

Meal Plan - Meal plan with under 55g carbs



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

1507 cals ● 129g protein (34%) ● 95g fat (57%) ● 25g carbs (7%) ● 9g fiber (2%)

Breakfast

265 cals, 17g protein, 2g net carbs, 21g fat



[Egg-crust breakfast pizza](#)

266 cals

Lunch

570 cals, 66g protein, 3g net carbs, 31g fat



[Basic chicken thighs](#)

12 oz- 510 cals



[Roasted brussels sprouts](#)

58 cals

Snacks

170 cals, 5g protein, 13g net carbs, 9g fat



[Avocado toast](#)

1 slice(s)- 168 cals

Dinner

505 cals, 41g protein, 7g net carbs, 34g fat



[Cranberry spinach salad](#)

95 cals



[Slow cooker carnitas](#)

8 oz- 410 cals

Day 2

1507 cals ● 106g protein (28%) ● 100g fat (60%) ● 34g carbs (9%) ● 11g fiber (3%)

Breakfast

265 cals, 17g protein, 2g net carbs, 21g fat



[Egg-crust breakfast pizza](#)

266 cals

Lunch

570 cals, 66g protein, 3g net carbs, 31g fat



[Basic chicken thighs](#)

12 oz- 510 cals



[Roasted brussels sprouts](#)

58 cals

Snacks

170 cals, 5g protein, 13g net carbs, 9g fat



[Avocado toast](#)

1 slice(s)- 168 cals

Dinner

505 cals, 18g protein, 16g net carbs, 40g fat



[Bratwurst skillet](#)

410 cals



[Cranberry spinach salad](#)

95 cals

Day 3

1497 cals ● 72g protein (19%) ● 105g fat (63%) ● 44g carbs (12%) ● 23g fiber (6%)

Breakfast

275 cals, 12g protein, 14g net carbs, 17g fat



Eggs with tomato and avocado
163 cals



Toast with butter
1 slice(s)- 114 cals

Snacks

265 cals, 4g protein, 3g net carbs, 23g fat



Walnuts
1/8 cup(s)- 87 cals



Avocado
176 cals

Lunch

470 cals, 18g protein, 16g net carbs, 34g fat



Roasted almonds
1/4 cup(s)- 222 cals



Grilled cheese sandwich
1/2 sandwich(es)- 248 cals

Dinner

490 cals, 38g protein, 12g net carbs, 31g fat



Honey mustard chicken thighs w/ skin
5 1/3 oz- 372 cals



Roasted cauliflower
116 cals

Day 4

1510 cals ● 58g protein (15%) ● 112g fat (67%) ● 44g carbs (12%) ● 23g fiber (6%)

Breakfast

275 cals, 12g protein, 14g net carbs, 17g fat



Eggs with tomato and avocado
163 cals



Toast with butter
1 slice(s)- 114 cals

Snacks

265 cals, 4g protein, 3g net carbs, 23g fat



Walnuts
1/8 cup(s)- 87 cals



Avocado
176 cals

Lunch

470 cals, 18g protein, 16g net carbs, 34g fat



Roasted almonds
1/4 cup(s)- 222 cals



Grilled cheese sandwich
1/2 sandwich(es)- 248 cals

Dinner

500 cals, 24g protein, 12g net carbs, 38g fat



Blueberries
1/2 cup(s)- 47 cals



Bacon & goat cheese salad
454 cals

Day 5

1504 cals ● 77g protein (21%) ● 101g fat (61%) ● 43g carbs (12%) ● 27g fiber (7%)

Breakfast

275 cals, 12g protein, 14g net carbs, 17g fat



Eggs with tomato and avocado
163 cals



Toast with butter
1 slice(s)- 114 cals

Snacks

265 cals, 4g protein, 3g net carbs, 23g fat



Walnuts
1/8 cup(s)- 87 cals



Avocado
176 cals

Lunch

495 cals, 24g protein, 17g net carbs, 33g fat



Roasted almonds
1/6 cup(s)- 166 cals



Avocado and bacon egg salad sandwich
328 cals

Dinner

470 cals, 38g protein, 10g net carbs, 29g fat



Simple salad with tomatoes and carrots
49 cals



Pepper steak stir fry
420 cals

Day 6

1458 cals ● 89g protein (25%) ● 92g fat (57%) ● 48g carbs (13%) ● 21g fiber (6%)

