

The Plan

FOOD IS YOUR MEDICINE



Plan Guidelines

All sauces are suggested. Please consult with your nutritionist 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, Rosemary, Turmeric
- Sea salt – No salt until day 5.

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

- Manchego: 1 oz
- Goat's cheese: 1 oz
- Nuts& Seeds: 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- chocolate is 1oz and please make sure it's below 65% and soy lecithin free- good brands are Whole Foods 365, Theo and Alter Eco.

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 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.

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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)

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- 9 grams per oz (great source of zinc for your immune system!)

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

Almonds- 8 grams per oz

Goat Cheese- 6 grams per oz

Manchego Cheese- 8 grams per oz

Chickpeas- 5 grams per 1/2 cup

Rice – 5 grams per 1 cup- BIG test on days when you have animal protein

Cream of Broccoli Soup – 8g per 16oz

Chicken Kale Soup – 10g per 16oz

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.

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 at least TWO 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!

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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, tat soi or spinach is a test. Colder vegetables like romaine and iceberg lettuce will slow weight loss or cause weight gain. do not consume.

Recipes

Flax Granola

makes 2-4 servings

1 cup water
2 cups whole flaxseeds
1 tbsp agave nectar
2 tsp ground cinnamon
1 tsp ground cardamom
1 tsp pure vanilla extract
1/2 tsp nutmeg
1/2 cup raisins

Preheat oven to 275F degrees. Combine water and flaxseeds in a medium bowl and mix well. Let sit for 30 minutes and mix again. Add agave, cinnamon, cardamom, vanilla extract and nutmeg to flaxseeds and mix thoroughly.

Spread granola in a thin layer on a baking sheet and bake for 50 minutes. Reduce oven temperature to 225F degrees. Cut sheet of granola into clusters, flip and bake an additional 30-40 minutes, until thoroughly dry. Add raisins and store in airtight container. Consume within 2 weeks.

Carrot Ginger Soup

Recipe makes 5 quarts

It can be cut down or many clients love divide into portion out and keep in the freezer!

1 tbsp ground cinnamon
1 tbsp ground cumin
1 tbsp freshly ground black pepper
1 tsp ground cloves

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1 tsp cardamom
1/2 tsp turmeric
1/2 tsp allspice
7 quarts water
5lb carrots, chopped
2 large red onions, chopped
3 large zucchinis, chopped
8 cloves garlic, peeled
5 to 6 inches fresh ginger, peeled
2 tbsp extra virgin olive oil

Combine Cinnamon, cumin, black pepper, cloves, cardamom, turmeric, and allspice in a dry skillet over medium-low heat and cook, stirring constantly, for 30 seconds. IN a large soup pot, combine water, carrots, onions, zucchini, garlic, ginger, and olive oil; add toasted spices. Bring water to a boil and then let simmer for 45 minutes, until carrots are soft.

Reserve 2 to 4 quarts of the broth for future soup stocks. Transfer remaining soup to a blender in batches and puree.

Note: You can add one 14oz can of full-fat unsweetened coconut milk and 5 to 6 Vietnamese chili peppers while cooking for a creamier, spicier soup!

Spicy Coco Sauce

This recipe makes 4 to 6 servings (1 1/2 cups)

It can either be cut down or frozen for future meals. Many Planners freeze it in ice cube trays for a quick, flavorful solution for vegetable sautés!

3 tbsp extra virgin olive oil
1 large onion, chopped fine
4 to 5 cloves garlic, minced
2-inch piece fresh ginger, peeled and grated (roughly 1 tbsp)
2 tsp ground cumin
1 tsp ground cinnamon
1 tsp freshly ground black pepper
1 tsp coriander
1/2 tsp allspice
1 (14 oz) can full-fat coconut milk
4 tbsp Sriracha, or more for extra spice
1 tbsp brown sugar
Optional: 1 lemongrass stalk, cut into 1-inch pieces

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In a large saucepan, heat olive oil over medium heat. Add onion and garlic and sauté until they start to turn brown. Add ginger, cumin, cinnamon, pepper, coriander, nutmeg, cardamom, and allspice and sauté for 1 minute at low heat, until spices start to smell fragrant. Add coconut milk, Sriracha, brown sugar, and lemongrass, if desired, stirring for 30 seconds. Reduce heat and simmer, stirring for every 5 minutes, for 15 to 20 minutes, so flavors can fully integrate. Remove lemongrass. Serve immediately or let cool and then freeze.

