

Meal Plan - 2900 calorie 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

2904 cals ● 239g protein (33%) ● 155g fat (48%) ● 98g carbs (14%) ● 40g fiber (5%)

Breakfast

620 cals, 36g protein, 4g net carbs, 48g fat



Avocado
176 cals



Bacon & egg sandwich
1 sandwich(es)- 442 cals

Snacks

325 cals, 8g protein, 27g net carbs, 16g fat



Celery and almond butter
200 cals



Apple
1 apple(s)- 105 cals



Cherry tomatoes
6 cherry tomatoes- 21 cals

Lunch

980 cals, 86g protein, 26g net carbs, 54g fat



Brussels sprout, apple & walnut side salad
380 cals



Baked chicken with tomatoes & olives
12 oz- 599 cals

Dinner

980 cals, 110g protein, 42g net carbs, 37g fat



Lemon pepper chicken breast
16 oz- 592 cals



Baked fries
290 cals



Simple sauteed spinach
100 cals

Day 2

2904 cals ● 239g protein (33%) ● 155g fat (48%) ● 98g carbs (14%) ● 40g fiber (5%)

Breakfast

620 cals, 36g protein, 4g net carbs, 48g fat



Avocado
176 cals



Bacon & egg sandwich
1 sandwich(es)- 442 cals

Snacks

325 cals, 8g protein, 27g net carbs, 16g fat



Celery and almond butter
200 cals



Apple
1 apple(s)- 105 cals



Cherry tomatoes
6 cherry tomatoes- 21 cals

Lunch

980 cals, 86g protein, 26g net carbs, 54g fat



Brussels sprout, apple & walnut side salad
380 cals



Baked chicken with tomatoes & olives
12 oz- 599 cals

Dinner

980 cals, 110g protein, 42g net carbs, 37g fat



Lemon pepper chicken breast
16 oz- 592 cals



Baked fries
290 cals



Simple sauteed spinach
100 cals

Day 3

2864 cals ● 249g protein (35%) ● 147g fat (46%) ● 97g carbs (14%) ● 40g fiber (6%)

Breakfast

505 cals, 26g protein, 45g net carbs, 19g fat



Pear

2 pear(s)- 226 cals



Boiled eggs

4 egg(s)- 277 cals

Snacks

345 cals, 22g protein, 5g net carbs, 26g fat



Pork rinds

1 oz- 149 cals



Cherry tomatoes

6 cherry tomatoes- 21 cals



Walnuts

1/4 cup(s)- 175 cals

Lunch

970 cals, 111g protein, 21g net carbs, 46g fat



Basic chicken & spinach salad

812 cals



Apple & almond butter

1/2 apple(s)- 158 cals

Dinner

1045 cals, 90g protein, 27g net carbs, 56g fat



Mixed nuts

1/3 cup(s)- 290 cals



Grapes

97 cals



Buffalo chicken lettuce wrap

3 wrap(s)- 659 cals

Day 4

2855 cals ● 211g protein (30%) ● 172g fat (54%) ● 79g carbs (11%) ● 35g fiber (5%)

Breakfast

505 cals, 26g protein, 45g net carbs, 19g fat



Pear

2 pear(s)- 226 cals



Boiled eggs

4 egg(s)- 277 cals

Snacks

345 cals, 22g protein, 5g net carbs, 26g fat



Pork rinds

1 oz- 149 cals



Cherry tomatoes

6 cherry tomatoes- 21 cals



Walnuts

1/4 cup(s)- 175 cals

Lunch

960 cals, 73g protein, 4g net carbs, 71g fat



Paleo steak Bites

12 oz(s)- 861 cals



Simple sauteed spinach

100 cals

Dinner

1045 cals, 90g protein, 27g net carbs, 56g fat



Mixed nuts

1/3 cup(s)- 290 cals



Grapes

97 cals



Buffalo chicken lettuce wrap

3 wrap(s)- 659 cals

Day 5

2868 cals ● 218g protein (30%) ● 177g fat (55%) ● 70g carbs (10%) ● 31g fiber (4%)

