WHOLE FOODIE CHALLENGE Minimalist Baker 21 Day Challenge

The Recipes – Week 3

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

BREAKFASTS

1. Banana Nut Muffin for Two (Recipe)

Ingredients: 9 Time: 33mins

2. Super Green Smoothie Bowl (Recipe)

Ingredients: 8 Time: 10mins

MEALS

3. Best Damn Vegan Nachos (Recipe)

Ingredients: 14 Time: 75mins

4. Veggie Ciabatta Pizza (Recipe)

Ingredients: Time: mins

5. *30-Min Vegan Alfredo* (Recipe)

Ingredients: 10 Time: 30mins

6. Blueberry Quinoa Salad (Recipe)

Ingredients: 10 Time: 30mins

SNACKS

7. Strawberry Chia Watermelon Smoothie (Recipe)

Ingredients: 6 Time: 5 mins

8. Thai Slaw and Wonton Chips (Recipe)

Ingredients: 12 Time: 16mins

DESSERT

9. Bourbon Caramel Almond Butter Cups (Recipe)

Ingredients: 7 Time: ~40mins

DRINK

10.Grapefruit Lime Spritzer (Recipe)

Ingredients: 5 Time: 5mins

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Suggested Meal Plan – 1

Calories for the day: 1703

BREAKFAST	Super Green Smoothie Bowl	
LUNCH	Best Damn Vegan Nachos	
DINNER	30-Min Vegan Alfredo	
SNACK	Thai Slaw and Wonton Chips	
DESSERT	Bourbon Caramel Almond Butter Cups	

Suggested Meal Plan – 2

Calories for the day: 1720

BREAKFAST	Super Green Smoothie Bowl	
LUNCH	Veggie Ciabatta Pizza	
DINNER	Blueberry Quinoa Salad	
SNACK	Strawberry Chia Watermelon Smoothie	
DESSERT	Grapefruit Lime Spritzer	

Suggested Meal Plan – 3

Calories for the day: 1760

BREAKFAST	Banana Nut Muffin
LUNCH	30-Min Vegan Alfredo
DINNER	Blueberry Quinoa Salad
SNACK	Grapefruit Lime Spritzer
DESSERT	Strawberry Chia Watermelon Smoothie

Suggested Meal Plan – 4

Calories for the day: 1783

BREAKFAST	Banana Nut Muffin	
LUNCH	Best Damn Vegan Nachos	
DINNER	Veggie Ciabatta Pizza	
SNACK	Thai Slaw and Wonton Chips	
DESSERT	Bourbon Caramel Almond Butter Cups	

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Grocery List – Week 3

*This is an approximate measurement for one person – please modify if feeding more than one Total Ingredients: 59

CONDIMENTS/OILS	SEEDS, NUTS & LEGUMES
 Balsamic Vinegar (0.33cup)⁶ Chili garlic sauce (0.5tsp)⁸ Grapeseed oil (1tbsp)⁶ Honey (3tbsp)⁸ Maple syrup (1tbsp)⁶ Olive oil (7tbsp)^{4,5,6} Sesame oil (1tsp)⁸ Soy sauce (2tsp)⁸ Vegetable stock* (1cup)⁶ 	 Almond Butter (0.33cup)⁹ Black beans (0.75cup)³ Chia seed (1tbsp)⁷ Flaxseed meal (2tbsp)² Hazelnuts (0.5cup)⁶ Peanut butter (2tbsp)⁸ Quinoa (0.5cup)⁶
DAIRY/OTHER	FRUITS AND VEGETABLES
 Almond milk (8.75cup)^{2,3,5,7} Bourbon (1tbsp)⁹ Ciabatta loaf (1each)⁴ Granola (0.5cup)² Heavy cream (0.33cup)⁹ Mozza or vegan cheese (0.5cup)⁴ Pasta (10oz)⁵ Plain yogurt (0.33cup)⁸ Salsa (1cup)³ Tomato sauce (0.5cup)⁴ Tonic Water (0.5cup)¹⁰ Tortilla chips (5cups)³ Triple sec (1.5oz)¹⁰ Vodka (3oz)¹⁰ Wonton wrappers (12each)⁸ 	 Avocados (1.5 each)^{2,3} Bananas (4.5each)^{2,7} Berries (1cup)² Veggies of choice (1cup)⁴ Eggplant (0.5each)³ Garlic cloves (6 each)^{3,4,5} Ginger root (1tbsp)⁸ Grapefruit (1each)¹⁰ Grated carrot (0.5cup)⁸ Green onion (2each)⁸ Green peas (1cup)⁵ Kale (1cup)² Lime (3each)^{7,8,10} Salad greens (5oz)⁶ Shallots (2each)⁶ Shredded cabbage (1cup)⁸ Spinach (2cups)² Strawberries (1cup)⁷ Watermelon (1.5cups)⁷
BAKING	SPICES
 Arrowroot powder (4tbsp)⁵ Cornstarch (2tsp)³ Dark chocolate chips (1.5cup)⁹ Nutritional yeast (9tbsp)^{3,5} Powdered sugar (3tbsp)⁹ Sugar (1cup)⁹ 	 Chili pepper (1tsp)³ Cumin (1tsp)³ Garlic powder (0.5tsp)⁵