Breakfast

280 cals, 15g protein, 14g net carbs, 16g fat



Avocado egg salad sandwich
1/2 sandwich(es)- 281 cals

Lunch

445 cals, 25g protein, 14g net carbs, 30g fat



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



Milk
3/4 cup(s)- 112 cals



Philly cheesesteak lettuce wrap
1 lettuce wrap(s)- 223 cals

Snacks

260 cals, 11g protein, 9g net carbs, 17g fat



Sunflower seeds
180 cals



Carrots and hummus
82 cals

Dinner

470 cals, 38g protein, 10g net carbs, 29g fat



Simple salad with tomatoes and carrots
49 cals



Pepper steak stir fry
420 cals

Day 7

1458 cals ● 78g protein (22%) ● 97g fat (60%) ● 45g carbs (12%) ● 23g fiber (6%)

Breakfast

280 cals, 15g protein, 14g net carbs, 16g fat



Avocado egg salad sandwich
1/2 sandwich(es)- 281 cals

Lunch

445 cals, 25g protein, 14g net carbs, 30g fat



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



Milk
3/4 cup(s)- 112 cals



Philly cheesesteak lettuce wrap
1 lettuce wrap(s)- 223 cals

Snacks

260 cals, 11g protein, 9g net carbs, 17g fat



Sunflower seeds
180 cals



Carrots and hummus
82 cals

Dinner

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



Ham tacos
3 ham taco(s)- 356 cals



Cheese
1 oz- 114 cals

Grocery List



Baked Products

- bread
10 slice (320g)

Fruits and Fruit Juices

- avocados
3 1/2 avocado(s) (704g)
- dried cranberries
4 tsp (13g)
- lemon juice
1/2 tbsp (8mL)
- blueberries
1/2 cup (74g)

Dairy and Egg Products

- eggs
13 1/2 medium (599g)
- romano cheese
1/4 tbsp (2g)
- butter
1/4 stick (28g)
- sliced cheese
2 slice (1 oz ea) (56g)
- goat cheese
2 oz (57g)
- whole milk
1 1/2 cup(s) (360mL)
- provolone cheese
1 slice(s) (28g)
- cheese
1 3/4 oz (49g)

Vegetables and Vegetable Products

- tomatoes
2 1/3 medium whole (2-3/5" dia) (288g)
- fresh spinach
1/4 6oz package (43g)
- brussels sprouts
4 oz (113g)
- bell pepper
2 large (322g)
- onion
1 1/4 medium (2-1/2" dia) (139g)
- cauliflower
1/2 head small (4" dia.) (133g)
- carrots
1/4 medium (15g)

Other

- italian seasoning
1/4 tbsp (3g)
- mixed greens
2 cup (60g)
- guacamole, store-bought
6 tbsp (93g)

Sausages and Luncheon Meats

- pepperoni
12 slices (24g)
- bratwurst, pork, cooked
4 oz (113g)
- ham cold cuts
3 slice (69g)

Nut and Seed Products

- walnuts
1 2/3 oz (47g)
- almonds
1 cup, whole (134g)
- sunflower kernels
2 1/4 oz (65g)

Pork Products

- pork shoulder
1/2 lbs (227g)
- bacon, cooked
3 slice(s) (30g)

Poultry Products

- boneless skinless chicken thighs
1 1/2 lbs (680g)
- chicken thighs, with bone and skin, raw
1/3 lbs (151g)

Spices and Herbs

- salt
3 g (3g)
- black pepper
1 1/2 g (1g)
- paprika
2 dash (1g)
- brown deli mustard
1/2 tbsp (8g)

- romaine lettuce**
3/8 head (262g)
- garlic**
3 clove(s) (9g)
- fresh ginger**
1 1/2 tbsp (9g)
- baby carrots**
16 medium (160g)

Fats and Oils

- oil**
1 1/2 oz (42mL)
- raspberry walnut vinaigrette**
4 tsp (19mL)
- olive oil**
1 oz (29mL)
- salad dressing**
3/4 tbsp (11mL)

- thyme, dried**
1/8 oz (1g)
- fresh basil**
3 leaves (2g)
- garlic powder**
1 tsp (3g)

Sweets

- honey**
1 tsp (7g)

Beef Products

- sirloin steak, raw**
1 lbs (453g)

Legumes and Legume Products

- hummus**
4 tbsp (60g)

Soups, Sauces, and Gravies

- salsa**
3 tbsp (54g)

