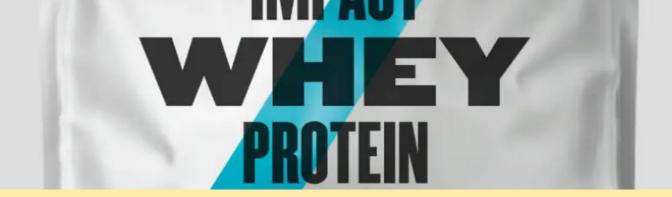
Recipe Book

Ammarah and Abdullah

December 17, 2022

Contents

| <u>Protein Shake</u> | | | | | | | | | | | | | | | | | | | | | | | | 2 |
|----------------------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|---|
| Green Sauce | | | | | | | | | | | | | | | | | | | | | | | | 3 |
| Peanut Butter Sauce | | | | | | | | | | | | | | | | | | | | | | | | |
| Chicken Quesadilla | | | | | | | | | | | | | | | | | | | | | | | | E |



Protein Shake

Ingredients

- 1 scoop of MyProtein Impact Whey
- 5 tablespoons of olive oil
- 1 banana
- 570ml of whole fat (bluea) milk

Macros

- Protein: 40g
- Fat: 80g
- · Carbohydrates: 53g



3 Minutes



1150 Calories

Directions

1. Blend everything together for 10 seconds.



Green Sauce

Ingredients

- · 200g of greek yogurt
- **20g** of fresh basil
- · A few fresh mint leaves
- 1 tsp mustard
- 10g white vineger / lemon juice
- 15g olive oil / avacado oil
- · A pinch of salt
- · A few grams of black pepper
- A clove of garlic

Macros

- Protein: 22g
- **Fat**: 15g
- Carbohydrates: 11g



3 Minutes



259 Calories

Directions

1. Blend together for 45 seconds.



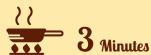
Peanut Butter Sauce

Ingredients

- · 200g greek yogurt
- · 20g peanut butter
- · Half a lime's juice
- · Pinch of salt
- · Pinch of black pepper
- · A few pinches of cumin
- 1 clove of garlic

Macros

- · Protein: 26g
- **Fat**: 10g
- · Carbohydrates: 12g





229 Calories

Directions

1. Blend together for 45 seconds.



Chicken Quesadilla

Ingredients

- · 1 small onion
- $\frac{1}{3}$ of a red bell pepper
- · 100g chicken breast
- · 25g low moisture mozzarella
- 1 tortilla

Macros

· Protein: 32g

• **Fat**: 14g

· Carbohydrates: 32g





365 Calories

Directions

- 1. Fry the onion and red bell pepper on medium heat for 3-4 minutes.
- 2. Continue stirring until onion translucent with brown spots on edges.
- 3. Add chicken and a bit more oil so everything is evenly covered.
- 4. Fry for an additional 2-3 minutes.
- 5. Season with salt, pepper and 1/2 tsp of tumeric.
- 6. After 3 more minutes, the chicken will have some brown spots on the outside, add in the cheese at this point and cook for another 30 seconds.
- 7. Transfer into tortilla and spread the contents.
- 8. But the tortilla back into the pan and add 20g of sauce into the tortilla.
- 9. Cook until the tortilla is nice.