## WEEKLY MEAL PLAN



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1	BREAKFAST	LUNCH	DINNER	SNACK		MARKET LIST	
MONDAY	Peanut butter on whole grain toast, banana, cacao nibs, cinnamon & granola	Quinoa salad with spinach, broccoli, & walnuts with garlic oil lemon & thyme dressing	Souvlaki on a vegan pita with sweet potato/wild rice fritters, tomato, lettuce & tzatziki sauce	Mixed berry bowl with soya yogurt, chia seed topping	Whole Grain Loaf	Bananas (2 bunches	) Tzatziki Sauce
					Whole Grain Bun	Spinach (2)	Beyond Burgers (4)
					Bagels	Broccoli (3)	Soy Yogurt (2)
					Wraps	Garlic	Almond Milk (2)
TUESDAY	Porridge bowl with cacao made with almond milk, banana slices, frozen raspberries. Granola and dark chocolate chips	Wellness bowl with mixed greens, kale, sweet potato/wild rice fritter (leftover), carrot sticks, pepitas, pumpkin hummus	Grilled Beyond burgers with whole grain bun, topped with tomato, vegan pepper jack cheese, lettuce & pickles.	Frozen dark chocolate covered banana slices, covered in chopped hazelnuts	Pasta Noodles (2)	Lemons (3)	Veg Pepper Jack
					Granola	Sweet Potato (4)	Vegan Mozzerella
					Quinoa	Hierloom Tomato	Veg Cream Chz
					Vegan Pitas	Baby Tomatos	Frozen Berries
6.9			Rosemary chunky chips Fried Avocado Tacos - Corn		GF Quick Oats	Mixed Greens	Hummus (2)
WEDNESDAY	Toasted sweet potato slice topped with almond butter, blueberries and cinnamon	Hummus wrap with tortilla, pumpkin hummus, cucumber, spinach, tomato, avocado, broccoli sprouts	rried Avocado Tacos - Corn mesa taco shell, zucchini & corn with vegan pepper jack cheese topped with a panko crusted, pan fried avocado wedge and micro greens	Granola with almond milk, 1/2 banana and cinnamon topping	70% Dark Choc	Strawberries	Walnuts
					Jar Pickles	Blueberries	Fresh Basil
					Hazelnuts	Carrots (3)	Fresh Thyme
					Almond Butter	Potato (2)	Maple Syrup
THURSDAY	Overnight oats with almond milk, add-in mixed berries, amaranth puffs, flaxseed, peanut butter drizzle	Crispy quinoa chickpea patties on bed of mixed greens and garlic aioli	Zucchini pasta mixed with whole grain noodles and tomato basil sauce. Side of mixed greens with lemon thyme vinaigrette	Blueberry crumble with vanilla almond milk ice cream	Balsamic Vinegar	Cucumber	Pine Nut Hummus
					Jar Chickpeas	Avocado (2)	Pumpkin Seeds
					Vegan Mayo	Micro Greens	Basmati Rice
					Pasta Sauce	Zucchini	Coconut Milk
FRIDAY	Smashed pumpkin on whole grain toast with pomegranate, hummus & micro greens	Roasted veggie & hummus sandwich - whole grain bread, hummus, peas, mixed greens, capsicum, cucumber & carrots	Taco bowls with Beyond meat mince, fajita veggies, black beans, low-FODMAP guacamole, tomatoes & tortilla chips	Soy yogurt topped with blueberry crumble and fresh blueberries & strawberries	Amaranth Puffs	Red Pepper (2)	Tomato Puree
					Black Beans	Yellow Pepper (2)	Cacao Nibs
					Tortilla Chips	Jalapeno	Vegan Ice Cream
					Quinoa Flour	Shallot	Peas
SATURDAY	Quinoa banana flour pancakes with yoghurt, macerated strawberries and maple syrup	Roasted veggie wellness bowls - Leftover roasted veggies on a bed of kale & spinach mix, pumpkin seeds and a side of pine nut hummus	Sweet Potato Gnocchi with Walnut Basil Pesto & Roasted Broccolini	Fudgy Cacao Brownies with fresh raspberries	Banana Flour	Kale	
					Can Lentils	Ginger	1 V - 9
						Raspberries	Nº 4
						PANTRY	
					Peanut butter	Dried Rosemary	Coconut Oil
SUNDAY	Vegan bagel with vegan cream cheese topping, side of mixed berries (strawberry, blackberry, blueberry)	Lentil Tikka Marsala with Basmati rice	Vegan alfredo pasta bake	Vegan vanilla ice cream topped with Fudgy Cacao Brownie bites	Turmeric	Olive Oil	Baking Soda
					Cinnamon	Flaxseed (	Cacao Powder
					Dried Basil	Cumin	Vanilla
					Chia Seeds	Chili Powder (	Coconut Sugar