

RECIPE PLAN - WEEK 2

Week 2	Day 1	Day 2	Day 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>
Breakfast	<u>Chocolate Gingerbread</u>	<u>Creamy Cinnamon Roll</u>	<u>Chocolate Gingerbread</u>
	<u>Shake</u>	<u>Shake</u>	<u>Shake</u>
Lunch	 Take Enzymes! Large Chopped Veggie Salad Topped w/ 1 Serving Teriyaki Baked Salmon Miso Ginger Dressing Olives 	 Take Enzymes! <u>Chopped Veggie</u> <u>Salad</u> <u>1 Serving Ranch</u> <u>Deviled Eggs</u> <u>Buffalo Ranch</u> <u>Dressing</u> Olives 	 Take Enzymes! <u>1 Serving Teriyaki</u> <u>Baked Salmon</u> <u>Chopped Veggie</u> <u>Salad</u> <u>Miso Ginger</u> <u>Dressing</u> Olives
Dinner	 Take Enzymes! <u>Chocolate</u>	 Take Enzymes! <u>Creamy Cinnamon</u>	 Take Enzymes! <u>Chocolate</u>
	<u>Gingerbread Shake</u>	<u>Roll Shake</u> (drink 20	<u>Gingerbread Shake</u>
	(drink 20 minutes	minutes before	(drink 20 minutes
	before dinner for	dinner for optimal	before dinner for
	optimal digestion) <u>Large Chopped</u>	digestion) <u>1 Serving Teriyaki</u>	optimal digestion) <u>Chopped Veggie</u>
	<u>Veggie Salad</u> <u>1 Serving Ranch</u>	<u>Baked Salmon</u> <u>Side Salad</u> <u>on 'Healthy Gut'</u>	<u>Salad</u> 3 oz <u>Savory Grass</u>
	<u>Deviled Eggs</u> <u>Buffalo Ranch</u>	<u>Bread</u> w/ <u>Miso Ginger</u>	<u>Fed Beef</u> <u>Lemon Tahini</u>
	<u>Dressing</u>	<u>Dressing</u>	<u>Dressing</u>
Treats	Gut Friendly Bread topped w/ Almond Butter or Coconut Oil	<u>Mint Chocolate Chip</u> <u>Shake</u>	Gut Friendly Bread topped w/ Almond Butter or Coconut Oil

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>
<u>Creamy Cinnamon Roll</u> <u>Shake</u>	<u>Chocolate Gingerbread</u> <u>Shake</u>	<u>Creamy Cinnamon Roll</u> <u>Shake</u>	<u>Chocolate Gingerbread</u> <u>Shake</u>
 Take Enzymes! <u>Chopped Veggie</u> <u>Salad</u> 3 oz <u>Savory Grass</u> <u>Fed Beef</u> <u>Lemon Tahini</u> <u>Dressing</u> Olives 	 Take Enzymes! Large Chopped Veggie Salad <u>1 Serving Buffalo</u> Salmon Salad Sandwich <u>Buffalo Ranch</u> <u>Dressing</u> Olives 	 Take Enzymes! Large Chopped Veggie Salad Topped w/ 1 Serving Curried Egg Salad Buffalo Ranch Dressing Olives 	 Take Enzymes! Large Chopped Veggie Salad Topped w/ 1 Serving Salmon Salad Miso Ginger Dressing Olives
 Take Enzymes! <u>Creamy Cinnamon</u> <u>Roll Shake</u> (drink 20 minutes before dinner for optimal digestion) <u>1 Serving Buffalo</u> <u>Salmon Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ <u>Buffalo Ranch</u> <u>Dressing</u> 	 Take Enzymes! <u>Chocolate</u> <u>Ginergbread Shake</u> (drink 20 minutes before dinner)* <u>1 Serving Curried</u> <u>Egg Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ <u>Buffalo Ranch</u> <u>Dressing</u> 	 Take Enzymes <u>Creamy Cinnamon</u> <u>Roll Shake</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>Chocolate</u> <u>Gingerbread Shake</u> (drink 20 minutes before dinner for optimal digestion) <u>Baked Eggs in</u> <u>Avocado</u> <u>Side Salad</u> w/ <u>Lemon Tahini</u> <u>Dressing</u>
<u>Mint Chocolate Chip</u> <u>Shake</u>	<u>Gut Friendly Bread</u> topped w/ Almond Butter or Coconut Oil	<u>Mint Chocolate Chip</u> <u>Shake</u>	<u>Gut Friendly Bread</u> topped w/ Almond Butter or Coconut Oil

***Plan to Grocery Shop 1X per Week

NOTE: The grocery list below lists all the items needed for the Week 2 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
- 14 Organic Cucumbers
- 1 large box Organic Spinach
- 2 bunches Organic Cilantro
- 1 bunches Organic Parsley
- 1 bunch Organic Green Onions (optional)
- 21 Organic Lemons
- 8 Organic Limes
- 15 large Organic Avocados (or 30 small avocados)
- 1 large root Organic Ginger
- 3 bunches Organic Radishes
- 8 bunches Organic Celery
- 1 lb Organic Carrots
- 1 bunch Mint leaves (Organic if possible)
- (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>
- 2 lb (16 oz) Wild Caught Alaskan Salmon
- 1 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
- 2 jars Organic Mayo (made with Avocado Oil & Pastured Eggs) (I love the brand: Primal Kitchen)
- 1 jar Organic Cinnamon
- 1 jar Organic Ginger
- 1 jar Organic Nutmeg
- 1 bag Organic Coconut Flour
- 1 jar Organic Almond Butter
- 1 bag Organic Cacao Nibs
- 1 bottle Franks Red Hot Sauce (okay for gut in very small amounts)
- 1 jar Organic Coconut Oil (hexane free) (Regular) (I love the Nutiva Brand)
- 1 jar Organic Coconut Oil (hexane free) (Refined) (I love the Nutiva Brand)
- (if not using Monkfruit) 1 bottle Organic Stevia (liquid) (I love the brand: Sweet Leaf)

(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 OR https://bit.ly/3iKWFHr

Organic Monkfruit Extract Powder:

https://amzn.to/34f9uzN

Organic Stevia (liquid): https://bit.ly/3w6Gesi

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