Breakfast

505 cals, 26g protein, 45g net carbs, 19g fat



Pear
2 pear(s)- 226 cals



Boiled eggs
4 egg(s)- 277 cals

Snacks

345 cals, 22g protein, 5g net carbs, 26g fat



Pork rinds
1 oz- 149 cals



Cherry tomatoes
6 cherry tomatoes- 21 cals



Walnuts
1/4 cup(s)- 175 cals

Lunch

1045 cals, 87g protein, 11g net carbs, 68g fat



Simple salad with tomatoes and carrots
147 cals



Simple salmon
14 oz- 898 cals

Dinner

975 cals, 83g protein, 10g net carbs, 63g fat



Baked chicken thighs
12 oz- 770 cals



Olive oil drizzled sugar snap peas
204 cals

Day 6

2859 cals ● 216g protein (30%) ● 161g fat (51%) ● 105g carbs (15%) ● 32g fiber (4%)

Breakfast

425 cals, 10g protein, 20g net carbs, 31g fat



Dark chocolate
4 square(s)- 239 cals



Pistachios
188 cals

Snacks

345 cals, 34g protein, 27g net carbs, 8g fat



Tuna cucumber bites
230 cals



Pear
1 pear(s)- 113 cals

Lunch

1060 cals, 88g protein, 12g net carbs, 69g fat



Sugar snap peas
123 cals



Low carb fried chicken
16 oz- 936 cals

Dinner

1030 cals, 84g protein, 46g net carbs, 53g fat



Beets
8 beets- 193 cals



Honey mustard chicken thighs w/ skin
12 oz- 837 cals

Day 7

2859 cals ● 216g protein (30%) ● 161g fat (51%) ● 105g carbs (15%) ● 32g fiber (4%)

Breakfast

425 cals, 10g protein, 20g net carbs, 31g fat



Dark chocolate

4 square(s)- 239 cals



Pistachios

188 cals

Snacks

345 cals, 34g protein, 27g net carbs, 8g fat



Tuna cucumber bites

230 cals



Pear

1 pear(s)- 113 cals

Lunch

1060 cals, 88g protein, 12g net carbs, 69g fat



Sugar snap peas

123 cals



Low carb fried chicken

16 oz- 936 cals

Dinner

1030 cals, 84g protein, 46g net carbs, 53g fat



Beets

8 beets- 193 cals



Honey mustard chicken thighs w/ skin

12 oz- 837 cals

Grocery List



Vegetables and Vegetable Products

- raw celery
4 stalk, medium (7-1/2" - 8" long) (160g)
- tomatoes
9 medium whole (2-3/5" dia) (1085g)
- brussels sprouts
2 1/4 cup (198g)
- potatoes
1 1/2 large (3" to 4-1/4" dia.) (554g)
- fresh spinach
17 1/3 cup(s) (520g)
- garlic
3 clove(s) (9g)
- romaine lettuce
7/8 head (543g)
- frozen sugar snap peas
5 2/3 cup (816g)
- carrots
3/8 medium (23g)
- cucumber
1 cucumber (8-1/4") (301g)
- beets, precooked (canned or refrigerated)
16 beet(s) (800g)

Nut and Seed Products

- almond butter
2 1/2 oz (73g)
- walnuts
4 oz (117g)
- mixed nuts
2/3 cup (89g)
- pistachios, shelled
1/2 cup (62g)

Fruits and Fruit Juices

- apples
3 medium (3" dia) (529g)
- avocados
2 avocado(s) (402g)
- lemon juice
1 tsp (5mL)
- green olives
24 large (106g)
- pears
8 medium (1424g)
- grapes
3 1/3 cup (307g)

Spices and Herbs

- apple cider vinegar
3/4 tbsp (11g)
- salt
1/2 oz (14g)
- black pepper
3 g (3g)
- chili powder
4 tsp (11g)
- fresh basil
24 leaves (12g)
- lemon pepper
2 tbsp (14g)
- thyme, dried
1/2 tbsp, ground (2g)
- cajun seasoning
1/2 tbsp (3g)
- brown deli mustard
2 1/4 tbsp (34g)

Fats and Oils

- olive oil
3 1/4 oz (104mL)
- oil
2 3/4 oz (84mL)
- salad dressing
5 tbsp (77mL)

Poultry Products

- boneless skinless chicken breast, raw
6 lbs (2710g)
- chicken thighs, with bone and skin, raw
2 1/4 lbs (1021g)

Other

- pork rinds
4 oz (113g)
- Chicken, drumsticks, with skin
2 lbs (907g)

Soups, Sauces, and Gravies

- Frank's Red Hot sauce
1/2 cup (120mL)
- hot sauce
2 tbsp (30mL)

Beef Products

Pork Products

- bacon, cooked
12 slice(s) (120g)

- sirloin steak, raw
3/4 lbs (340g)

