mealPrep4Justice

On your way to work, a commute that stays the same
Thinking of your tasks, and how you'll start the day
I'll write some code, take breaks to play a game
But what will I have for lunch, you'll say?

It'll be tasty and healthy
It'll be assembled with love and precision
One thing it will definitely not be
Is a point of indecision

Lunch will be a puzzle

Cobbled together from different pieces

And at home, you can give your pet a proper nuzzle

Cuz you've prepped, dinner will be just as easy

All the pieces will be at your fingertips

Complex carbs, protein, fiber and vegetables

Which will Leave no room for a craving for chips!

But with just enough flexibility to combine your

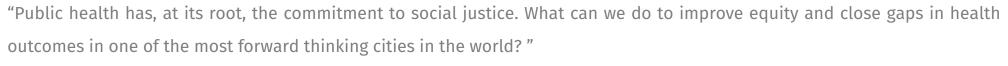
comestibles as you wish

And your coworkers will ooh and ahh
And your loved ones will love you more
And ask how you managed to put together such a
plate

Without it being a chore

And you'll quickly reply

You too, can meal prep! Just use my app, and you'll
have healthy delicious food on the fly!



⁻Dr. Mary Basset, NYC DOHMH

Explore The Food Web

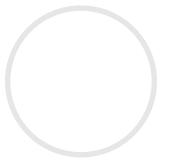


Tempor Incididunt

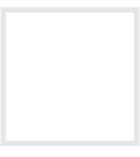
7h ago | popular

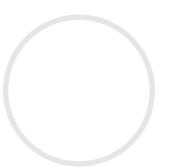


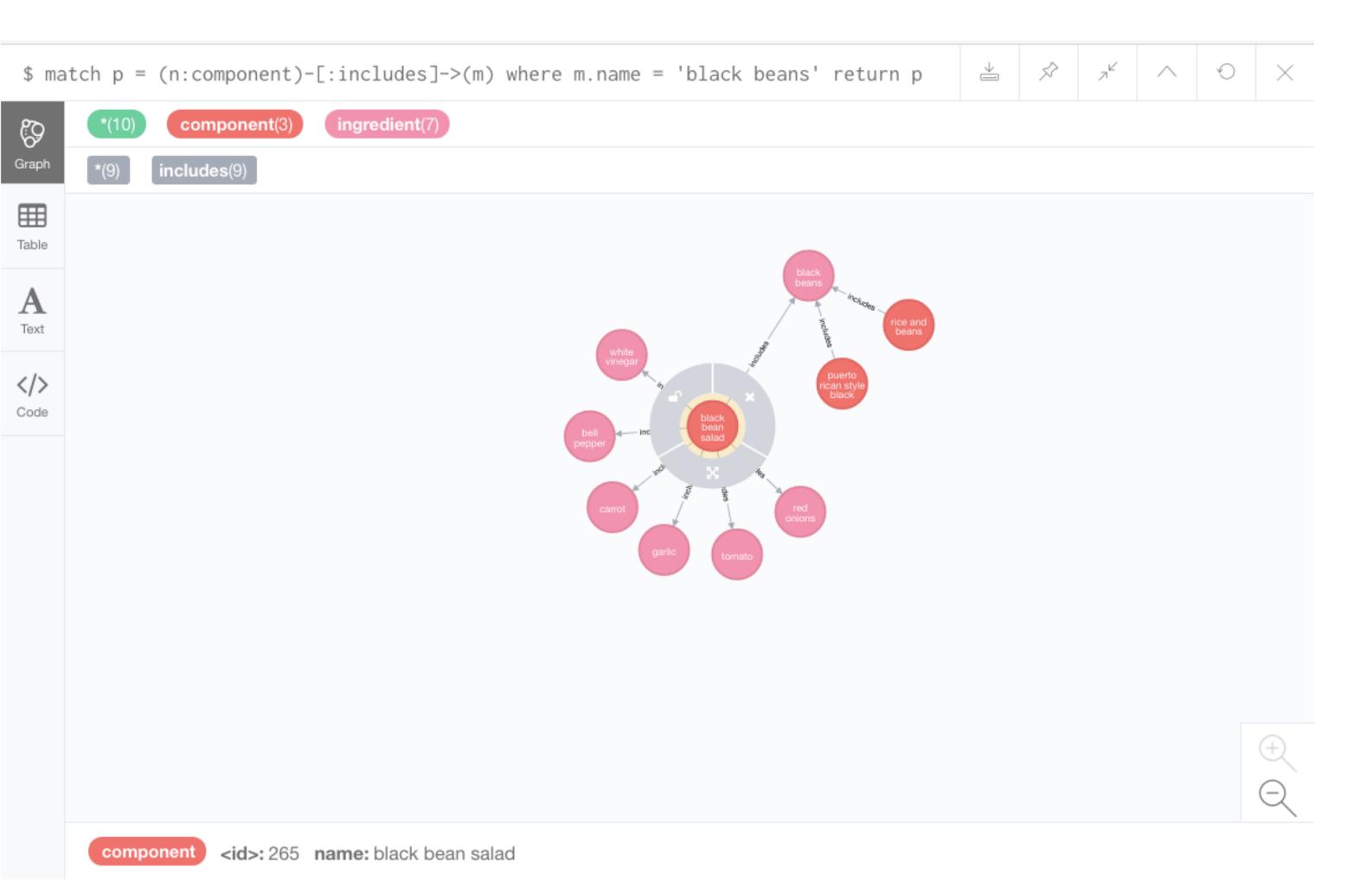
Create Recipes



Meal Prep







Glycemic Index (GI)

Gylcemic Index tells you how fast your body metabolizes the carbohydrates in the food item. The higher the glycemic index, the faster your body will metabolize the food; meaning, you will get hungry again faster! A lower GI will produce less insulin. Lower GI foods (like oatmeal) are good for reducing your risk of diabetes!

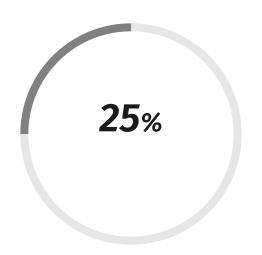
Glycemic Index



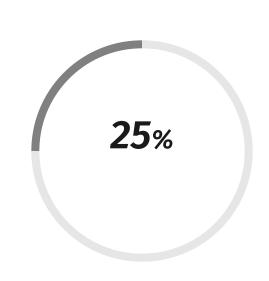
% Daily Value (DV)

Daily Value is the reccomended intake of the nutrients in this food. It is based on a 2,000-day calorie diet.

% Daily Value



Nutrient Density



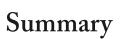
Nutrient Density

Nutrient Density tells you how much nutrition you are getting from this food item.

