

RECIPE PLAN - WEEK 3

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	Silky Smooth Raw Chocolate Shake	Creamy Cinnamon Roll Shake	Silky Smooth Raw Chocolate Shake
Lunch	 Take Enzymes! Gut Friendly Veggie Salad Topped w/ 1 Serving Teriyaki Baked Salmon Miso Ginger Dressing Olives 	 Take Enzymes! Gut Friendly Veggie Salad 3 oz. Lemon Herb Chicken topped w/ sliced avocado Dijon Herb Dressing Olives 	 Take Enzymes! 1 Serving Teriyaki Baked Salmon Gut Friendly Veggie Salad Miso Ginger Dressing Olives
Dinner	Take Enzymes! Revitalizing Green Smoothie (drink 20 minutes before dinner for optimal digestion) 3 oz. Lemon Herb Chicken topped w/sliced avocado Sautéed Kale Fudgy Fat Bombs	 Take Enzymes! Creamy Green Smoothie (drink 20 minutes before dinner for optimal digestion) 1 Serving Teriyaki Baked Salmon Sautéed Collards 	 Take Enzymes! Revitalizing Green Smoothie (drink 20 minutes before dinner for optimal digestion) Gut Friendly Veggie Salad 3 oz Savory Grass Fed Beef Lemon Tahini Dressing
Still Hungry?	Delectably Delicious Chocolate Pudding	<u>Dark Chocolate</u> <u>Coconut Fudge</u>	Delectably Delicious Chocolate Pudding

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>
Creamy Cinnamon Roll	Silky Smooth Raw	Creamy Cinnamon Roll	Silky Smooth Raw
Shake	Chocolate Shake	Shake	Chocolate Shake
 Take Enzymes! Gut Friendly Veggie Salad 3 oz Savory Grass Fed Beef Lemon Tahini Dressing Olives 	 Take Enzymes! Gut Friendly Veggie Salad 3 oz. Lemon Herb Chicken Dijon Herb Dressing Olives 	 Take Enzymes! Gut Friendly Veggie Salad 3 oz Teriyaki Baked Salmon Miso Ginger Dressing Olives 	 Take Enzymes! Gut Friendly Veggie Salad Topped w/ 1 Serving Salmon Salad Dijon Herb Dressing Olives
 Take Enzymes! Creamy Green Smoothie (drink 20 minutes before dinner for optimal digestion) 3 oz. Lemon Herb Chicken Sautéed Kale 	 Take Enzymes! Revitalizing Green Smoothie (drink 20 minutes before dinner)* 3 oz Teriyaki Baked Salmon Sautéed Collards Fudgy Fat Bombs 	 Take Enzymes Creamy Green Smoothie (drink 20 minutes before dinner)* 1 Serving Salmon Salad Gut Friendly Bread Gut Friendly Veggie Salad Dijon Herb Dressing 	 Take Enzymes! Revitalizing Green Smoothie (drink 20 minutes before dinner for optimal digestion) Savory Grass Fed Beef (remove paprika) Gut Friendly Veggie Salad w/ Lemon Tahini Dressing
<u>Dark Chocolate</u>	<u>Delectably Delicious</u>	<u>Dark Chocolate</u>	Delectably Delicious
<u>Coconut Fudge</u>	<u>Chocolate Pudding</u>	<u>Coconut Fudge</u>	Chocolate Pudding

***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) https://panoramameats.com/
- 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)

(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