

WEEK 2 MACRO BALANCED MEAL PLAN

	M	T	W	Th	F
BREAKFAST	<p>Tomato Basil Feta Omelette</p> <p>P: eggs, feta cheese F: eggs, feta cheese C: non-starchy vegetables, add more by pairing with fruit, toast, oatmeal, grits</p> <p>217 calories, Protein: 17g, Fat: 15g, Carb: 2g</p>	<p>Easy Crustless Quiche with Summer Squash</p> <p>P: eggs F: egg, butter C: non-starchy vegetables, see recipe for variations and ideas</p> <p>168 calories, Protein: 11g, Fat: 12g, Carb: 6g</p>	<p>5 Minute Vegan Yogurt*</p> <p>P: tofu F: cashews C: peaches</p> <p>467 calories, Protein: 24g, Fat: 33g, Carb: 28g</p>	<p>Meal Prep Breakfast Sandwiches</p> <p>P: eggs, bacon, cheese F: dairy products C: English muffins, your choice of vegetables</p> <p>336 calories, Protein: 15g, Fat: 19g, Carb: 28g</p>	<p>High Protein Cottage Cheese Oatmeal*</p> <p>P: cottage cheese F: cottage cheese, optional nut milk C: oats, banana</p> <p>247 calories, Protein: 12g, Fat: 3g, Carb: 46g</p>
LUNCH	<p>Kale + Cabbage Pad Thai Salad*</p> <p>P: egg, quinoa, feta cheese F: egg, feta cheese, dressing C: quinoa, non-starchy vegetables</p> <p>485 calories, Protein: 22g, Fat: 7g, Carb: 75g</p>	<p>Cobb Salad Avocado Toast</p> <p>P: turkey bacon, eggs F: guacamole, egg, blue cheese C: your choice bread, non-starchy vegetables</p> <p>492 calories, Protein: 27g, Fat: 29g, Carb: 29g</p>	<p>Honey Lime Chicken Salad w/Grilled Peach + Corn Salad</p> <p>P: chicken F: olive oil C: honey, peaches, corn, non-starchy vegetables</p> <p>528 calories, Protein: 31g, Fat: 26g, Carb: 49g</p>	<p>Black Bean, Feta + Quinoa Mess*</p> <p>P: quinoa, black beans, feta cheese F: Balsamic vinaigrette, feta cheese C: quinoa, black beans</p> <p>498 calories, Protein: 21g, Fat: 11g, Carb: 78g</p>	<p>Asian-Style Vegan Bean Salad*</p> <p>P: kidney, garbanzo, black beans F: sesame oil, peanut butter, sesame seeds C: kidney, garbanzo, and black beans, non-starchy vegetables</p> <p>356 calories, Protein: 24g, Fat: 1g, Carb: 65g</p>
DINNER	<p>Grilled Chicken and Quinoa Meal Prep Bowls</p> <p>P: chicken, feta cheese F: feta cheese, dressing C: quinoa, vegetables</p> <p>407 calories, Protein: 16g, Fat: 11g, Carb: 61g</p>	<p>Sheet Pan Garlic Ginger Chicken + Broccoli</p> <p>P: chicken F: olive oil, sesame oil, sesame seeds C: dates, non-starchy vegetables, add more with pineapple chunks or serve over rice</p> <p>436 calories, Protein: 30g, Fat: 16g, Carb: 49g</p>	<p>Super Quick Avocado Shrimp Salad</p> <p>P: shrimp F: avocado C: non-starchy vegetables, add more with crackers, rice cakes, tortillas, bread, chips</p> <p>211 calories, Protein: 30g, Fat: 12g, Carb: 12g</p>	<p>Kidney Bean + Feta Pizza*</p> <p>P: kidney beans, feta cheese F: feta cheese C: kidney beans, whole wheat pita, non-starchy vegetables</p> <p>387 calories, Protein: 18g, Fat: 9g, Carb: 64g</p>	<p>Cauliflower Fried Rice with Crispy Tofu*</p> <p>P: tofu, eggs (can omit to make Vegan) F: olive oil, sesame oil C: peas, carrots, non-starchy vegetables</p> <p>378 calories, Protein: 21g, Fat: 9g, Carb: 43g</p>
SNACK	<p>Red Lentil Granola Bar*</p> <p>P: red lentils, almond butter, ground flaxseed, walnuts, add protein with protein powder F: almond butter, ground flaxseed, walnuts C: maple syrup, spelt or whole wheat flour, oats, cherries</p> <p>290 calories, Protein: 11g, Fat: 10g, Carb: 42g</p>	<p>4 Ingredient Smoked Salmon Dip</p> <p>P: salmon, cream cheese F: salmon, cream cheese C: Simple Mills Sprouted Seed Everything Crackers or different type of cracker</p> <p>297 calories, Protein: 24g, Fat: 20g, Carb: 6g</p>	<p>Almond Butter French Toast w/Cinnamon Apple Yogurt Topping</p> <p>P: egg, use Greek yogurt, milk F: almond butter, milk or milk substitute C: whole wheat bread, apple, maple syrup</p> <p>280 calories, Protein: 16g, Fat: 10g, Carb: 32g</p>	<p>Cobb Salad Avocado Toast</p> <p>P: turkey bacon, eggs F: turkey bacon, guacamole, egg, blue cheese C: your choice of bread, non-starchy vegetables</p> <p>492 calories, Protein: 27g, Fat: 29g, Carb: 29g</p>	<p>Strawberry Shortcake Yogurt Bowls*</p> <p>P: yogurt F: almonds, coconut flakes, pecans, olive oil C: maple syrup, oats, sugar, fruit</p> <p>339 calories, Protein: 5g, Fat: 22g, Carb: 30g</p>

