### **4 DAY MAKE AHEAD**

Here is a helpful link: HOW TO CONVERT POUNDS TO CUPS for VEGGIES:

# **ITEMS TO MAKE AHEAD [click on links for recipes]**

[Time commitment –Prep time – 60 - 90 minutes]

- 4 chicken breasts: Use this recipe
- 1 pot of soup [8 cups]
- 6 cups of roasted veggies [cubed sweet potato, brussels sprouts, mushrooms]
- Salad Dressing [12 oz]
- 4 hardboiled eggs [for daily snack] [if you eat hardboiled for breakfast then boil 12]

## **4 DAY WORTH OF MEALS**

## **Breakfast**

2 eggs [anyway you want them]

1/2 avocado

1.5 cup of roasted veggies

16 oz of water [with juice of one lemon]

## Mid-AM Snack:

TLS Protein Shakes add ½ cup blueberries Option: Orange [or other fruit] /6 Walnuts 16 oz of water [8 oz in shake/8 oz on side]

## Lunch

2 cups soup

1 hardboiled egg

16 oz of water

#### Mid-PM Snack

1 medium apple

1 tb. Almond butter

8 oz of water

## **Dinner Salad**

1 Chicken breast [chopped]

2 cups greens

1 tomato

1 cup of asparagus [steamed/chopped]

1 tb walnuts

2 tablespoons salad dressing

8 oz of water

#### **SHOPPING LIST**

## **FROM YOUR TLS COACH**

TLS Protein shakes
Daily essentials
Omega

TLS metabolic enhancement

#### FROM GROCERY STORE

Here is a list of the dirty dozen food that you should always buy organic

Here is a great guide - good foods on a tight budget

#### **DAIRY**

1 dozen eggs

#### **MEATS**

4 Chicken breasts [@1 lb]

**VEGGIES** [for soup and roasted veggies and salad]

1 can or 1/4 lb. green beans

# 2 medium bell peppers [organic]

- 1 small onion
- 1 lb. carrots
- 1 lb. cabbage
- 1 large head of broccoli
- 1 lb. sliced zucchini
- 4 tomatoes [organic]

## 10 oz of greens [arugula, watercress, romaine, spinach] – [organic]

- 1.5 lb. asparagus [to steam] or 2 boxes frozen
- 1 lb. Brussel sprouts 1 lb.
- 10 oz Mushrooms 1 10 oz
- 1 lb. Sweet potatoes [cube to roast]

#### **FRUITS**

1-pint blueberries

## 4 medium apples [organic]

- 2 avocados [ripen in paper bag]
- 4 Lemons
- 4 Small Oranges

## **CANNED/BOXED STUFF**

## 1 can low sodium diced tomatoes 28 oz [organic]

6 cups beef broth

1 can tomato paste [organic]

## SPICES/MISC [replenish as needed]

Garlic powder

**Paprika** 

Sea Salt

Pepper 2 bay leaves

Thyme

Basil

Pepper to taste

Balsamic vinegar

Olive Oil

Walnuts

Jar of almond butter

Items to make your <u>salad dressing</u> [or just use balsamic vinegar and olive oil]

1 bag of PYURE [stevia blend sweetener] for when you need a little sweet.