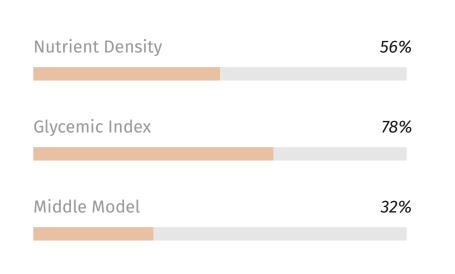
Summary

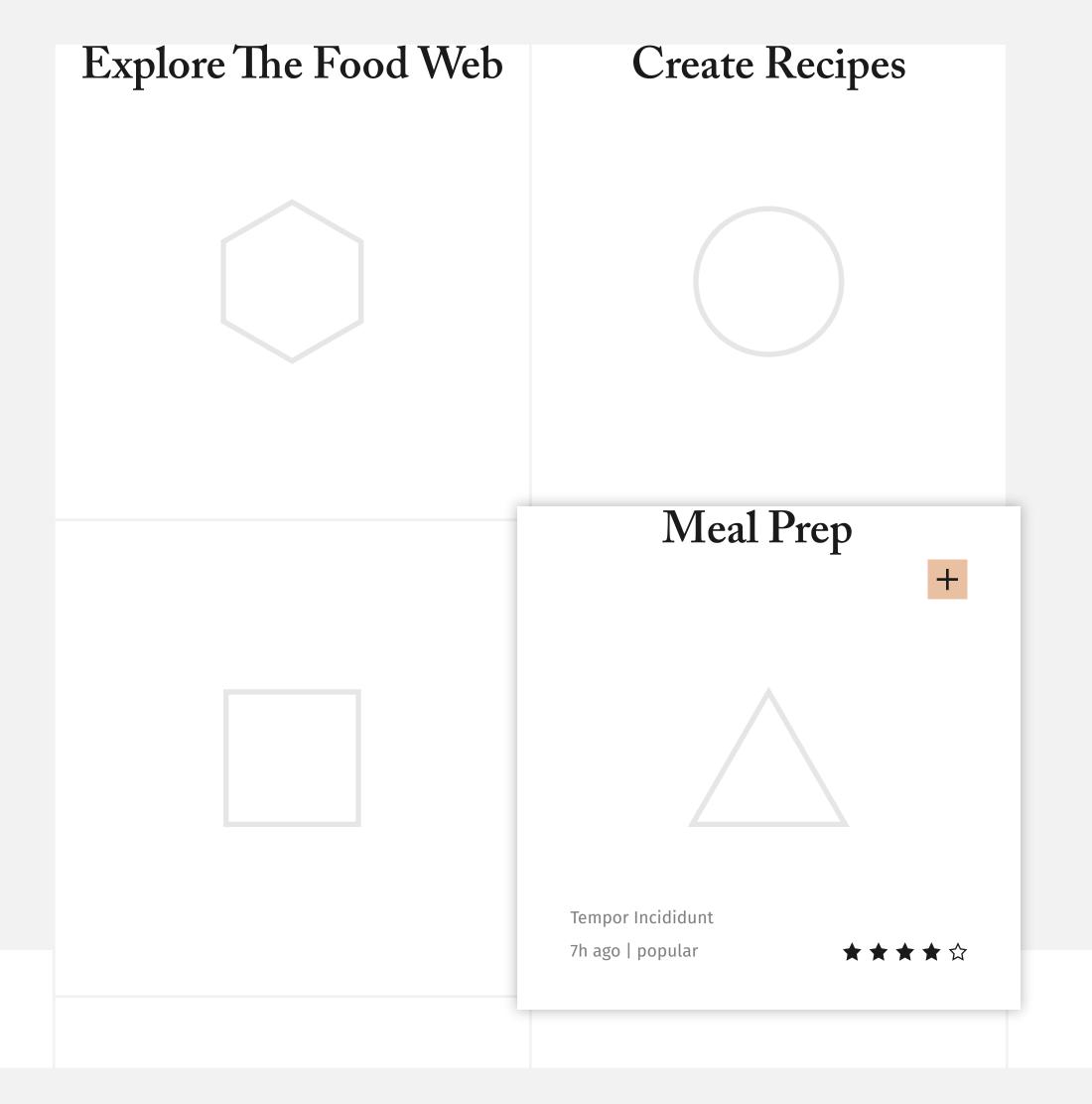
To the right is a summary of the value of this food with a score from 1=10, 10 being the 'best', 1 being the 'worst', taking into account the food's glycemic index, it's daily value, and it's nutrient density.

Use these metrics to make healthy and satisfying choices!









The GamePlan. +



TACKLING THE MEAL PREP

The secret to a quick and easy meal prep is preparing components that you can mix and match to create meals. You can repurpose certain ingredients for several different meals. For example, you can make a batch of grains that you can eat at breakfast with fruit on top, that will also be the base of a grain bowl for lunch.

The entire process is made of four steps:

1. Planning your menu

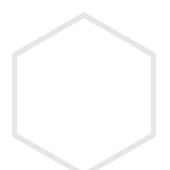
What are you in the mood to eat this week? Do you hav ea craving for Mexican flavors? We will generate a menu based on these tastes.

- 2. Shopping for ingredients (that you don't already have)
- 3. Preparing your produce and Cooking- instructions included!
- 4. Portioning and packaging into tupperware containers.

