

#### **RECIPE PLAN - WEEK 4**

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>Creamy Cinnamon Roll</u> <u>Shake</u>	<u>Chocolate Gingerbread</u> <u>Shake</u>
Lunch	<ol> <li>Take Enzymes!</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li>Topped w/ <u>1</u> <u>Serving Teriyaki</u> <u>Baked Salmon</u></li> <li><u>Miso Ginger</u> <u>Dressing</u></li> <li>Olives</li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li><u>1 Serving Ranch</u> <u>Deviled Eggs</u></li> <li><u>Buffalo Ranch</u> <u>Dressing</u></li> <li>Olives</li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>1 Serving Teriyaki</u> <u>Baked Salmon</u></li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li><u>Miso Ginger</u> <u>Dressing</u></li> <li>Olives</li> </ol>
Dinner	<ol> <li>Take Enzymes!</li> <li><u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion)</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li><u>1 Serving Ranch</u> <u>Deviled Eggs</u></li> <li><u>Buffalo Ranch</u> <u>Dressing</u></li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion)</li> <li><u>1 Serving Teriyaki</u> <u>Baked Salmon</u></li> <li><u>Sautéed Kale</u></li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion)</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li>3 oz <u>Savory Grass</u> <u>Fed Beef</u></li> <li><u>Lemon Tahini</u> <u>Dressing</u></li> </ol>
Treats	Mint Fudge Fat Bombs	<u>Almond Butter Fudge</u> <u>Fat Bombs</u>	Mint Fudge Fat Bombs

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>
<ol> <li>Take Enzymes!</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li>3 oz <u>Savory Grass</u> <u>Fed Beef</u></li> <li><u>Lemon Tahini</u> <u>Dressing</u></li> <li>Olives</li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li><u>1 Serving Buffalo</u> <u>Salmon Salad</u> <u>Sandwich</u></li> <li><u>Buffalo Ranch</u> <u>Dressing</u></li> <li>Olives</li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li><u>Topped w/ 1</u> <u>Serving Curried Egg</u> <u>Salad</u></li> <li><u>Buffalo Ranch</u> <u>Dressing</u></li> <li>Olives</li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Gut Friendly Veggie</u> <u>Salad</u></li> <li><u>Topped w/ 1</u> <u>Serving Salmon</u> <u>Salad</u></li> <li><u>Miso Ginger</u> <u>Dressing</u></li> <li>Olives</li> </ol>
<ol> <li>Take Enzymes!</li> <li><u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion)</li> <li><u>1 Serving Buffalo</u> <u>Salmon Salad</u></li> <li><u>on 'Healthy Gut'</u> <u>Bread</u></li> <li><u>Sautéed Collards</u></li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)*</li> <li><u>1 Serving Curried</u> <u>Egg Salad</u></li> <li><u>on 'Healthy Gut'</u> <u>Bread</u></li> <li><u>Gut Friendly Veggie</u> <u>Salad w/</u></li> <li><u>Buffalo Ranch</u> <u>Dressing</u></li> </ol>	<ol> <li>Take Enzymes</li> <li><u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)*</li> <li><u>1 Serving Salmon</u> <u>Salad</u></li> <li><u>on 'Healthy Gut'</u> <u>Bread</u></li> <li><u>Addictive Kale</u></li> </ol>	<ol> <li>Take Enzymes!</li> <li><u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner for optimal digestion)</li> <li><u>Baked Eggs in</u> <u>Avocado</u></li> <li><u>Gut Friendly Veggie</u> <u>Salad w/</u></li> <li><u>Lemon Tahini</u> <u>Dressing</u></li> </ol>
<u>Mint Fudge Fat Bombs</u>	<u>Almond Butter Fudge</u> <u>Fat Bombs</u>	<u>Mint Fudge Fat Bombs</u>	<u>Almond Butter Fudge</u> <u>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
- 4 Organic Cucumbers
- 1 large box Organic Spinach
- · 2 bunches Organic Cilantro
- 1 bunches Organic Parsley
- 2 bunches Organic Kale
- 1 bunch Organic Collards
- 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
- 2 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 Chicken or Vegetable Broth (Low Sodium)
- 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)
- 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/3dlMRoX

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