



NUTRITION GUIDE

# Carnivore



Welcome to the TRU Training Nutrition Guide! On this journey together we'll combine both the workouts and meal plan to help you lose body fat, build muscle, and become stronger!

The menu's for each week changes as you progress to help provide more variety and the recipes are meant to be simple and easy to follow! Each week comes with a handy grocery list to help you grocery shop and prepare for the upcoming week. I personally suggest meal prepping as many of the healthy meals as you can to help you stay the course! I typically like to spend Sundays and Wednesdays as my prep days to keep the fridge stocked with ready to eat meals. For the last 2 weeks of your program, you can choose your favorite menu to follow for each week.



## How to Follow

I suggest to see best results to complete your workout in the morning to help energize your day! I want everyone to follow at least a 14 hour FAST each and every night so no late night snacking!! That means if you have your last meal at 6 pm to hold off from eating your pre workout fruit until at least 8 or 9 am the next morning.

### Sample Routine

**Wake Up:** drink water to stay hydrated. Try to drink as much water as you can through the day

**30-60 min Before Working Out:** eat a piece of fruit to help break your fast with either espresso, black coffee, or TRU Energy to help energize you before your workout

*Complete your workout*

**Post Workout:** Enjoy your breakfast smoothie as the first big meal to fuel your body

**Lunch/Snack/Dinner:** try to space your next meal at least 2 or more hours after your smoothie. You can enjoy the snack before or after dinner. After your last feeding begin your 12 hour fasting routine in which you should only drink water or take your vitamins!

**Begin 14 Hour Fast until next morning**

# FOODS ALLOWED

Something listed on the menu you are allergic to/dislike/ or want to change? Use this list of preferred foods to help you make substitutions or find alternatives.

## FRUITS

Strawberries	Blueberries
Rasberries	Pineapple
Grapes	Kiwi
Orange	Plum
Melon	Apples
Grapfruit	

## VEGETABLES

Broccoli	Zucchini
Brussel Sprouts	Cauliflower
Asparagus	Mushrooms
Green Beans	Bok Choy
Leafy Greens	Butternut Squash
Eggplant	*

## HEALTHY CARBS

Sweet Potato	Cous Cous
Quinoa	Sprouted Bread
Oatmeal	Brown Rice
Wild Rice	Black Rice
Rice Cakes	Sprouted Multi-Grain Bread
Multi-Grain Pasta	Chickpea/Lentil Pasta

## CONDIMENTS

Mustard Variations	Low Salt/Sodium Ketchups
Hot Sauce	Vinegars
ACV	Low Sodium Soy Sauce
Avocado Oil	Olive Oil
Maple Syrup	Coconut Aminos

## LEGUMES

Chickpeas	Lentils
Peas	Kidney Beans
Black Beans	Soy Beans
Pinto Beans	

## PROTEINS

Tofu	Tempeh
Seitan	Hempheh
Wild Caught Salmon	White Fish
(canned) Tuna	Eggs

## HEALTHY FATS

<b>Lean Steak</b>	<b>Chicken Breast</b>
<b>Lean Ground Turkey</b>	<b>Low-Sodium Turkey-Ham</b>
<b>Grass-Fed Bison</b>	<b>Ground Beef (90/10)</b>
(Soy/Almond/Coconut/Cashew) Unsweetened Yogurt	Peanut/Almond/Cashew Butter
Avocado	Hummus
Unsweetened (Almond/Coconut/Cashew) Milk	<b>Plain Greek Yogurt</b>

\*When it comes to vegetables, there aren't really limitations! These are just vegetables used daily in meals that I prep\*

# WEEK 1 MEAL SCHEDULE

## PRE WORKOUT

Espresso Shot or Tru Energy (Optional)

## BREAKFAST (Shake)

- 2 Scoops Tru Supplements Protein
- 2 Cups Unsweetened Almond Milk
- 1/2 Cup Oats
- 2 Handful Spinach
- 1 Medjool Dates

## LUNCH

**Spanish Bowl with Chicken Fajitas** (See Recipes for Fajita and Avocado Salad )

- 6 oz Chicken Fajitas
- 1/2 Cup Red Beans
- 1 Cup Rice
- Avocado Salad (1/4 Avocado)