Blueberry Pear Compote

Makes 2-3 servings

No almonds - 10g protein for 2 servings or 7g per 3 servings

With almonds - 14g protein for 2 servings or 9g per 3 servings

1 cup blueberries

1 ripe pear

1-1 ¼ cups water

½ cup chia seeds (20g protein)

⅛ cup almond slivers (8g protein; 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, 8 grams protein per 16oz

3 tbsp EVOO

1 large onion chopped

1 tbsp dried sage

1 tsp cumin

½ tsp dried celery seed

2 cups carrot essence or homemade chicken broth (see The Plan Cookbook)

2 cups water

1 can full-fat coconut milk

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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

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, 10g protein

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

20g of protein for entire batch

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

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Apple Streusel

10 grams protein per serving

Streusel Topping

1 ½ cup almond flour

2 tbsp brown sugar

1 tsp cinnamon

¼ cup avocado oil

Apple Filling

3 apples, cored and chopped into 1/2 inch pieces

1 tbsp 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.

Top with almond slivers or 2 tbsp chia.

Zucchini noush

No protein

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 zucchinis chopped (approx. 10 cups) oil for baking sheet

optional: 1 cup sunflower tahini

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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

24g protein for entire recipe or 4 grams per 6 servings

1 cup sunflower seeds (24g protein)
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.

Plan Caesar

24g protein for entire recipe of 2 grams per 8-10 servings

2 cloves garlic, chopped
¼cup evoo
4 oz goat cheese
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.

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Chicken Kale Soup

10g protein per 16oz

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
3 liters 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. Portion soup into 16oz containers. Then remove chicken from bone and shred. Add one ounce of shredded chicken to each 16 oz container of soup. This is low reactive and will not test like 2 animal proteins!

Spicy Apricot Glaze

Makes 1 cup (approx. 8-10 servings)

1/4 cup apricot jam
1/4 cup water
2 tbsp sriracha or 1 tbsp chipotle powder

Combine all ingredients and blend until smooth.

Basil Escarole Soup

No protein

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

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- 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.

Vegetable Timbale

Makes 8 servings

- 1 large zucchini
- 1 red onion, peeled
- 3 cups kale, deveined
- 2 large carrots
- 8 shiitake mushrooms
- 4 to 5 oz goat cheese, crumbled
- 2 oz Manchego, grated

Preheat oven to 400F degrees.

Use a mandolin to slice zucchini, onion, kale, carrots, and mushrooms as thinly as you can. In an oiled 9-inch baking dish, create layers as for lasagna, layering vegetables and goat cheese in this order: Zucchini, onion, kale, goat cheese, carrots and shiitakes, then top with Parmesan or Manchego. Bake for 30 minutes, until cheese on top is slightly golden.

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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

16oz of Carrot ginger soup

2 cups of sautéed or steamed broccoli drizzle with orange oil and lemon juice

Baby Romaine with fresh herbs and 1 oz sunflower seeds

Snack

1 apple

Dinner

Sautéed kale, 3-4 carrots, onion, zucchini, shiitakes, and broccoli with spicy coco sauce with a handful of sunflower seeds

Grated Carrot and raw grated beet salad with your choice of herbs and handful of 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: Almonds

Breakfast

1 cup of Flax with ½ cup blueberries

Lunch

16oz of Carrot ginger soup with 1 oz of sunflower seeds

Baby romaine with ½ diced apple, ¼ avocado

2 cups of steamed or sautéed broccoli

Snack

1 pear with 8 almonds

Dinner

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

Day Three: Chicken

Breakfast

1 cup Flax with choice of ½ cup blueberries or ½ pear

Lunch

Baby romaine with carrots and a handful of sunflower seeds
16oz of Cream of Broccoli soup

Snack

12-15 almonds

Dinner

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

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

Breakfast

1 cup flax Granola with ½ cup berries, ½ apple or ½ pear

Lunch

Leftover reheated, roasted vegetables on a bed of baby romaine with and handful of pumpkin seeds and 1oz of goat cheese

Snack

Carrots with 2 tbsp raw almond butter

Or

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

Dinner

4-6oz of Chicken with lemon, garlic and rosemary

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Baby Romaine or frisee with carrots and ¼ avocado
Steamed or sautéed broccoli with yellow squash, lemon and dill

