YOUR 1-WEEK PLAN FOR SOARING ENERGY

Clean Eating

We've packed your weekly meals with plenty of antioxidant-rich veggies as well as protein and healthy fats to crank up your energy to do the things you love.

BY JESSE LANE LEE

BREAKFAST LUNCH DINNER Calories: 1,738, Fat: 94 g, Sat. Fat: 28 g, Carbs: 138 g, Fiber: 32 g, Sugars: 15.5 g, Protein: 87 g, Sodium: 2,688 mg, Cholesterol: 633 mg 1 serving Cornmeal Pancakes **1** serving Black Bean Burritos 1 serving Spanakopita-Inspired Quesadillas (save leftovers, freeze 1 serving) with Black Bean Salsa (save leftovers) (save leftovers, freeze 2 servings) Calories: 1.631. Fat: 94 g. Sat. Fat: 22 g, Carbs: 139 g, Fiber: 32.5 g Sugars: 22.5 g, Protein 66 g. Sodium: 2,579 mg, Cholesterol: 518 mg **1** serving Cornmeal Pancakes 1 serving Black Bean Burritos (leftovers) 1 serving Kale Salad with Sweet with Black Bean Salsa (leftovers) Potato & Sausage (save leftovers) Calories: 1,685, Fat: 105 g, Sat. Fat: 26 g, Carbs: 120 g, Fiber: 25.5 g, Sugars: 20 g, Protein: 69 g, Sodium: 2,570 mg, Cholesterol: 267 mg **1** serving Cornmeal Pancakes 1 serving Spanakopita-Inspired 1 serving Kale Salad with Sweet with Black Bean Salsa (leftovers) Quesadillas (leftovers) Potato & Sausage (leftovers) Calories 1,520, Fat: 85 g, Fiber: 27.5 g, Sugars: 25 g,



1 serving Black Bean Burritos

(thawed and reheated)

FRIDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

SUNDAY



1 serving Sweet Potato Pie Smoothie Bowl (save leftovers)



1 serving Sweet Potato Pie Smoothie Bowl (leftovers)



1 serving Za'atar Roasted Salmon

with Warm Quinoa Salad & Yogurt

1 serving Kale Salad with Sweet

Potato & Sausage (leftovers)

Sauce (save leftovers)

1 serving Za'atar Roasted Salmon with Warm Quinoa Salad & Yogurt Sauce (leftovers)



1 serving Black Bean Burritos (thawed and reheated)



1 serving Kale Salad with Sweet Potato & Sausage (leftovers)



1 serving Za'atar Roasted Salmon with Warm Quinoa Salad & Yogurt Sauce (leftovers)



1 serving Spanakopita-Inspired Quesadillas (thawed and reheated)



1 serving Za'atar Roasted Salmon with Warm Quinoa Salad & Yogurt Sauce (leftovers)

TOTAL NUTRIENTS

Sat. Fat: 16 g, Carbs: 128.5 g, Protein: 70 g, Sodium: 2,240 mg, Cholesterol: 182 mg

Calories: 1,537, Fat: 83 g, Sat. Fat: 19 g, Carbs: 124.5 g, Fiber: 27.5 g, Sugars: 23.5, Protein: 82 g, Sodium: 2,231 mg, Cholesterol: 471 mg

Calories: 1,614, Fat: 81 g, Sat. Fat: 30 g, Carbs: 149.5 g, Fiber: 23 g, Sugars: 58 g, Protein: 78 g, Sodium: 1,489 mg, Cholesterol: 195 mg

Calories: 1,560, Fat: 70 g, Sat. Fat: 26 g, Carbs: 168.5 g, Fiber: 30 g, Sugars: 60.5 g, Protein: 75 g, Sodium: 1,498 mg, Cholesterol: 446 mg

GROCERY LIST

PROTEINS & DAIRY

- 2 15-oz BPA-free can unsalted black beans
- 1 small (5 oz) container
 whole-milk yogurt
- 1 small (5 oz) container
 full-fat Greek yogurt
- 1 small carton whole-milk
 buttermilk
- 6 oz Monterey
 Jack cheese
- □ 2 oz full-fat feta cheese
- □ 10 large eggs
- 115-oz can BPA-free canned coconut milk
- 12 oz sweet
 Italian sausage
- 1 lb boneless skinless chicken thighs
- □ 4 4-oz wild salmon fillets

VEGGIES & FRUITS

- 1 roma tomato
- 1 red onion
- □ 1 small yellow onion
- 1 shallot
- 1 bundle fresh cilantro
- 1 lime
- 1 lemon
- □ 1 jalapeño chile pepper
- 2 sweet potatoes
- 16 oz baby spinach
- 2 bunches lacinato kale
- 1 head garlic
- 1 apple
- 2 large carrots
- □ 1 small red cabbage
- □ 1 large bag frozen mango

WHOLE GRAINS

- 1 bag cornmeal
- 🗌 1 bag quinoa
- 1 bag large-flake
 rolled oats
- 12 large whole-grain tortillas

NUTS, SEEDS & OILS

- 1 bottle extra-virgin olive oil
- 1 jar coconut oil
- □ 1 bag almond flour
- □ 1 bag coconut flour
- □ 1 bag unsalted pecans
- □ 1 bottle avocado oil

PANTRY STAPLES

- □ 1 container arrowroot
- 1 container baking powder
- □ 1 bottle maple syrup
- 1 bottle pure vanilla extract
- 1 bottle apple cider vinegar
- □ 1 bottle Dijon mustard
- 1 jar salsa
- □ 1 jar chile powder
- □ 1 jar garlic powder
- 1 jar dried
 minced onion
- □ 1 jar dried oregano
- 1 jar sea salt
- 1 jar ground
 black pepper
- □ 1 jar ground nutmeg
- □ 1 jar ground cinnamon
- □ 1 jar ground cumin
- □ 1 jar za'atar seasoning