



RECIPE PLAN - WEEK 7
SCROLL DOWN BELOW FOR GROCERY LIST

Week 1	Day 1	Day 2	Day 3
Early Morning Routine	1 quart <u>Morning Alkalizing Drink</u>	1 quart <u>Morning Alkalizing Drink</u>	1 quart <u>Morning Alkalizing Drink</u>
Breakfast	<u>Silky Smooth Raw Chocolate Shake</u>	<u>Creamy Cinnamon Roll Shake</u>	<u>Silky Smooth Raw Chocolate Shake</u>
Lunch	1. Take Enzymes! 2. <u>Chopped Veggie Salad</u> 3. <u>1 Serving Lemon Herb Salmon</u> 4. <u>Miso Ginger Dressing</u>	1. Take Enzymes! 2. <u>3 oz Classic Burger on 'Lettuce Bun'</u> 3. <u>Chopped Veggie Salad</u> 4. <u>Lemon Tahini Dressing</u>	1. Take Enzymes! 2. <u>Large Chopped Veggie Salad</u> 3. <u>Topped w/ 1 Serving Teriyaki Baked Salmon</u> 4. <u>Miso Ginger Dressing</u>
Dinner	1. Take Enzymes! 2. <u>Silky Smooth Raw Chocolate Shake (drink 20 minutes before dinner)*</u> 3. <u>3 oz Classic Burger on 'Healthy Gut' Bread</u> 4. <u>Side Salad w/ Lemon Tahini Dressing</u>	1. Take Enzymes! 2. <u>Creamy Cinnamon Roll Shake (drink 20 minutes before dinner)*</u> 3. <u>1 Serving Teriyaki Baked Salmon</u> 4. <u>Addictive Kale Side Salad w/ Miso Ginger Dressing</u>	1. Take Enzymes! 2. <u>Silky Smooth Chocolate Shake (drink 20 minutes before dinner)*</u> 3. <u>1 Serving Dijon Salmon Salad</u> 4. <u>on 'Healthy Gut' Bread</u> 5. <u>Side Salad w/ Creamy Greek Dressing</u>
Still Hungry?	<u>Delectably Delicious Chocolate Pudding</u>	<u>Creamy Green Smoothie</u>	<u>Delectably Delicious Chocolate Pudding</u>

Day 4	Day 5	Day 6	Day 7
1 quart <u>Morning Alkalizing Drink</u>	1 quart <u>Morning Alkalizing Drink</u>	1 quart <u>Morning Alkalizing Drink</u>	1 quart <u>Morning Alkalizing Drink</u>
<u>Creamy Cinnamon Roll Shake</u>	<u>Silky Smooth Raw Chocolate Shake</u>	<u>Creamy Cinnamon Roll Shake</u>	<u>Silky Smooth Raw Chocolate Shake</u>
1. Take Enzymes! 2. <u>Large Chopped Veggie Salad</u> 3. <u>Topped w/ 1 Serving Dijon Salmon Salad</u> 4. <u>Dijon Herb Dressing</u>	1. Take Enzymes! 2. <u>Large Chopped Veggie Salad</u> 3. <u>1 Classic Spinach Scramble</u> 4. <u>Creamy Greek Dressing</u>	1. Take Enzymes! 2. <u>Chopped Veggie Salad</u> 3. <u>3 oz Pan-Seared Steak</u> 4. <u>Drizzled w/ Chimichurri Sauce</u> 5. <u>Dijon Herb Dressing</u>	1. Take Enzymes! 2. <u>Large Chopped Veggie Salad</u> 3. <u>Topped w/ 1 Serving Salmon Salad</u> 4. <u>Miso Ginger Dressing</u>
1. Take Enzymes! 2. <u>Creamy Cinnamon Roll Shake</u> (drink 20 minutes before dinner)* 3. <u>1 Classic Spinach Scramble</u> 4. <u>2 slices 'Healthy Gut' Bread Toasted Topped w/ Coconut Oil & Monk Fruit Powder</u>	1. Take Enzymes! 2. <u>Silky Smooth Chocolate Shake</u> (drink 20 minutes before dinner)* 3. <u>3 oz Pan-Seared Steak</u> 4. <u>Topped w/ Chimichurri Sauce</u> 5. <u>Side Salad w/</u> 6. <u>Dijon Herb Dressing</u>	1. Take Enzymes! 2. <u>Creamy Cinnamon Roll</u> (drink 20 minutes before dinner)* 3. <u>1 Serving Salmon Salad</u> 4. <u>on 'Healthy Gut' Bread</u> 5. <u>Side Salad</u> 6. <u>Miso Ginger Dressing</u>	1. Take Enzymes! 2. <u>Silky Smooth Chocolate Shake</u> (drink 20 minutes before dinner)* 3. <u>1 Serving Lemon Herb Salmon</u> 4. <u>Addictive Kale Side Salad</u> 5. <u>Lemon Tahini Dressing</u>
<u>Creamy Green Smoothie</u>	<u>Delectably Delicious Chocolate Pudding</u>	<u>Creamy Green Smoothie</u>	<u>Delectably Delicious Chocolate Pudding</u>

*****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 over-buying.

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 - Fresh 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) <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.

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Organic Section:

- 4 - 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 bottle - Balsamic Vinegar (optional)
- 1 container - Braggs Nutritional Yeast
- 1 jar - Organic Dijon Dressing
- 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 jar - Organic Almond Butter
- 1 container Non-GMO, Aluminum Free Baking Powder
- (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>