

Meal Plan - 1000 calorie intermittent fasting paleo 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

955 cals ● 92g protein (38%) ● 52g fat (49%) ● 19g carbs (8%) ● 11g fiber (5%)

Lunch

500 cals, 42g protein, 11g net carbs, 30g fat



Okra
1 1/2 cup- 60 cals



Chicken thighs with lemon & olives
6 oz- 438 cals

Dinner

455 cals, 50g protein, 8g net carbs, 22g fat



Sugar snap peas
82 cals



Basic ground turkey
8 oz- 375 cals

Day 2

1022 cals ● 112g protein (44%) ● 48g fat (42%) ● 21g carbs (8%) ● 15g fiber (6%)

Lunch

490 cals, 51g protein, 13g net carbs, 22g fat



Sugar snap peas
123 cals



Thyme & lime chicken thighs
368 cals

Dinner

530 cals, 61g protein, 8g net carbs, 26g fat



Baked chicken with tomatoes & olives
9 oz- 449 cals



Garlic zucchini noodles
82 cals

Day 3

1022 cals ● 112g protein (44%) ● 48g fat (42%) ● 21g carbs (8%) ● 15g fiber (6%)

Lunch

490 cals, 51g protein, 13g net carbs, 22g fat



Sugar snap peas
123 cals



Thyme & lime chicken thighs
368 cals

Dinner

530 cals, 61g protein, 8g net carbs, 26g fat



Baked chicken with tomatoes & olives
9 oz- 449 cals



Garlic zucchini noodles
82 cals

Day 4

975 cals ● 97g protein (40%) ● 49g fat (45%) ● 27g carbs (11%) ● 10g fiber (4%)

Lunch

490 cals, 45g protein, 8g net carbs, 29g fat



Slow cooker carnitas
8 oz- 410 cals



Sugar snap peas
82 cals

Dinner

485 cals, 52g protein, 19g net carbs, 21g fat



Unstuffed cabbage
407 cals



Simple mixed greens and tomato salad
76 cals

Day 5

1034 cals ● 102g protein (39%) ● 58g fat (50%) ● 16g carbs (6%) ● 10g fiber (4%)

Lunch

490 cals, 45g protein, 8g net carbs, 29g fat



Slow cooker carnitas
8 oz- 410 cals



Sugar snap peas
82 cals

Dinner

540 cals, 57g protein, 8g net carbs, 29g fat



One pan roasted chicken & veggies
298 cals



Bacon zucchini noodles
244 cals

Day 6

1021 cals ● 91g protein (36%) ● 58g fat (51%) ● 18g carbs (7%) ● 15g fiber (6%)

Lunch

525 cals, 42g protein, 13g net carbs, 29g fat



Avocado tuna salad stuffed pepper
2 half pepper(s)- 456 cals



Simple mixed greens salad
68 cals

Dinner

500 cals, 49g protein, 6g net carbs, 29g fat



Simple plain turkey burger
2 burger(s)- 375 cals



Olive oil drizzled sugar snap peas
122 cals

Day 7

1021 cals ● 91g protein (36%) ● 58g fat (51%) ● 18g carbs (7%) ● 15g fiber (6%)

Lunch

525 cals, 42g protein, 13g net carbs, 29g fat



Avocado tuna salad stuffed pepper
2 half pepper(s)- 456 cals



Simple mixed greens salad
68 cals

Dinner

500 cals, 49g protein, 6g net carbs, 29g fat



Simple plain turkey burger
2 burger(s)- 375 cals



Olive oil drizzled sugar snap peas
122 cals

Grocery List



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Vegetables and Vegetable Products

- okra, frozen**
1 1/2 cup (168g)
- garlic**
1 1/4 clove(s) (4g)
- frozen sugar snap peas**
10 cup (1440g)
- tomatoes**
3 medium whole (2-3/5" dia) (362g)
- zucchini**
2 medium (392g)
- onion**
1/2 medium (2-1/2" dia) (49g)
- broccoli**
4 tbsp chopped (23g)
- red bell pepper**
1/4 medium (approx 2-3/4" long, 2-1/2 dia.) (30g)
- bell pepper**
2 large (328g)