Breakfast 1 ↗

Eat on day 1 and day 2

Egg-crust breakfast pizza

266 cals ● 17g protein ● 21g fat ● 2g carbs ● 1g fiber



For single meal:

eggs
2 extra large (112g)
tomatoes
4 tbsp, chopped (45g)
oil
1 tsp (5mL)
italian seasoning
2 dash (1g)
pepperoni, cut in half
6 slices (12g)

For all 2 meals:

eggs
4 extra large (224g)
tomatoes
1/2 cup, chopped (90g)
oil
2 tsp (10mL)
italian seasoning
4 dash (2g)
pepperoni, cut in half
12 slices (24g)

1. Beat eggs and seasonings in a small bowl.
2. Heat oil of choice in a skillet (make sure the size of your skillet will fit the amount of eggs nicely) over medium-high heat.
3. Pour eggs into skillet and spread them in an even layer on the bottom of the skillet.
4. Cook eggs a couple minutes, just until the bottom starts to set.
5. Put toppings (tomato, pepperoni, any other vegetables you have on hand) onto egg mixture and continue cooking until eggs are done and toppings are warmed.
6. Serve.

Breakfast 2 ↗

Eat on day 3, day 4, and day 5

Eggs with tomato and avocado

163 cals ● 8g protein ● 12g fat ● 2g carbs ● 4g fiber



For single meal:

salt
1 dash (0g)
eggs
1 large (50g)
black pepper
1 dash (0g)
tomatoes
1 slice(s), thick/large (1/2" thick)
(27g)
avocados, sliced
1/4 avocado(s) (50g)
fresh basil, chopped
1 leaves (1g)

For all 3 meals:

salt
3 dash (1g)
eggs
3 large (150g)
black pepper
3 dash (0g)
tomatoes
3 slice(s), thick/large (1/2" thick)
(81g)
avocados, sliced
3/4 avocado(s) (151g)
fresh basil, chopped
3 leaves (2g)

1. Cook eggs according to your desired preference, seasoning with salt and pepper.
2. Lay tomato slices down on a plate and top with avocado, basil, then eggs.
3. Serve.

Toast with butter

1 slice(s) - 114 cals ● 4g protein ● 5g fat ● 12g carbs ● 2g fiber



For single meal:

bread
1 slice (32g)
butter
1 tsp (5g)

For all 3 meals:

bread
3 slice (96g)
butter
1 tbsp (14g)

1. Toast the bread to desired toastiness.
2. Spread the butter on the bread.

Breakfast 3 ↗

Eat on day 6 and day 7

Avocado egg salad sandwich

1/2 sandwich(es) - 281 cals ● 15g protein ● 16g fat ● 14g carbs ● 6g fiber



For single meal:

garlic powder
2 dash (1g)
avocados
1/4 avocado(s) (50g)
bread
1 slice (32g)
tomatoes, halved
3 tbsp cherry tomatoes (28g)
eggs, hard-boiled and chilled
1 1/2 large (75g)

For all 2 meals:

garlic powder
4 dash (2g)
avocados
1/2 avocado(s) (101g)
bread
2 slice (64g)
tomatoes, halved
6 tbsp cherry tomatoes (56g)
eggs, hard-boiled and chilled
3 large (150g)

1. Use store-bought hard-boiled eggs or make your own by placing eggs in a small saucepan and covering with water. Bring water to boil and continue boiling 8-10 minutes. Allow eggs to cool and then peel.
2. Combine the eggs, avocado, garlic, and some salt and pepper in a bowl. Mash with a fork until fully combined.
3. Add in tomatoes. Mix.
4. Put egg salad in between bread to form sandwich.
5. Serve.
6. (Note: You can store any leftover egg salad in the fridge for a day or two)

Lunch 1 ↗

Eat on day 1 and day 2

Basic chicken thighs

12 oz - 510 cals ● 65g protein ● 28g fat ● 0g carbs ● 0g fiber



For single meal:

boneless skinless chicken thighs
3/4 lbs (340g)
oil
1/2 tbsp (8mL)

For all 2 meals:

boneless skinless chicken thighs
1 1/2 lbs (680g)
oil
1 tbsp (15mL)

1. Rub chicken thighs with oil, salt, pepper, and seasonings of choice.
2. Either fry the chicken thighs in a skillet or grill pan for 4-5 min each side until no longer pink inside, or bake by preheating the oven to 400°F (200°C) and bake for about 20 minutes or until the internal temperature reaches 165°F (74°C).
3. Serve.

