



Plan Guidelines

All sauces are suggested. Please consult with me if you would like to use other seasonings.

Beet carrot salad- grate 4-5 carrots and 1 small beet. Should make 4 servings- stores well in Tupperware for a week. Please dress with lemon and EVOO during the cleanse for best liver gall bladder health

Spices: Please include these good digestive/anti-inflammatory spices whenever you would like. You can try most salt-free blends as long as they don't have paprika or licorice

- Basil, Black Pepper, Cardamom, Cayenne, Cinnamon, Cumin, Ginger, Maine's Sea Seasonings (kelp or dulce varieties), Rosemary, Turmeric

Portions- *Unless portions are noted please eat until you are full*

- Manchego or Sheep's milk parmesan (pecorino romano): 1-2 tbsp per serving.
- Goat's cheese: 1.5oz
- Nuts: unless noted is a handful, which is roughly 1 oz

Carrot ginger soup- our anti-inflammatory soup and freezes very well- please consult with your nutritionist on when it's best to use. Carrot soup does best when you have a protein rich breakfast like flax or eggs.

Snacks- you may always replace snack that is mentioned with The Plan Trail mix- 1/8th cup sunflower seeds and 1/8th cup dried cranberries.

Dessert- is 1oz and please make sure it's below 65%

Butter- you can add it when it says EVOO but please do not sauté with butter unless you use a low heat. Please limit to 1 tbsp a day. Do not have during the cleanse.

EVOO- You should be consuming 3-5 tbsp of extra virgin olive oil a day. **Why is EVOO so important?** The brain is 60% fat so we need good fats for cognitive functioning, our cell walls have a phospholipid barrier to we need fat for immune function- EVOO is an omega 9 so it acts as a catalyst for anti-inflammatory omega 3 (present in your flax, chia and hemp seeds) and fat keeps you full longer!

Please HYDRATE! Your baseline is half your body weight in ounces - the best way to do this is drink a pint all at once. Please drink water in-between meals, not during as drinking during meals can impair your digestion--If you can leave a 45 window before and after each meal that is ideal. Do not drink after dinner and try to finish all water intake by 7:30 or 3-4 hours before bed. Please do not drink over the recommended water amount as this will affect kidney function and will cause water retention.



General Protein, Food and Testing Information

For more information on general plan guidelines please reference the Intro to The Plan

Protein Ranges

Breakfast — 10-40 grams of protein

Lunch — 15-25 grams of protein (stay with 15 unless you are an athlete)

Dinner — 25-60 grams of protein (most women do best with 35-45 grams unless an athlete)

Dense Food Guidelines

1 dense grain carbohydrate a day MAX (rice or bread)

1 animal protein a day MAX

1 bean a day MAX

If you want to try more than one serving of these per day you can plug a larger portion in for a test day!

Combination Tests

Combining animal protein, grain or legumes together at the same meal is a test. Example: rice (grain) and chicken (animal protein) or bread (grain) and eggs (animal protein). Coconut Milk and animal proteins are a test.

Good Low Reactive Sources of Protein: Aim for 15grams of protein for lunch (unless you are an athlete then it will be up to 25 grams)

Broccoli- 5 grams per cup- fine chopped

Kale - 6 grams per 2 cups cooked- fine chopped

Sunflower seeds- 6 grams per oz (good source of selenium and calcium)

Pumpkin seeds- 7 grams per oz (great source of zinc for your immune system!)

Almonds- 8 grams per oz

Cheese- 6-8 grams per oz

Chickpeas- 5 grams per 1/2 cup

Rice – 5 grams per 1 cup

Chia- 5 grams per 2 tbsp (A great source of omega-3's!)

Tests

Never test when weight is up. Omit the test that day and come back to it later.

Menus- raw and cooked vegetables

In winter we always have either a cooked vegetable or a soup with lunch to aid digestion. Dinner always has cooked vegetables and a raw veg salad as raw vegetables contain enzymes. In summer we move to just salads with minimal amounts of cooked vegetables. If you feel that just having a salad makes you feel a little bloated increase the amount of cooked vegetables or add soups back in!

Lettuce

Safe lettuces are baby romaine, boston lettuce, red leaf lettuces, green leaf lettuce, frisee, and small amounts of radicchio. All other lettuces are a test. Any mixed greens blend that has arugula, watercress, tatsoi or spinach is a test. Colder vegetables like Romaine hearts and cucumbers may cause gas and bloating. If they do, immediately take a probiotic and discontinue use. This causes weight gain and digestive issues.



