



Eating right, simplified.

## 2,000 Calorie Plan (Protein) 4 meals/day

### DAY 1

#### Breakfast

7:00 AM

drinking water	2 Cup(s)	0 cal
whole eggs, scrambled	2 large	182 cal
whole grain rolled oats, dry	3/4 Cup(s)	224 cal
raisins, seedless	1/4 cup	123 cal
egg whites, cooked	4 large	69 cal

MEAL TOTAL: **Calories** 598 cal / **Carbs** 77 g (52%) / **Protein** 28 g (19%) / **Fat** 19 g (29%) / **Fluid** 23

NOTES:

#### Snack

10:00 AM

smooth peanut butter, no salt	1 Tbsp	94 cal
apples	1 large	110 cal
drinking water	2 Cup(s)	0 cal
cottage cheese, non-fat	1 1/2 Cup(s)	157 cal

MEAL TOTAL: **Calories** 361 cal / **Carbs** 47 g (49%) / **Protein** 27 g (29%) / **Fat** 9 g (22%) / **Fluid** 28

NOTES:

#### Lunch

12:00 PM

drinking water	2 Cup(s)	0 cal
whole wheat tortillas	1 1/2 tortilla	191 cal
turkey breast, roasted	8 oz	308 cal
romaine lettuce	2 leaf	2 cal
hummus, lower sodium	3 Tbsp	78 cal

MEAL TOTAL: **Calories** 580 cal / **Carbs** 35 g (24%) / **Protein** 77 g (53%) / **Fat** 15 g (23%) / **Fluid** 23

NOTES:

#### Dinner

6:00 PM

cauliflower, no salt, boiled	1 Cup(s)	29 cal
yellowfin tuna fish, cooked	4 oz	147 cal
wild rice, cooked	1/2 Cup(s)	83 cal
lentil beans, no salt, boiled	1/2 Cup(s)	115 cal
extra virgin olive oil	1 Tbsp	120 cal
drinking water	2 Cup(s)	0 cal

MEAL TOTAL: **Calories** 494 cal / **Carbs** 43 g (34%) / **Protein** 48 g (38%) / **Fat** 16 g (28%) / **Fluid** 27

NOTES:

**DAY 1 TOTAL: Calories** 2,032 cal / **Carbs** 202 g (39%) / **Protein** 179 g (35%) / **Fat** 59 g (26%) / **Fluid** 102

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## DAY 2

### Breakfast

7:00 AM

drinking water	1 Cup(s)	0 cal
egg whites, cooked	4 large	69 cal
bread, high-protein	1 slices	152 cal
almond beverage with calcium	1 1/2 Cup(s)	104 cal
trulean whey isolate protein frosted vanilla cake	1 Scoop	100 cal

MEAL TOTAL: **Calories** 425 cal / **Carbs** 36 g (34%) / **Protein** 55 g (51%) / **Fat** 7 g (15%) / **Fluid** 24

NOTES:

### Snack

10:00 AM

drinking water	2 Cup(s)	0 cal
cashews	1 1/4 oz	196 cal
oranges	2 fruit	137 cal
cottage cheese, non-fat	3/4 Cup(s)	78 cal

MEAL TOTAL: **Calories** 411 cal / **Carbs** 53 g (49%) / **Protein** 20 g (18%) / **Fat** 16 g (33%) / **Fluid** 27

NOTES:

### Lunch

12:00 PM

olive oil, mayonnaise, light	1 Tbsp	49 cal
iced tea, green	16 fl. oz.	0 cal
tomatoes	1/4 Cup(s)	8 cal
avocados	1/3 avocado	107 cal
chicken, boneless, roasted	5 oz	237 cal
whole-wheat pita bread	1 large	170 cal

MEAL TOTAL: **Calories** 571 cal / **Carbs** 44 g (30%) / **Protein** 44 g (30%) / **Fat** 26 g (40%) / **Fluid** 23

NOTES:

### Dinner

6:00 PM

green snap beans, no salt, boiled	1 Cup(s)	44 cal
yams, no salt, boiled or baked	1 1/2 Cup(s)	237 cal
drinking water	2 Cup(s)	0 cal
beef t-bone, broiled	6 oz	321 cal

MEAL TOTAL: **Calories** 602 cal / **Carbs** 66 g (44%) / **Protein** 50 g (33%) / **Fat** 15 g (23%) / **Fluid** 28