Plan Your Meals



Shop for Ingredients



Prep and Cook



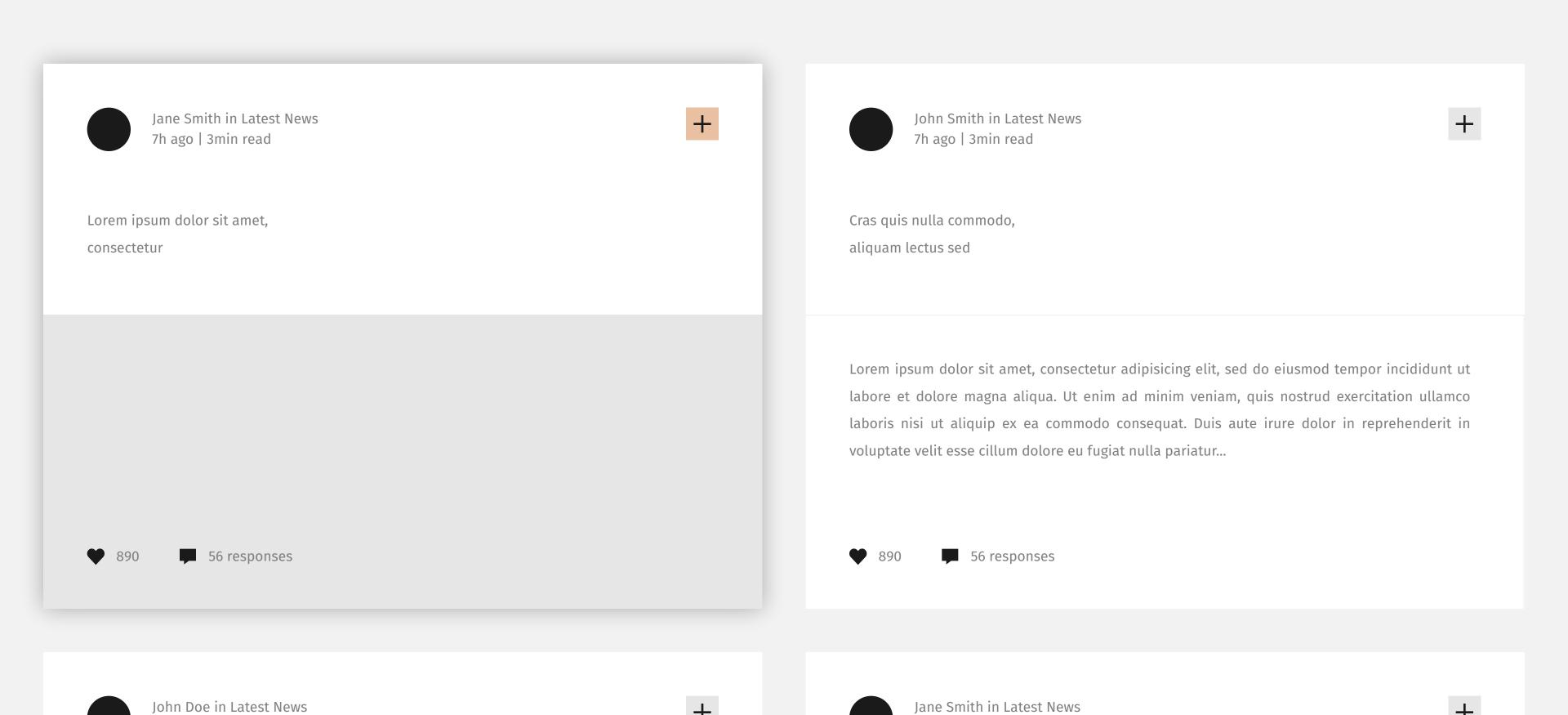
Portion and Package



7h ago | 3min read

Cras quis nulla commodo,

MP4J



7h ago | 3min read

Cras quis nulla commodo,

Monday May 1

Breakfast:

Brown rice, microwave egg, pesto

Lunch:

Brown rice bowl with sauteed kale, hard

boiled egg

Snack:

Yogurt with nuts

Dinner:

food

Tuesday May 1

Breakfast:

Yogurt, nut butter; hard boiled egg

Lunch:

Roasted chicken, side of black beans and

brown rice, sauteed kale

Snack:

Yogurt with nuts

Dinner:

food

Wednesday

