## 19/05/25 - 25/05/25 Protein

We create a food that works with your body, not against it. This is why all our food is cooked from scratch using the best quality ingredients. All our food is wheat, dairy, and refined sugar free. This 1,500 kcal package provides you with a rich source of nutrients made up of whole grains, legumes, vegetables, fruits, nuts and seeds. Each day your package contains a shot of ginger and herbal tea.Breakfast, Lunch and Dinner # 1 is the pre-planned meal for the week.

Monday	MORNING JUICE Abc Juice BREAKFAST #1 Truffle Spinach Frittata With Spiced Sweet Potato BREAKFAST #2 Cranberry and almond granola w compote & coconut yogurt BREAKFAST #3 Gf Banana Pancake With Coconut Cream SNACKS Red pepper and butterbean dip and celery sticks LUNCH #1 Beetroot, lentil, edamame salad and salmon with agave mustard dressing LUNCH #2 Greek Souvlaki With Quinoa Pilaf (Chicken) LUNCH #3 Thai Basil Chicken With Quinoa 8 Fried Egg NUTS Walnut DINNER #1 Chicken Tikka Masala, Sauteed Veggies With Brown Rice & Mint Chutney DINNER #2 Chicken Tikka Masala, Sauteed Veggies With Brown Rice & Mint Chutney DINNER #3 Chicken butternut squash curry with brown rice DESSERT Chocolate chip cookie
Tuesday	MORNING JUICE Carrot & Orange Juice BREAKFAST #1 Gf Chicken Tikka Wrap BREAKFAST #2 Gf Saffron Pancake BREAKFAST #3 Blueberry Oat Bread with Almond Butter, and berry compote SNACKS Edamame Cream With Egg LUNCH #1 Super-Green Salad With Quinoa & Grilled Chicken LUNCH #2 Quinoa tabboulen with Shish tawook LUNCH #2 Quanoa tabboulen with Tonkatsu Sauce, Brown Rice & Shredded Cabbage NUTS Toasted Tamari Pumpkin seeds DINNER #1 Chicken Thai red curry with brown rice DINNER #2 Lima-Crusted Salmon With Pistachio, Brown Rice & Steamed Veggies DINNER #3 Lima Chicken Bowl (Brown Rice)) With Guacamole & Corn Chips DESSERT Gf Chocolate Financiars
Wednesday	MORNING JUICE So fresh so green BREAKFAST #1 Quinoa egg muffins BREAKFAST #2 Mediterranean Omelette BREAKFAST #3 Nutty Coco Overnight Oats SNACKS Edamame & Nut Pot LUNCH #1 Mediterranean Chicken Salad LUNCH #2 Cilantro Lime Fish With Sweet Potato & Mushrooms LUNCH #2 Cilantro Lime Fish With Sweet Potato & Mushrooms LUNCH #2 Cilantro Lime Fish With Sweet Potato & Mushrooms LUNCH #3 Raw Pad Thai with tamari chicken with almond butter satay NUTS Almonds DINNER #1 Classic French Chicken Stew With Mashed Potato DINNER #2 S bean turkey chilli with hassleback potato DINNER #3 Creamy Pasta Chicken Alfredo (Gluten Free) With Gf Garlic Toast DESSERT Mango & Coconut Energy Balls
Thursday	MORNING JUICE Hulk BREAKFAST #1 Gf Cinnamon Pancake With Apple-Cranberry Sauce BREAKFAST #2 Coconut Yogurt Granola With Nuts & Dried Fruits BREAKFAST #3 Combread muffins with avocado and slow roasted tomato's, eggs SNACK8 Hummus with carrots LUNCH #1 Detox salad roasted salmon kale, strawberrys, chickpeas, roasted cauliflower with a balsamic dressing LUNCH #2 Gf Asian Slaw Chicken Salad With Maple Dressing NUTS Toasted Tamari Sunflower seeds DINNER #2 Cramy Butter Chicken With Basmati Rice & Cauliflower DINNER #2 Disaw Uthicken With Basmati Rice & Cauliflower DINNER #3 Dosa with chicken keema DESSERT Sweet potato brownies
Friday	MORNING JUICE Vitamin C BREAKFAST #1 Gf Chickpea Toast With Poached Egg & Sauteed Spinach BREAKFAST #2 Chocolate chip banana pancakes with strawberries and maple syrup BREAKFAST #2 Dates & Mango Bircher Muesli SNACKS Zaatar and butterbean dip LUNCH #1 Mediterranean Salmon Fillet With Olive-Quinoa & Buttered Veggies LUNCH #1 Mediterranean Salmon Fillet With Olive-Quinoa & Buttered Veggies LUNCH #2 Buddha Bowl Cumin spiced prawns Roasted sweet potato, chickpeas, spinach, broccoli and cauliflower with a maple tamari dressing LUNCH #3 Thai Basil Chicken With Quinoa & Fried Egg NUTS Cashews DINNER #1 Grilled hamour with Courgette canaollni in a rich tomatoe sauce DINNER #1 Grilled hamour with Golgnese (Chicken) DINNER #3 Gf Classic Spaghetti Bolognese (Chicken) DESSERT Gf Berries Lemon Cheesecake
Saturday	MORNING JUICE When the beet drops BREAKFAST #1 Pecan and coconut granola with coconut yogurt and berries BREAKFAST #2 Vegetable Omelette With Gi Toast & Sriracha Mayo BREAKFAST #3 Gi Banana Pancake With Coconut Cream SNACKS Thin Chicken Soup LUNCH #1 Super-Green Salad With Quinoa & Grilled Chicken LUNCH #2 Greek Souvlaki With Quinoa Pilaf (Chicken) LUNCH #2 Greek Souvlaki With Quinoa Pilaf (Chicken) LUNCH #3 Seared Tuna Niçoise Salad NUTS Almonds DINNER #2 1 Peri-Peri Seabass With Sweet Potato & Broccoli Mash DINNER #2 1 Peri-Peri Seabass With Sweet Potato & Broccoli Mash DINNER #2 1 Lime Chili Chicken Bowl (Brown Rice)) With Guacamole & Corn Chips DESSERT Crunchy Seed & Chocolate Bites
Sunday	MORNING JUICE So fresh so green BREAKFAST #1 Gf Saffron Pancake BREAKFAST #2 Vegan Banana Pancakes with peanut butter & maple syrup BREAKFAST #3 Oatmeal With Banana, Walnuts & Linnamon SNACKS Spinach and butterbean dip with crudités LUNCH #1 Zaatar chicken salad with rocket, green beans & apple cider dressing LUNCH #2 Cliantro Lime Chicken Steak With Sweet Potato & Mushrooms LUNCH #3 Mediterranean Chicken Salad NUTS Toasted Tamari Pumpkin seeds DINNER #1 Sumac-Crusted Salmon With Pistachio, Brown Rice & Steamed Veggies DINNER #2 Creamy Pasta Chicken Alfredo (Gluten Free) With Gf Garlic Toast DINNER #2 Lasagne - lentil Bolognese with creamy bechamel sauce

- LUNCH # 2 Cliantro Lime Chicken Steak With Sweet Potato & Musin Con-LUNCH # 3 Mediterranean Chicken Salad NUTS Toasted Tamari Pumpkin seeds DINNER # 1 Sumac-Crusted Salmon With Pistachio, Brown Rice & Steamed Veggies DINNER # 2 Creamy Pasta Chicken Alfreido (Gluten Free) With Gf Garlic Toast DINNER # 3 Lasagne lentil Bolognese with creamy bechamel sauce DESSERT Peanut Butter, Chocolate & Granola Protein Bar