Dairy and Egg Products

- eggs
16 large (800g)

Finfish and Shellfish Products

- salmon
14 oz (397g)
- canned tuna
4 packet (296g)

Sweets

- maple syrup
1 tbsp (15mL)
- chocolate, dark, 70-85%
8 square(s) (80g)
- honey
1 1/2 tbsp (32g)

Breakfast 1 ↗

Eat on day 1 and day 2

Avocado

176 cals ● 2g protein ● 15g fat ● 2g carbs ● 7g fiber



For single meal:

avocados
1/2 avocado(s) (101g)
lemon juice
1/2 tsp (3mL)

For all 2 meals:

avocados
1 avocado(s) (201g)
lemon juice
1 tsp (5mL)

1. Open the avocado and scoop out the flesh.
2. Sprinkle with lemon or lime juice as desired.
3. Serve and eat.

Bacon & egg sandwich

1 sandwich(es) - 442 cals ● 34g protein ● 34g fat ● 2g carbs ● 0g fiber



For single meal:

bacon, cooked
6 slice(s) (60g)
eggs
2 large (100g)

For all 2 meals:

bacon, cooked
12 slice(s) (120g)
eggs
4 large (200g)

1. Preheat oven to 450 F (230 C).
2. Take the strips of bacon and cut in half lengthwise so that you effectively double the number of strips (12 for each sandwich).
3. For each side of a 'bun', use 6 strips, with 3 going vertically, and 3 going horizontally. Intertwine the pieces to make a weave.
4. When both sides of the 'bun' are created, place them on a baking sheet and cook in oven for 20-30 minutes, flipping half way through.
5. Cook eggs according to your preference.
6. Remove bacon from oven, and once it has cooled a bit, put the eggs in between the 'buns' to form the sandwich.
7. Serve.

Breakfast 2 ↗

Eat on day 3, day 4, and day 5

Pear

2 pear(s) - 226 cals ● 1g protein ● 0g fat ● 43g carbs ● 11g fiber



For single meal:

pears
2 medium (356g)

For all 3 meals:

pears
6 medium (1068g)

1. The recipe has no instructions.

Boiled eggs

4 egg(s) - 277 cals ● 25g protein ● 19g fat ● 1g carbs ● 0g fiber



For single meal:

eggs
4 large (200g)

For all 3 meals:

eggs
12 large (600g)

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.

Breakfast 3 ↗

Eat on day 6 and day 7

Dark chocolate

4 square(s) - 239 cals ● 3g protein ● 17g fat ● 14g carbs ● 4g fiber



For single meal:

chocolate, dark, 70-85%
4 square(s) (40g)

For all 2 meals:

chocolate, dark, 70-85%
8 square(s) (80g)

1. The recipe has no instructions.

Pistachios

188 cals ● 7g protein ● 14g fat ● 6g carbs ● 3g fiber



For single meal:

pistachios, shelled
4 tbsp (31g)

For all 2 meals:

pistachios, shelled
1/2 cup (62g)

1. The recipe has no instructions.

Lunch 1 ↗

Eat on day 1 and day 2

Brussels sprout, apple & walnut side salad

380 cals ● 6g protein ● 29g fat ● 18g carbs ● 6g fiber



For single meal:

maple syrup
1/2 tbsp (8mL)
walnuts
3 tbsp, chopped (21g)
apple cider vinegar
1 tsp (6g)
olive oil
1 tbsp (17mL)
apples, chopped
1/4 small (2-3/4" dia) (37g)
brussels sprouts, ends trimmed and discarded
1 cup (99g)

For all 2 meals:

maple syrup
1 tbsp (15mL)
walnuts
6 tbsp, chopped (42g)
apple cider vinegar
3/4 tbsp (11g)
olive oil
2 1/4 tbsp (34mL)
apples, chopped
1/2 small (2-3/4" dia) (74g)
brussels sprouts, ends trimmed and discarded
2 1/4 cup (198g)

1. Thinly slice brussel sprouts and place them in a bowl. Mix with apples and walnuts (optional: to bring out a more earthy flavor in the walnuts, you can toast them in a skillet over medium heat for 1-2 minutes).
2. In a small bowl make the vinaigrette by mixing together the olive oil, apple cider vinegar, maple syrup, and a pinch of salt/pepper.
3. Drizzle vinaigrette over the salad and serve.