## Snack

- 1 Multigrain Rice Cake
- 1 Piece of Fruit Of Choice

## DINNER

**Turkey Broccoli Salad** (See Recipe)

- 1 Serving Broccoli Salad
- 6 oz Lean Ground Turkey

## WATER

**Drink 2.5 liters of Water Daily**

# GROCERY LIST WEEK 1

FRUITS

Fruit of Choice

Medjool Dates

Avocado

VEGETABLES

Red and Yellow Onion

Spinach                  Ginger

Broccoli                Bell Peppers

Garlic                  Cucumber

Cilantro

HEALTHY CARBS

Oats

Rice

Whole Grain Rice Cakes

CONDIMENTS

Coconut Aminos

Espresso or Tru Energy

Unsweetened Almond Milk

Balsamic Vinegar + Apple Cider Vinegar

Salt (Kosher or Sea Salt) + Pepper

Taco Seasoning                  Salsa

Dijon Mustard                  Bragg's Liquid Aminos

Olive Oil                  Crushed Red Pepper

Chili Powder                  Smoked Paprika

Garlic Powder                  Dried Oregano

LEGUMES

Red Beans

PROTEINS

Tru Supplements Protein

Boneless Skinless Chicken Breasts

Lean Ground Turkey

DAIRY/FATS

Low Fat Mozzarella Cheese

Sliced Almonds

Mayonnaise

Peanut or Almond Butter



## Chicken Fajitas • Makes 4 Servings

### INGREDIENTS

- 1/2 Tsp Black Pepper
- 2 Tbsp Chili Powder
- 1 Tsp Smoked Paprika
- 1 Tsp Garlic Powder
- 1/2 Tsp Dried Oregano
- 1/2 Tsp Red Pepper Flakes
- 16 Oz Boneless Skinless Chicken Breasts
- 1/4 Cup Coconut Aminos or Reduced Sodium Soy Sauce
- 3 Medium Bell Peppers, Cut Into Thin Strips
- 1 Medium Onion, Thinly Sliced
- 2 Tbsp Avocado Oil or Extra Virgin Olive Oil

### INSTRUCTIONS

1. In a bowl, mix together the seasoning ingredients.
2. Julienne veggies and set aside.
3. Wash and slice chicken into thin strips. This makes more flavorful chicken as there's more surface area for seasoning to marinate chicken. Place in a large bowl. Sprinkle with the dry seasoning mix. Use your clean hands to rub the spices into the meat. Wash your hands thoroughly.
4. Heat 1 tablespoon of the oil in a large, deep skillet over medium-high heat, about 2 minutes. Add the bell peppers and the onions. Cook, stirring often, until just tender for a few minutes.
5. Remove the veggies then add the remaining oil plus chicken and cook fully. You may break batch in half to allow chicken to have a sear instead of boiling in its own water.
6. Return the vegetables to the skillet. Stir-fry everything together 1-2 more minutes, until heated through.

# WEEK 1 MEAL RECIPES

## Avocado Salad • 4 Servings

### INGREDIENTS

- 2 Avocados
- 1/2 Chopped Onion
- Salt / Pepper
- 1/2 Chopped Cucumber (Optional)
- 1 Tbsp Lime Juice or Balsamic Vinegar

\*\*\*Note: This Can Be Eaten Separately or as a Topper for the Spanish Bowl Mixture of Rice and Beans

### INSTRUCTIONS

1. Chop onions, tomato, and cucumber (optional) into small pieces
2. Combine in a medium bowl with avocados, salt, pepper, lime juice or balsamic vinegar and mix together
3. Chill in refrigerator before use and enjoy as a topper to the Spanish Bowl (just mix the rice and beans together in small bowl)!

# WEEK 1 MEAL RECIPES

## Broccoli Salad • 4 Servings

### INGREDIENTS

- 5 Heads Broccoli, Cut Into Bite-Size Pieces
- 1/2 Cup Low Fat Mozzarella Cheese
- 1/4 Onion, Diced
- 1/4 Cup Toasted Sliced Almonds
- 2/3 Cup Mayonnaise
- 4 Tbsp. Apple Cider Vinegar
- 3/4 Tbsp. Dijon Mustard
- Salt & Pepper

### INSTRUCTIONS

1. In medium sauce pan, fill with water. Bring to Boil.
2. Add broccoli florets to the boiling water and cook until soft.
3. Remove with a slotted spoon and place into a bowl of cold water.
4. After the broccoli has cooled off, drain.
5. In a large mixing bowl, whisk together all wet ingredients dressing ingredients. Season to taste.
6. Combine all salad ingredients in a large bowl and pour over dressing.
7. Refrigerate until ready to eat.



# WEEK 1 MEAL RECIPES

## Ground Turkey • 6 Servings

### INGREDIENTS

- 1 Teaspoon Pepper
- 2 Garlic Cloves, Minced
- 1 Pound Ground Turkey  
(I Buy 99% Fat Free From  
Trader Joes)
- ¼ Cup of Low Sodium Soy  
Sauce (or Braggs Liquid  
Aminos)
- 1 Tablespoon Olive Oil
- 1 Yellow Onion, Chopped
- 1 Red Pepper Chopped
- 3 Tbs Chopped Cilantro
- 2" Long Piece of Ginger, Minced

### INSTRUCTIONS

1. In a medium size skillet, heat the olive oil over medium high heat. Add in the onions, garlic, red pepper, salt and pepper, cooking until the onion starts to turn translucent, about 5 minutes. Add in the ginger and cook for 1 more minute.
2. Add turkey to the skillet with the onions, garlic, ginger, red bell pepper, salt and pepper and break it up as it cooks, about 10 minutes.
3. Add in the soy sauce, turn the heat up to high until all of the soy sauce is absorbed. Remove from heat and allow cooling for 5 minutes then adding the cilantro.

