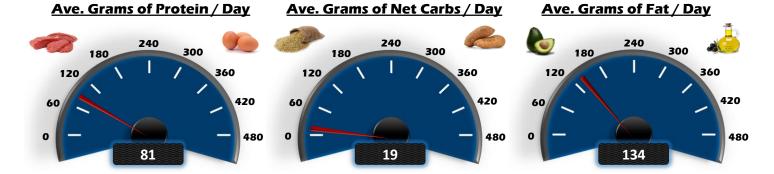


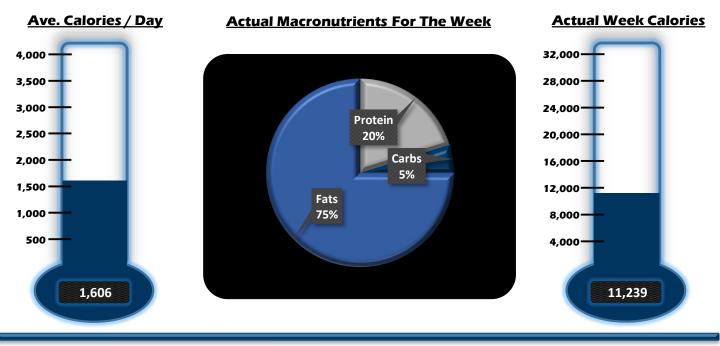
Meal Plan For: 6/4 Through 6/10

<u>Plan #</u> M1-1600

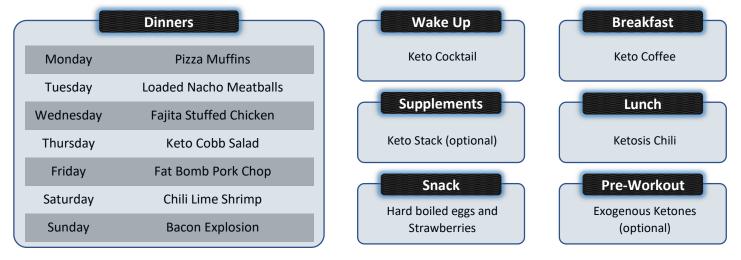
No army can withstand the strength of an idea whose time has come.
- Victor Hugo

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Meal Summary



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. It is the user's responsibility to ensure that all food and meat is cooked thoroughly, regardless of recipe instructions.

Grocery List

Category	ltem	*	M	1	UOM	*	Price
Canned / Packaged	Salsa, sugar free	6	12	24	Tbsp	\$	0.84
Canned / Packaged	Jalapeno, pickled & sliced	2	4	8	Oz	\$	0.38
Produce	Lemon	3	6	12	Ea	\$	2.67
Produce	Celery Stalk	11	22	44	Ea	\$	0.99
Produce	Cauliflower	28	56	112	Oz	\$	3.92
Produce	Zucchini, Medium	4	8	16	Ea	\$	3.96
Produce	Asparagus Stalk	29	58	116	Ea	\$	5.22
Produce	Garlic, Chopped Clove	2	4	8	Ea	\$	0.16
Produce	Avocado	1	2	4	Ea	\$	1.49
Produce	Bell Pepper, Green	1	2	4	Ea	\$	1.00
Produce	Bell Pepper, Red	1	2	4	Ea	\$	1.00
Produce	Onion, Medium	1	2	4	Ea	\$	0.15
Produce	Spinach	3	6	12	Cup	\$	1.35
Produce	Cucumber, medium	1	2	4	Ea	\$	0.39
Produce	Mushrooms, sliced	1	2	4	Cup	\$	0.75
Produce	Lime	1	2	4	Ea	\$	0.59
Meat	Beef, Ground (80/20)	33	66	132	Oz	\$	11.88
Meat	Chicken, breast	8	16	32	Oz	\$	1.52
Meat	Pork chop, boneless	5	10	20	Oz	\$	1.75
Refrigerated / Frozen	Bacon, slice	11	22	44	Ea	\$	
		2				\$	2.97
Refrigerated / Frozen	Cheese, full fat mozzarella	1	4	8	Oz	\$	0.72
Refrigerated / Frozen	Egg Strawberries	17 2	34	68	Ea	\$	2.21
Refrigerated / Frozen		1		8	Cup	\$	1.60
Refrigerated / Frozen	Cheese, cheddar full fat	4	8	16	Oz	\$	1.24
Refrigerated / Frozen	Sour cream, full fat	1	2	4	Tbsp		0.17
Refrigerated / Frozen	Cheese, cream (full fat)	1	2	4	Oz	\$	0.30
Refrigerated / Frozen	Egg, hardboiled	1	2	4	Ea	\$	0.13
Refrigerated / Frozen	Shrimp, frozen (uncooked)	5	10	20	Oz	\$	4.25
Refrigerated / Frozen	Sausage, hot	3	6	12	Oz	\$	0.57
	Approximat						5/117

Staples
Water
Salt, Pink Himalayan
Oil, Coconut (flavorless)
Coffee, low in mold toxins
Butter, unsalted grass-fed
Oil, Brain Octane or MCT
Exogenous Ketones, Perfect Keto
Flaxseed meal
Flour, almond
Baking Powder
Red Pepper (Cayenne) Flakes
Cheese, parmesan
Oregano, ground
Pepper, ground
Cumin, ground
Garlic powder
Oil, olive
Chili powder
Mayonnaise (avacado oil)
Mustard, dijon
Salt / Pepper
Oil, avocado
Vinegar, balsamic

Approximate Consumption Total

\$ 54.17

^{*} Costs are the approximate cost you will consume as prepared per meal plan, actual costs will vary.