NOTES:

**DAY 2 TOTAL: Calories** 2,009 cal / **Carbs** 198 g (39%) / **Protein** 168 g (33%) / **Fat** 64 g (28%) / **Fluid** 102



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### DAY 3

#### Breakfast

7:00 AM

smooth peanut butter, no salt	2 Tbsp	188 cal
cottage cheese, non-fat	1 Cup(s)	104 cal
oatmeal, steel cut	1/4 Cup(s)	150 cal
blueberries	1/2 Cup(s)	41 cal
almond milk (unsweetened)	2 cup(s)	70 cal

MEAL TOTAL: **Calories** 554 cal / **Carbs** 55 g (39%) / **Protein** 31 g (21%) / **Fat** 25 g (40%) / **Fluid** 6

NOTES:

#### Snack

10:00 AM

bananas	1 extra large	135 cal
drinking water	2 Cup(s)	0 cal
nut and raisin granola bars	1 bar	127 cal
trulean whey isolate protein frosted vanilla cake	2 Scoop	200 cal

MEAL TOTAL: **Calories** 462 cal / **Carbs** 55 g (45%) / **Protein** 52 g (43%) / **Fat** 6 g (12%) / **Fluid** 20

NOTES:

#### Lunch

12:00 PM

drinking water	2 Cup(s)	0 cal
tuna fish, very low-sodium, in water	8 oz	224 cal
romaine lettuce	2 leaf	2 cal
olive oil, mayonnaise, light	2 Tbsp	98 cal
whole wheat tortillas	1 1/2 tortilla	191 cal

MEAL TOTAL: **Calories** 514 cal / **Carbs** 31 g (23%) / **Protein** 57 g (44%) / **Fat** 19 g (33%) / **Fluid** 17

NOTES:

#### Dinner

6:00 PM

marinara spaghetti sauce, ready to serve	1/2 Cup(s)	61 cal
green snap beans, no salt, boiled	1 Cup(s)	44 cal
drinking water	2 Cup(s)	0 cal
italian spiced pork chops	2 serving	199 cal
rice penne pasta, low-carb	1 1/2 oz	157 cal

MEAL TOTAL: **Calories** 461 cal / **Carbs** 57 g (49%) / **Protein** 43 g (38%) / **Fat** 6 g (13%) / **Fluid** 28

NOTES:

**DAY 3 TOTAL: Calories** 1,992 cal / **Carbs** 197 g (39%) / **Protein** 183 g (36%) / **Fat** 57 g (25%) / **Fluid** 71



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## DAY 4

### Breakfast

7:00 AM

bananas	1/2 extra large	68 cal
whole grain rolled oats, dry	1 Cup(s)	299 cal
whole eggs, scrambled	2 large	182 cal
drinking water	2 Cup(s)	0 cal
egg whites, cooked	4 large	69 cal

MEAL TOTAL: **Calories** 617 cal / **Carbs** 75 g (51%) / **Protein** 27 g (18%) / **Fat** 20 g (31%) / **Fluid** 25

NOTES:

### Snack

10:00 AM

drinking water	2 Cup(s)	0 cal
oranges	1 fruit	69 cal
peanuts, no salt, dry-roasted	1 oz	166 cal
turkey jerky	2 oz	142 cal

MEAL TOTAL: **Calories** 376 cal / **Carbs** 40 g (38%) / **Protein** 26 g (26%) / **Fat** 16 g (36%) / **Fluid** 20

NOTES:

### Lunch

12:00 PM

italian spiced pork chops	2 serving	199 cal
extra virgin olive oil	1 Tbsp	120 cal
balsamic vinegar	2 Tbsp	28 cal
tomatoes	1/2 Cup(s)	16 cal
romaine lettuce	2 Cup(s)	16 cal
whole wheat dinner rolls	2 roll	149 cal
drinking water	2 Cup(s)	0 cal

MEAL TOTAL: **Calories** 529 cal / **Carbs** 44 g (33%) / **Protein** 43 g (32%) / **Fat** 21 g (35%) / **Fluid** 28

NOTES:

### Dinner

6:00 PM

wild rice, cooked	3/4 Cup(s)	124 cal
asparagus, boiled	6 spears	20 cal
beef t-bone, broiled	6 oz	321 cal
drinking water	2 Cup(s)	0 cal