Baked chicken with tomatoes & olives

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



For single meal:

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)

For all 2 meals:

tomatoes
24 cherry tomatoes (408g)
olive oil
4 tsp (20mL)
salt
1 tsp (6g)
green olives
24 large (106g)
black pepper
1 tsp (1g)
chili powder
4 tsp (11g)
boneless skinless chicken breast, raw
1 1/2 lbs (680g)
fresh basil, shredded
24 leaves (12g)

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.

Lunch 2 ↗

Eat on day 3

Basic chicken & spinach salad

812 cals ● 107g protein ● 37g fat ● 10g carbs ● 3g fiber



fresh spinach
5 1/3 cup(s) (160g)
oil
1 tbsp (13mL)
salad dressing
4 tbsp (60mL)
boneless skinless chicken breast, raw, chopped, cooked
16 oz (454g)

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.

Apple & almond butter

1/2 apple(s) - 158 cals ● 4g protein ● 9g fat ● 12g carbs ● 4g fiber



Makes 1/2 apple(s)

apples

1/2 medium (3" dia) (91g)

almond butter

1 tbsp (16g)

1. Slice an apple and spread almond butter evenly over each slice.

Lunch 3 ↗

Eat on day 4

Paleo steak Bites

12 oz(s) - 861 cals ● 69g protein ● 64g fat ● 2g carbs ● 0g fiber



Makes 12 oz(s)

oil

1 1/2 tbsp (23mL)

garlic, diced

1 1/2 clove(s) (5g)

sirloin steak, raw

3/4 lbs (340g)

1. Cube steak into 1 inch sized cubes and season with a dash of salt and pepper.
2. Heat skillet with oil. Once hot, add steak cubes and let cook for about 3 minutes without stirring to allow steak to sear. Once the few minutes is up, stir steak and continue cooking about 3-5 more minutes until steak is cooked to your liking.
3. When steak is just about done, reduce heat to low and add in garlic. Let cook for about a minute until fragrant. stir around to coat the steak. Serve.

Simple sauteed spinach

100 cals ● 4g protein ● 7g fat ● 2g carbs ● 3g fiber



black pepper

1 dash, ground (0g)

salt

1 dash (1g)

olive oil

1/2 tbsp (8mL)

fresh spinach

4 cup(s) (120g)

garlic, diced

1/2 clove (2g)

1. Heat the oil in the pan over medium heat.
2. Add the garlic and sauté for a minute or two until fragrant.
3. Over high heat, add the spinach, salt, and pepper and stir rapidly until spinach has wilted.
4. Serve.

Lunch 4 ↗

Eat on day 5

Simple salad with tomatoes and carrots

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



salad dressing

1 tbsp (17mL)

carrots, sliced

3/8 medium (23g)

romaine lettuce, roughly chopped

3/4 hearts (375g)

tomatoes, diced

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

1. In a large bowl, add the lettuce, tomato, and carrots; mix.

2. Pour dressing over when serving.

Simple salmon

14 oz - 898 cals ● 81g protein ● 64g fat ● 0g carbs ● 0g fiber



Makes 14 oz

salmon

14 oz (397g)

oil

3/4 tbsp (12mL)

1. Rub salmon in oil and season with some salt and pepper.

2. Cook by either pan frying or baking: PAN FRY: Heat a skillet over medium heat. Place the salmon in the pan, skin-side down if it has skin. Cook for about 3-4 minutes on each side, or until the salmon is golden brown and cooked through. BAKING: Preheat oven to 400°F (200°C). Place the seasoned salmon fillets on a baking sheet lined with parchment paper. Bake in the oven for 12-15 minutes, or until the salmon easily flakes with a fork.

3. Serve.

Lunch 5 ↗

Eat on day 6 and day 7

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.

Low carb fried chicken

16 oz - 936 cals ● 80g protein ● 68g fat ● 1g carbs ● 0g fiber



For single meal:

hot sauce
3 tsp (15mL)
cajun seasoning
1/4 tbsp (1g)
Chicken, drumsticks, with skin
16 oz (454g)
pork rinds, crushed
1/2 oz (14g)

For all 2 meals:

hot sauce
2 tbsp (30mL)
cajun seasoning
1/2 tbsp (3g)
Chicken, drumsticks, with skin
32 oz (907g)
pork rinds, crushed
1 oz (28g)

1. Preheat oven to 400 F (200 C).
2. Mix crushed pork rinds in a bowl with the cajun seasoning.
3. Coat each piece chicken with hot sauce on all sides.
4. Sprinkle and lightly pat the pork rind mixture on all sides of the chicken.
5. Place the chicken on a wire rack in a sheet pan.
6. Cook for 40 minutes or until done. Briefly broil the thighs to crisp up the skin.