# WEEK 2 MEAL SCHEDULE

## PRE WORKOUT

Espresso Shot or Tru Energy

## BREAKFAST

- 1 Scoops Tru Supplements Protein
- 2 Cups Unsweetened Almond Milk
- 1/2 Cup Oats
- 1 Banana, Large

## LUNCH

**Indian Bowl** (see coconut rice and curried chicken recipes)

- 1.5 Serving Coconut Rice
- 6 oz Ground Chicken Curry w/ Vegetables
- Green Salad Tossed in Balsamic Vinegar (up to 1 TBSP)

## Snack

- 8 Oz Greek Yogurt
- 1/2 Cup Granola
- 1 Piece of Fruit Of Choice

## DINNER

**Turkey Lettuce Wraps** (see recipe)

- 3 Turkey Lettuce Wraps

## WATER

**Drink 2.5 liters of Water Daily**

# GROCERY LIST WEEK 2

## FRUITS

Fruit of Choice

Banana

Avocado

## VEGETABLES

Garlic

Parsley

Spinach

Yellow Onion

Celery

Bell Pepper

Cherry Tomatoes

Cilantro

Romaine Lettuce

## HEALTHY CARBS

Oats

Jasmine Rice

Granola

## CONDIMENTS

Curry Powder

Olive Oil

Dijon Mustard

Pepper

Low Sodium Soy Sauce

Espresso Shot or Tru Energy

Unsweetened Almond Milk

Balsamic Vinegar

Salt (Kosher or Sea Salt)

Taco Seasoning

Salsa

## LEGUMES

## PROTEINS

## DAIRY/FATS

Tru Supplements Protein

Lean Ground Chicken

Lean Ground Turkey

Sesame Seeds - Optional

Roasted Cashews

Canned Reduced Fat

Greek Yogurt

Coconut Milk

Canned Unsweetened Coconut Milk

Peanut or Almond Butter



# WEEK 2 MEAL RECIPES

## Coconut Rice • 6 Servings

### INGREDIENTS

- 1 1/2 Cups Uncooked Jasmine Rice
- 1 (13 Ounce) Can Reduced Fat Coconut Milk
- 1 1/4 Cups Water
- 1/4 Tsp Salt
- 1 Tsp Sesame Seeds , Optional

### INSTRUCTIONS

1. In one pot mix the coconut milk, water, and salt in a saucepan with a cover.
2. Add rice and stir to combine.
3. Bring mixture to a boil.
4. Cover and simmer on low heat for about 18-20 minutes
5. Turn off heat and let it sit for a few minutes before removing cover and fluffing the rice.
6. Top rice with sesame seeds upon serving (optional)

# WEEK 2 MEAL RECIPES

## Curry Chicken • 2-4 Servings

### INGREDIENTS

- 1 Tsp Pepper
- 2 Garlic Cloves, Minced
- 1 Lb Lean Ground Chicken
- 1 Tbsp Olive Oil
- 1 Yellow Onion, Chopped
- 1 Red Pepper Chopped
- 3 Tbs Chopped Cilantro
- 1 Teaspoon Salt
- 1 Tbs Curry Powder
- 2 Tbs Chopped Parsley
- 1 Tbsp Dijon Mustard
- 1/4 Cup Low Sodium Soy Sauce

### INSTRUCTIONS

1. In a medium size bowl, add ground chicken and all ingredients together, mix well.
2. Divide mixture into equal parts. (This recipe will give you 4 - 4 oz. servings or 2 - 8 oz servings)
3. Preheat your skillet or pan on medium heat, add the 1 tbsp of olive oil and cook all your ingredients together.

## Turkey Lettuce Wraps • 4 Servings

### INGREDIENTS

- 1 Pound Lean Ground Turkey
- 3 Tablespoons Taco Seasoning, Homemade or Store Bought
- 1/2 Teaspoon Kosher or Sea Salt
- 1 Cup (Half-Pint) Cherry Tomatoes, Halved
- 1 Avocado, Pitted, Peeled, and Diced
- 1 Cup Salsa, no Sugar Added
- 24 Whole Romaine Lettuce Leaves

### INSTRUCTIONS

1. Heat skillet on medium heat. Add ground turkey to the skillet. Cook over medium heat for 8 minutes until browned. Add 1/3 cup water, taco seasoning, and salt (if not already an ingredient in the seasoning). Allow to cook for 3 minutes more. Remove from heat. Store separate from lettuce and toppings in refrigerator, divided evenly into 4 servings.
2. Upon serving, double your romaine lettuce leaves one fitting into the second (you will have 12 doubled leaves altogether, 3 per serving, making 4 servings). Spoon in one serving of meat mixture between 3 lettuce leaves evenly. Add cherry tomatoes and avocado pieces. Top each with (1/4 cup) salsa.