Roasted brussels sprouts

58 cals ● 2g protein ● 3g fat ● 3g carbs ● 2g fiber



For single meal:

salt
1/2 dash (0g)
black pepper
1/3 dash, ground (0g)
brussels sprouts
2 oz (57g)
olive oil
1/4 tbsp (4mL)

For all 2 meals:

salt
1 dash (1g)
black pepper
2/3 dash, ground (0g)
brussels sprouts
4 oz (113g)
olive oil
1/2 tbsp (8mL)

1. Preheat oven to 400 F (200 C).
2. To prepare the brussels sprouts, cut off the brown ends and remove any yellow outer leaves.
3. In a medium bowl, mix them with the oil, salt, and pepper until evenly coated.
4. Spread them out evenly on a sheet pan and roast for about 30-35 minutes until tender on the inside. Keep an eye on them while cooking and shake the pan every so often so that they brown evenly.
5. Remove from oven and serve.

Lunch 2 ↗

Eat on day 3 and day 4

Roasted almonds

1/4 cup(s) - 222 cals ● 8g protein ● 18g fat ● 3g carbs ● 5g fiber



For single meal:

almonds
4 tbsp, whole (36g)

For all 2 meals:

almonds
1/2 cup, whole (72g)

1. The recipe has no instructions.

Grilled cheese sandwich

1/2 sandwich(es) - 248 cals ● 11g protein ● 16g fat ● 12g carbs ● 2g fiber



For single meal:

bread
1 slice (32g)
butter
1/2 tbsp (7g)
sliced cheese
1 slice (1 oz ea) (28g)

For all 2 meals:

bread
2 slice (64g)
butter
1 tbsp (14g)
sliced cheese
2 slice (1 oz ea) (56g)

1. Preheat skillet to medium-low.
2. Spread butter on one side of one slice of bread.
3. Place bread on skillet, butter-side down and top with cheese.
4. Butter the other slice of bread on one side and place (butter-up) on top of the cheese.
5. Grill until lightly browned and then flip. Continue until cheese is melted.

Lunch 3 ↗

Eat on day 5

Roasted almonds

1/6 cup(s) - 166 cals ● 6g protein ● 13g fat ● 2g carbs ● 3g fiber



Makes 1/6 cup(s)

almonds
3 tbsp, whole (27g)

1. The recipe has no instructions.

Avocado and bacon egg salad sandwich

328 cals ● 18g protein ● 20g fat ● 14g carbs ● 5g fiber



salt
1 dash (1g)
garlic powder
4 dash (2g)
bacon, cooked
1 slice(s) (10g)
avocados
1/4 avocado(s) (50g)
bread
1 slice (32g)
eggs, hard-boiled and chilled
1 1/2 large (75g)

1. Use store-bought hard-boiled eggs or make your own and let cool in the refrigerator.
2. Cook bacon according to package. Set aside.
3. Combine the eggs, avocado, salt, and garlic in a bowl. Mash with a fork until fully combined.
4. Crumble bacon and add in. Mix.
5. Put egg salad in between bread to form sandwich.
6. Serve.
7. (Note: You can store any leftover egg salad in the fridge for a day or two)

Lunch 4 ↗

Eat on day 6 and day 7

Roasted almonds

1/8 cup(s) - 111 cals ● 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. The recipe has no instructions.

Milk

3/4 cup(s) - 112 cals ● 6g protein ● 6g fat ● 9g carbs ● 0g fiber



For single meal:

whole milk
3/4 cup(s) (180mL)

For all 2 meals:

whole milk
1 1/2 cup(s) (360mL)

1. The recipe has no instructions.

Philly cheesesteak lettuce wrap

1 lettuce wrap(s) - 223 cals ● 16g protein ● 16g fat ● 4g carbs ● 1g fiber



For single meal:

romaine lettuce
1 leaf inner (6g)
provolone cheese
1/2 slice(s) (14g)
italian seasoning
1 dash (0g)
oil
1 tsp (5mL)
sirloin steak, raw, cut into strips
2 oz (57g)
bell pepper, cut into strips
1/2 small (37g)
onion, sliced
1/4 medium (2-1/2" dia) (28g)

For all 2 meals:

romaine lettuce
2 leaf inner (12g)
provolone cheese
1 slice(s) (28g)
italian seasoning
2 dash (1g)
oil
2 tsp (10mL)
sirloin steak, raw, cut into strips
4 oz (113g)
bell pepper, cut into strips
1 small (74g)
onion, sliced
1/2 medium (2-1/2" dia) (55g)

1. Heat oil in a skillet over medium heat. Add in beef and cook until browned and fully cooked, about 5-10 minutes. Remove beef from skillet and set aside.
2. Add onions and peppers to the skillet with any remaining beef juices and fry until vegetables are tender, about 10 minutes.
3. Drain any remaining liquid and add the beef back to the pan. Add the cheese and stir until cheese has melted throughout. Season with italian seasoning and salt/pepper to taste.
4. Scoop beef mixture into lettuce leaves and serve.

