



10-DAY MEAL PLAN

10-DAY HEALTH RESET MEAL PLAN

Meal planning is a great way to ensure that you stick to the 10-day health reset. These meals are just suggestions, therefore can be replaced with your own recipes – provided you stick to the allowed foods for each detox phase.

Main meals: The main meal options provided can be used for lunch and dinner.

Intermittent Fasting: If you are practicing intermittent fasting, you might choose to skip your breakfast completely and just have 2 main meals within the day. (Lunch & dinner) Or you may choose to still have 3 meals (Breakfast, lunch & dinner) - but just having your breakfast slightly later within the day.

Snacks: You might not need to snack at all, then skip it OR you might need to have one or all the snack options mentioned.

Portions: We have not put huge focus on portion sizes within this health-reset, as our aim is to have you filling your plates with natural, wholesome foods. So when it comes to portion control, we would like to suggest that you listen to your body.

If however you feel you are prone to overeating and need some support with portion control - you can try these tips: Drink a glass of water before each meal, fill your plate with veggies first and eat these first (its very hard to overeat non-starchy veg), put aside a third of your meal and wait for 20 minutes before eating this (Hunger can take 20 - 30 minutes to set in), eat slowly & mindfully. (More tips on this to follow within the week)

THRIVE SUMMER RECIPES

You can access our full Summer Recipe collection here.

Or click on the links in the meal plan to go straight to go straight to the recipe.

TUESDAY DAY1 WEDNESDAY DAY 2

THURSDAY DAY 3 FRIDAY DAY4 SATURDAY DAY 5 SUNDAY DAY 6

BREAKFAST

Vegetable breakfast

scramble

Or

3 - 4 egg muffins

MONDAY DAY 7 TUESDAY DAY8 WEDNESDAY DAY 9 THURSDAY DAY 10

BREAKFAST

Superfood breakfast with fried egg

Or

Simple scrumptious oats

Or

Acai smoothie bowl

BREAKFAST

Blueberry & nut oat bake

Or

Almond butter overnight oats

Or

Super green smoothie bowl

BREAKFAST

Verry berry smoothie

Or

Classic vanilla chia pudding

Or

Sweet potato and baby marrow hash

BREAKFAST

Fruity summer shake

Or

Michaela's green smoothie

Or

Almond drizzle flapjacks

BREAKFAST

Black bean omelette

Or

Salmon niçoise salad

Or

Power detox smoothie

Three bean avocado boat

BREAKFAST

Quick & easy breakfast eggs

Or

Summer greens breakfast bowl

Or

Easy black bean bowl

BREAKFAST

Buckwheat and blueberry bowl

Or

Cacao smoothie bowl

Or

Home-made muesli with milk alternative

BREAKFAST

Blueberry & nut oat bake

Or

Coconut chai fig smoothie

Or

Almond butter overnight oats

BREAKFAST

Almond drizzle flapjacks

Or

Simple scrumptious oats

Or

Bon's zucchini smoothie

MAIN MEALS

Quick & healthy egg fried rice

Or

Mediterranean baked salmon

Or

Brussels sprout, quinoa & caramelised onion salad

Or

Chickpea & sweetcorn fritters

MAIN MEALS

Green beans, chicken, and grapefruit salad

Or

Simple chicken & avo salad

Or

Roasted chickpea salad

Or

Cashew & pesto pasta

MAIN MEALS

Eggplant ostrich marinara

Or

Super simple detox salad

Or

Green summer pasta salad

Or

Zesty thai salmon & noodle salad

MAIN MEALS

Chicken, orange & walnut salad

Or

Summer lentil & peach stew

Or

Chicken & broccoli stir fry

Or

Green beans with tofu & cashews

MAIN MEALS

Salmon papillote

Or

Buddha bowl

Or

Asparagus, avocado & green peas salad

Or

Mediterranean baked salmon

MAIN MEALS

Pesto fish and salad

Or

Shakshuka

Or

Home-made falafel with salad

Or

Shelly's quick summer salad

MAIN MEALS

Chickpea curry

Or

Lentil salad with summer veggies

Or

Grilled aubergine & courgette salad served with grilled fish

Or

Salmon papillote

MAIN MEALS

Simple chicken & avo salad

Or

Mexican wrap up

Or

Roasted cauliflower salad

Or

Super simple smoked salmon salad

MAIN MEALS

Alex's veggie bowl

Or

Pear and sugar snap pea salad

Or

Lentil and carrot salad with lemony dressing

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The green goddess

MAIN MEALS

Salmon poke bowl

Or

Chicken, orange and walnut salad

Or

Chickpea and potato stew

Summer asparagus brown rice salad with a ginger dressing

Or

SNACKS

Carrot sticks with vegan tzatziki

Simple berry smoothie

Chopped banana with nut butter

SNACKS

Blueberry smoothie

Gluten-free rice cakes with guacamole

Handful of nuts

SNACKS

Cucumber & hummus

Boiled Eggs

Nutty vegan protein smoothie

SNACKS

Fruit & nuts

Handful of berries

Super Green juice

SNACKS

Handful of berries

Egg muffins

Cucumber with green hummus

SNACKS

Boiled egg

Chopped grapefruit

Detox Green Juice

SNACKS

Celery sticks & Zucchini hummus

Power detox smoothie

Handful berries

SNACKS

Cucumber sticks with hummus

Milk tart smoothie

Boiled egg

SNACKS

Detox green juice

Carrot sticks with baba ganoush

Home-made pop corn

SNACKS

Fruity summer shake

Handful of nuts

Cacao nibs & banana

SHOPPING LIST

Once you have selected your recipes for 10 days, you can tick the recipe ingredients below that you will need, and start shopping from there. Remember you don't need all the ingredients on this list, first choose your recipes for the week ahead then note the ingredients you need.

VEGETABLES	FRUITS	MEATS	NUTS / SEEDS	HERBS / CONDIMENTS	BEVERAGES
Avocado Artichokes Asparagus	Fresh or frozen Apples	Fish	Nut butter of choice (Not peanut butter) Coconut	Herbs Coriander Basil	Coconut milk Milk alternative of choice
Bok choy Broccoli Brussels sprouts Cabbage	Bananas Berries (all types) Figs Kiwi	Sardines Hake Salmon Trout	Nuts of choice Seeds of choice Tahini Cacao nibs	Other fresh herbs of choice Dried herbs & spices of choice	(Almond, Hemp, Rice or Oat milk - unsweetened) Herbal tea – Decaffeinated
Carrots Cauliflower Celery Cucumber Aubergine	Lemons / limes Mango Melon (all types) Nectarine Papaya	Chicken / eggs Chicken breasts Whole chicken Free range eggs	Chia seeds LEGUMES	Condiments Oils of choice (Olive, flaxseed or coconut) Vinegar of choice (Apple	
Green beans Lettuce - of choice	Peaches Pear	Meat		cider or red wine)	OTHER
Lettuce - of choice Leeks Olives Onions Garlic Peas (Fresh or frozen) Peppers Spinach Sweet potatoes Tomatoes (tinned & fresh) Zucchini (Baby marrow)	Pear Pineapple Plum Grapefruit Granadilla	Ostrich mince	Beans (Black Beans or butter beans) Hummus Lentils (Dry or tinned) Chickpeas Falafel (You may choose to ready-made of a falafel mix if you don't want to prep from scratch)	GRAINS Buckwheat Gluten-free oats Quinoa Rice (Preferably brown or wild) Rice cakes Happy Earth People Plant Pasta	 Natures Nutrition Superfood mix (Flavour of choice) Superfoods of choice (lacuma / cocoa / maca / spirulina etc)