

RECIPE PLAN - WEEK 3

| 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 | <u>Chocolate Superfood</u> | <u>Creamy Cinnamon Roll</u> | <u>Silky Smooth Raw</u> |
| | <u>Shake</u> | <u>Shake</u> | <u>Chocolate Shake</u> |
| | (Take Probiotics Mid- | (Take Probiotics Mid- | (Take Probiotics Mid- |
| | Morning) | Morning) | Morning) |
| Lunch | Take Enzymes! <u>Chopped Veggie</u> <u>Salad w/ 3 oz</u> <u>Avocado, diced</u> <u>Gut Friendly Beef</u> <u>Taco Salad</u> <u>Italian Dressing</u> Handful Macadamia nuts, 6 Olives | Take Enzymes! <u>3 oz Classic Burger</u> on 'Lettuce Bun' <u>Chopped Veggie</u> <u>Salad w/ 3 oz</u> <u>Avocado, diced</u> <u>Creamy Greek</u> <u>Dressing</u> Handful Macadamia nuts, 6 Olives | Take Enzymes! Large Chopped Veggie Salad with 3 oz Avocado Topped w/ <u>1 Serving</u> <u>Teriyaki Baked</u> Salmon Miso Ginger <u>Dressing</u> Handful Macadamia 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 Teriyaki</u> <u>Baked Salmon</u> <u>Addictive Kale</u> <u>Side Salad</u> w/ <u>Lemon Tahini</u> <u>Dressing</u> | Take Enzymes! <u>Creamy 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>Creamy Greek</u> <u>Dressing</u> |
| | Delectibly Divine | Delectibly Divine | Delectibly Divine |
| | Chocolate Pudding | Chocolate Pudding | Chocolate Pudding |
| | Extra Calorie Options | Extra Calorie Options | Extra Calorie 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> |
| Take Supplements | Take Supplements | Take Supplements | Take Supplements |
| (except Probiotics) | (except Probiotics) | (except Probiotics) | (except Probiotics) |
| <u>Chocolate Superfood</u> | Silky Smooth Raw | <u>Creamy Cinnamon Roll</u> | <u>Chocolate Superfood</u> |
| <u>Shake</u> | Chocolate Smoothie | <u>Shake</u> | <u>Shake</u> |
| (Take Probiotics Mid- | (Take Probiotics Mid- | (Take Probiotics Mid- | (Take Probiotics Mid- |
| Morning) | Morning) | Morning) | Morning) |
| Take Enzymes! Large Chopped Veggie Salad w/ 3 oz Avocado Topped w/ 1 Serving Dijon Salmon Salad Creamy Greek Dressing | Take Enzymes! Large Chopped Veggie Salad w/ 3 oz Avocado 1 Classic Spinach Scramble Creamy Greek 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! Large Chopped Veggie Salad w/ 3 oz Avocado Topped w/ 1 Serving Salmon Salad Miso Ginger Dressing Handful Macadamia nuts, 6 Olives |
| Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Classic Spinach</u> <u>Scramble</u> <u>2 slices 'Healthy</u> <u>Gut' Bread Toasted</u> <u>Topped w/ Coconut</u> <u>Oil & Monk Fruit</u> <u>Powder</u> | Take Enzymes! <u>Creamy 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! Revitalizing Green Smoothie (drink 20 minutes before dinner)* <u>1 Serving Salmon</u> Salad <u>on 'Healthy Gut'</u> Bread <u>Side Salad w/</u> <u>Miso Ginger</u> Dressing | Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Lemon</u> <u>Herb Salmon</u> <u>Addictive Kale</u> <u>Side Salad</u> <u>Lemon Tahini</u> <u>Dressing</u> |
| Delectibly Divine | Delectibly Divine | Delectibly Divine | Delectibly Divine |
| Chocolate Pudding | Chocolate Pudding | Chocolate Pudding | Chocolate Pudding |
| Extra Calorie Options | Extra Calorie Options | Extra Calorie Options | Extra Calorie Options |



WEEK 3 - GROCERY LIST

***Plan to Grocery Shop 1X per Week

NOTE: The grocery list below lists all the items needed for the Week 3 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)
- 1 bunch Organic Kale (green, red whichever are the biggest heads)
- 21 Lemons
- 8 Limes
- 16 large Avocados (or 45 small avocados)
- 1 large root Organic Ginger
- 3 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 Organic Ground Tahini (Paste)
- 1 bottle Organic Dried Basil
- 2 jars Organic Mayo (made with Avocado Oil & Pastured Eggs) (I love the brand: Primal Kitchen)
- 1 bottle Organic Dijon Mustard
- 1 Large Bottle Braggs Raw Unpasteurized Organic Apple Cider Vinegar
- 1 Bottle Organic Gluten Free Coconut Aminos or Organic Gluten Free Tamari
- 1 bottle Extra Virgin Olive Oil Cold Pressed (I love the brand: California Olive Ranch)
- 1 jar Organic Coconut Oil (Regular) (I love the Nutiva Brand)
- 1 jar Organic Coconut Oil (Refined) (I love the Nutiva Brand)
- (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:

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://www.amazon.com/gp/product/B078CYNWBC/ ref=ppx yo dt b asin title o02 s01?ie=UTF8&psc=1

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: https://www.amazon.com/gp/product/B07R1KWDFH/ ref=ppx yo dt b asin title o05 s00?ie=UTF8&psc=1