

# **WEEK FOUR MENU PLAN**

### **DAY TWENTY-TWO**

150 Calories coconut yogurt + 150 calories GF granola + 2/3 cup berries **Breakfast** 

Snack 7 raw cashews + 1 medium apple

Lunch 2/3 cup prepared quinoa salad and 1.5 cups prepared vegetable dish from your local natural foods' store

Snack 60 calories rice crackers and 2 T hummus

Dinner Grilled Chicken and Lentils with Ginger, Golden Beets and Herbs (recipe)

## **DAY TWENTY-THREE**

**Breakfast** Fall Frittata (leftover – from frozen) and apple

Snack 1 small pear + 2 tsp almond butter

Lunch Grilled Chicken and Lentils with Ginger, Golden Beets and Herbs (leftovers)

Snack 2/3 cup berries and 65 calories coconut yogurt

Dinner Curried Red Lentil Soup (recipe)

#### **DAY TWENTY-FOUR**

**Breakfast** Green Smoothie Lunch Green Smoothie

Dinner Quinoa Salad with Toasted Almonds (recipe)



# **DAY TWENTY-FIVE**

**Breakfast** Green Smoothie **Lunch** Green Smoothie

**Dinner** Poached Lemon- Tarragon Salmon Over Asparagus (Recipe)

# **DAY TWENTY-SIX**

**Breakfast** Green Smoothie **Lunch** Green Smoothie

**Dinner** Stuffed Acorn Squash with Quinoa (recipe)

## **DAY TWENTY-SEVEN**

**Breakfast** Muesli with Dried Fruit (recipe)

**Snack** 9 almonds + 1 apple

**Lunch** Quinoa Salad with Toasted Almonds (leftovers) **Snack** 2/3 cup berries + 65 calories coconut yogurt

**Dinner** Curried Red Lentil Soup (leftovers)



# **DAY TWENTY-EIGHT**

Hot Granola: 200 calories GF granola + 2/3 cup unsweetened almond milk + chopped small pear

**Breakfast** (heated in microwave)

**Snack** 9 raw almonds + 1 medium apple

**Lunch** Stuffed Acorn Squash with Quinoa (leftovers)

**Snack** 60 calories rice crackers + 2 T hummus

**Dinner** Mushroom, Kale and Lima Bean Stew (recipe)