# WEEK 3 MEAL SCHEDULE

## PRE WORKOUT

Espresso Shot or Tru Energy

## BREAKFAST (Shake)

- 2 Scoops Tru Supplements Protein
- 2 Cups Unsweetened Almond Milk
- 1/4 Cup Frozen Blueberries
- 1/4 Frozen Strawberries

## LUNCH

**Thai Chicken Bowl** - mix all cooked ingredients into bowl

- 1 Cup Rice Noodles, Cooked
- 2 Cups Stir Fry Vegetables
- 1 Serving Peanut Sauce - See Recipe
- 6 oz Lean Chicken Breast - See Recipe

## Snack

- 1 Multigrain Rice Cake
- 1 Tbsp Peanut or Almond Butter
- Low Sugar Jam or Preserves
- 1 Piece of Fruit Of Choice

## DINNER

**Parmesan Salmon** - See Recipe

- 6 oz Salmon
- 1 Cup Rice
- 2 Tbsp Parmesan Cheese
- 1 1/4 Cup Zucchini, Squash, & Mushroom Medley

## WATER

**Drink 2.5 liters of Water Daily**

# GROCERY LIST WEEK 3

FRUITS

Frozen Blueberries  
Frozen Strawberries  
Lemons  
Fruit of Choice

VEGETABLES

Spinach      Green Bell Peppers  
Zucchini      Garlic  
Mushrooms      Fresh Dill  
Stir Fry Vegetables  
Yellow Squash  
Red Bell Peppers

HEALTHY CARBS

Rice Noodles  
Multigrain Rice Cakes  
Rice  
Low Sugar Fruit Preserves

CONDIMENTS

Espresso Shot or Tru Energy  
Brown Rice Syrup  
Unsweetened Almond Milk  
Bragg's Liquid Aminos      Rice Vinegar  
Olive Oil      Italian Seasoning  
Black Pepper      Salt  
Ground Ginger      Cayenne Pepper  
Onion Powder      Dried Parsley  
Olive Oil Cooking Spray

LEGUMES

PROTEINS

DAIRY/FATS

Tru Supplements Protein  
Lean Chicken Breast  
Salmon Filets

Parmesan Cheese  
Walnuts, Crushed  
Peanut or Almond Butter





# WEEK 3 MEAL RECIPES

## Peanut Sauce • 4 Servings

### INGREDIENTS

- 1/2 Cup of Smooth Peanut Butter
- 1/4 Low Sodium Soy Sauce or Braggs
- 2 Tbs of Water
- 2 Tbs of Rice Vinegar
- 1/4 Cup Brown Rice Syrup
- 1/4 Teaspoon Ground Ginger
- 1/4 Tsp Cayenne Pepper

### INSTRUCTIONS

1. Combine all ingredients in a bowl and whisk until mixed

# WEEK 3 MEAL RECIPES

## Pan Grilled Chicken • 4 Servings

### INGREDIENTS

- 1/2 Cup Lemon Juice (Remember That Lemon Juice Is So Acidic It Might “Cook” the Chicken if Left for Too Long So I Do Not Recommend You Freezing the Chicken if You Use This Marinade)
- 1/2 Teaspoon Onion Powder Ground Black Pepper To Taste
- Seasoning Salt To Taste
- 2 Teaspoons Dried Parsley or if You Have Italian Dry Seasoning Give It a Try.
- 2 Lbs Lean Chicken Breast (Enough for 6oz Chicken Breasts per Meal)

### INSTRUCTIONS

1. You can marinate some and freeze and cook what you will eat for 2-3 days then defrost overnight and cook the rest for the next 2-3 day
2. Clean and rise your chicken breast.
3. In a separate bowl add 3-4 cups water with salt and minced garlic ( Add about 6-7 garlic cloves and around 2 teaspoons of salt).
4. Soak your breasts for 15-20 mins ( I like to poke the breasts with a knife so it can absorb more flavor).
5. After they soak, drain the water and pan dry.
6. You can add any spices you want including onion and garlic powder, Italian seasoning, black pepper, no salt chicken seasoning.
7. Cook breasts using non calorie oil spray.

# WEEK 3 MEAL RECIPES

## Parmesan Salmon • 2 Servings

### INGREDIENTS

- 4 (4-5-Ounce) Salmon Fillets
- (About 1 Inch Thick)
- Cooking Spray
- 1 1/2 Tablespoons Chopped Fresh Dill
- 1 Tbs Minced Fresh Garlic
- 1/2 Teaspoon Kosher Salt
- 1/8 Teaspoon Freshly Ground Black Pepper
- 4 Lemon Wedges
- Parmesan Cheese
- Crushed Walnuts (Optional)

### INSTRUCTIONS

1. Preheat oven to broil.
2. Poke fillets with a fork and stuff garlic and dill into each of them evenly.
3. Lightly coat a baking sheet with cooking spray. Place fish on baking sheet; lightly coat fish with sea salt, ground black pepper and cooking spray, top with sprinkle of parmesan cheese.
4. Broil salmon for 8 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness. Serve with 2 lemon wedges each.