Poultry Products

- chicken thighs, with bone and skin, raw**
1 thigh(s) (170g)
- ground turkey, raw**
1 1/2 lbs (680g)
- boneless skinless chicken thighs**
1 lb (454g)
- boneless skinless chicken breast, raw**
1 1/2 lbs (680g)

Spices and Herbs

- salt**
1/4 oz (8g)
- black pepper**
2 g (2g)
- rosemary, dried**
3 dash (0g)
- thyme, dried**
4 dash, leaves (1g)
- chili powder**
1 tbsp (8g)
- fresh basil**
18 leaves (9g)
- onion powder**
4 dash (1g)
- garlic powder**
2 dash (1g)
- oregano, dried**
3 dash, ground (1g)

Fats and Oils

- olive oil**
1 1/2 oz (47mL)
- oil**
1 1/4 oz (37mL)
- salad dressing**
1/4 cup (68mL)

Fruits and Fruit Juices

- lemon**
1/4 large (21g)
- green olives**
1/2 can (~6 oz) (95g)
- lime juice**
1 1/3 fl oz (40mL)
- avocados**
1 avocado(s) (201g)

Soups, Sauces, and Gravies

- chicken broth**
1/8 cup(s) (mL)

Pork Products

- pork shoulder**
1 lbs (453g)
- bacon, raw**
1 1/2 slice(s) (43g)

Beef Products

- ground beef (93% lean)**
1/2 lbs (227g)

Other

- coleslaw mix**
1/4 package (14 oz) (99g)
- diced tomatoes**
1/2 can(s) (210g)
- italian seasoning**
2 dash (1g)
- mixed greens**
4 1/2 cup (135g)

Beverages

- water**
1/8 cup(s) (31mL)

Finfish and Shellfish Products

- canned tuna**
2 can (344g)

Lunch 1 ↗

Eat on day 1

Okra

1 1/2 cup - 60 cals ● 3g protein ● 0g fat ● 8g carbs ● 4g fiber



Makes 1 1/2 cup

okra, frozen

1 1/2 cup (168g)

1. Pour frozen okra into a saucepan.
2. Cover with water and boil for 3 minutes.
3. Drain and season to taste. Serve.

Chicken thighs with lemon & olives

6 oz - 438 cals ● 39g protein ● 29g fat ● 3g carbs ● 2g fiber



Makes 6 oz

chicken thighs, with bone and skin, raw
1 thigh(s) (170g)
salt
1 dash (1g)
black pepper
2 dash, ground (1g)
rosemary, dried
3 dash (0g)
olive oil
3/8 tsp (2mL)
lemon
1/4 large (21g)
green olives
1/4 small can (~2 oz) (16g)
chicken broth
1/8 cup(s) (mL)
garlic, minced
3/4 clove(s) (2g)

1. Pat chicken thighs dry with paper towels. Season with salt and pepper and place in a baking dish, skin side up.
2. Sprinkle with garlic and rosemary and drizzle with olive oil. Rub seasoning on all sides of the thighs. Tuck lemon wedges here and there. Let marinate for 15 minutes.
3. Heat oven to 375 F (190 C).
4. Put baking dish in oven, uncovered, and roast until skin lightly brown, about 20 minutes. Scatter olives over chicken and add broth. Cover tightly and bake for 1 hour, until meat is very tender.
5. Remove thighs and lemon wedges and arrange on a platter.
6. Pour pan juices into a saucepan and quickly skim fat from surface. Over high heat, simmer rapidly until reduced by half. Spoon juices over chicken and serve.

