# **MEAL PREP**

## SIMPLE MEAL IDEAS

- Grilled chicken, brown rice and sauteed vegetables
- Chicken fajitas, black beans, chips & salsa
- Stir fry with your choice of meat and veggies
- Turkey taco lettuce wraps
- Zucchini noodles with shrimp
- Pita wrap with turkey & cheese with hummus and celery on the
- Taco/Burrito bowl
- Chicken, mashed potatoes, green beans
- Baked fish, green beans and coleslaw

## PROTEIN + VEGGIE + STARCH= **EASY MEAL PLAN**

**Protein Sources**: Chicken, Turkey, Beef, Eggs, Fish, Etc. Vegetable Sources: Green Beans, Broccoli, Spinach, Peppers, Brussels Sprouts, Cauliflower, Cucumber, Carrots, Asparagus, Kale, etc.

**Starch Sources**: Potatoes, Cereals, Oats, Brown Rice, Quinoa, Whole Grain Bread, Whole Grain Tortilla, Whole Grain Pasta, etc.

## EGG AND VEGGIE MUFFIN RECIPE

Servings: 18

## Ingredients:

- · 9 eggs
- · ¾ cup milk
- · 1 ½ cup cheddar cheese
- · ½ tsp. Salt
- · ¼ tsp pepper
- · 1 chopped zucchini
- · 1/2 chopped red bell pepper
- · 3 tbsp chopped red onion

- 1. Heat oven to 350 degrees F.
- 2. Beat the eggs, milk, salt and pepper in large bowl until well-blended.
- 3. Add cheese, zucchini, bell pepper and onion; mix well
- 4. Spoon evenly into 18 greased muffin cups, about 1/4 cup each
- 5. Bake for 20-22 minutes or until just set.
- 6. Cool on wire rack 5 minutes and then serve.

Variations: chopped ham, bacon bits, cubed tomatoes, mushrooms, etc. Change ingredients per taste.



## CINNAMON APPLE AND WALNUTS (HOT) OVERNIGHT OATS RECIPE

Servings: 2

#### Ingredients:

- · 1 cup of oats
- · 2 cup of vanilla almond milk (or milk of your choice)
- · 1 apple, chopped into small chunks
- · ~ ½ cup walnuts, chopped
- · ~ 1/4 cup craisins (or dried fruit of your choice)
- · A drizzle (~ 1 tsp.) of honey
- · A pinch of salt
- · 1 tsp. of cinnamon

#### Directions:

- 1. Mix ingredients together in a bowl. Cover and store in fridge overnight (or at least 4hrs
- 2. Cook in microwave for 4 minutes or cook on stove top with medium heat for 10-15 minutes. Stir occasionally.



## BLUEBERRY ALMOND OVERNIGHT OATS (COLD) RECIPE

Servings: 1

#### Ingredients:

- · 1/3 cup plain Greek yogurt
- · ½ cup old-fashioned oats
- · 2/3 cup milk of your choice
- · 1 Tbsp chia seeds
- · A pinch of salt
- · Drizzle (~ 1 Tbsp.) of honey or maple syrup
- · Toppings: blueberries & almonds

## Directions:

- 1. In a sealable container, mix together ingredients. Cover and store in fridge overnight (or at least 4 hours).
- 2. Pull from fridge. Add blueberries and almonds (or toppings of your choice). Enjoy

