7 DAYS OF EATING FOR

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## BREAKFAST

Yogurt & Berries

#### DINNER

Thai Salmon Brown Rice Bowls

## BREAKFAST

Bagels with Lox and Cream Cheese

# DINNER

Fresh Vegetable Frittata

# BREAKFAST

Sweet Potato and Spinach Breakfast Bowl

# DINNER

Grilled Lemon-Thyme Chicken and Veggies

## BREAKFAST

Fiesta Scrambled Eggs

## DINNER

Summer Spinach Salad

## BREAKFAST

Low-Fat Yogurt with Granola and Pomegranate Seeds

## DINNER

Black Bean and Sweet Potato Chili

## BREAKFAST

Whole-Grain Cereal with Fat-Free Milk and Berries

## DINNER

Sautéed Shiitake Mushrooms

#### BREAKFAST

BBQ Chickpea & Cauliflower Flatbread with Avocado Mash

## DINNER

Chicken Mushroom Stew

#### SHOPPING LIST/INGREDIENTS

blueberries strawberries raspberries blackberries lemons limes avocados red cabbage red onion English cucumber tomatos spinach romaine lettuce broccoli florets cauliflower florets summer squash zucchini carrot beet sweet potato green bell pepper red bell pepper jalapeno onions (yellow, white, red) scallions chives shiitake mushrooms ground flaxseed chopped walnuts pepitas, roasted and salted sesame ginger salad dressing salt pepper fresh cilantro fresh dill fresh thyme fresh rosemary marjoram basil oregano chili powder garlic clove ground chipotle pepper ground cumin capers olive oil Balsamic vinaigrette vegetable stock chicken or vegetable broth black beans can diced tomatoes dried quinoa extra virgin coconut oil **BBQ** chickpeas hot sauce

eggs fat-free cream cheese vanilla yogurt (Greek, non-fat, or low-fat) non-fat (skim) milk goat cheese feta cheese salmon fillets smoked salmon boneless, skinless chicken breast

low-salt tortilla chips pumpernickel bagels brown rice flatbreads or pocketless pitas

MONDAY

FRIDAY