Lunch 2 ↗

Eat on day 2 and day 3

Sugar snap peas

123 cals ● 8g protein ● 1g fat ● 12g carbs ● 9g fiber



For single meal:

frozen sugar snap peas
2 cup (288g)

For all 2 meals:

frozen sugar snap peas
4 cup (576g)

1. Prepare according to instructions on package.

Thyme & lime chicken thighs

368 cals ● 43g protein ● 21g fat ● 1g carbs ● 0g fiber



For single meal:

boneless skinless chicken thighs
1/2 lb (227g)
thyme, dried
2 dash, leaves (0g)
lime juice
1 tbsp (15mL)
oil
1/2 tbsp (8mL)

For all 2 meals:

boneless skinless chicken thighs
1 lb (454g)
thyme, dried
4 dash, leaves (1g)
lime juice
2 tbsp (30mL)
oil
1 tbsp (15mL)

1. Preheat oven to 375°F (190°C). Note: If marinating the chicken (which is an optional step) you can wait to preheat the oven.
2. In a small bowl, mix the oil, lime juice, thyme, and some salt and pepper.
3. Put chicken, smooth side down, in a small baking dish. Spoon thyme and lime mixture evenly over the chicken.
4. Optional: Cover dish with plastic wrap and leave to marinate in the refrigerator for 1 hour to overnight.
5. Remove plastic wrap, if necessary, and bake for 30-40 minutes or until chicken is cooked through.
6. Transfer chicken to a plate, spoon sauce on top, and serve.

Lunch 3

Eat on day 4 and day 5

Slow cooker carnitas

8 oz - 410 cals ● 40g protein ● 28g fat ● 0g carbs ● 0g fiber



For single meal:

pork shoulder
1/2 lbs (227g)

For all 2 meals:

pork shoulder
1 lbs (453g)

1. Season pork shoulder with some salt and pepper.
2. Place pork in a slower cooker, cover, and cook on low for 6-8 hours. Time may vary, so be sure to check throughout. Pork should easily shred when done.
3. Take two forks and shred the pork. Serve.

Sugar snap peas

82 cals ● 5g protein ● 1g fat ● 8g carbs ● 6g fiber



For single meal:

frozen sugar snap peas
1 1/3 cup (192g)

For all 2 meals:

frozen sugar snap peas
2 2/3 cup (384g)

1. Prepare according to instructions on package.

Lunch 4

Eat on day 6 and day 7

Avocado tuna salad stuffed pepper

2 half pepper(s) - 456 cals ● 41g protein ● 24g fat ● 8g carbs ● 10g fiber



For single meal:

avocados
1/2 avocado(s) (101g)
lime juice
1 tsp (5mL)
salt
1 dash (0g)
black pepper
1 dash (0g)
bell pepper
1 large (164g)
onion
1/4 small (18g)
canned tuna, drained
1 can (172g)

For all 2 meals:

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)
canned tuna, drained
2 can (344g)

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.

Simple mixed greens salad

68 cals ● 1g protein ● 5g fat ● 4g carbs ● 1g fiber



For single meal:

mixed greens
1 1/2 cup (45g)
salad dressing
1 1/2 tbsp (23mL)

For all 2 meals:

mixed greens
3 cup (90g)
salad dressing
3 tbsp (45mL)

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

Dinner 1 ↗

Eat on day 1

Sugar snap peas

82 cals ● 5g protein ● 1g fat ● 8g carbs ● 6g fiber



frozen sugar snap peas
1 1/3 cup (192g)

1. Prepare according to instructions on package.

Basic ground turkey

8 oz - 375 cals ● 45g protein ● 22g fat ● 0g carbs ● 0g fiber



Makes 8 oz

ground turkey, raw
1/2 lbs (227g)
oil
1 tsp (5mL)

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.

Dinner 2 ↗

Eat on day 2 and day 3

Baked chicken with tomatoes & olives

9 oz - 449 cals ● 60g protein ● 19g fat ● 6g carbs ● 5g fiber



For single meal:

tomatoes
9 cherry tomatoes (153g)
olive oil
1/2 tbsp (8mL)
salt
3 dash (2g)
green olives
9 large (40g)
black pepper
3 dash (0g)
chili powder
1/2 tbsp (4g)
boneless skinless chicken breast, raw
1/2 lbs (255g)
fresh basil, shredded
9 leaves (5g)

For all 2 meals:

tomatoes
18 cherry tomatoes (306g)
olive oil
1 tbsp (15mL)
salt
1/4 tbsp (5g)
green olives
18 large (79g)
black pepper
1/4 tbsp (1g)
chili powder
1 tbsp (8g)
boneless skinless chicken breast, raw
18 oz (510g)
fresh basil, shredded
18 leaves (9g)

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.

