



Weekly Meal Plan

FEBRUARY 28TH-MARCH 4TH, 2018

MONDAY

BREAKFAST Steel Cut Oats Mason Jars with fruit and almond milk.
LUNCH Oil-Free Roasted Veggie & Oil-Free Hummus Wraps.
DINNER Vegan meatloaf, green beans, and roasted potatoes.

TUESDAY

BREAKFAST Almond milk, almond butter, and strawberry smoothies.
LUNCH Plant-based Sushi bowls with pickled ginger & brown rice.
DINNER Cauliflower and walnut tacos with homemade guacamole.

WEDNESDAY

BREAKFAST Steel Cut Oats Mason Jars with fruit and almond milk.
LUNCH Green Pea Guacamole Wrap & peppers; Fresh Fruit
DINNER Falafel Pitas; Roasted Veggie Couscous; Green Salad

THURSDAY

BREAKFAST Tofu Egg Salad & Avocado Halves and almond milk.
LUNCH Pan Roasted Peppers & Mushrooms With Hummus Wraps.
DINNER Instapot plant-based Etouffee with brown rice.

FRIDAY

BREAKFAST Almond milk, almond butter, and strawberry smoothies.
LUNCH Plant-based Sushi bowls with pickled ginger & brown rice.
DINNER Buffalo-flavored cauliflower and cut up veggies.

SATURDAY

BREAKFAST Tofu Egg Salad & Avocado Halves and almond milk.
LUNCH Oil-Free Roasted Veggie & Oil-Free Hummus Wraps.
DINNER Instapot 3-bean meatless chili with brown rice.

SUNDAY

BREAKFAST Almond milk, almond butter, and strawberry smoothies.
LUNCH Green Pea Guacamole Wrap; Fresh Fruit.
DINNER Buddha Bowls with broccoli slaw and tahini dressing.