Snacks 1 ↗

Eat on day 1 and day 2

Celery and almond butter

200 cals ● 7g protein ● 16g fat ● 4g carbs ● 4g fiber



For single meal:

raw celery

2 stalk, medium (7-1/2" - 8" long)
(80g)

almond butter

1 oz (28g)

For all 2 meals:

raw celery

4 stalk, medium (7-1/2" - 8" long)
(160g)

almond butter

2 oz (57g)

1. Clean celery and slice to desired lengths
2. Spread almond butter along center

Apple

1 apple(s) - 105 cals ● 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. The recipe has no instructions.

Cherry tomatoes

6 cherry tomatoes - 21 cals ● 1g protein ● 0g fat ● 3g carbs ● 1g fiber



For single meal:

tomatoes

6 cherry tomatoes (102g)

For all 2 meals:

tomatoes

12 cherry tomatoes (204g)

1. Rinse tomatoes, remove any stems, and serve.

Snacks 2

Eat on day 3, day 4, and day 5

Pork rinds

1 oz - 149 cals  17g protein  9g fat  0g carbs  0g fiber



For single meal:

pork rinds

1 oz (28g)

For all 3 meals:

pork rinds

3 oz (85g)

1. Enjoy.

Cherry tomatoes

6 cherry tomatoes - 21 cals  1g protein  0g fat  3g carbs  1g fiber



For single meal:

tomatoes

6 cherry tomatoes (102g)

For all 3 meals:

tomatoes

18 cherry tomatoes (306g)

1. Rinse tomatoes, remove any stems, and serve.

Walnuts

1/4 cup(s) - 175 cals  4g protein  16g fat  2g carbs  2g fiber



For single meal:

walnuts

4 tbsp, shelled (25g)

For all 3 meals:

walnuts

3/4 cup, shelled (75g)

1. The recipe has no instructions.

Snacks 3 ↗

Eat on day 6 and day 7

Tuna cucumber bites

230 cals ● 34g protein ● 8g fat ● 5g carbs ● 1g fiber



For single meal:

canned tuna
2 packet (148g)
cucumber, sliced
1/2 cucumber (8-1/4") (151g)

For all 2 meals:

canned tuna
4 packet (296g)
cucumber, sliced
1 cucumber (8-1/4") (301g)

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

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. The recipe has no instructions.

Dinner 1 ↗

Eat on day 1 and day 2

Lemon pepper chicken breast

16 oz - 592 cals ● 102g protein ● 19g fat ● 3g carbs ● 2g fiber



For single meal:

boneless skinless chicken breast, raw
1 lbs (448g)
olive oil
1/2 tbsp (8mL)
lemon pepper
1 tbsp (7g)

For all 2 meals:

boneless skinless chicken breast, raw
2 lbs (896g)
olive oil
1 tbsp (15mL)
lemon pepper
2 tbsp (14g)

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.

Baked fries

290 cals ● 5g protein ● 11g fat ● 37g carbs ● 7g fiber



For single meal:

potatoes
3/4 large (3" to 4-1/4" dia.) (277g)
oil
3/4 tbsp (11mL)

For all 2 meals:

potatoes
1 1/2 large (3" to 4-1/4" dia.) (554g)
oil
1 1/2 tbsp (23mL)

1. Preheat oven to 450°F (230°C) and line a baking sheet with foil.
2. Slice the potato into thin sticks and place them on the baking sheet. Drizzle some oil over the potatoes and season liberally with some salt and pepper. Toss potatoes to coat them evenly.
3. Roast potatoes for about 15 minutes, flip them using a spatula, and continue roasting another 10-15 minutes until soft and golden. Serve.

Simple sauteed spinach

100 cals ● 4g protein ● 7g fat ● 2g carbs ● 3g fiber



For single meal:

black pepper
1 dash, ground (0g)
salt
1 dash (1g)
olive oil
1/2 tbsp (8mL)
fresh spinach
4 cup(s) (120g)
garlic, diced
1/2 clove (2g)

For all 2 meals:

black pepper
2 dash, ground (1g)
salt
2 dash (2g)
olive oil
1 tbsp (15mL)
fresh spinach
8 cup(s) (240g)
garlic, diced
1 clove (3g)

1. Heat the oil in the pan over medium heat.
2. Add the garlic and sauté for a minute or two until fragrant.
3. Over high heat, add the spinach, salt, and pepper and stir rapidly until spinach has wilted.
4. Serve.