# WEEK 3 MEAL RECIPES

## Roasted Vegetables • 4 Servings

### INGREDIENTS

- 4 Zucchini
- 4 Yellow Squash
- 4 Packages of Mushrooms
- Olive Oil Spray

### INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Cut zucchini and squash in half lengthwise, chop mushrooms, and place on a cookie sheet or baking tray
3. Coat lightly with olive oil cooking spray
4. Bake at 350 degrees for 20 mins until tender
5. Season with Salt & Pepper to taste

# WEEK 4 MEAL SCHEDULE

## PRE WORKOUT

Espresso Shot or Tru Energy

## BREAKFAST

- 2 Scoops Tru Supplements Protein
- 2 Cups Unsweetened Almond Milk
- Juice of 1 Orange
- 1/2 Cup Instant Oatmeal

## LUNCH

### **Chipotle Got Nothin' On Us Bowl - See Recipe**

- 5 oz Lean Ground Bison or Beef (90/10)
- 1/2 Cup Quinoa, Cooked
- 1/2 Cup Black Beans
- 1/4 Cup Sweet Corn
- 2 Tbsp Sour Cream

## Snack

- Egg Muffin, 2 servings - See Recipe
- 10 Baby Carrots
- 3 Tbsp Hummus
- 1 Piece of Fruit Of Choice

## DINNER

### **BBQ Chicken Salad - See Recipe**

- 1 Serving BBQ Chicken Salad
- 1 Avocado

## WATER

**Drink 2.5 liters of Water Daily**

# GROCERY LIST WEEK 4

## FRUITS

Fruit of Choice  
Oranges  
Avocado

Lemon  
Limes

## VEGETABLES

Sweet Corn  
Red Bell Pepper  
Red/Yellow Onions  
Parsley  
Mixed Greens  
Cilantro  
Ginger

Spinach  
Green Bell Pepper  
Garlic  
Mushrooms  
Tomatoes  
Baby Carrots

## HEALTHY CARBS

Instant Oatmeal  
Quinoa

## CONDIMENTS

Espresso  
Almond or Oat Milk  
Hot Sauce  
Dried Parsley  
BBQ Sauce  
Honey  
Paprika

TRU Energy  
Black Pepper/Salt  
Onion Powder  
No Salt All Purpose Seasoning  
Coconut Aminos  
Sesame Oil

## LEGUMES

Black Beans  
Chickpeas

## PROTEINS

TRU Protein  
Lean Ground Beef or Bison  
Eggs

Lean Chicken Breast  
Liquid Egg Whites

## DAIRY/FATS

Parmesan Cheese  
Mozzarella Cheese  
Hummus

Almonds  
Sour Cream  
Tahini



# WEEK 4 MEAL RECIPES

## Homemade Hummus • 4 Servings

### INGREDIENTS

- 15 Ounce Can Chickpeas Drained and Rinsed
- 2 Cloves Garlic, Peeled and Chopped
- 2 Tbsp Tahini
- Juice of One Lemon
- 2tbs of Water
- 1/4 Teaspoon of Paprika

### INSTRUCTIONS

1. Add all ingredients into a high speed blender or food processor and run until smooth.

# WEEK 4 MEAL RECIPES

## Egg Muffins • 9 Servings

### INGREDIENTS

- 1 32oz Liquid Egg Whites *(if You Can't Find Egg Whites - Equivalent Is 1 Carton of Eggs, 10 Egg Whites Separated + 2 Whole Eggs)*
- 2 Cups Baby Spinach
- 4 Tbs Parmesan Cheese (Yum Yum)
- 1 Red Penner
- 1 Green Pepper
- 1 Medium Yellow Onion
- 1 Cup Mushrooms (Optional)
- 2 Cloves Garlic, Minced
- 3-4 Tbs Chopped Parsley
- Black Pepper and a Dash of Salt To Taste.
- Hot Sauce Optional for Drizzling on Top!

### INSTRUCTIONS

1. Preheat oven to 375 degrees
2. Start by chopping some veggies: red pepper, green pepper, yellow onion, mushrooms, and baby spinach! I like to chop all the veggies very small so that when I bite everything blends together and I just don't like big chunks on these period.
3. Add egg whites , minced garlic, the salt, the pepper, the parmesan cheese, and wisk everything together.
4. Pour the egg/veggie mixture evenly into the muffin pan. You'll have enough for all 8-9 muffin slots!
5. Bake for about 15 minutes, or until the tops are firm to the touch or if an inserted toothpick comes out clean.
6. You can store these up to 4 days.



## Ground Bison or Beef • 9 Servings

### INGREDIENTS

- 1.5 Lbs 90-95% Ground Bison
- 2-3 Cups of Your Favorite Veggies (Can Be Asian Veggies).
- 2 Tbsp Water (More if Needed)
- 3 Minced Garlic Cloves
- Small Chopped Onion
- 1/4 Cup Reduced Sodium Soy Sauce or Coconut Aminos
- 2 Tbsp Honey
- 2 Tsp Sesame Oil
- Chili Flakes To Taste (Can Be Sriracha)
- 1 Tbsp Ginger, Minced

### INSTRUCTIONS

1. Heat a large pan over medium high heat.
2. Add the water and the veggies of your choice to the pan and cook for about 3-4 minutes. Do not overcook the veggies. Remove and set them aside.
3. Add the sesame oil, minced garlic, and chopped onion with the beef. Cook ground bison and break it up small until fully cooked.
4. Meanwhile mix together the soy sauce, honey, garlic, and ginger. Add to the cooked ground bison and bring to a simmer. Cook for 3-4 minutes.
5. You can Stir in the vegetables or serve them on the side so its easier to measure beef. I like to mix up the veggies after I've measured my portions.