Recipes

Blueberry Pear Compote

(Makes 2-3 servings)

- 1 cup blueberries
- 1 ripe pear
- 1-1 ¼ cups water
- ½ cup chia seeds
- ⅛ cup almond slivers (omit if reactive to almonds)
- 1 tbsp agave
- Cinnamon to taste- suggested ½ tsp can add cardamom, nutmeg, cloves too (all great digestives)

Chop the blueberries and pear and let simmer for 8-10 minutes in a pot of water with cinnamon and agave.

Remove pot from heat and add chia seeds, and stir frequently for 2 minutes. You can serve warm or refrigerate. The compote can also be frozen so feel free to make big batches!

Cream of Broccoli Soup

(Makes 6-8 servings)

- 3 tbsp butter
- 1 large onion chopped
- ½ tsp celery seed (dried)
- 2 cups carrot essence or homemade chicken broth (see The Plan Cookbook)
- 2 cups water
- ½ can full-fat coconut milk
- ½ tsp sage
- 8 cups broccoli, chopped (about 4 heads of broccoli)
- 4 cups zucchini, chopped (about 2 medium zucchini)
- 1 small to medium avocado
- 1 tbsp Sriracha-optional

- Ground black pepper to taste
- Add seasonings to taste – cumin, turmeric, cayenne etc.

Sautee onion and spices in 3 tbsp of butter. Add in all ingredients and cook until vegetables are tender, approximately 25-30 minutes.

Add in avocado, blend and serve! For a less creamy soup add more water.



The Plan Smoothie

(Makes 1 serving)

- 1 ripe pear
- ½ cup berries
- ¼ avocado
- ¼ cup chia
- Rice Dream (RD) or Silk Coconut Milk (SCM)
- Option- 1 tsp honey or agave
- Option- vanilla extract or cinnamon

Fill Blender with enough RD or SCM to fill to 16 or 20 oz. Blend. Ice is not recommended if you have thyroid dysfunction.

The Plan Hummous

- 2 cups drained well-cooked or canned low sodium chickpeas, liquid reserved
- 1/4 cup extra-virgin olive oil, plus oil for drizzling
- 2 cloves garlic, peeled
- Sea Salt and freshly ground black pepper to taste
- 1 tbsp. ground cumin, to taste, plus a sprinkling for garnish
- Juice of 1 lemon

Put everything except the parsley in a food processor and begin to process; add the chickpea liquid or water as needed to allow the machine to produce a smooth puree. Taste and adjust the seasoning (you may want to add more lemon juice).

Serve, drizzled with the olive oil and sprinkled with a bit more cumin



Apple Streusel

Streusel Topping

- 1 ½ cup almond flour
- 1/8th cup brown sugar
- 1 tsp cinnamon
- ¼ cup butter, room temp

Apple Filling

- 3 apples, cored and chopped into 1/2 inch pieces
- 1/8th cup brown sugar
- 1 tsp cinnamon
- ½ tsp cardamom
- ¼ tsp cloves
- 4 eight oz. baking ramekins

Preheat oven to 350. In a small bowl mix all ingredients for streusel topping by hand or with hand mixer.

In a medium bowl combine all apple filling ingredients and mix well. Add apple mixture to mason jars and pack down with ½ inch of streusel topping. Bake for 25-30 minutes until streusel topping is lightly browned. Serve warm or refrigerate.

Basil Escarole Soup

- 1 large white onion, fine diced
- 1/8th cup dried basil
- 1/2 tsp pink Himalayan sea salt
- 1 tsp black pepper
- 1/4 cup EVOO
- 1 liter carrot essence or homemade chicken stock
- 1 liter water
- 1 tsp agave or honey
- 2 lbs. carrots, chopped
- 8 cups zucchini pasta or 8 cups chopped zucchini, small
- 2 heads escarole, chopped

In a large soup pot sauté onion and basil in EVOO. Add sea salt and black pepper and let simmer for 20 minutes. Add liquids, carrots and zucchini and let simmer for 20 minutes.

Add chopped escarole and let simmer an additional 10 minutes. Top with lemon or lime juice.



Zucchini noush

I love babaganoush, but like many of my clients, I am reactive to eggplant. Subbing zucchini was a natural idea with summer's bounty and thus zucchini-noush was born!

- 1/4 cup extra virgin olive oil
- 1 large white onion chopped fine (approx 2 cups)
- 1/4 cup cumin
- 1 tbsp. pink Himalayan sea salt
- 1/8 cup water
- 5 large zucchini chopped (approx 10 cups)
- oil for baking sheet
- optional: 1 cup sunflower tahini

Add oil to a large skillet on medium heat and add onion, cumin and sea salt. Stir until spices are thoroughly mixed and then mix in water. Lower heat to lowest setting and let simmer for 30 minutes stirring often.

