

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

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

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



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) https://panoramameats.com/

- 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://www.amazon.com/gp/product/B07CPJJWTH/ ref=ppx yo dt b search asin title?ie=UTF8&psc=1

Organic Monkfruit Extract:

https://amzn.to/34f9uzN

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)

https://amzn.to/3dIMRoX

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