# WHOLE FOODIE CHALLENGE 

## Minimalist Baker 21 Day Challenge

## The Recipes - Week 2

This meal plan is currently set up for one person; please adjust according to family size.

## BREAKFASTS

1. Blueberry Maple Protein Shake x3 (Recipe) Ingredients: 8 Time: 5mins
2. White Chocolate Macadamia Pancakes $\times 4$ (Recipe) Ingredients: 8 Time: 30mins

## MEALS

3. Boozy Red Wine Spaghetti x4 (Recipe from cookbook) Ingredients: 8 Time: 30mins
4. Quinoa Spring Rolls with Cashew Dipping Sauce $\times 10$ (Recipe)

Ingredients: 11
Time: 30mins
5. Veggie Burger Contest (stay tuned!)
6. Garlicky Kale Salad with Crispy Chickpeas x3 (Recipe) Ingredients: 10 Time: 30mins

## SNACKS

7. Peach Oat Smoothie $\times 2$ (Recipe)

Ingredients: 6 Time: 10mins
8. Peanut Butter Cheese Crackers $\times 20$ (Recipe)

Ingredients: 9 Time: 30mins

## DESSERT

9. Coconut Sugar Caramelized Plantains x4 (Recipe)

Ingredients: 5
Time: 15mins

## DRINK

10. Hibiscus Margaritas $\times 2$ (Recipe)

Time: 40 mins

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## Minimalist Baker 21 Day Challenge

Suggested Meal Plan - 1
Calories for the day: 1296*

| BREAKFAST | Blueberry Maple Protein Shake |
| :--- | :--- |
| LUNCH | Quinoa Spring Rolls with Cashew Dipping Sauce |
| DINNER | Veggie Burger |
| SNACK | Vegan Peach Oat Smoothie |
| DESSERT | Hibiscus Margarita |

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\text { Suggested Meal Plan - } 2
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Calories for the day: 1567

| BREAKFAST | Blueberry Maple Protein Shake |
| :--- | :--- |
| LUNCH | Boozy Red Wine Spaghetti |
| DINNER | Garlicky Kale Salad with Crispy Chickpeas |
| SNACK | Peanut Butter Cheese Crackers (1 each) |
| DESSERT | Coconut Sugar Caramelized Plantains |

## Suggested Meal Plan - 3

Calories for the day: 1627

| BREAKFAST | White Chocolate Macadamia Pancakes |
| :--- | :--- |
| LUNCH | Quinoa Spring Rolls with Cashew Dipping Sauce |
| DINNER | Boozy Red Wine Spaghetti |
| SNACK | Vegan Peach Oat Smoothie |
| DESSERT | Coconut Sugar Caramelized Plantains |

## Suggested Meal Plan - 4

Calories for the day: 1712*

| BREAKFAST | White Chocolate Macadamia Pancakes |
| :--- | :--- |
| LUNCH | Veggie Burger |
| DINNER | Garlicky Kale Salad with Crispy Chickpeas |
| SNACK | Peanut Butter Cheese Crackers (1 each) |
| DESSERT | Hibiscus Margarita |

*These calories are estimated on the veggie burger meal being approx. 500 calories (based on bun, toppings and condiments)
**Please note that I like to prepare my meals ahead of time and eat them over the next few days - if you prefer variety, you may want to make a batch and freeze some for later in the week!

# WHOLE FOODIE CHALLENGE 

## Minimalist Baker 21 Day Challenge

## Grocery List - Week 2

*This is an approximate measurement for one person - please modify if feeding more than one, excludes veggie burgers

## Total Ingredients: 58

## CONDIMENTS/OILS

- Canola oil ( 3 tbsp) $)^{2}$
- Chili garlic sauce $(0.75 \mathrm{tsp})^{4}$
- Coconut oil (2 tbsp) ${ }^{9}$
- Olive oil ( 9 tbsp) ${ }^{3,6,8}$
- Soy sauce $(3 \mathrm{tbsp})^{4}$

BAKING

- Agave nectar $(1 \mathrm{tbsp})^{10}$
- Baking Powder(2.25 tbsp $)^{2,8}$
- Cane sugar ( 0.5 cup $)^{10}$
- Coconut sugar (3 tbsp) ${ }^{9}$
- Flour (gluten-free -2.75 cup) ${ }^{2,8}$
- Maple extract $(1.5 \mathrm{tsp})^{1}$
- Maple syrup ( 7 tbsp$)^{4,6,7,8}$
- Nutritional yeast ( 0.25 cup $)^{8}$
- Oat flour ( 0.5 cup) $)^{8}$
- Rolled oats ( 0.25 cup) ${ }^{7}$
- Stevia packets (3 each $)^{1}$
- Sugar (2 tbsp) ${ }^{2}$
- Vanilla (2 tsp) ${ }^{2}$
- White chocolate chips $(0.5 \text { cup })^{2}$
- Xantham gum* $(1 \mathrm{tsp})^{2}$


## OTHER

- Almond Milk ( 2.5 cup$)^{2,7}$
- Coconut Milk (1 can) ${ }^{9}$
- Cottage cheese (1.5 cup) ${ }^{7}$
- Crushed tomatoes (28 oz) ${ }^{3}$
- Protein powder (3 scoop) ${ }^{1}$
- Red wine (1 cup) ${ }^{3}$
- Spaghetti $(13 \mathrm{oz})^{3}$
- Spring roll paper $(10 \text { each })^{4}$
- Tequila (2 oz) ${ }^{10}$
- Tomato paste ( 4 tbsp$)^{3}$
*optional

SEEDS, NUTS \& LEGUMES

- Cashew Butter ( 0.5 cup) ${ }^{4}$
- Chia seed (1 tbsp) ${ }^{7}$
- Chickpeas ( $1-15 \mathrm{oz}$ can $)^{6}$
- Flax seed meal $(6 \mathrm{tsp})^{1}$
- Macadamia nuts $(6 \text { tbsp) })^{2}$
- Peanut butter ( 0.33 cup) $)^{8}$
- Quinoa (1 cup) ${ }^{4}$
- Tahini ( 0.25 cup $)^{6}$


## FRUITS AND VEGETABLES

- Banana ( 0.5 each $)^{7}$
- Blueberries (1.5 cup) ${ }^{1}$
- Carrots (1 cup) ${ }^{4}$
- Cilantro ( 0.5 cup) $)^{4}$
- Cucumber (1 cup) ${ }^{4}$
- Garlic head (1 each) ${ }^{6}$
- Garlic clove (4 each) ${ }^{3}$
- Kale bunch (6 cups) ${ }^{6}$
- Lemons ( 2 each) ${ }^{6}$
- Limes (2 each $)^{4,10}$
- Mint (0.5 cup) ${ }^{4}$
- Orange juice (0.25 cup) $)^{7}$
- Peaches (2 each ${ }^{7}$
- Plantains (3 each) ${ }^{9}$
- Red peppers (1 cup) ${ }^{4}$
- Yellow onion (2 each) ${ }^{3}$

SPICES

- Cinnamon $(0.25 \mathrm{tsp})^{9}$
- Garlic powder ( 0.5 tsp$)^{8}$
- Hibiscus flower $(0.75 \text { cup })^{10}$
- Tandoori spice $(3 \mathrm{tbsp})^{6}$