Day Five: Test Exercise

- **beginner 4-6 min ~ intermediate/adv 10-12 min**

Breakfast

The Plan Smoothie

Lunch

Green leaf lettuce with radicchio, carrot/beet salad and handful of sunflower seeds 16oz of
Cream of Broccoli soup

Snack

Carrots with 2 tbsp raw almond butter Or
½ apple with raw almond butter

Dinner

4-6oz of Chicken with spicy apricot glaze on a bed of green leaf
Sautéed zucchini, yellow squash with onion or leeks and basil finish with lemon and ½ oz
manchego

Day Six: Protein day

Breakfast

Blueberry Compote

Lunch

Baby romaine with wilted radicchio, ¼ avocado, handful of pumpkin seeds and 1oz of goat
cheese
lemon basil escarole soup

Snack

½ apple and raw almond butter
Or
Carrots and zucchini nosh- 2 tbsp

Dinner – choose your proteins to test

4-6oz of wild halibut or flounder, steak, lamb, duck or 3 eggs with 2 cups kale

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Grilled vegetables- zucchini, yellow squash, carrots, onion, radicchio
Carrot beet salad with sunflower seeds

Day Seven: Test Exercise

- **beginner 4-6 min – intermediate/adv 10-12 min**

Breakfast

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

Or

Apple Streusel

Lunch

Leftover vegetables on a bed of green leaf with handful of sunflower seeds

Chicken Kale Soup

Snack

1 oz salt free potato chips

or

Carrots and Zucchini-noush – 2 tbsp

Dinner

Chicken with dill and lemon

Sautéed vegetables- broccoli, carrots, zucchini, with garlic

Frisee or baby romaine salad

Day Eight: Test New protein

Breakfast

The Plan Smoothie

Lunch

Leftover sautéed vegetables (1/2 cup broccoli) on a bed of green leaf with 1oz of goat cheese
and handful of sunflower seeds

basil escarole soup

Snack

Carrots with 2 tbsp raw almond butter

Or

Pumpkin seeds

Dinner

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Test 4-6oz of a 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

Baby Romaine with $\frac{1}{4}$ avocado and grated carrots

1.5 cups Roasted broccoli with 1 oz manchego (heated up)

Snack

Pumpkin seeds

Or

Plan Trail Mix

Dinner

Chicken

Baby Romaine with grated raw beet

Sautéed zucchini or yellow squash, carrots and leeks

Day Ten: Test new protein

Breakfast

Flax Granola with $\frac{1}{2}$ pear or blueberries

or

Blueberry pear compote

Lunch

Chicken Kale soup

Red leaf or Green leaf lettuce with carrot/beet salad with sunflower seeds

Snack

Pumpkin seeds

Or

$\frac{1}{2}$ apple with raw almond butter

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Dinner

Test New Protein

Sautéed kale with onion, basil and fresh lime

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

Day Eleven: Test increased exercise time by 20%

Breakfast

Blueberry Pear Compote

Or

Smoothie

Lunch

Lettuce of choice with grated carrot, ¼ avocado, sunflower seeds and dried cranberries

Chicken Kale Soup

Snack

Carrots with raw almond butter

Or

½ apple with raw almond butter

Dinner

Any approved protein

1 cup Vegetable timbale and 1 cup sautéed zucchini

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

1.5 cups Roasted Broccoli with Plan Caesar

Salad with ¼ avocado and sunflower seeds

Snack

Carrots and zucchini nosh (2 tbsp)

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Or

Carrots and raw almond butter

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

Leftover vegetables with sunflower seeds, ¼ chopped apple on a bed of green leaf lettuce

Chicken Kale Soup

Snack

Pumpkin seeds

Or

Low Sodium Potato Chips

Dinner

Approved protein

Any lettuce used thus far with fresh herbs and optional radicchio

1 cup vegetable timbale- sautéed zucchini noodles

Day Fourteen: Optional test bread

Breakfast

Any approved breakfast

Or Test Bread with raw almond butter and ½ piece of fruit

Lunch

Basil escarole soup -optional

Salad with 15 grams of vegetarian protein

[Example of hitting protein goals:](#)

1.5 oz of goat cheese and sunflower seeds

2 cups sautéed kale and 1 oz pumpkin seeds

2 cups cream of broccoli soup and 1oz almond slivers

2 cups chicken kale soup and 1 cup broccoli

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Snack

Carrots and Zucchini-noush (2 tbsp)