## BBQ Chicken Salad • 4 Servings

### INGREDIENTS

- 2 Lbs Chicken Breast (2 Lbs Yields 8 4oz Servings)
- Onion Powder To Taste ( 1tbs)
- 4 Cloves Minced Garlic
- Juice of 1 Lime
- 1 Tbs Dried Parsley
- No Salt All Purpose Seasoning of Your Choice
- BBQ Sauce (Only To Be Used per Tablespoon After Chicken Is Cooked)
- Spinach
- Mixed Greens
- Red Bell Peppers
- Tomatoes
- 1/2 Cup Black Beans
- Red Onions
- 1/2 Cup Sweet Corn
- Cilantro

### INSTRUCTIONS

1. Clean, rinse, and butterfly your chicken breast. Cut length wise, then slice into 1 inch cubes.
2. In a separate bowl add the lime juice, minced garlic, onion powder, dried parsley, and your favorite no salt all purpose seasoning.
3. Let it marinate for 15 mins ( I like to poke the breasts with a fork so it can absorb more flavor).
4. You can add any spices you prefer (including cayenne pepper, lime, black pepper, Italian seasoning, turmeric or any spices of your choice!)
5. Cook breasts using no calorie oil spray until cooked thoroughly.
6. Add BBQ Sauce after chicken is cooked. Use only 1 tbsp per meal.
7. The salad portion of the recipe can be made as big as you want in terms of vegetables! (Follow the portions for the black beans, corn, and chicken)
8. For the frozen corn and black beans, you can simply thaw and add garlic powder and lemon. If buying canned, drain and rinse thoroughly.

# WEEK 5 MEAL SCHEDULE

## PRE WORKOUT

Espresso Shot or Tru Energy

## BREAKFAST (Shake)

- 1 Scoops Tru Supplements Protein
- 2 Cups Unsweetened Almond Milk
- 1/2 Cup Frozen Blueberries
- 1/2 Cup Frozen Strawberries
- 2 Cups Spinach

## LUNCH

### **The Godfather Bowl - See Meatball Recipe**

- 6 oz Turkey Meatballs
- 1 Cup Brown Rice Pasta, Cooked
- 1 Cup Marinara Sauce
- Chopped Mushrooms, Asparagus, Basil, Garlic
- 1/4 Cup Mozzarella Cheese

## Snack

- 2 Multigrain Rice Cake
- Tunacado, 1 Serving - See Recipe
- 1 Piece of Fruit Of Choice

## DINNER

### **Baked Tofu in Peanut Sauce w/ Cauliflower Rice - See Recipe**

- 1 Serving Baked Tofu in Peanut Sauce
- 1 Serving Cauliflower Rice

## WATER

**Drink 2.5 liters of Water Daily**

# GROCERY LIST WEEK 5

## FRUITS

Fruit of Choice

Frozen Blueberries

Frozen Strawberries

Avocado

Lime

Parsley

Spinach

Asparagus

Garlic

Yellow Onion

Red/Green Bell  
Pepper

Frozen Green Peas  
Ginger

Brown Rice Pasta  
Breadcrumbs

Tomato Paste

Onion Powder

Oregano

Ground Ginger

Almond Milk

Honey Mustard

Sesame Oil

Agave or Honey

Olive Oil

Rice Vinegar

Ginger

Mushrooms

Basil

Cauliflower

Grape Tomatoes

Cilantro

Green Onions

Multigrain Rice  
Cakes

Maple Syrup

Red Pepper Flakes

Garlic Powder

Brown Rice Syrup

Marinara Sauce

Low Sodium Bragg's  
Aminos

Chili Garlic Sauce

Sesame Seeds

Salt/Pepper

Cayenne Pepper

## VEGETABLES

## HEALTHY CARBS

## CONDIMENTS

## LEGUMES

## PROTEINS

## DAIRY/FATS

TRU Protein

Extra Firm Tofu

Eggs

Turkey Meatballs or  
Ground Turkey

Canned Tuna in  
water

Parmesan Cheese

Smooth Peanut  
Butter

Mozzarella Cheese

Almond Butter



# WEEK 5 MEAL RECIPES

## Tunacado • 1 Serving

### INGREDIENTS

- 1/2 Onion, Diced
  - 12 Grape Tomatoes, Halfed
  - 1/2 Green Bell Pepper, Diced
  - 1 Tbsp Cilantro, Diced
  - 1 Tbsp Honey Mustard
  - 1 Whole Avocado
  - Lime
- 1 Can Skipjack Tuna in Water

### INSTRUCTIONS

1. Chop onions, tomatoes, peppers, and cilantro into very small pieces. The smaller the better.
2. Mash avocado with lime and honey mustard
3. Open skipjack tuna can, drain water, and stir all ingredients together.
4. Enjoy!

