

RECIPE PLAN - WEEK 1 - <u>SCROLL DOWN BELOW FOR</u> <u>GROCERY LIST</u>

Early Morning Routine	1 quart <u>Morning</u>	1 quart <u>Morning</u>	1 quart <u>Morning</u>
	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>
	Take Supplements	Take Supplements	Take Supplements
	(except Probiotics)	(except Probiotics)	(except Probiotics)
Breakfast	Silky Smooth Raw	<u>Creamy Cinnamon Roll</u>	Chocolate Superfood
	Chocolate Shake	<u>Shake</u>	Shake
Lunch	 Take Enzymes! <u>Chopped Veggie</u>	 Take Enzymes! <u>3 oz Classic Burger</u>	 Take Enzymes! Large Chopped
	<u>Salad w/ 3 oz</u>	on 'Lettuce Bun' <u>Chopped Veggie</u>	Veggie Salad w/ 3
	<u>Avocado, diced</u> <u>Topped w/ 3 Perfect</u>	Salad w/ 3 oz	oz Avocado Topped w/ 1 Serving
	<u>Soft Boiled Eggs</u> <u>Miso Ginger</u>	<u>Avocado, diced</u> <u>Lemon Tahini</u>	Salmon Salad Miso Ginger
	<u>Dressing</u> Handful Macadamia	<u>Dressing</u> Handful Macadamia	Dressing Handful Macadamia
	nuts, 6 Olives	nuts, 6 Olives	nuts, 6 Olives
Dinner	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Classic Burger</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad w/</u> <u>Lemon Tahini</u> <u>Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Salmon</u> <u>Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad w/</u> <u>Miso Ginger</u> <u>Dressing</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Jazzed</u> <u>Up Egg Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ <u>Mom's House Italian</u> <u>Dressing</u>
Treats	Dairy Free Hot	Dairy Free Hot	Dairy Free Hot
	Chocolate	Chocolate	Chocolate
	Extra Calories Options	Extra Calories Options	Extra Calories Options

Day 4	Day 5	Day 6	Day 7
1 quart <u>Morning</u>	1 quart <u>Morning</u>	1 quart <u>Morning</u>	1 quart <u>Morning</u>
<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>
<u>Silky Smooth Raw</u>	<u>Creamy Cinnamon Roll</u>	<u>Chocolate Superfood</u>	<u>Silky Smooth Raw</u>
<u>Chocolate Shake</u>	<u>Shake</u>	<u>Shake</u>	<u>Chocolate Shake</u>
(Take Probiotics Mid	(Take Probiotics Mid	(Take Probiotics Mid	(Take Probiotics Mid
Morning)	Morning)	Morning)	Morning)
 Take Enzymes! Large Chopped <u>Veggie Salad w/ 3</u> oz Avocado <u>Topped w/ 1</u> <u>Serving Jazzed Up</u> <u>Egg Salad</u> <u>Mom's House</u> <u>Italian Dressing</u> Handful Macadamia nuts, 6 Olives 	 Take Enzymes! Large Chopped Veggie Salad w/ 3 oz Avocado Topped w/ 1 Serving Dijon Salmon Salad Mom's House Italian Dressing Handful Macadamia nuts, 6 Olives 	 Take Enzymes! <u>Chopped Veggie</u> <u>Salad w/ 3 oz</u> <u>Avocado, diced</u> <u>Topped w/ 3 Perfect</u> <u>Soft Boiled Eggs</u> <u>Miso Ginger</u> <u>Dressing</u> Handful Macadamia nuts, 6 Olives 	 Take Enzymes! Large Chopped Veggie Salad with 3 oz Avocado <u>3 oz Pan-Seared</u> Steak <u>Drizzled w/</u> Chimichurri Sauce Handful Macadamia nuts, 6 Olives
 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Dijon</u> <u>Salmon Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ <u>Mom's House Italian</u> <u>Dressing</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>Classic Spinach</u> <u>Scramble</u> <u>Side Salad</u> w/ <u>Lemon Tahini</u> <u>Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Pan-Seared</u> <u>Steak</u> <u>Topped w/</u> <u>Chimichurri Sauce</u> <u>Side Salad</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Teriyaki Baked</u> <u>Salmon</u> <u>Side Salad w/</u> <u>Miso Ginger</u> <u>Dressing</u>
Dairy Free Hot	Dairy Free Hot	Dairy Free Hot	Dairy Free Hot
Chocolate	Chocolate	Chocolate	Chocolate
Extra Calories Options	Extra Calories Options	Extra Calories Options	Extra Calories Options

Detim\$zed Health

WEEK 1 - GROCERY LIST

***Plan to Grocery Shop 1X per Week

NOTE: The grocery list below lists all the items needed for the Week 1 Recipe Plan. Because the amounts to buy (that are listed next to each food item) are only recommended amounts based on the recipes, check your pantry and fridge each week before going to the store or ordering online, to see how much you have as carry over from the previous week and deduct that from the amounts listed on the grocery list. (Example: if you have 5 lemons in your fridge from the week before then, deduct 5 from the amounts of lemons recommended in current week's grocery list to prevent overbuying.

