

RECIPE PLAN - WEEK 8 SCROLL DOWN BELOW FOR GROCERY LIST

Week 1	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	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> Topped w/ <u>3 oz.</u> <u>Lemon Herb</u> <u>Chicken</u> <u>Tangy Lemon</u> <u>Vinaigrette</u> 	 Take Enzymes! <u>3 oz Classic Burger</u> <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Mom's House Italian</u> <u>Dressing</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>
Dinner	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Classic Burger</u> <u>Sautéed Kale</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* 3 oz <u>Savory Grass</u> <u>Fed Beef</u> <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Lemon Tahini</u> <u>Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Salmon</u> <u>Salad</u> <u>Sautéed Collards</u>
Still Hungry?	Mint Fudge Fat Bombs	<u>Blueberries n' Cream</u> <u>Shake</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>
 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Topped w/ 1</u> <u>Serving Salmon</u> <u>Salad</u> <u>Tangy Lemon</u> <u>Vinaigrette</u> 	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>3 oz Seasoned</u> <u>Salmon</u> <u>Mom's House Italian</u> <u>Dressing</u> 	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> Topped w/ <u>3 oz</u> <u>Teriyaki Salmon</u> <u>Lemon Tahini</u> <u>Dressing</u> 	 Take Enzymes! <u>Gut Friendly Veggie</u> <u>Salad</u> <u>3 oz. Lemon Herb</u> <u>Chicken</u> <u>Mom's House</u> <u>Italian Dressing</u>
 Take Enzymes <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Seasoned</u> <u>Salmon</u> <u>Addictive Kale</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Teriyaki Salmon</u> <u>Addictive Kale</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz. Lemon Herb</u> <u>Chicken</u> <u>Gut Friendly Veggie</u> <u>Salad</u> <u>Mom's House Italian</u> <u>Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* 3 oz <u>Savory Grass</u> <u>Fed Beef</u> <u>Sautéed Collards</u>
<u>Blueberries n' Cream</u> <u>Shake</u>	Mint Fudge Fat Bombs	<u>Blueberries n' Cream</u> <u>Shake</u>	Mint Fudge Fat Bombs

***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 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 Collards
- 3 bunches Organic Kale
- · 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
- 2 bunches Organic Celery
- 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:

- 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>
- 1/2 lb (8 oz) Organic Steak Or Filet or Sirloin (Grass Fed is best!)
- 2 lb Wild Caught Alaskan Salmon
- 2 lbs Organic Chicken Thighs, Boneless, Skinless

Organic Section:

- 4 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 Pink Himalayan Sea Salt
- 1 jar Organic Ground Cinnamon
- 1 jar Organic Ginger
- 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 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 (egg free) Organic Mayo (made with Avocado Oil) (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 Coconut Butter/Manna (I love the Nutiva Brand)
- 1 bottle Organic Peppermint Extract or Essential Oil
- 1 jar Organic Tahini
- 1 bag Organic Coconut Flour
- 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): <u>https://bit.ly/3w6Gesi</u>

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