Snacks 1 ↗

Eat on day 1 and day 2

Avocado toast

1 slice(s) - 168 cals ● 5g protein ● 9g fat ● 13g carbs ● 5g fiber



For single meal:

bread
1 slice (32g)
avocados, ripe, sliced
1/4 avocado(s) (50g)

For all 2 meals:

bread
2 slice (64g)
avocados, ripe, sliced
1/2 avocado(s) (101g)

1. Toast the bread.
2. Top with ripe avocado and use a fork to smash.

Snacks 2 ↗

Eat on day 3, day 4, and day 5

Walnuts

1/8 cup(s) - 87 cals ● 2g protein ● 8g fat ● 1g carbs ● 1g fiber



For single meal:

walnuts
2 tbsp, shelled (13g)

For all 3 meals:

walnuts
6 tbsp, shelled (38g)

1. The recipe has no instructions.

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 3 meals:

avocados
1 1/2 avocado(s) (302g)
lemon juice
1/2 tbsp (8mL)

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

Snacks 3 ↗

Eat on day 6 and day 7

Sunflower seeds

180 cals ● 9g protein ● 14g fat ● 2g carbs ● 2g fiber



For single meal:

sunflower kernels
1 oz (28g)

For all 2 meals:

sunflower kernels
2 oz (57g)

1. The recipe has no instructions.

Carrots and hummus

82 cals ● 3g protein ● 3g fat ● 7g carbs ● 4g fiber



For single meal:

hummus
2 tbsp (30g)
baby carrots
8 medium (80g)

For all 2 meals:

hummus
4 tbsp (60g)
baby carrots
16 medium (160g)

1. Serve carrots with hummus.

Dinner 1 ↗

Eat on day 1

Cranberry spinach salad

95 cals ● 2g protein ● 6g fat ● 7g carbs ● 1g fiber



dried cranberries
2 tsp (7g)
walnuts
2 tsp, chopped (5g)
fresh spinach
1/8 6oz package (21g)
raspberry walnut vinaigrette
2 tsp (10mL)
romano cheese, finely shredded
3 dash (1g)

1. Mix ingredients in a bowl and serve.
2. For leftovers you can simply mix all the ingredients in advance and store in a tupperware in the fridge and then just serve and dress each time you eat.

Slow cooker carnitas

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



Makes 8 oz
pork shoulder
1/2 lbs (227g)

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.

Dinner 2 ↗

Eat on day 2

Bratwurst skillet

410 cals ● 17g protein ● 33g fat ● 9g carbs ● 2g fiber



bell pepper

3/4 cup, sliced (69g)

paprika

2 dash (1g)

onion

6 tbsp, sliced (43g)

bratwurst, pork, cooked, cut into .5 inch slices

4 oz (113g)

1. Heat large skillet over medium heat. Add bratwurst slices. Cover and cook for about 5 minutes until browned. Remove and set aside.
2. Drain all but 1 tablespoon of drippings from the skillet.
3. Add peppers, onion, and paprika to the skillet. Cook for about 5 minutes, stirring frequently, until vegetables are tender.
4. Add bratwurst into skillet; stir.
5. Serve.

Cranberry spinach salad

95 cals ● 2g protein ● 6g fat ● 7g carbs ● 1g fiber



dried cranberries

2 tsp (7g)

walnuts

2 tsp, chopped (5g)

fresh spinach

1/8 6oz package (21g)

raspberry walnut vinaigrette

2 tsp (10mL)

romano cheese, finely shredded

3 dash (1g)

1. Mix ingredients in a bowl and serve.
2. For leftovers you can simply mix all the ingredients in advance and store in a tupperware in the fridge and then just serve and dress each time you eat.

Dinner 3 ↗

Eat on day 3

Honey mustard chicken thighs w/ skin

5 1/3 oz - 372 cals ● 34g protein ● 23g fat ● 6g carbs ● 0g fiber



Makes 5 1/3 oz

brown deli mustard

1/2 tbsp (8g)

honey

1 tsp (7g)

thyme, dried

1/3 tsp, ground (0g)

salt

2/3 dash (1g)

chicken thighs, with bone and skin, raw

1/3 lbs (151g)

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.