Produce:

- 7 heads Organic Romain Lettuce
- 4 heads Organic Red/Green Leaf Lettuce OR 1 box Organic Mixed Greens
- 1 large box Organic Spinach
- 2 bunches Organic Cilantro
- 2 bunches Organic Parsley
- 1 bunch Organic Green Onions (optional)
- 21 Lemons
- 8 Limes
- 15 large Avocados (or 30 small avocados)
- 1 large root Organic Ginger
- 2 bunches Organic Radishes
- 3 bunches Organic Celery
- 1 lb Organic Carrots
- 1 bunch Organic Fresh Mint
- (optional for extra calories) 1 cup Fresh Olives (Black, Kalamata etc.) (in a jar OR at the olive bar only buy olives that are in water & vinegar: **NO OIL**)

Organic Protein:

• 1 lb - Organic Gr. Beef - either 80/20 &/or 90/10 fat percentage are fine. (If you can find beef that's both organic AND grass fed, that's best! But if you can't find a brand

that does both, always make sure it's organic. ***We love the brand Panorama from Whole Foods) <u>https://panoramameats.com/</u>

- 1/2 lb (8 oz) Organic Steak Or Filet or Sirloin (Grass Fed is best!)
- 2 lb Wild Caught Alaskan Salmon
- 2 dozen Organic Eggs (If you can find eggs that are both organic AND pastured, that's best! But if you can't find a brand that does both, always make sure they're organic.

Organic Section:

- 3 Organic **Unsweetened** Vanilla Coconut or Almond Milk (Best Brands: So Delicious Coconut Milk or MALK) found in Refrigerator Section)
- 1 container Organic Red Miso Paste
- 1 Jar Pink Himalayan Sea Salt
- 1 Jar Organic Ground Cinnamon
- 1 jar Organic Black Pepper
- 1 jar Organic Ground Cumin
- 1 jar Organic Curry Powder
- 1 jar Organic Oregano Spice
- 1 jar Organic Parsley
- 1 jar Organic Turmeric Powder
- 1 jar Organic Smoked Paprika
- 1 bottle Organic Gluten Free Coconut Aminos or Organic Gluten Free Tamari
- 1 Large bottle Braggs Apple Cider Vinegar
- 1 container Braggs Nutritional Yeast
- 2 jars Organic Mayo (made with Avocado Oil & Pastured Eggs) (I love the brand: Primal Kitchen)
- 2 bottles Extra Virgin Olive Oil Cold Pressed (We love the brand: California Olive Ranch)
- 1 jar Organic (hexane free) Coconut Oil (Regular) (I love the Nutiva Brand)
- 1 jar Organic (hexane free) Coconut Oil (Refined) (I love the Nutiva Brand)
- 1 jar Organic Tahini
- 1 bag Organic Coconut Flour
- 1 container Non-GMO, Aluminum Free Baking Powder
- (if not using Monkfruit) 1 Container Organic Stevia Powder (I love the brand: Sweet Leaf)
- (optional for extra calories) About 3 cups Raw, Organic Macadamia

(when needed) **Shake Ingredients** (order online is recommended but you can also purchase some of these items in a grocery/ health store):

Organic Psyllium Husks: (Need 2 bags total)

https://amzn.to/2NCw4ZV

Organic Monkfruit Extract: <u>https://amzn.to/34f9uzN</u>

Maca Powder: (for 1 bag) https://amzn.to/31q8IPk

Organic Whole Flax Seeds (avoid pre-ground flax seeds as oils will be rancid): (Buy a 5 lb bag) <u>https://amzn.to/3dIMRoX</u>

Organic Cacao Powder: (Buy a pack of 3 bags) https://amzn.to/3dKBuN4

Organic Almond Flour: (1 lb bag) https://amzn.to/2NBVoPZ

OR

(3 lb bag - better unit price) https://amzn.to/37InRUT