5-Day Meal Plan Daily Calories: 2400

Try to eat meals and snacks 2 ½ to 3 hours apart

Eat meals 4-5 hours apart

Carbohydrates: 226g – 38% Protein: 167g – 28% Fat: 90g – 34%

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	1 whole wheat	1 cup oatmeal	2 4" waffles	½ bagel	1 cup oatmeal
42g of	English muffin	1 cup milk	2T nut spread	1T cream	2/3 cup Greek
carbs	2 eggs	1.5 tsp nut spread	1 cup milk	cheese	yogurt
	1 tsp butter	2 eggs	4 walnut halves,	1 cup milk	2T nut spread
	1 cup milk		chopped	2 eggs	1T pumpkin seeds
Snack	8 animal crackers	¼ cup granola	3 PB sandwich	½ a 6" pita	3 graham crackers
27g of	1T nut spread	2/3 cup Greek	crackers	1/3 cup	(2.5" squares)
carbs	1 cup milk	yogurt	1oz low-fat	hummus	1oz low-fat cheese
		1T nut spread	cheese	1 cup milk	1 cup milk
			1 cup milk		
Lunch	4oz grilled,	1 cup (8oz) baked	3oz grilled,	2oz skinless	1 cup baked
50g of	skinless chicken	tofu cubes	skinless chicken	chicken	tempeh slices
carbs	1 cup salad greens	1 cup edamame	1/2 cup lentils	1 cup edamame	2 slices whole
	20 oyster crackers	2/3 cup Udon stir-	1/3 brown rice	1 6" tortilla	wheat toast
	2T reduced fat	fry noodles	½ cup cooked	1 cup salad	1 cup raw greens
	salad dressing	½ cup cooked	greens	greens	& tomato
	¾ cup blueberries	baby corn and	6 almonds	2T avocado	2T avocado
	¾ cup pretzels	peppers	17 small grapes	½ cup sliced	½ cup mango
		½ cup pineapple		kiwifruit	
		6 cashews			
Snack	6 round, butter-	1.5 cup pretzels	2 4" rice cakes	3 cups popcorn	1.5 cup pretzels
30g of	type crackers	2oz low-fat	1/3 cup	¾ cup	2T nut spread
carbs	1/3 cup hummus	cheese	hummus	blueberries	
	1oz low-fat cheese		1oz low-fat	2oz low-fat	
			cheese	cheese	
Dinner	2 veggie burgers	6oz grilled or	6oz flank or	5oz skinless	6oz grilled or
50g of	2-5" taco shells	baked salmon	sirloin steak	roasted chicken	baked salmon
carbs	4 oz low-fat	2/3 cup whole	1 cup baked	½ cup peas	2/3 cup brown
	shredded cheese	wheat pasta	sweet potato	3oz baked	rice
	1 cup salad	½ cup cooked	½ cup cooked	potato with skin	½ cup cooked
	greens/tomatoes	greens	broccoli	1 tsp butter	greens
	2T avocado	1 tsp vegetable oil	1 tsp butter	½ cup roasted	1 tsp vegetable oil
	½ cup fruit	2 small	½ cup	carrots	12 cherries
	cocktail	clementines	applesauce	½ large pear	
Snack	¼ cup granola	5 whole wheat	2/3 cup Greek	1 slice whole	½ cup cereal
27g of	1 cup milk	crackers	yogurt	wheat bread	1 cup milk
carbs	1T nut spread	1oz low-fat	¼ cup granola	1T nut spread	1T nut spread
		cheese	1T nut spread	1 cup milk	
		1 cup milk			

Nut spread = almond butter, peanut butter, cashew butter, soy nut butter, etc.

Low-fat cheese = contains 3 grams or less fat per 1 ounce serving

Serving size of plain, non-starchy vegetables (ex.: greens, carrots, peppers, broccoli, tomatoes, baby corn, etc.) can be increased from ½ cup cooked or 1 cup raw listed above, if desired