## Turkey Meatballs

### INGREDIENTS

- 1 Lb 93% Lean Ground Turkey
- 1 Tbsp Water
- 1/2 Cup Whole Wheat Panko Breadcrumbs
- 1/4 Cup Finely Grated Parmesan
- 1 Large Egg
- 2 Tbsp Extra-Virgin Olive Oil
- 1 Tsp Dried Oregano
- 1 Tsp Garlic Powder
- 1 Tsp Onion Powder
- 1 Tsp Salt
- 1/4 Tsp Red Pepper Flakes (Optional)
- 2 Tbsp Tomato Paste
- 3 Tbsp Finely Chopped Flat-Leaf Parsley or Dried Parsley
- 2 1/2 Cups Lightly Packed Fresh Spinach

### INSTRUCTIONS

1. Place a rack at about the upper third of the oven and preheat the oven to 400 degrees F.
2. Spray a 9x13-inch baking dish or baking sheet with nonstick spray.
3. In a large bowl beat the egg. Add the chicken, breadcrumbs, Parmesan, 1 tablespoon olive oil, oregano, garlic powder, onion powder, salt, red pepper flakes, parsley, and 1 tablespoon tomato paste.
4. Finely chop the spinach into very small bits, then add it to the mixture. With clean hands mix until well combined, being careful not to compact the meat. Shape the mixture into 12 meatballs and arrange in the prepared baking dish making sure they do not touch.
5. In another bowl, whisk together the remaining olive oil, 1 tbsp water, and tomato paste. Mix until smooth. Brush over the top of the meatballs.
6. Bake the meatballs for about 18-22mins or until fully cooked. Weigh your meatballs for servings after being cooked.
7. To save your the trouble, get store bought pasta sauce. When you're looking at the nutritional facts make sure it contains no fat. One can add fresh basil or more oregano for a more tasty pasta sauce. You can pour over one serving of pasta sauce over the meatballs or cook your already boiled pasta in the marinara sauce. Place meatballs on top and enjoy.

# WEEK 5 MEAL RECIPES

## Baked Tofu • 4 Servings

### INGREDIENTS

- 2 Packages (14 - 16oz Ea) Extra Firm Tofu
- 2/3 Cup, Bragg's Liquid Aminos
- 3 Cloves of Garlic ,Minced
- 1 Tbsp, Toasted Sesame Oil
- 2 Tbsp (16g), Chili Garlic Sauce
- 2 Tbsp, Agave Nectar or Honey
- 5 Tbsp, Almond Butter

### INSTRUCTIONS

1. Start by allowing your tofu to drain. Wrap tofu in a washcloth, place on a plate and then put a heavy pan on top. After an hour, your tofu should be drained of water and you can pat dry with a paper towel.
2. Preheat your oven to 375 degrees. While heating, cut your tofu into 1 inch cubes.
3. When oven is ready place parchment paper on a pan and add the tofu. Bake for 30 minutes and then let cool.
4. While the tofu is baking, prepare your peanut sauce by adding the remaining ingredients into a bowl and whisking together. Add tofu to bowl and mix around.
5. When preparing for your meal, heat up a skillet to medium-high heat and reheat for roughly 5 minutes, until warm.
6. Serve and ENJOY!

# WEEK 5 MEAL RECIPES

## Cauliflower Rice • 4 Servings

### INGREDIENTS

- 2 Small Heads of Cauliflower, Pulsed
- 2 Cloves of Garlic, Minced
- 1/4 Onion, Chopped
- 1/2 Cup, Green Peas, Frozen
- Small Handful of Green Onions
- 1/2 Tsp Sesame Seeds
- 2 Tbsp Bragg's Liquid Aminos
- 2 Large Eggs, Beaten
- Olive Oil Spray

### INSTRUCTIONS

1. Start by cutting your cauliflower small enough to fit into a food processor. Pulse until the cauliflower looks like rice, usually 2 minutes of pulsing occasionally. ( If you do not have a food processor, you can purchase 'riced cauliflower' or simply chop cauliflower into very tiny pieces).
2. After the cauliflower is pulsed, add the Bragg's Liquid Aminos, garlic, and pepper to a bowl and whisk.
3. Spray a small pan with olive oil spray, and add your beaten eggs to the pan. Let them cook for about 3 minutes, then dice them up, and add back to your pan.
4. Add the remaining ingredients, except the green onions, and let cook for roughly 4 minutes, until veggies are tender.
5. Add green onions to the top upon serving, enjoy!



# WEEK 5 MEAL RECIPES

## Baked Tofu • Servings 2

### INGREDIENTS

- |   |  |   |
|---|--|---|
| <ul style="list-style-type: none"><li>• 16 Oz Extra Firm Tofu</li></ul> | <p>Peanut Sauce (1 Serving)</p> <ul style="list-style-type: none"><li>• 1 Tbsp Peanut Butter</li><li>• 1/2 Clove Garlic, Chopped</li><li>• 1 Tsp Fresh Ginger, Chopped</li><li>• 1 Tbsp Rice Vinegar</li></ul> | <ul style="list-style-type: none"><li>• 1 Tbsp Braggs Aminos</li><li>• 1 Tbsp Maple Syrup</li></ul> |
|---|--|---|

### INSTRUCTIONS

1. Pre heat oven to 450
2. Open tofu and drain by placing on towel and pressing a large pot on top. Let sit with pot on top for 30 minutes.
3. Cut tofu into slices or cubes.
4. Place parchment paper on baking sheet and lay tofu on top.
5. Bake for 35 - 45 minutes or until tender
6. Make peanut sauce by blending the peanut butter, rice vinegar, garlic, Braggs aminos, fresh ginger, and maple syrup together. Pour over your serving of tofu and ENJOY!

