

Poached Egg Stack & Chai GF Oats Meal Plan FOUNDATIONS – BUILD YOUR MEAL PLAN Pick three-four dinner recipes that offer ten servings

DAY ONE

Breakfast Poached Egg Stack with Avocado, Tomatoes and Quinoa (recipe)

Snack Soft boiled egg + 1 medium apple

Lunch 1 cup prepared quinoa salad and 1.5 cups soup from local natural foods' store deli

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner (Prep Overnight Chai Gluten Free Oats)

DAY TWO

Breakfast Overnight Chai Gluten Free Oats **Snack** Soft boiled egg + 1 medium apple

Lunch

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner

DAY THREE

Breakfast Overnight Chai Gluten Free Oats **Snack** Soft boiled egg + 1 medium apple

Lunch 1 cup prepared quinoa salad and 1.5 cups soup from local natural foods' store deli

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner

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DAY FOUR

Breakfast Overnight Chai Gluten Free Oats **Snack** Soft boiled egg + 1 medium apple

Lunch

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner (Prep Overnight Chai Gluten Free Oats)

DAY FIVE

Breakfast Overnight Chai Gluten Free Oats **Snack** Soft boiled egg + 1 medium apple

Lunch 1 cup prepared quinoa salad and 1.5 cups soup from local natural foods' store deli

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner

DAY SIX

Breakfast Overnight Chai Gluten Free Oats **Snack** Soft boiled egg + 1 medium apple

Lunch

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner



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DAY SEVEN

Breakfast Overnight Chai Gluten Free Oats
Snack Soft boiled egg + 1 medium apple

Lunch 1 cup prepared quinoa salad and 1.5 cups soup from local natural foods' store deli

Snack 60 calories rice crackers + 1.5 T tapenade

Dinner