MEAL TOTAL: **Calories** 466 cal / **Carbs** 30 g (26%) / **Protein** 51 g (44%) / **Fat** 15 g (30%) / **Fluid** 26

NOTES:

**DAY 4 TOTAL: Calories** 1,988 cal / **Carbs** 189 g (37%) / **Protein** 148 g (30%) / **Fat** 73 g (33%) / **Fluid** 98



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## DAY 5

### Breakfast

7:00 AM

drinking water	1 Cup(s)	0 cal
egg whites, cooked	6 large	103 cal
bananas	1 extra large	135 cal
almonds, raw	25 Whole nuts	185 cal

MEAL TOTAL: **Calories** 423 cal / **Carbs** 41 g (38%) / **Protein** 31 g (29%) / **Fat** 16 g (33%) / **Fluid** 18

NOTES:

### Snack

10:00 AM

smooth peanut butter, no salt	2 Tbsp	188 cal
drinking water	2 Cup(s)	0 cal
apples	1 large	110 cal
cottage cheese, non-fat	1 Cup(s)	104 cal

MEAL TOTAL: **Calories** 403 cal / **Carbs** 45 g (42%) / **Protein** 24 g (22%) / **Fat** 17 g (36%) / **Fluid** 26

NOTES:

### Lunch

12:00 PM

drinking water	2 Cup(s)	0 cal
whole-wheat pita bread	1/2 large	85 cal
turkey breast, roasted	8 oz	308 cal
tomatoes	1/4 Cup(s)	8 cal
avocados	1/3 avocado	107 cal
hummus, lower sodium	4 Tbsp	105 cal

MEAL TOTAL: **Calories** 613 cal / **Carbs** 34 g (21%) / **Protein** 77 g (49%) / **Fat** 21 g (30%) / **Fluid** 26

NOTES:

### Dinner

6:00 PM

mediterranean chicken	1 1/2 serving	279 cal
wild rice, cooked	1 1/2 Cup(s)	248 cal
cauliflower, no salt, boiled	1 Cup(s)	29 cal
drinking water	2 Cup(s)	0 cal

MEAL TOTAL: **Calories** 556 cal / **Carbs** 59 g (41%) / **Protein** 47 g (33%) / **Fat** 17 g (26%) / **Fluid** 31

NOTES:

**DAY 5 TOTAL: Calories** 1,995 cal / **Carbs** 180 g (35%) / **Protein** 178 g (34%) / **Fat** 71 g (31%) / **Fluid** 101



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## DAY 6

### Breakfast

7:00 AM

smooth peanut butter, no salt	2 Tbsp	188 cal
whole wheat mini bagel	1 bagel	100 cal
skim milk with calcium	2 Cup(s)	173 cal
drinking water	1 Cup(s)	0 cal
egg whites, cooked	6 large	103 cal

MEAL TOTAL: **Calories** 564 cal / **Carbs** 52 g (37%) / **Protein** 50 g (35%) / **Fat** 18 g (28%) / **Fluid** 29

NOTES:

### Snack

10:00 AM

raisins, seedless	1/4 cup	123 cal
drinking water	2 Cup(s)	0 cal
cottage cheese, non-fat	3/4 Cup(s)	78 cal
trulean whey isolate protein frosted vanilla cake	1 Scoop	100 cal

MEAL TOTAL: **Calories** 302 cal / **Carbs** 41 g (53%) / **Protein** 37 g (46%) / **Fat** 1 g (1%) / **Fluid** 19

NOTES:

### Lunch

12:00 PM

whole-wheat pita bread	1 large	170 cal
green snap beans, no salt, boiled	2 Cup(s)	88 cal
drinking water	2 Cup(s)	0 cal
mediterranean chicken	2 serving	372 cal

MEAL TOTAL: **Calories** 629 cal / **Carbs** 57 g (34%) / **Protein** 57 g (35%) / **Fat** 23 g (31%) / **Fluid** 31

NOTES:

### Dinner

6:00 PM

drinking water	2 Cup(s)	0 cal
salmon, cooked	7 oz	304 cal
marinara spaghetti sauce, ready to serve	1/3 Cup(s)	41 cal
asparagus, boiled	8 spears	26 cal
rice penne pasta, low-carb	1 1/2 oz	157 cal

MEAL TOTAL: **Calories** 528 cal / **Carbs** 46 g (35%) / **Protein** 56 g (43%) / **Fat** 12 g (22%) / **Fluid** 27