Or ½ apple

Dinner

Approved protein

Roasted, Sautéed or Grilled Vegetables that have been approved

Any approved lettuce with fresh herbs

Day Fifteen: Test increased exercise time by 20%

Breakfast

Flax Granola with ½ piece of apple or 1/2pear

Lunch

Carrot Ginger soup- optional

Salad with 15 grams of vegetarian protein

Snack

Low Sodium Potato chips

Or

½ cup blueberries

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

Basil escarole soup

Salad with 15 grams of vegetarian protein

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Snack

Carrots with TP hummus

Or Test new fruit- ½ portion (ex:1/2 cup mango or blackberries)

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

Start working on your menus for days 21-25

Breakfast

Flax granola with ½ portion fruit

Lunch

Carrot Ginger Soup- optional

Salad with 15 grams of vegetarian protein

Snack

Any Approved Snack

Dinner

Approved protein

Sautéed kale with yellow squash, leeks

Any approved lettuce with herbs of choice

Day Eighteen: Test new fruit or new restaurant

Breakfast

New Cereal with chia seeds, sunflower seeds and approved fruit

Or

Blueberry pear compote

Lunch

Basil escarole soup

Salad with 15 grams of vegetarian protein

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Snack

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

Dinner

Test restaurant if did not test fruit

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

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Phase 2: Making Choices

Please create your own menu using this template as a guideline, e-mail it back to your nutritionist to review with you and put in your file.

Optimal Rotation of Protein

chicken 3x a week- every other day
lamb - 3x a week- every other day
eggs- 3 x a week every other day
beans- 3x a week- do not have more than once daily
duck breast- 2-3x a week every other day
fish and seafood - 2 x a week 3 days apart
pork- 1-2 x a week
steak 1x a week
veal- VERY high reactive

Vegetable Rotation

Program your meals so that you do not repeat vegetables. For example, if you have broccoli at lunch, do not have broccoli at dinner. Try to always have at least 2 cooked vegetables with your dinners.

Seeds

Try to start programming seed free lunches and dinner or test alternate seeds and nuts

Testing New Lunch Options

You can test ½ cup of lentils and 2 cups cooked kale (15 grams). An fyi beans and broccoli is a test as it can cause too much gas in some people. We try to, at this point, start having seed free lunches and dinners to give your body optimal rotation.

Peas are another vegetable I like people to test at lunch only- 1/2 cup is 4.5 grams of protein and could replace broccoli or sunflower. If you are very active, testing rice would be good on your workout days as a breakfast or lunch option. Rice and fish in the same day is an easy pass- rice and other animal protein in the same day is a harder test to pass.

Wild rice is a good test too with a ½ cup equaling roughly 4 grams of protein. Wild rice is a grass not a grain so may be easier to have on days you have animal protein.

Portions

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All the portions we use on the plan are the least reactive amounts. If you would like to use larger portions please test them first. Nuts and seeds should be 1 oz per portion. Only consume the seed once during the day ex: if you have sunflower seeds at breakfast do not have at lunch or dinner

Natural Sugars —

Most people do well with moderating their intake of natural sugars such as fruit, potatoes, sweet potatoes and winter squashes. Roasted vegetables fall into this category as well, as the natural sugars are increased when cooked for a long period of time. Find your own balance by starting off with roasted veggies twice a week.

Now that you have passed your 20 days please limit your orange vegetables- carrots, butternut squash etc to once a day. More than that is a test and would do better on a day you work out.

Carrot Ginger soup does best after a high protein, low sugar breakfast like flax.

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 and eggs is a test as well. Coconut Milk and animal proteins are a test. Coconut milk and fish or seafood is a low reactive test. Rice is a high reactive test with most proteins (even in different meals) including beans, with the exception of fish and seafood which is a lower reactive test.

Bread and potatoes do well with animal protein (with the exception of eggs) and the pairing of potatoes and animal protein is not a test.

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. Cooked vegetables aid digestion, just eating raw vegetables will hamper digestion. When you hamper digestion you will experience weight gain or weight stabilization. Women should have at least 2 cups of cooked vegetables with their meals.

Time to get started!

