

7-DAY CLEAN EATING MEAL PLAN WEEK 1



YII Meals maker

THIS MEAL PLAN INCLUDES:

- 21 meal recipes (3 meals per day for 7 days)
- Necessary Staples for Each Meal
- Weekly Grocery List

INSTRUCTIONS:

Step 1: Briefly review all meals for the week.Step 2: Review necessary staples for each meal and weekly grocery list.Step 3: Grocery shop, cook and enjoy!

SPECIAL NOTES: (PLEASE READ)

NOTE 1: Necessary Staples: Most meals will include the use of sea salt and fresh ground pepper so please make sure you are stocked up!

NOTE 2: Grocery List: When it comes to the Oil, Condiments, Herbs and Spices section, please only purchase what you don't already have.

For example, if the section states you need Balsamic Vinegar: 1 (12 oz.) bottle, we simply mean to purchase a bottle of Balsamic Vinegar if you don't already have it. We do not mean you will use the full 12 oz. bottle this week.





DAY 1

Breakfast:

PEANUT BUTTER, BANANA, **STRAWBERRY AND CINNAMON SANDWICH** Lunch:

PASTA WITH BRUSSELS SPROUTS

Dinner:

BAKED SALMON AND STEAMED GREEN BEANS **DAY 2**

Breakfast:

TURMERIC OATMEAL

Lunch:

BEETS, CARROTS AND LENTILS

Dinner:

CHICKEN AND **CAULIFLOWER TOPPED** WITH OLIVES

DAY 3

Breakfast:

SMOKED SALMON AND EGG SANDWICH

Lunch:

TOMATO, CUCUMBER AND WHITE BEAN SALAD

Dinner:

CAULIFLOWER RICE AND CAJUN SHRIMP

DAY 7 Breaktast:

STRAWBERRY, PARSLEY AND SMASHED AVOCADO TOAST

TOMATO AND ARTICHOKE SANDWICH

Dinner:

CHEESY TUNA STUFFED BELL PEPPERS



Breakfast:

TOFU AND EGG SANDWICH

Lunch:

SALMON CARPACCIO

Dinner:

VEGGIE SALAD

DAY 5

Breakfast:

YOGURT. BLUEBERRIES. STRAWBERRIES AND BANANA Lunch:

SWEET POTATO BLACK **BEAN BOWLS**

Dinner:

CHICKEN WITH BRUSSELS SPROUTS

DAY 6

Breaktast:

EGG. CHEESE AND VEGGIE MUFFINS

Lunch:

TOFU, CAULIFLOWER AND POTATOES

Dinner:

SPICED QUINOA AND SALMON

WEEKLY Notes





PEANUT BUTTER, BANANA, STRAWBERRY AND CINNAMON SANDWICH

Prep Time: 15 min.

Cook Time: 0 min.

Total Time: 15 min.

Nutritional Information For 1 Serving	
Total Fat: 10 grams	Protein: 12 grams
Fiber: 7 grams	Carbohydrates: 43 grams
Sodium: 339 milligrams	Sugar: 14 grams
Total Calories	296

Ingredients:

4 slices whole-grain bread

2 tablespoons peanut butter

1 banana, sliced

1/2 cup strawberries, sliced

1 teaspoon cinnamon powder

Instructions:

- 1. Toast the bread if desired.
- 2. Place the bread on a large serving plate.
- 3. Then spread the peanut butter on one toast.
- 4. Layer on the banana slices and strawberries.
- 5. Dust with cinnamon powder.
- 6. Close the sandwich and serve.





PASTA WITH BRUSSELS SPROUTS





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WEEK 1 NECESSARY STAPLES

Day 1 Breakfast: 1 teaspoon cinnamon powder

Day 1 Lunch: olive oil ¼ teaspoon salt 1 teaspoon pepper ¼ tablespoon red pepper flake Day 1 Dinner:

olive oil 1 tablespoon ginger

- 1 tablespoon sesame seed oil
- ¼ cup reduced-sodium soy sauce

Day 2 Breakfast: 1 teaspoon turmeric powd

Day 2 Lunch: 2 tablespoons olive oil ¼ teaspoon salt 2 teaspoons peoper

Day 2 Dinner: olive oil 1 teaspoon salt ½ tablespoon pepper ½ tablespoon paprika

Day 3 Breakfast: olive oil ½ teaspoon salt 1 teaspoon dried oregan

Day 3 Lunch: 3 tablespoons balsamic vinegar olive oil ¼ teaspoon salt 1 teaspoon pepper

Day 3 Dinner: olive oli 1 teaspoon salt 1 teaspoon pepper

1 tablespoon Cajun powder

Day 4 Breakfast: olive oil 1 teaspoon pepper ¼ teaspoon salt 1 teaspoon turmeric powder ½ tablespoon garlic powder

Day 4 Lunch: olive oil 2 teaspoons peppel

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Heals maker

Day 7 Breakfast: 1 tablespoon balsamic vinega 1 teaspoon pepper 1 teaspoon dried oregano

Day 7 Lunch olive oil

Day 7 Dinner: ¼ teaspoon salt 1 tablespoon pepper 1 tablespoon hot sauce

Day 5 Dinner:

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Day 6 Lunch: olive oil ¼ teaspoon salt ¼ tablespoon pepper ¼ tablespoon dried orega

Day 6 Dinner: olive oil ¼ teaspoon salt ½ tablespoon pepp





