

A TYPICAL WEEK

New Mums (1000-1300 Calories per day)

	Day 1	Day 2	Day 3	Day 4	Day 5
DIEGRIGSL	Oats, Blueberry & Chopped Mixed Nuts Oats, vanilla whey protein powder, blueberry, pistachio, almonds, walnuts.	Turkey & Cheese Omelette Almond flour, raspberry puree, coconut, egg whites, cinnamon, vanilla whey protein.	Strawberry Yoghurt with Homemade Granola Made with hazelnuts, coconut, sunflower seeds, almonds, sesame seeds with freshly chopped strawberries.	Hash Brown & Turkey Bacon Casserole with grated sweet potato, onion, parsley, garlic, turkey bacon and cheese.	Choco Pancakes Made with coconut, almond flour, chocolate whey protein powder, egg white, cinnamon and served with coconut yoghurt.
AIM JIIGCN	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 & Feta Dip	Almonds A mixture of smoked, lemon and plain almonds. Turkey Bacon Roll 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
LUICI	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.
	Chocolate Chip Scones Made with almond flour, honey, coconut oil, vanilla essence and chocolate chips.	Chicken and Veg Samosa Chicken breast with green peas, broccoli, carrot, sweet potato and red capsicum.	Kcal Ginger Pineapple Bar Made with almond and coconut flour, almond slices, honey, vanilla whey protein, egg white and dried pineapple.	Cucumber Sticks with Sweet Potato Hummus Dip	Quinoa Crusted Chicken Breast Served with spicy sundried tomato dipping sauce.
	Steak Fajita Beef strips with red capsicum, onions, mushrooms and red pepper avocado spread. Served with Zucchini and a Mixed Green Salad.	Chicken Koftas With Yoghurt Sauce Arabic seasoned minced chicken meat balls, baked eggplant, zucchini and tzatziki sauce. Served with Tabbouleh and Roasted Cauliflower.	Salmon With Salsa Pan grilled salmon with mango and pineapple salsa. Served with Broccoli and Sautéed Spinach.	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 Asparagus.	Brown Sauce Steak Beef steak with brown sauce. Served with Mixed Grilled Vegetables and Spinach Mushroom Stir Fry