LET'S TALK ABOUT THE TERM "MACRO BALANCED"

First, “macro” refers to “macronutrients” which are the large nutrients in our food that contribute to the overall energy (read: calories). The macronutrients are proteins, fats and carbohydrates - which I often group and abbreviate as, “PFC”. We all need a certain amount of proteins, fats and carbohydrates to feel vibrant, energized, and to support a healthy metabolism.

Your body is counting macronutrients whether or not you are. By emphasizing more of one macro and less of another you can influence how you look, feel and perform. For example, by eating a meal that is dominantly made of carbohydrates, you might feel an immediate sugar high, but be hungry just a few short hours later. Alternatively, by pairing those carbohydrates with a substantial amount of protein- or fat-containing foods, the meal has more staying power. You’ll feel full, more satisfied and energized for longer.

THE SUMMER SHAPE UP MACRO BALANCED MEAL PLAN SHOW YOU HOW TO SHAPE MEALS THAT ARE BALANCED WITH ALL THREE MACRONUTRIENTS.

The calorie counts and macronutrient counts are listed not only for those of you who are tracking your food, but for you to see the **major** protein, fat and carbohydrate components of the meal. Understanding which foods contain protein, fat and carbohydrates is basic nutrition education and can help you better associate fluctuations in energy, mood, cravings, and more with what and how much food you eat.

Pretty neat, right?

Step 1.

START WITH A HEARTY SERVING OF PROTEIN

By eating protein at each meal you stand to feel fuller and more satiated throughout the day. You'll better support lean muscle gains and recovery from strength training exercise if you dose protein throughout the day, across all your meals. Start your day with at least 20-30 grams of protein - that's two eggs and breakfast sausage, a heaping cup of full-fat Greek yogurt, a large palm-sized portion of chicken or fish on your salad at lunch, or 1 cup of beans or lentils with dinner.

If you're not paying attention, your meals and snacks are bound to be lacking in protein and abundant in carbohydrates - from granola bars, to fat-free yogurts, to skimpy salads, to low calorie wraps, to "skinny" shakes and more. This steady dose of carbohydrates sets you up for a blood sugar roller coaster complete with peaks and valleys.

If you find yourself chasing chocolate, coffee or nap time by 2-3 PM, it's time to look at the macro balance of your meals and bump up the protein portion where you can!

**LEARN MORE
ABOUT MACRO
BALANCED
EATING - AND
SEE EXAMPLES
OF BALANCED
MEALS MADE
WITH REAL
WHOLE FOOD BY
CLICKING HERE!**

Step 2.

ADD HEALTHY FAT

Healthy fat is essential for SO many body processes - from making essential hormones to keeping the brain healthy. It's a crying shame that as a country, we've banned fat from nearly every food group and have largely become fat-phobic. Eating fat in our meals buffers the absorption of carbohydrates into the bloodstream after digestion and absorption. This leads to less dramatic spikes in blood sugar and therefore, stable, level energy for a longer period of time.

By emphasizing more fat in your meals, you might experience fewer cravings for sugar and carbohydrates overall. Instead of relying so heavily on willpower to avoid the vending machine at work during your "munchie time" - you will avoid feeling the craving at all! Consider eating full-fat yogurt, avocados, or whole eggs with the yolks on a regular basis. You could even start today by adding grass-fed butter or heavy cream to foods and drinks you already enjoy.

Step 3.

LOAD UP ON DEEPLY COLORED FRUITS OR VEGETABLES

Robust health from the inside out is not attainable without an abundance of fruits and vegetables in your diet. Period. Research consistently shows that the number one indicator of health and longevity is in the micronutrients and phytonutrients - the magic sauce, if you will, of whole fruits and vegetables. Try adding leafy greens to your bacon pan during the last few minutes of cook time at breakfast, add dark colored mixed berries to your yogurt or smoothie, or throw additional vegetables into your stir-fry at dinner. Mix it up! You might find gold in your experimentation.