

7-Day Meal Plan (A)

So, are you ready? Are you ready to take the next two weeks and start on a better you- the plant-based way? This daily menu plan provided includes all necessary food groups for optimum health. And, you can focus on meal preparations without worrying about what to cook. Below are some of my favorite meals that will keep you feeling full and satiated.

I suggest you spend a good portion of the week-end shopping and preparing the first 2-3 meals/snacks in advance so you are not overwhelmed during the week. I am adding the more "difficult" meals at the beginning of the week. Please review the meals in advance. * If you happen to be on an oil-free diet, simply switch out the oil for vegetable broth.

Some snack ideas:

- a handful of nuts
- any fruit
- a fresh fruit smoothie (Pink Smoothie Bowl, Blueberry Blast)
- freshly cut vegetables with hummus.
- Banana pops (recipe)
- Watermelon Agua Fresca (recipe)

Be sure to have the fruits and vegetables cleaned and/or sliced in advance for your in- between meal snacks. Drink 1 glass of water every 2 hours BEFORE your meal.

DAY 1

Breakfast	Oatmeal Cereal with a cinnamon stick tossed inside or a tsp of stevia or a tsp of maple syrup. Add sliced bananas and/or berries. Or Fresh Fruit Smoothie. Or whole grain toast with olive oil, oregano, or vegan butter.	
Lunch	Fasolada (Baked Bean Soup)	Click here for recipe
Dinner	Large Chopped Salad Any dark, leafy greens like romaine, lettuce, spinach, kale, etc., with grated carrot, chopped tomato, seeds of your choice sprinkled on top. A touch of sea salt and pour over extra virgin olive oil and red wine vinegar, Optional: Crumbled vegan feta or parmesan (coconut-oil based) like mine by Nafsika's Garden!	Or try this salad recipe

DAY 2

Breakfast	Oatmeal Cereal with a cinnamon stick tossed inside or a tsp of stevia or a tsp of maple syrup. Add sliced bananas and/or berries. Or Fresh Fruit Smoothie. Or whole grain toast with olive oil, oregano, or	
	vegan butter.	
Lunch	Spanish Rice with Salsa served with edamame or broccoli.	Click here for recipe
Dinner	Sautéed Spinach and Crispy Garlic Smashed Potatoes	Click here for recipe Click here for recipe

DAY 3

Breakfast	Oatmeal Cereal with a cinnamon stick tossed inside or a tsp of stevia	
	or a tsp of maple syrup. Add sliced	
	bananas and/or berries. Or Fresh Fruit Smoothie. Or whole grain	
	toast with olive oil, oregano, or	
	vegan butter.	
Lunch	The Plant-Based Special -my own	Click here for recipe
	creation: purple beets, quinoa, leek	
	and potato baked dish.	
Dinner	Large Chopped Salad Whatever	Or try this salad recipe
	you like, include as many veggies in	
	there as possible. Some seeds for a	
	little extra protein. Plus Leftovers if	
	you like!	

DAY 4

Breakfast	Oatmeal Cereal with a cinnamon stick tossed inside or a tsp of stevia or a tsp of maple syrup. Add sliced bananas and/or berries. Or Fresh Fruit Smoothie. Or whole grain toast with olive oil, oregano, or vegan butter.	
Lunch	The Best Mac N' Cheese -this is hands down the best mac n' cheese recipe I've ever tasted. It will surely fool everyone.	Click here for recipe
Dinner	Large Chopped Salad Whatever you like, include as many veggies in there as possible. Some seeds for a little extra protein. Plus Leftovers if you like!	Or try this salad recipe

DAY 5

Breakfast	Oatmeal Cereal with a cinnamon stick tossed inside or a tsp of stevia or a tsp of maple syrup. Add sliced bananas and/or berries. Or Fresh Fruit Smoothie. Or whole grain toast with olive oil, oregano, or vegan butter.	
Lunch	The Ultimate Tacos It's Friday, let's make it a Mexican night!	Click here for recipe
Dinner	Large Chopped Salad Whatever you like, include as many veggies in there as possible. Some seeds for a little extra protein. Plus Leftovers if you like!	Or try this salad recipe

DAY 6

Breakfast	Vegalicious Pancakes!	Click here for recipe
Lunch	Asian Stir-Fry	Click here for recipe
Dinner	Large Chopped Salad Whatever you like, include as many veggies in there as possible. Some seeds for a little extra protein. Plus Leftovers if you like!	Or try this salad recipe

DAY 7

Breakfast	Sassy Tofu Scramble – a veganized	Click here for recipe video
	scrambled egg recipe!	
Lunch	Avocado Sandwich – use this	Click here for recipe
	avocado mayo recipe to make a	-
	simple toast or full on sandwich	
	loaded with veggies.	
Dinner	Roasted Garlic Cauliflower	Click here for recipe
	Chowder A 30-minute recipe! But	
	presoak the cashews first!	

Want a little dessert? Be sure to check my online <u>recipes</u> for some tasty desserts!