NOTES:

**DAY 6 TOTAL: Calories** 2,022 cal / **Carbs** 195 g (38%) / **Protein** 200 g (39%) / **Fat** 53 g (23%) / **Fluid** 106



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## DAY 7

### Breakfast

7:00 AM

whole wheat mini bagel	1 bagel	100 cal
whole eggs, scrambled	2 large	182 cal
drinking water	1 Cup(s)	0 cal
egg whites, cooked	4 large	69 cal
almond milk (unsweetened)	1 cup(s)	35 cal
almond butter	1 Tbsp	100 cal

MEAL TOTAL: **Calories** 485 cal / **Carbs** 27 g (23%) / **Protein** 35 g (29%) / **Fat** 25 g (48%) / **Fluid** 15

NOTES:

### Snack

10:00 AM

drinking water	2 Cup(s)	0 cal
celery	5 medium stalk	32 cal
smooth peanut butter, no salt	2 Tbsp	188 cal
wheat thin crackers	15 crackers	120 cal

MEAL TOTAL: **Calories** 340 cal / **Carbs** 33 g (37%) / **Protein** 11 g (12%) / **Fat** 20 g (51%) / **Fluid** 22

NOTES:

### Lunch

12:00 PM

whole wheat tortillas	2 tortilla	254 cal
sliced ham, extra lean, low-sodium	4 oz	149 cal
olive oil, mayonnaise, light	1 tsp	16 cal
romaine lettuce	2 leaf	2 cal
tomatoes	1/4 Cup(s)	8 cal
iced tea, green	16 fl. oz.	0 cal
turkey breast, roasted	4 oz	154 cal

MEAL TOTAL: **Calories** 584 cal / **Carbs** 41 g (30%) / **Protein** 61 g (44%) / **Fat** 16 g (26%) / **Fluid** 24

NOTES:

### Dinner

6:00 PM

drinking water	2 Cup(s)	0 cal
chicken, boneless, roasted	6 oz	284 cal
yams, no salt, boiled or baked	1 1/2 Cup(s)	237 cal
green snap beans, no salt, boiled	1 Cup(s)	44 cal
extra virgin olive oil	1/2 Tbsp	60 cal

MEAL TOTAL: **Calories** 624 cal / **Carbs** 66 g (42%) / **Protein** 48 g (31%) / **Fat** 19 g (27%) / **Fluid** 28

NOTES:

**DAY 7 TOTAL: Calories** 2,034 cal / **Carbs** 167 g (33%) / **Protein** 155 g (31%) / **Fat** 80 g (36%) / **Fluid** 90

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2 Servings

## italian spiced pork chops

### Ingredients

sage, ground  
1/4 tsp

onions  
1/4 cup

pork tenderloin  
6 oz

black pepper  
2 dash

paprika  
1/4 tsp

### Nutrition Totals

**Calories** 199 / **Carbs** 3 g / **Protein** 36 g / **Fat** 4 g / **Fluid** 4 fl oz

### Instructions

1. Preheat oven to 425 degrees F.
2. In a small bowl, mix the, pepper, paprika, and sage together.
3. Sprinkle both sides of each pork chop with the seasoning mixture.
4. Add lard to a skillet over high heat.
5. When good and hot, brown both sides of each chop.
6. Place the browned chops on a large piece of heavy foil and layer with sliced onions.
7. Close the foil into a tight pouch and place on a baking sheet.
8. Bake for 30 minutes, or until pork reaches desired temperature.



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## Nutrition Label

Italian Spiced Pork Chops		
Amount Per Serving		
Calories		100
		% Daily Value*
Total Fat	1.9g	3%
Saturated Fat	0.6g	3%
Trans Fat	0g	
Cholesterol	55.2mg	18%
Sodium	45.8mg	2%
Total Carbohydrates	1.6g	1%
Dietary Fiber	0.3g	2%
Total Sugar	0.6g	
Protein	18g	
Vitamin D	6.8IU	1%
Calcium	10mg	1%
Iron	0.9mg	5%
Potassium	368.5mg	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		



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4 Servings

# mediterranean chicken

## Ingredients

chicken breast, boneless skinless  
16 oz

olive oil  
2 Tbsp

lemon juice  
1 1/2 fl. oz.

garlic  
1 clove

## Nutrition Totals

**Calories 743 / Carbs 4 g / Protein 93 g / Fat 41 g / Fluid 13 fl oz**

## Instructions

1. Crush garlic clove.
2. Place garlic and remaining ingredients in large resealable bag. Marinate in the refrigerator for 8-12 hours.
3. One hour before serving, preheat oven to 450 degrees.
4. Line a baking sheet with foil, and place chicken and marinade on pan.
5. Place pan in oven, then reduce heat to 325 degrees.
6. Bake for 35-45 minutes, or until chicken is cooked through and the juices run clear.



