

RECIPE PLAN - WEEK 2

Week 2	Day 1	Day 2	Day 3
Early Morning Routine	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>
Breakfast	<u>Chocolate Gingerbread</u> <u>Shake</u>	<u>Blueberries n' Cream</u> <u>Shake</u>	<u>Chocolate Gingerbread</u> <u>Shake</u>
Lunch	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> Topped w/ <u>1</u> <u>Serving Teriyaki</u> <u>Baked Salmon</u> <u>Miso Ginger</u> <u>Dressing</u> Olives 	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>3 oz. Lemon Herb</u> <u>Chicken</u> topped w/ sliced avocado <u>Dijon Herb Dressing</u> Olives 	 Take Enzymes! <u>1 Serving Teriyaki</u> <u>Baked Salmon</u> <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Miso Ginger</u> <u>Dressing</u> Olives
Dinner	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion) <u>3 oz. Lemon Herb</u> <u>Chicken</u> topped w/ sliced avocado <u>Sautéed Kale</u> <u>Fudgy Fat Bombs</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion) <u>1 Serving Teriyaki</u> <u>Baked Salmon</u> <u>Sautéed Collards</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion) <u>Gut Friendly Veggie</u> <u>Salad</u> 3 oz <u>Savory Grass</u> <u>Fed Beef</u> <u>Lemon Tahini</u> <u>Dressing</u>
Still Hungry?	Fudgy Fat Bombs	<u>Mint Chocolate Chip</u> <u>Shake</u>	<u>Fudgy Fat Bombs</u>

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>Blueberries n' Cream</u> <u>Shake</u>	<u>Chocolate Gingerbread</u> <u>Shake</u>	<u>Blueberries n' Cream</u> <u>Shake</u>	<u>Chocolate Gingerbread</u> <u>Shake</u>
 Take Enzymes! <u>Gut Friendly 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! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>3 oz. Lemon Herb</u> <u>Chicken</u> <u>Dijon Herb Dressing</u> Olives 	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>3 oz Teriyaki Baked</u> <u>Salmon</u> <u>Miso Ginger</u> <u>Dressing</u> Olives 	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Topped w/ 1</u> <u>Serving Salmon</u> <u>Salad</u> <u>Dijon Herb Dressing</u> Olives
 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion) <u>3 oz. Lemon Herb</u> <u>Chicken</u> <u>Sautéed Kale</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Teriyaki Baked</u> <u>Salmon</u> <u>Sautéed Collards</u> <u>Fudgy Fat Bombs</u> 	 Take Enzymes <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Salmon</u> <u>Salad</u> <u>Gut Friendly Bread</u> <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Dijon Herb Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion) <u>Savory Grass Fed</u> <u>Beef</u> (remove paprika) <u>Gut Friendly Veggie</u> <u>Salad w/</u> <u>Lemon Tahini</u> <u>Dressing</u>
<u>Mint Chocolate Chip</u> <u>Shake</u>	Fudgy Fat Bombs	<u>Mint Chocolate Chip</u> <u>Shake</u>	<u>Fudgy Fat Bombs</u>

***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
- 3 Organic Cucumbers
- 1 large box Organic Spinach
- 2 bunches Organic Cilantro
- 1 bunches Organic Parsley
- 2 bunches Organic Collards
- 2 bunches Organic Kale
- 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
- 1 bunch Organic Celery
- 1 bunch Mint (organic if possible)
- 1 lb Organic Carrots
- (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:

- 2 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>
- 3 lb (24 oz) Wild Caught Alaskan Salmon
- 2 lbs Organic Chicken Thighs, Boneless, Skinless

Organic Section:

- 3 Organic **Unsweetened** Vanilla Coconut or Almond Milk (Best Brands: So Delicious Coconut Milk or MALK) found in Refrigerator Section)
- 1 32 oz Container Organic Chicken or Vegetable Broth (Low Sodium)
- 1 container Organic Red Miso Paste
- 1 jar (egg free) Organic Mayo (made with Avocado Oil) (I love the brand: Primal Kitchen)
- 1 jar Organic Cinnamon
- 1 jar Organic Ginger
- 1 jar Organic Nutmeg
- 1 bag Organic Coconut Flour
- 1 bag Organic Cacao Nibs
- 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)
- 1 jar Organic Coconut Butter/ Manna (I love Native Brand)
- (if not using Monkfruit) 1 bottle Organic Stevia (liquid) (I love the brand: Sweet Leaf)
- 1 bag Organic Blueberries

(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/3dlMRoX

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