Add zucchini to the onion and mix well. Take zucchini/onion mixture and spread on a well-oiled baking sheet. Bake at 325 for 40 minutes.

Remove from zucchini from the oven and add to a medium mixing bowl. Mix well. The zucchini will break down to a chunky texture. Optional, add 1 cup sunflower tahini and mix well.

Sunflower Tahini

- 1 cup sunflower seeds
- 1/4 cup extra virgin olive oil
- 1/4 cup water
- 1 garlic clove, peeled
- 2 tbsp. Lemon juice
- dash sea salt
- optional: add more water for creamier tahini

Add all ingredients to a food processor and blend until smooth, about 3 minutes. Serve immediately, or store and refrigerate up to 5 days.



Dairy-Free Caesar Dressing

- 2 garlic cloves, chopped
- ¼cup evo
- ¼ cup hempseeds
- 2 tbsp lemon juice
- 2tsp fresh black pepper
- 2 tbsp fresh dill or basil, *optional*

Soak garlic cloves in EVOO overnight. Add all ingredients to food processor with an S blade and blend until smooth. Add water as needed for lighter dressing.

Chicken Kale Soup

- 1 large white onion, chopped
- 1/8th cup dried basil
- 1/2 tsp pink Himalayan sea salt
- 1 tsp black pepper
- 1/2 tsp dried sage
- 3liters water
- 1 tsp agave or honey
- 2 lbs. carrots, chopped
- 8 cups packed kale chopped
- 2 chicken thighs with the bone

¼ cup lime juice to finish

Add all ingredients to a soup pot, bring to a boil and then let simmer for 45 minutes.

Take out chicken and remove from bone. Shred the chicken. Portion size of chicken for 16 oz of soup is roughly 1 oz. This is low reactive and will not test like 2 animal proteins!



Day One

Breakfast

1 cup Flax granola with ½ cup blueberries

Silk Coconut milk or Rice Dream- these will be your breakfast “milk” for the week-

Lunch

Carrot ginger soup – with chia seeds or sunflower seeds

Sautéed or steamed broccoli drizzle with and lemon juice

Baby Romaine with ½ pear and pumpkin seeds

Snack

1 apple

Dinner

Sautéed kale, 3-4 carrots, onion, zucchini, shiitakes, and broccoli with spicy coco sauce Grated Carrot and raw grated beet salad with pumpkin seeds

When you make the spicy coco sauce: make the sauce, add all the vegetables to it and let it simmer for 10 minutes.

Day Two

Breakfast

Flax with ½ cup blueberries

Lunch

Carrot ginger soup with chia seeds or sunflower seeds

Baby romaine with ½ diced apple, ¼ avocado

Leftover broccoli

Snack

1 pear with 8 almonds

Dinner

Leftover sautéed kale and veggies with 1 cup basmati rice with pumpkin seeds
beet/carrot salad with sunflower seeds



Day Three: Chicken

Breakfast

Flax with choice of ½ cup blueberries or ½ pear

Lunch

Baby romaine with carrots and pumpkin seeds
Cream of Broccoli soup

Snack

12-15 almonds

Dinner

½ portion chicken (2-3 oz) with Italian herbs on a bed of baby romaine
Oven roasted zucchini, broccoli, carrots, onions, garlic and Italian herb blend- finish with fresh black pepper

Day Four: Test ¼ cup lentils *(you may now have one cup of coffee in the morning and wine at night with or after dinner)*

Breakfast

Flax Granola with ½ cup berries, ½ apple or ½ pear

Lunch

Leftover roasted vegetables (reheat) on a bed of baby romaine with pumpkin seeds and ¼ cup lentils

Snack

Carrots with 2 tbsp raw almond butter

Or

Plan Trail Mix 1/8th cup sunflower and 1/8th cup raisins

Dinner

Chicken with lemon , garlic and rosemary

Baby Romaine or frisee with carrots and ¼ avocado

Steamed or sautéed broccoli with yellow squash, scallions lemon and dill



Day Five: Test Exercise

- **beginner 4-6 min ~ intermediate 10-12 min~ advanced 15 min**

Breakfast

The Plan Smoothie

Lunch

Green leaf lettuce with radicchio, carrot/beet salad and pumpkin seeds
Cream of Broccoli soup

Snack

Carrots with 2 tbsp raw almond butter

Or

½ Apple

Dinner

Chicken with spicy apricot glaze on a bed of green leaf
Sautéed zucchini, yellow squash with onion or leeks and basil finish with lemon