Garlic zucchini noodles

82 cals ● 1g protein ● 7g fat ● 2g carbs ● 1g fiber



For single meal:

olive oil
1/2 tbsp (8mL)
zucchini
1/2 medium (98g)
garlic, minced
1/4 clove (1g)

For all 2 meals:

olive oil
1 tbsp (15mL)
zucchini
1 medium (196g)
garlic, minced
1/2 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.

Dinner 3 ↗

Eat on day 4

Unstuffed cabbage

407 cals ● 50g protein ● 16g fat ● 14g carbs ● 3g fiber



ground beef (93% lean)

1/2 lbs (227g)

coleslaw mix

1/4 package (14 oz) (99g)

diced tomatoes

1/2 can(s) (210g)

onion powder

4 dash (1g)

italian seasoning

2 dash (1g)

garlic powder

2 dash (1g)

water

1/8 cup(s) (30mL)

1. In a large pot over medium-high heat, add the ground beef and break it apart. Stir in remaining ingredients, plus a hefty pinch of salt and pepper, and bring to a simmer.

2. Cover the pot with a lid and simmer for about 30 minutes on medium-low. Serve.

Simple mixed greens and tomato salad

76 cals ● 2g protein ● 5g fat ● 5g carbs ● 2g fiber



mixed greens

1 1/2 cup (45g)

tomatoes

4 tbsp cherry tomatoes (37g)

salad dressing

1 1/2 tbsp (23mL)

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

Dinner 4 ↗

Eat on day 5

One pan roasted chicken & veggies

298 cals ● 40g protein ● 12g fat ● 5g carbs ● 3g fiber



tomatoes

2 tbsp cherry tomatoes (19g)

oil

1/2 tbsp (8mL)

salt

1 1/2 dash (1g)

black pepper

1 1/2 dash, ground (0g)

onion, sliced

1/8 medium (2-1/2" dia) (14g)

broccoli

4 tbsp chopped (23g)

oregano, dried

3 dash, ground (1g)

boneless skinless chicken breast, raw

6 oz (170g)

red bell pepper, deseeded and sliced

1/4 medium (approx 2-3/4" long, 2-1/2 dia.) (30g)

zucchini, sliced

1/4 medium (49g)

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.

Bacon zucchini noodles

244 cals ● 17g protein ● 17g fat ● 3g carbs ● 2g fiber



zucchini

3/4 medium (147g)

bacon, raw

1 1/2 slice(s) (43g)

1. Use a zoodler or a vegetable peeler with teeth to spiralize the zucchini.

2. Cook the bacon in a skillet over medium heat.

3. Once the bacon is finished, remove it and chop it up. Add the zucchini noodles and saute them in the bacon grease, turning them continuously, until they are soft but not soggy, about 5 minutes. Mix in the bacon bits.

4. Remove from heat and serve.

Dinner 5 ↗

Eat on day 6 and day 7

Simple plain turkey burger

2 burger(s) - 375 cals ● 45g protein ● 22g fat ● 0g carbs ● 0g fiber



For single meal:

ground turkey, raw
1/2 lbs (227g)
oil
1 tsp (5mL)

For all 2 meals:

ground turkey, raw
1 lbs (454g)
oil
2 tsp (10mL)

1. In a bowl, season the ground turkey with some salt, pepper, and any other preferred seasonings. Shape the ground turkey into a burger shape.
2. Heat oil on a hot grill or stovetop pan. Add burger and cook for about 3-4 minutes per side or until no longer pink inside. Serve.

Olive oil drizzled sugar snap peas

122 cals ● 4g protein ● 7g fat ● 6g carbs ● 5g fiber



For single meal:

black pepper
3/4 dash (0g)
salt
3/4 dash (0g)
frozen sugar snap peas
1 cup (144g)
olive oil
1/2 tbsp (8mL)

For all 2 meals:

black pepper
1 1/2 dash (0g)
salt
1 1/2 dash (1g)
frozen sugar snap peas
2 cup (288g)
olive oil
1 tbsp (15mL)

1. Prepare sugar snap peas according to instructions on package.
2. Drizzle with olive oil and season with salt and pepper.