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## Nutrition Label

Mediterranean Chicken		
Amount Per Serving		
Calories		186
		% Daily Value*
Total Fat	10.1g	16%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	72.5mg	24%
Sodium	196.5mg	8%
Total Carbohydrates	1g	0%
Dietary Fiber	0g	0%
Total Sugar	0.2g	
Protein	23.1g	
Vitamin D	2.2IU	0%
Calcium	7.7mg	1%
Iron	0.4mg	2%
Potassium	391.3mg	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

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# Shopping List

## Accompaniments

marinara spaghetti sauce, ready to serve

0.83 Cup(s)

olive oil, mayonnaise, light

3 Tbsp

1 tsp

## Beef

beef t-bone, broiled

12 oz

## Beverages

almond beverage with calcium

1.5 Cup(s)

almond milk (unsweetened)

3 cup(s)

drinking water

46 Cup(s)

iced tea, green

32 fl. oz.

## Bread

bread, high-protein

1 slices

whole-wheat pita bread

2.5 large

whole wheat dinner rolls

2 roll

whole wheat mini bagel

2 bagel

whole wheat tortillas

5 tortilla

## Cereal & Grain Products

oatmeal, steel cut

0.25 Cup(s)

rice penne pasta, low-carb

3 oz

whole grain rolled oats, dry

1.75 Cup(s)

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wild rice, cooked  
2.75 Cup(s)

## Cookies & Crackers

wheat thin crackers  
15 crackers

## Dairy & Egg

cottage cheese, non-fat  
5 Cup(s)  
egg whites, cooked  
28 large  
skim milk with calcium  
2 Cup(s)  
whole eggs, scrambled  
6 large

## Fats & Oils

extra virgin olive oil  
2.5 Tbsp  
olive oil  
1.75 Tbsp

## Finfish & Shellfish

salmon, cooked  
7 oz  
tuna fish, very low-sodium, in water  
8 oz  
yellowfin tuna fish, cooked  
4 oz

## Fruits & Juices

apples  
2 large  
avocados  
0.66 avocado  
bananas  
2.5 extra large  
blueberries  
0.5 Cup(s)  
lemon juice  
1.31 fl. oz.

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oranges  
3 fruit  
raisins, seedless  
0.5 cup

## Ingredients

balsamic vinegar  
2 Tbsp

## Legumes & Beans

green snap beans, no salt, boiled  
5 Cup(s)  
hummus, lower sodium  
7 Tbsp  
lentil beans, no salt, boiled  
0.5 Cup(s)

## Nuts & Seeds

almond butter  
1 Tbsp  
cashews  
1.25 oz  
peanuts, no salt, dry-roasted  
1 oz  
smooth peanut butter, no salt  
9 Tbsp

## Pork

pork tenderloin  
12 oz

## Poultry

chicken, boneless, roasted  
11 oz  
chicken breast, boneless skinless  
14 oz  
turkey breast, roasted  
20 oz

## Sausages & Meats

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sliced ham, extra lean, low-sodium  
4 oz

## Snacks

nut and raisin granola bars  
1 bar  
turkey jerky  
2 oz

## Spices & Herbs

black pepper  
4 dash  
paprika  
0.5 tsp  
sage, ground  
0.5 tsp

## Sports & Diet Nutritionals

trulean whey isolate protein frosted vanilla cake  
4 Scoop

## Uncategorized

almonds, raw  
25 Whole nuts

## Vegetables

asparagus, boiled  
14 spears  
cauliflower, no salt, boiled  
2 Cup(s)  
celery  
5 medium stalk  
garlic  
0.88 clove  
onions  
0.5 cup  
romaine lettuce  
6 leaf  
2 Cup(s)  
tomatoes  
1.25 Cup(s)  
yams, no salt, boiled or baked

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**3 Cup(s)**