Day Six: Protein day

Breakfast

Flax with choice of ½ cup berries, ½ apple or ½ pear

Or

Blueberry Compote

Lunch

Baby romaine with radicchio, apple, ¼ avocado, pumpkin seeds and almond slivers or ¼ cup lentils
Optional: lemon basil escarole soup

Snack

Plan Trail Mix

Or

Carrots and raw almond butter

Dinner – choose your proteins to test

Grilled *wild* white fish, steak, lamb, venison, duck

Grilled vegetables- zucchini, yellow squash, carrots, onion, radicchio

Carrot beet salad



Day Seven: Repeat exercise & Test Cashews or New veg protein- check with nutritionist

Breakfast

Flax Granola with ½ cup berries, ½ apple or ½ pear

Lunch

Leftover vegetables on a bed of green leaf with almond slivers
Chicken Kale Soup

Snack

1 oz salt free potato chips

Or

Test Cashews

Dinner

Chicken with dill and lemon
Sautéed vegetables- broccoli, carrots, zucchini, scallions with garlic
Frisee and pear salad

Day Eight: Test New protein

Breakfast

The Plan Smoothie

Lunch

Cream of Broccoli Soup
Salad with grated carrots, beet and pumpkin seeds

Snack

Carrots with 2 tbsp raw almond butter

Or

Plan Trail Mix

Dinner

Test new protein on a bed of green leaf or frisee
Roasted, Sautéed, Grilled or steamed vegetables that have been approved



Day Nine: Test Exercise

- **beginner 4-6 min~ intermediate 10-12 min ~ advanced 15 min**

Breakfast

Apple Streusel

Or

Blueberry pear compote

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

½ Apple with optional zucchini-noush

Or

Plan Trail Mix

Dinner

Any approved protein

Baby Romaine with grated raw beet

Sautéed zucchini or yellow squash, carrots and leeks

Day Ten: Test new protein

Breakfast

Flax Granola with approved fruit

Or

Blueberry pear compote

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

½ Apple with optional zucchini-noush

Or

Plan Trail Mix

Dinner

Test New Protein

Sautéed kale with basil and fresh lime

Any lettuce used thus far with ¼ avo and fresh herbs such as dill, basil or mint



Day Eleven: Test increased exercise time by 20%

Breakfast

Blueberry Pear Compote

Or

Smoothie

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

Carrots with raw almond butter

Or

½ apple with raw almond butter

Dinner

Any approved protein

Sautéed yellow squash with carrots and onions

Any lettuce used thus far with ¼ apple and fresh herbs

Day Twelve: Test new vegetable

Breakfast

The Plan Smoothie

Or

Blueberry pear Compote

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

Plan Trail Mix

Or

Carrots and Zucchini-noush

Dinner

Approved protein

Test new vegetable mixed with other approved vegetables- use herbs of choice

Any lettuce used thus far with fresh herbs and raw grated beet



Day Thirteen: Test increased exercise time by 20%

Breakfast

Flax granola with ½ cup approved fruit

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

Pumpkin seeds and ½ apple

Or

Low Sodium Potato Chips and Plan Caesar

Dinner

Approved protein

Any lettuce used thus far with fresh herbs and optional radicchio

Vegetables of choice steamed, sautéed or grilled

Day Fourteen: Optional test bread

Breakfast

Any approved breakfast

Or

Test Bread with raw almond butter and ½ piece of fruit

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

Carrots and Zucchini-noush

Or

Plan Trail Mix

Dinner

Approved protein

Roasted, Sautéed or Grilled Vegetables that have been approved- can add new vegetable