- Create a list of all the foods that have worked for you
- Create a list of foods that are mildly inflammatory and please limit their usage to once every 7-10 day and always follow with a friendly day
- Retest all foods that tested as inflammatory in 3-6 months. You may be able to reduce sensitivity to this food and have on occasion, always follow with a friendly day

Protein Ranges

Breakfast — 10-40 grams of protein (**stay at lower end range unless you are an athlete**)

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Lunch — 15-25 grams of protein (**stay at lower end range unless you are an athlete**)

Dinner — 25-60 grams of protein

Dense Food Guidelines

1 dense grain carbohydrate a day MAX (rice or bread)- more is a test

1 animal protein a day MAX- more is a test

1 bean a day MAX- more is a test

Day 1 (No test)

Using the outline below, create a menu using your friendly foods.

Breakfast

Easy sources of protein are flax, seeds, nuts and nut butters, grain cereals, milk

Have with ½ piece of fruit

Lunch

Create a salad with 15-25 grams of protein

In winter add a soup or cooked vegetable to enhance digestion

Snack

Insert your favorite snack —having more than 1.5 oz of dairy is a test

Dinner

Approved protein

Approved salad

Approved cooked vegetables

In winter dinner always has cooked vegetables and a raw vegetable salad as raw vegetables contain enzymes that support digestion.

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Day 2 (Test Exercise or Test New Vegetable)

Using the outline below, create a friendly menu (or use your favorite friendly day thus far) but test exercise as the new variable

Breakfast

Easy sources of protein are flax, seeds, nuts and nut butters, grain cereals, milk
Have with ½ piece of fruit

Lunch

Create a salad with 15-25 grams of protein
In winter add a soup or cooked vegetable to enhance digestion

Snack

Insert your favorite snack —having more than 1.5 oz of dairy is a test

Dinner

Approved protein
Approved salad
Approved cooked vegetables

Day 3 (No test)

Follow the guidelines of Day 1 to create another friendly menu.

Day 4 (Test new breakfast item)

Using the outline below, create a friendly menu but test a new breakfast item. Ideas are whole or lactose free milk, eggs or new fruit.

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.

Breakfast

Easy sources of protein are flax, seeds, nuts and nut butters, grain cereals, milk
Have with ½ piece of fruit

Lunch

Create a salad with 15-25 grams of protein

The Plan

FOOD IS YOUR MEDICINE



Snack

Insert your favorite snack —having more than 1.5 oz of dairy is a test

Dinner

Approved protein

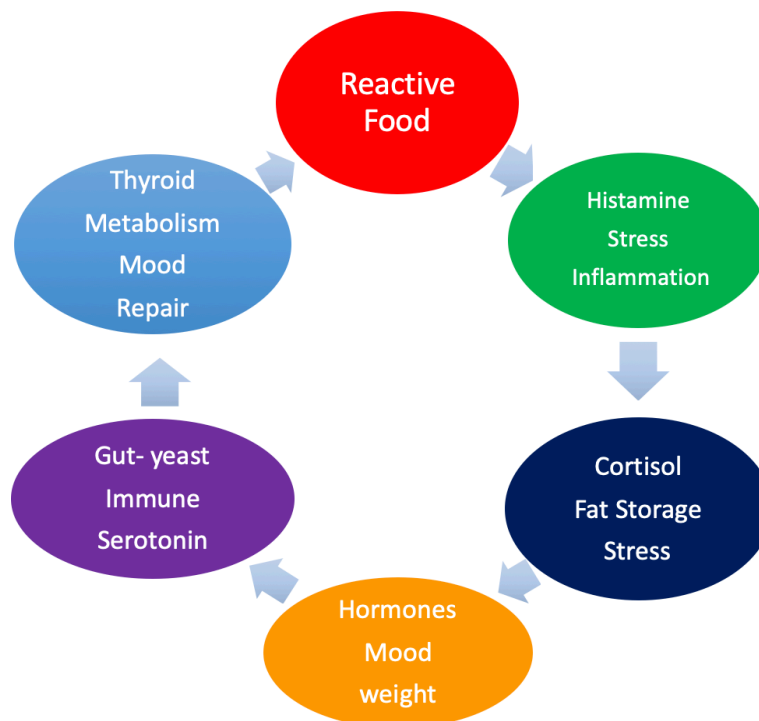
Approved salad

Approved cooked vegetables

Day 5 (No test)

Follow the guidelines of Day 1 to create another friendly menu.

Reactive Food Negative Feedback Loop



The Plan

FOOD IS YOUR MEDICINE



Over-Exercise Negative Feedback Loop

