

A TYPICAL WEEK

WELLNESS PLAN (1600-1800 Calories per day)

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
BREAKFAST	Oats, Blueberry and Chopped Mixed Nuts Oats, vanilla whey protein powder, blueberry, pistachio, almonds, walnuts. Scrambled Eggs with Grilled Tomatoes	Turkey & Cheese Omelet Three eggs, roast turkey bacon and melted cheddar cheese. Raspberry Pancake Almond flour, raspberry puree, coconut, egg whites, cinnamon and vanilla whey protein.	Strawberry Yoghurt with Homemade Granola Made with hazelnuts, coconut, sunflower seeds, almonds, sesame seeds with freshly chopped strawberries. Broccoli Mushroom Frittata made with eggs, onion, mushroom, broccoli, nutmeg, garlic, mozzarella and emmental cheese.	Hash Brown and Turkey Bacon Casserole with grated sweet potato, onion, parsley, garlic, turkey bacon and cheese. Oats & Banana Pudding Oats, banana, vanilla whey Protein and skim milk.	Choco Pancakes Made with coconut, almond flour, chocolate whey protein powder, egg white, cinnamon and served with coconut yoghurt. Omelette With Red Relish. Three eggs, roast turkey and mushroom served with red pepper relish.
AM SNACK	Feta Cubes with Cucumber Sticks Assorted Mix Nuts Walnuts, smoked, lemon and plain almonds.	Radiance Fruit Salad Pear, pomegranate and kiwi. Carrot Sticks With Sundried Tomato And Feta Dip	Almonds A mixture of smoked, lemon and plain almonds. Turkey Bacon Roll With asparagus, chicken breast and cheddar cheese.	Crunchy Chicken Nuggets With soy sauce and carrot sticks. Mixed Fruit Salad Kiwi, watermelon and strawberries	Chicken Mini Pizza Made with coconut and almond flour crust, topped with homemade tomato sauce, spicy chicken and parmesan cheese. Walnuts
LUNCH	Thai Beef Salad Mixed greens, red chili, basil, cucumber, red capsicum, bean sprouts, shredded carrots and spring onions, served with shredded beef. Chicken Quinoa Pilaf Shredded chicken breast mixed with quinoa, sliced onions, celery, water chestnut, carrots and tomato, garnished with fresh parsley.	Power Soup Made with celery, broccoli, green beans, asparagus, and spinach, served with a chicken breast. Mexican Chicken Salad Mixed greens, fresh tomatoes, roasted corn, mango, radish, roasted red pepper, feta cheese and lime vinaigrette.	Greek Salad Fresh tomatoes, cucumber, black olives, green capsicum, feta and oregano and lemon vinaigrette. Beef Shawarma Platter Grilled shredded beef, marinated in a blend of yoghurt, onions, capsicum, arabic spices, served with sweet gherkins, fresh red onion rings and yoghurt tahini sauce.	Goulash Beef Soup Beef cubes, carrots, celery, sweet potatoes, onion, tomatoes, rosemary and garlic. Tofu Cabbage Salad Mixed greens, green cabbage, green apple, onion, cucumber, coriander, tofu and orange juice vinaigrette.	Turkey Ragout Turkey breast with pumpkin, spinach and coriander, red chili, in a coconut milk sauce. Broccoli Apple Salad Broccoli, shredded carrot, red cabbage, apple, cherry tomato, cranberries, and lemon yoghurt dressing.
PM SNACK	Chocolate Chip Scones Made with almond flour, honey, coconut oil, vanilla essence and chocolate chips.	Chicken & Veg Samosa Chicken breast with green peas, broccoli, carrot, sweet potato and red capsicum.	Energy Bites Oats, peanut butter, honey, dark chocolate, coconut, flax seed, vanilla and coated in coconut.	Cucumber Sticks With Sweet Potato Hummus Dip	Quinoa Crusted Chicken Breast With spicy sundried tomato dipping sauce.
DINNER	Steak Fajita Beef strips with red capsicum, onions, mushrooms and red pepper avocado spread. Served with Zucchini, and Cauliflower Potato Mash.	Chicken Koftas With Yoghurt Sauce Arabic seasoned minced chicken meat balls, baked eggplant, zucchini and tzatziki sauce. Served with Mixed Green Salad and Dark Chocolate Mousse made with raspberries and creamy dark chocolate.	Salmon With Salsa Pan grilled salmon with mango and pineapple salsa. Served with Broccoli and Cappuccino Cheese Cake made with peanut butter cream cheese and an almond coconut crust.	Pomegranate Chicken Baked chicken breast made with pomegranate molasses, olive oil, garlic, ginger and blueberry pomegranate sauce. Served with steamed Red Radishes, Carrots, Snow Peas and Whole Wheat Pasta.	Brown Sauce Steak Beef steak with brown sauce. Served with Glazed Sweet Potato and Mixed Grilled Vegetables.