# TRUEPROTEIN

## Weekly Meal Plan #8

#### **BREAKFAST**

Banana bread with Greek yoghurt, sliced bananas and honey

## **MORNING SNACK**

Avocado and tuna

#### LUNCH

Leek and chorizo impossible pie

#### **AFTERNOON SNACK**

Kiwifruit and WPI shake

## **ADDITIONAL SUPPLEMENTS**

True Pre & True Post Workout True Dextrose True Whey Protein Isolate



## **SHOPPING**

\*\*I try to buy organic wherever possible\*\*

## **Shopping List**

4 tablespoons rice malt syrup

3 x 95g tins tuna in olive oil

25g chopped nuts (optional)

6 large eggs

2 chorizo sausages

750g natural yoghurt

1 ½ cups milk

1 cup grated tasty cheese (I buy the block and grate myself)

5 bananas (3 need to be over ripe)

5 kiwi fruit

3 avocados

1 onion

1 leek

## **Pantry Items**

Olive oil

1 teaspoon bicarbonate of soda

1 teaspoon baking powder

Self-raising flour

Wholemeal flour

Honey

Flavor God

## **MACRONUTRIENTS**

We try to base our meal preps on the following macronutrients: Male, 70kg body weight, heavy exercise (5-7 times a week), with a goal of putting on less than half a kg per week.

## **Daily Target**

2937 calories 220 grams of protein 367 grams of carbs 65 grams of fat

## This Menu Plan

1162 calories 82 grams protein 41 grams carbs 73 grams fat

You can tailor the amount of macronutrients to suit your body weight and goals at www.macronutrientcalculator.com

## PREPARATION & COOKING

- 1. Prepare the banana bread using the following recipe (I replaced the agave syrup with rice malt syrup) http://www.bbcgoodfood.com/recipes/2554643/healthy-banana-bread
- **2**. Serve the banana bread with 120g yoghurt, sliced banana and honey each day.
- **3**. To make the leek and chorizo Impossible pie preheat the oven to 200 degrees Celsius and grease a 24 cm quiche or pie dish.
- **4**. Chop the leek and chorizo and fry in a little olive oil for 4-5 minutes until tender. Set aside to cool slightly.
- **5**. Whisk 3 eggs, the milk and ½ cup of self-raising flour in a bowl until well combined. Stir in the chorizo and leek mixture, the grated cheese and season with salt and pepper.
- **6**. Pour mixture into the greased dish and bake for 45 50 minutes or until set in the centre and golden on top.
- 7. Snacks this week are served as is no prepping needed.  $\frac{1}{2}$  an avocado and  $\frac{1}{2}$  a tin of tuna per day as a morning snack, and a kiwi fruit per day as an afternoon snack.

## TIPS & TRICKS TO MAKE IT HAPPEN

Post any questions in the comments below and I will include in future tips & tricks

- 1. Be organised! It pays to plan ahead. I put an online click and collect Woolworths order in earlier in the week for collection on Sunday morning
- **2.** Put aside one or two times to prep each week I prefer to do it all at once on Sunday afternoon/evenings
- **3.** Purchase good containers with really good seals, a few different sizes for different meals helps. It's a good idea to buy a few spares in case they go missing!
- **4.** Try to multi-task while you are prepping cook your meat while vegies are baking etc.

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