Monday **Ingredient** Step **Qty** UOM **Directions** Water Add the lemon to warm water then squeeze as much juice as you can from the lemon 1/4 Ea Lemon directly into your cup. Stir until your arm falls off! Salt, Pink Himalayan 1/2 Tsp 2 Just kidding, we are not liable if your arm falls off. Just stir until salt is dissolved. Keto Coffee Oz Coffee, low in mold toxins Mix hot coffee, MCT Oil, and butter in a blender on high, for 20 seconds. Yo, don't just 1 1 Tbsp | Oil, Brain Octane or MCT shake the coffee, actually blend it. Trust me. Umm good. Tbsp | Butter, unsalted grass-fed NOTE: If you like your coffee on the sweet side, you can add a little erythritol, stevia, or 2 Keto Stack (optional) Magnesium, 300-500 mg Fa While a ketogenic diet can be very healthy if done correctly, there are still some vitamins Ea Potassium, 100-500 mg and minerals deficiencies of which we need to be mindful. Vitamin D, 3000 - 5000 IU Ea Yes, you can do this without supplements, however, they will make the transition guicker Fish Oil, 2200 mg 1 1 Ea and easier than without them, and will help with overall health. Keto Greens, 4000 mg Ea Celery Stalk 1 1/2 Ea In a medium pot, cook celery and cook over medium-low heat until soft (about 3 minutes). 1 1 3/4 Cup | Water Add water, asparagus, cauliflower, zucchini, and beef. Cauliflower Oz Cover and cook for 10 minutes. Add the coconut oil and any sugar-free seasoning you 1 1/2 Ea Zucchini, Medium would like, such as pink salt, cumin, and oregano. Beef, Ground (80/20) 1 Oz Asparagus Stalk NOTE: You can batch make this before the week starts, simply multiply all quantities by 7 Tbsp | Oil, Coconut (flavorless) 2 1 1/2 to get the full week amounts. Divide, freeze, microwave when ready. Hard boiled eggs and Strawberries Two Separate Snacks, Eat Both Ea Egg Boil water, then gently drop eggs into water. Cook for 15 minutes, then immediately rinse with cold water. Cup Strawberries 2 Wash, rinse, then eat! That was easy:) Pizza Muffins 2 1/2 Ea Bacon, slice 1 Preheat oven to 375°F. 2 2 1/2 Tbsp | Flaxseed meal 2 1 1/2 Flour, almond Tbsp Cook slices of bacon then cut into pieces and set aside. Measure out the Flaxseed, almond 2 1/4 **Baking Powder** Tsp flour, baking powder, salt, and red pepper into a mixing bowl. Tsp | Salt, pink Himalayan 1/4 Pinch Red Pepper (Cayenne) Flakes Add the egg, mozzarella, parmesan, oregano, garlic and bacon to the mixture and whisk it 3 2 Oz Cheese, full fat mozzarella Tbsp | Cheese, parmesan Distribute the mixture in a cupcake tin. Fill as many holes as you can, ensuring that each Ea Egg hole is only 3/4 full. 1/2 Oregano, ground Tsp Garlic, Chopped Clove 1/2 Bake for 20 minutes. Exogenous Ketones (optional) Exogenous Ketones, Perfect Keto Exogenous ketones are one of the hottest products on the market right now. They will make the transition quicker and easier. Get and stay in Ketosis FAST. Wake Up **Nutrition Facts**

<u>Daily Total</u>			
Nutrition Facts			
Serving Size: As Prepared			
Amount Per Serving			
Calories	1550		
Total Fat	126g		
Total Net	Carbs	18g	
Protein	85g		

Wake Up Nutrition Facts Serving Size: As Prepared Amount Per Serving Calories 5 Total Fat 0g Total Net Carbs 1g Protein 0g

<u>Breakfast</u>			
Nutrition Facts			
Serving Size: As Prepared			
Amount Per Serving			
Calories 242			
Total Fat 26g			
Total Net Carbs 0g			
Protein 3g			

<u>Supplements</u>				
Nutriti	on Facts			
Serving Size:	As Prepared			
Amount Per Servi	Amount Per Serving			
Calories 0				
Total Fat 0g				
Total Net Carb	s Og			
Protein 0g				

Nut	rition	Facts	
Serving Size	e: As I	Prepared	
Amount Per Serving			
Calories	545		
Total Fat	46g		
Total Net Carbs 8g			

26g

Protein

Lunch

Nutrition Fa	cts
Serving Size: As Prepa	red
Amount Per Serving	
Calories 158	•
Total Fat 11g	
Total Net Carbs	3g
Protein 13g	

Snack

<u> Pre-Workout</u>			
Nutrition Facts			
Serving Size: As Prepared			
Amount Per Serving			
Calories 0			
Total Fat 0g			
Total Net Carbs 0g			
Protein 0g			

