4g fiber



Makes 1 1/2 cup(s)

black pepper
3/4 dash (0g)
salt
3/4 dash (0g)
frozen broccoli
1 1/2 cup (137g)
olive oil
1/2 tbsp (8mL)

1. Prepare broccoli according to instructions on package.
2. Drizzle with olive oil and season with salt and pepper to taste.

Sweet potato wedges

347 cals ● 5g protein ● 11g fat ● 48g carbs ● 9g fiber



oil
1 tbsp (15mL)
sweet potatoes, cut into wedges
1 1/3 sweetpotato, 5" long (280g)
salt
1/4 tbsp (4g)
black pepper
1/3 tsp, 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.

Dinner 3 [↗](#)

Eat on day 3, day 4

Olive oil drizzled broccoli

3 1/2 cup(s) - 244 cals ● 9g protein ● 16g fat ● 7g carbs ● 9g fiber



For single meal:

black pepper
1/4 tsp (0g)
salt
1/4 tsp (1g)
frozen broccoli
3 1/2 cup (319g)
olive oil
3 1/2 tsp (18mL)

For all 2 meals:

black pepper
1/2 tsp (0g)
salt
1/2 tsp (1g)
frozen broccoli
7 cup (637g)
olive oil
2 1/3 tbsp (35mL)

1. Prepare broccoli according to instructions on package.
2. Drizzle with olive oil and season with salt and pepper to taste.

Baked chicken thighs

12 oz - 770 cals ● 77g protein ● 51g fat ● 1g carbs ● 0g fiber



For single meal:

chicken thighs, with bone and skin, raw

3/4 lbs (340g)

thyme, dried

1 dash, ground (0g)

For all 2 meals:

chicken thighs, with bone and skin, raw

1 1/2 lbs (680g)

thyme, dried

2 dash, ground (0g)

1. Preheat oven to 400°F (200°C).
2. Arrange the chicken thighs on a baking sheet or in a baking dish.
3. Season thighs with thyme and some salt and pepper.
4. Bake in the preheated oven for 35–45 minutes, or until the internal temperature reaches 165°F (75°C). For extra crispy skin, broil for 2–3 minutes at the end. Serve.

Dinner 4 [🔗](#)

Eat on day 5

Avocado tuna salad stuffed pepper

4 half pepper(s) - 911 cals ● 82g protein ● 49g fat ● 17g carbs ● 20g fiber



Makes 4 half pepper(s)

canned tuna, drained

2 can (344g)

avocados

1 avocado(s) (201g)

lime juice

2 tsp (10mL)

salt

2 dash (1g)

black pepper

2 dash (0g)

bell pepper

2 large (328g)

onion

1/2 small (35g)

1. In a small bowl, mix the drained tuna, avocado, lime juice, minced onion, salt and pepper until well-blended.
 2. Take the bell pepper and hollow it out. You can either cut the top off and put the tuna salad in that way. Or cut the pepper in half and stuff each half with the tuna salad.
 3. You can eat it like this or put it in the oven at 350 F (180 C) for 15 minutes until heated through.
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Dinner 5 [🔗](#)

Eat on day 6, day 7

Roasted rosemary sweet potatoes

420 cals ● 5g protein ● 19g fat ● 49g carbs ● 10g fiber



For single meal:

sweet potatoes, cut into 1" cubes

1 1/3 sweetpotato, 5" long (280g)

rosemary, dried

2 tsp (2g)

olive oil

4 tsp (20mL)

salt

1/4 tbsp (4g)

black pepper

1/4 tbsp, ground (2g)

For all 2 meals:

sweet potatoes, cut into 1" cubes

2 2/3 sweetpotato, 5" long (560g)

rosemary, dried

4 tsp (4g)

olive oil

2 2/3 tbsp (40mL)

salt

1/2 tbsp (8g)

black pepper

1/2 tbsp, ground (3g)

1. Preheat oven to 425 F (220 C). Line a baking sheet with parchment paper.
2. Combine all ingredients in a medium mixing bowl and toss to coat.
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.

Paleo chicken thighs and mushrooms

6 oz - 600 cals ● 42g protein ● 46g fat ● 3g carbs ● 1g fiber



For single meal:

mushrooms, sliced 1/4 in thick
4 oz (113g)
black pepper
1 dash (0g)
chicken thighs, with bone and skin, raw
1 thigh (6 oz ea) (170g)
olive oil
1 1/2 tbsp (23mL)
salt
1 dash (0g)
water
1/4 cup(s) (59mL)

For all 2 meals:

mushrooms, sliced 1/4 in thick
1/2 lbs (227g)
black pepper
2 dash (0g)
chicken thighs, with bone and skin, raw
2 thigh (6 oz ea) (340g)
olive oil
3 tbsp (45mL)
salt
2 dash (1g)
water
1/2 cup(s) (119mL)

1. Preheat oven to 400 F (200 C).
 2. Season chicken on all sides with salt and ground black pepper.
 3. Heat olive oil over medium-high heat in an ovenproof skillet. Place chicken skin-side down in skillet and cook until browned, about 5 minutes.
 4. Turn chicken over; stir mushrooms with a pinch of salt into skillet. Increase heat to high; cook, stirring mushrooms occasionally, until mushrooms shrink slightly, about 5 minutes.
 5. Transfer skillet to the oven and cook through, 15 to 20 minutes. Interior temperature should be at least 165 F (74 C). Transfer only the chicken breasts to a plate and loosely tent with foil; set aside.
 6. Set skillet on the stovetop over medium-high heat; cook and stir mushrooms until brown bits start to form on the bottom of the pan, about 5 minutes. Pour water into the skillet, and bring to a boil while scraping the browned bits off of the bottom of the pan. Cook until water is reduced by half, about 2 minutes. Remove from heat.
 7. Stir in any accumulated juices from the chicken into the skillet.
 8. Season with salt and pepper. Spoon mushroom sauce over chicken and serve.
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