Vegan diet plan

Meal 1 (Breakfast):
- Two boiled eggs
- Whole wheat toast with avocado spread
- A piece of fruit (e.g., apple, banana)
Meal 2 (Mid-Morning Snack):
- Greek yogurt with mixed berries
- Handful of almonds
Meal 3 (Lunch):
- Grilled chicken breast
- Mixed green salad with cherry tomatoes, cucumbers, and a vinaigrette dressing
- Quinoa or brown rice
Meal 4 (Afternoon Snack):
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Notes:

- Remember to drink plenty of water throughout the day.

- Adjust portion sizes according to your individual calorie and macronutrient needs.
- Choose lean protein sources like chicken breast, turkey, and fish.
- Include a variety of vegetables, whole grains, and healthy fats in your meals.
- You can experiment with different cooking methods such as grilling, baking, or steaming.
- Consider incorporating healthy spices and herbs to add flavor to your meals.

Please note that this is a generalized non-vegetarian diet plan, and it's always a good idea to consult with a registered dietitian or healthcare professional to create a personalized plan tailored to your specific needs and goals.