Any approved lettuce with fresh herbs



Day Fifteen: Test increased exercise time by 20%

Breakfast

Blueberry Pear Compote

Or

Smoothie

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

½ Apple

Or

12-15 almonds

Dinner

Chicken with spices of choice

Sautéed kale with onions and zucchini and new approved vegetable

Any approved lettuce with fresh herbs

Day Sixteen: Test new snack

Breakfast

Blueberry Pear Compote

Or

Streusel

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

Carrots with TP hummus

Or

Test new fruit

Dinner

Approved protein

Steamed, Grilled or sautéed approved vegetables

Any approved lettuce with fresh herbs and grated carrots



Day Seventeen: Test exercise up to 30 minutes

Breakfast

Breakfast

Flax granola with ½ portion fruit

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

Any Approved Snack

Dinner

Approved protein

Sautéed kale with yellow squash, leeks or scallions

Any approved lettuce with herbs of choice

Day Eighteen: Test new vegetable or new restaurant

Breakfast

New Cereal with chia seeds, sunflower seeds and approved fruit

Or

Blueberry pear compote

Lunch

Optional basil escarole soup

Salad with 15 grams of vegetarian protein

Snack

1 oz low sodium or no salt potato chips with 1/8th cup homemade guacamole

Or

New approved fruit

Dinner

Test restaurant



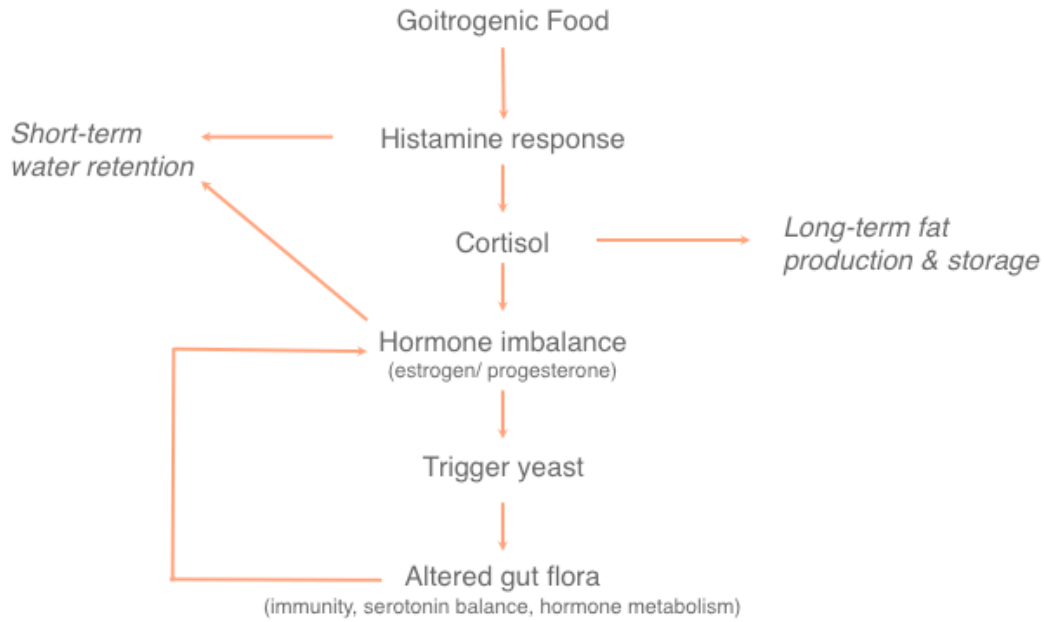
Day Nineteen: Test Exercise up to 30 minutes
Start working on your menus for days 21-25
Repeat favorite day thus far with most weight loss

Day Twenty: No Test
Repeat favorite day thus far with most weight loss



3 Main Reasons Why a Food Can Be Reactive

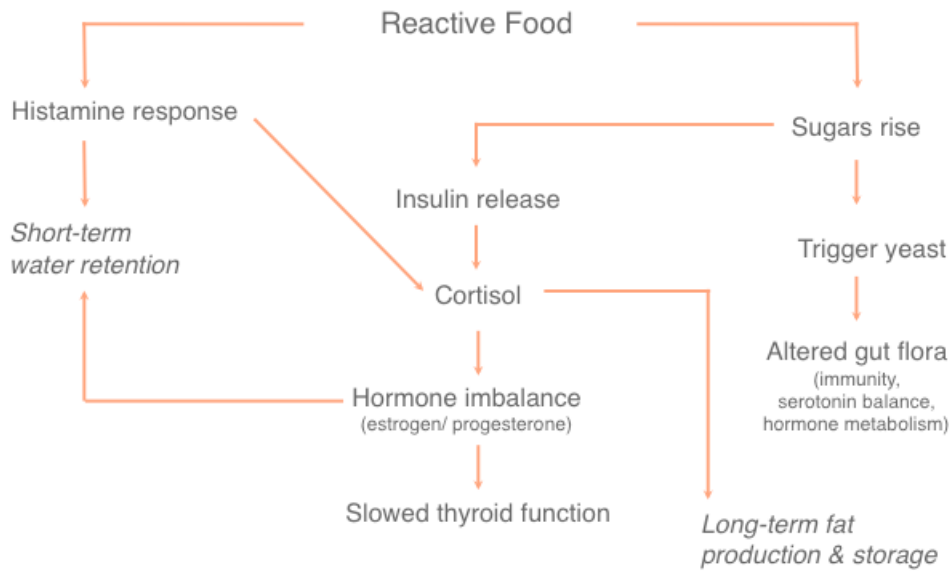
Thyroid Dysfunction





3 Main Reasons Why a Food Can Be Reactive

Insulin Response





3 Main Reasons Why a Food Can Be Reactive

Food Sensitivity

