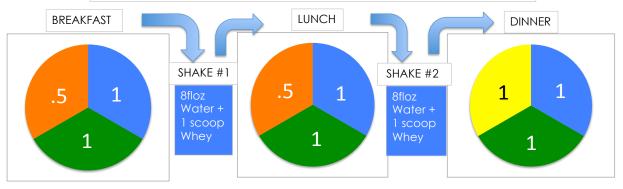
6 Week Challenge VEGAN/VEGETARIAN Meal Plan

| NAME: | <u>NUTRITIO</u> | Start: Wt: BF%: | |
|---------------------------|--------------------------|---------------------------|----------------------------------|
| P - PROTEIN (PALM) | F - FAT (TB) | C - CARBS (FIST) | V - VEGGIES (FIST) |
| 1.25 Cup Egg Whites | 2 TB Peanut Butter | 1.5 Cup Mash Sweet Potato | Any Vegetable Except: |
| 6 Egg Whites | 2 TB Almond Butter | 1.5 Cup Mash Red Potato | Peas |
| 1.5 Cup 0% Cottage Cheese | 1/2 of Medium Avocado | 1 Cup Any Bean/Legumes | Carrots |
| 1.5 Cup 0% Greek Yogurt | 2 TB Grassfed Butter | 1 Cup Cooked Brown Rice | Corn |
| 1.5 Scoops Protein Powder | 4 Coffee Creamers (4 TB) | 1 Cup Cooked White Rice | Any Type of Squash |
| 6oz Tofu | 1/4 Cup ANY NUTS | 3 Slices Ezekiel Bread | Eggplant |
| 6oz Any Fish | | 2/3 Cup (dry) Rolled Oats | Pumpkin |
| 1.5 Cup OR 6oz Tempeh | | 1 Cup Cooked Couscous | Beats |
| | | 1.5 Cup Any Berries | |
| | ^^ NO OILS | 1 Cup Cooked Quinoa | STICK W GREEN & LEAFY VEGGIES |
| | | | |
| | | | |

MEAL PRIOR TO WORKOUT SHOULD BE FINISHED 2HRS BEFOREHAND



IF IT IS NOT ON THIS LIST YOU CANNOT HAVE IT FOR THE 6 WEEKS.

NOTE: *Eliminate BEFORE you moderate (that will come next)* If it is not on this list, it's by design.

| Morning | During Workout | After Workout |
|--|---|--|
| Tabs Raspberry Ketones Tabs Fish Oil Before Workout | Scoops BCAAs1TSP Creatine | Scoops Glutamine Scoops Grassfed Whey |
| (finish 15min before lifting) Scoops Triple X Pre- Workout | (start drinking 15min prior to lifting, then finish by halfway point) | (start drinking immediately after working out) |
| Sample Breakfast | Sample Lunch | Sample Dinner |
| 1 Pro: <u>6 Egg Whites</u> | 1 Pro: <u>6oz Tofu</u> | 1 Pro: <u>1 cup Tempeh</u> |
| .5 Carb: <u>1/3 Cup Dry Oats</u> | .5 Carb: <u>.5 Cup Brown Rice</u> | 1 Fat: <u>1.5 medium avocado</u> |
| 1 Veg: <u>1 Cup Spinach</u> | 1 Veg: <u>1 Cup Broccoli</u> | 1 Veg: <u>1 Cup Mixed Greens</u> |

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ULTIMATE GROCERY HELPER

| P - PROTEIN (PALM) | | F - FAT (TB) | C - CARBS (F | IST) | V - VEGGIES (FIST) |
|-----------------------------------|-----------|------------------|-----------------------|-----------|--------------------------|
| 3lbs Any White Fish | 1 Jar P | eanut Butter | 1 Bag Sweet Potato | oes - | 3lbs Any Vegetable Excep |
| 1 24oz Carton Egg Whites | 1 Jar A | lmond Butter | 1 Bag Potatoes | | Peas |
| 1 Carton Eggs | 1 Bag | of Avocados | 3 Cans Cooked Bed | ans (Any) | Carrots |
| 124oz 0% Cottage Cheese | | | 3 Cans Cooked Leg | gumes | Corn |
| 1 24oz 0% Greek Yogurt | 1 Pack | of Coffee Creame | 1 Container Oats | | Any Squash |
| 1 Tub Protein Powder | | | 1 Bag White/Brown | | Eggplant |
| 3lbs (48oz) Tempeh | | | 1 Frozen Bag Berries | | Pumpkin |
| 3lbs (48oz) Tofu | | | 1 Bag Quinoa | | Beats |
| | | | 1 Bag Couscous | | |
| | | • | 1 Loaf Ezekiel Bread | d | |
| | NO OIL | .S | | | |
| | | | | | |
| | | | | | |
| CTCD 1) less et commes et alors e | | ala bana | | | |
| STEP 1) Insert your meal plan y | ou ma | de nere | | | |
| Breakfast: | | Lunch: | | Dinner | |
| biedkidsi. | | Pro: | | | |
| Pro: | | 110. | | | |
| Pro: | | Carb: | | Carb: | |
| Veg: | | CGID: | | | |
| veg | | Veg: | | Vea: | |
| | | , 09 | | 9 | |
| | | | | _ | |
| Step 2) Check off any option | ıl flavor | enhancers and be | everages you like be | elow | |
| Optional Add-ons for Flavor: | | | Optional Beverage Pur | chases | THAT's IT! |
| MUSTARD | | | (IN ORDER OF AWES | SOMENES | S) |
| SOY SAUCE | | | WATER | | |
| ANY MRS DASH SEASONIN | IG | | BLACK COFFEE | | |
| ANY DRY SPICES | | | GREEN TEA | | |
| ANY DRY RUBS FOR MEAT | | | SUGAR FREE/CF | ream fre | E ICED TEA |
| LEMON JUICE | | | CRYSTAL LIGHT | | |
| BALSAMIC VINEGAR | | | DIET SODA | | |
| SALT/PEPPER | | | MIO FLAVORED | WATER | |
| STEVIA/ASPARTAME/SPLEN | 1DA | | | | |
| ANY HOT SAUCES | | | | | |

AS LONG AS IT HAS 0 CALORIES YOU CAN HAVE AS MUCH AS YOU WANT EVEN IF IT IS NOT ON THIS LIST!

How To Adjust Foods For Vegan/Vegetarian Meal Plan

DO NOT USE ANY OILS

Vegetarian Protein sources are already extra high in fat and trace carbs Therefore any fat we DO consume, we want to have some protein in as well (let's hit two birds with one stone)

CHOOSE YOUR SUBSTITUTIONS WISELY

Make sure that PER SERVING your tempeh/tofu has over 15g> protein
Keep your fats lower - choose a tempeh/tofu that has LESS THAN 12-15g of Fat per serving

COMPENSATE FOR YOUR ADDED FAT

If you choose to have tempeh OR tofu as your protein source for a meal then follow these steps...

- 1.) Identify if your tempeh/tofu has MORE THAN 12g of fat per serving. IF IT DOES GO TO STEP #2
- 1.) Identify if that meal has a carb or fat portion to go with it. IF HAS FAT GO TO STEP #3
- 2.) If it has a fat, than **REMOVE** the added fat from that meal!

EXAMPLE:

Say I chose to have TOFU for my protein source for Meal #3 (Dinner)

My TOFU says it has 16g FAT per serving

My meal is supposed to have an added fat

So I REMOVE the added fat, since the TOFU has compensated for it.

My meal now consists of....

6oz Tofu

1 cup mixed veggies

Some 6 Week Challenge Approved Vegan/Vegetarian Brand Products













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