Roasted cauliflower

116 cals ● 3g protein ● 8g fat ● 6g carbs ● 3g fiber



oil

1/2 tbsp (8mL)

thyme, dried

2 dash, leaves (0g)

cauliflower, cut into florets

1/2 head small (4" dia.) (133g)

1. Preheat oven to 450°F (230°C).
2. Toss the cauliflower florets in oil. Season with thyme and some salt and pepper. Roast until golden, about 20-25 minutes. Serve.

Dinner 4 ↗

Eat on day 4

Blueberries

1/2 cup(s) - 47 cals ● 1g protein ● 0g fat ● 9g carbs ● 2g fiber



Makes 1/2 cup(s)

blueberries

1/2 cup (74g)

1. Rinse off blueberries and serve.

Bacon & goat cheese salad

454 cals ● 23g protein ● 38g fat ● 3g carbs ● 2g fiber



mixed greens
2 cup (60g)
goat cheese
2 oz (57g)
olive oil
2 tsp (10mL)
bacon, cooked
2 slice(s) (20g)
sunflower kernels
2 tsp (8g)

1. Cook bacon according to package. Set aside.
2. Meanwhile toss together greens, sunflower kernels, goat cheese, and olive oil.
3. When bacon has cooled, crumble it on top of the greens and serve.

Dinner 5

Eat on day 5 and day 6

Simple salad with tomatoes and carrots

49 cals ● 2g protein ● 2g fat ● 4g carbs ● 3g fiber



For single meal:

salad dressing
1 tsp (6mL)
carrots, sliced
1/8 medium (8g)
romaine lettuce, roughly chopped
1/4 hearts (125g)
tomatoes, diced
1/4 medium whole (2-3/5" dia)
(31g)

For all 2 meals:

salad dressing
3/4 tbsp (11mL)
carrots, sliced
1/4 medium (15g)
romaine lettuce, roughly chopped
1/2 hearts (250g)
tomatoes, diced
1/2 medium whole (2-3/5" dia)
(62g)

1. In a large bowl, add the lettuce, tomato, and carrots; mix.
2. Pour dressing over when serving.

Pepper steak stir fry

420 cals ● 36g protein ● 27g fat ● 6g carbs ● 2g fiber



For single meal:

black pepper
1 1/2 dash, ground (0g)
garlic, minced
1 1/2 clove(s) (5g)
olive oil
1 tsp (6mL)
sirloin steak, raw, cut into thin strips
6 oz (170g)
bell pepper, thinly sliced
3/4 medium (89g)
fresh ginger, minced
3/4 tbsp (5g)
onion, sliced
1/6 medium (2-1/2" dia) (21g)

For all 2 meals:

black pepper
3 dash, ground (1g)
garlic, minced
3 clove(s) (9g)
olive oil
3/4 tbsp (11mL)
sirloin steak, raw, cut into thin strips
3/4 lbs (340g)
bell pepper, thinly sliced
1 1/2 medium (179g)
fresh ginger, minced
1 1/2 tbsp (9g)
onion, sliced
3/8 medium (2-1/2" dia) (41g)

1. Place strips of steak in a bowl and sprinkle pepper over them. Toss to coat.
2. Add oil to a pan over medium-high heat and add the bell peppers, onions, ginger, and garlic, and cook for 3-4 minutes, stirring occasionally. Transfer to a plate.
3. Put steak into skillet and cook until brown, about 2-3 minutes.
4. Add vegetables back into the pan and cook for another minute or so.
5. Serve.

Dinner 6 ↗

Eat on day 7

Ham tacos

3 ham taco(s) - 356 cals ● 20g protein ● 24g fat ● 7g carbs ● 7g fiber



Makes 3 ham taco(s)

ham cold cuts
3 slice (69g)
guacamole, store-bought
6 tbsp (93g)
salsa
3 tbsp (54g)
cheese
3 tbsp, shredded (21g)

1. Use tin foil to prop up the ham into a taco shell shape.
2. Broil in the oven for a few minutes until crispy. They might seem a little bit floppy, but once they cool for a few minutes, they will stiffen up.
3. Add in the guacamole, salsa, and cheese to the shells.
4. Serve

Cheese

1 oz - 114 cals ● 7g protein ● 9g fat ● 1g carbs ● 0g fiber



Makes 1 oz

cheese

1 oz (28g)

1. The recipe has no instructions.