Dinner 2 ↗

Eat on day 3 and day 4

Mixed nuts

1/3 cup(s) - 290 cals ● 9g protein ● 24g fat ● 6g carbs ● 3g fiber



For single meal:

mixed nuts
1/3 cup (45g)

For all 2 meals:

mixed nuts
2/3 cup (89g)

1. The recipe has no instructions.

Grapes

97 cals ● 1g protein ● 1g fat ● 15g carbs ● 6g fiber



For single meal:

grapes
1 2/3 cup (153g)

For all 2 meals:

grapes
3 1/3 cup (307g)

1. The recipe has no instructions.

Buffalo chicken lettuce wrap

3 wrap(s) - 659 cals ● 80g protein ● 31g fat ● 5g carbs ● 9g fiber



For single meal:

salt
2 dash (2g)
black pepper
2 dash, ground (1g)
Frank's Red Hot sauce
4 tbsp (60mL)
romaine lettuce
3 leaf outer (84g)
avocados, chopped
1/2 avocado(s) (101g)
oil
1/2 tbsp (8mL)
boneless skinless chicken breast, raw, cubed
3/4 lbs (340g)
tomatoes, halved
4 tbsp cherry tomatoes (37g)

For all 2 meals:

salt
4 dash (3g)
black pepper
4 dash, ground (1g)
Frank's Red Hot sauce
1/2 cup (120mL)
romaine lettuce
6 leaf outer (168g)
avocados, chopped
1 avocado(s) (201g)
oil
1 tbsp (15mL)
boneless skinless chicken breast, raw, cubed
1 1/2 lbs (680g)
tomatoes, halved
1/2 cup cherry tomatoes (75g)

1. (Note: Frank's Original Red Hot sauce is recommended for paleo eaters because it uses all natural ingredients. Any hot sauce will work though.)
2. Cube chicken and put in a bowl with the hot sauce, salt, and pepper. Toss to coat.
3. Add the oil to a skillet over medium heat.
4. Add chicken to skillet and cook 7-10 minutes until cooked through.
5. Assemble wrap by taking a leaf of lettuce and topping with chicken, tomatoes, and avocado.
6. Serve.

Dinner 3 ↗

Eat on day 5

Baked chicken thighs

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



Makes 12 oz

chicken thighs, with bone and skin, raw

3/4 lbs (340g)

thyme, dried

1 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.

Olive oil drizzled sugar snap peas

204 cals ● 7g protein ● 12g fat ● 10g carbs ● 8g fiber



black pepper

1 1/4 dash (0g)

salt

1 1/4 dash (1g)

frozen sugar snap peas

1 2/3 cup (240g)

olive oil

2 1/2 tsp (13mL)

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

Dinner 4 ↗

Eat on day 6 and day 7

Beets

8 beets - 193 cals ● 7g protein ● 1g fat ● 32g carbs ● 8g fiber



For single meal:

beets, precooked (canned or refrigerated)
8 beet(s) (400g)

For all 2 meals:

beets, precooked (canned or refrigerated)
16 beet(s) (800g)

1. Slice beets. Season with salt/pepper (optional: also season with rosemary or a dash of balsamic vinegar) and serve.

Honey mustard chicken thighs w/ skin

12 oz - 837 cals ● 77g protein ● 52g fat ● 14g carbs ● 1g fiber



For single meal:

brown deli mustard
1 tbsp (17g)
honey
3/4 tbsp (16g)
thyme, dried
1/4 tbsp, ground (1g)
salt
1 1/2 dash (1g)
chicken thighs, with bone and skin, raw
3/4 lbs (340g)

For all 2 meals:

brown deli mustard
2 1/4 tbsp (34g)
honey
1 1/2 tbsp (32g)
thyme, dried
1/2 tbsp, ground (2g)
salt
3 dash (2g)
chicken thighs, with bone and skin, raw
1 1/2 lbs (680g)

1. Preheat oven to 375 F (190 C).
2. Whisk honey, mustard, thyme and salt in a medium bowl. Add chicken thighs and coat.
3. Arrange chicken on a parchment-lined baking sheet.
4. Roast chicken until cooked through, 40 to 45 minutes. Let rest 4 to 6 minutes before serving.