# WEEK 6 MEAL SCHEDULE

## PRE WORKOUT

Espresso Shot or Tru Energy

## BREAKFAST

- 1 Scoops Tru Supplements Protein
- 2 Cups Unsweetened Almond Milk
- 2 Tbsp Agave Nectar or Honey
- 1 Small Apple
- 2 Tbsp Peanut or Almond Butter

## LUNCH

### Chicken Avocado Tomato Salad

- 1 Serving Avocado Tomato Salad - See Recipe
- 6 oz Pan Grilled Chicken - See Recipe
- 3 Cups Arugula

## SNACK

- 8 oz Greek Yogurt
- 1 Tbs Chia Seeds
- 1 Medjool Date
- 1 Piece of Fruit Of Choice

## DINNER

### The Ultimate Healthy Burger + Side Salad

- 1 6 oz Turkey or Chicken Patty (See Recipe)
- Multigrain Bun
- Lettuce/ Tomato/Onion
- 2 Cups Greens with Balsamic Vinegar Dressing

## WATER

Drink 2.5 liters of Water Daily

# GROCERY LIST WEEK 6

## FRUITS

Fruit of Choice

Apple

Avocado

Lemon Medjool Date

Tomato Mushrooms

Arugula Baby Spinach

Lettuce Cilantro

Onions Parsley

Garlic Green Pepper

Red Bell Pepper Cherry Tomatoes

## VEGETABLES

Agave Nectar or Honey

Multigrain Rice Cakes

Multigrain Bun

Espresso or TRU Energy

Balsamic Vinegar

Unsweetened Almond Milk

Salt/Pepper Olive Oil Curry Powder

Mustard Braggs Liquid Aminos

Garlic Powder Onion Powder Seasoning  
Salt

Balsamic Vinegar Dressing

Dried Parsley or Italian Dry Seasoning

Italian Dry Seasoning Hot Sauce  
(optional)

## HEALTHY CARBS

## CONDIMENTS

## LEGUMES

## PROTEINS

## DAIRY/FATS

Tru Supplements Protein

Lean Chicken Breast

Ground Turkey

Liquid Egg Whites

Eggs

Peanut or Almond Butter

Feta Cheese

Greek Yogurt

Chia Seeds



# WEEK 6 MEAL RECIPES

## Avocado Tomato Salad • 4 Servings

### INGREDIENTS

- 1 Whole Avocado
- 1/2 Cup Sliced Cherry Tomatoes
- Cilantro To Taste
- Lemon Juice
- Garlic Powder or Fresh Garlic (Optional)
- Cayenne Pepper (Optional)
- Salt & Pepper

### INSTRUCTIONS

1. Simply add all the ingredients together and server with Arugula or your choice of green lettuce.

# WEEK 6 MEAL RECIPES

## Turkey Patty • 5 Servings

### INGREDIENTS

- 1 Tsp Pepper
- 2 Garlic Cloves, Minced
- 1 Pound Ground Turkey (I Buy 99% Fat Free From Trader Joes)
- 1 Tbsp Olive Oil
- 1 Yellow Onion, Chopped
- 1 Red Pepper Chopped
- 3 Tbs Chopped Cilantro
- 1 Teaspoon Salt
- 1 Tbsp Curry Powder
- 2 Tbsp Chopped Parsley
- 1 Tbsp Mustard
- 1/4 Cup Bragg's Liquid Aminos
- 1/4 Cup Crumbled Feta Cheese

### INSTRUCTIONS

1. 2 lb = 32 oz | Divide mixture into 5 equal parts. This recipe will give you 5 servings.
2. In a medium size bowl, add ground turkey and all ingredients together.
3. Form patties, measuring them according to your meal plan's portions.
4. Use a non toxic / non stick skillet or pan to cook your patties.
5. Preheat your skillet or pan on medium heat, add the 1 tbsp of olive oil and cook all your patties.

## Pan Grilled Chicken • 4 Servings

### INGREDIENTS

- 1/2 Cup Lemon Juice (Remember That Lemon Juice Is So Acidic It Might “Cook” the Chicken if Left for Too Long So I Do Not Recommend You Freezing the Chicken if You Use This Marinade)
- 1/2 Teaspoon Onion Powder Ground Black Pepper To Taste
- Seasoning Salt To Taste
- 2 Teaspoons Dried Parsley or if You Have Italian Dry Seasoning Give It a Try.
- 2 Lbs Lean Chicken Breast (Enough for 6oz Chicken Breasts per Meal)

### INSTRUCTIONS

1. You can marinate some and freeze and cook what you will eat for 2-3 days then defrost overnight and cook the rest for the next 2-3 day
2. Clean and rise your chicken breast.
3. In a separate bowl add 3-4 cups water with salt and minced garlic ( Add about 6-7 garlic cloves and around 2 teaspoons of salt).
4. Soak your breasts for 15-20 mins ( I like to poke the breasts with a knife so it can absorb more flavor).
5. After they soak, drain the water and pan dry.
6. You can add any spices you want including onion and garlic powder, Italian seasoning, black pepper, no salt chicken seasoning.
7. Cook breasts using non calorie oil spray.