



Metabolic Code®

DIET&NUTRITION

LOOK GOOD, FEEL BETTER

Phase 1

STARCH, WHEAT, SOY, PEANUT, AND COW'S
MILK ELIMINATION



1800 Calorie Meal Plans
WARM LUNCHES

Healthy, delicious recipes created for
the Metabolic Code® Diet Plan

1 container MCD-approved vegan vanilla protein powder
<i>Produce: To help avoid produce spoilage, you may want to purchase produce twice during the week. We made a few notes of items needed later in the week.</i>
Fruits:
4 clementines
2 small organic apples
1/2 cup fresh (or frozen) organic strawberries
1 cup fresh (or frozen) organic raspberries
1/3 cup fresh (or frozen) organic blueberries
1 1/2 cups fresh pineapple, or 1 cup canned
½ small mango (or ¾ cup frozen chunks)
1 medium banana
1 large organic pear
<i>Lettuce: You can purchase 1-2 types of dark, leafy greens and/or spinach twice a week for salads to limit spoilage. They are all healthy!</i>
Vegetables:
3 cups zucchini
1 ½ cups broccoli slaw
2 cups acorn squash
1 spaghetti squash (4 cups cooked)
5 cups cauliflower florets
2 cups organic cucumber
8 cups organic baby carrots
1 large organic red pepper
5 cups organic cherry tomatoes
1 medium organic tomato
1-2 bunches (about 22 spears) asparagus
2 ½ cups organic broccoli
1-2 avocados
Fresh thyme, a few sprigs
1 medium, 1 small sweet onions
2 cloves garlic
2 ½ cups mushrooms
1 cup parsnips

2 cups organic celery
3 cups organic romaine lettuce
3 cups organic green/red leaf lettuce
8 ½ cups organic baby spinach
5 cups organic spring mix salad
Refrigerated:
1 container guacamole
1 container hummus
1 1/2 cup salsa
1 half gallon unsweetened plain almond milk
1 half gallon unsweetened vanilla almond milk
1 bag Daiya dairy-free cheddar shreds
6 organic eggs
Organic butter
Refrigerated Meats:
3 oz. nitrate-free turkey bacon
6 oz. turkey burger (or ground turkey)
13 oz. pork tenderloin
2 oz. uncured premium ham (cooked)
19 oz. grass fed ground beef
13 oz. wild caught salmon
13 oz. organic prairie ground turkey
7 oz. organic Prairie center cut boneless pork chops
½ link organic fire roasted red pepper sausage
7 oz. boneless, skinless, organic chicken breast
Frozen Foods:
2 cups organic California frozen vegetables
3/4 cup frozen mango chunks (or ½ small mango, fresh)
1 cup frozen (or fresh) raspberries
½ cup organic frozen (or fresh) strawberries
1/3 cup organic frozen (or fresh) blueberries
11 oz. fully cooked chicken breast frozen strips

Nuts: (Buy any quantity you want. You will need them each week.)
1 bag almonds, sliced almonds, pistachios, walnuts
1 bag flaxseeds, (or chia seeds), sunflower seeds
1 jar almond butter, cashew butter
General Grocery:
1 cup tomato soup
1- 16 oz. jar salsa verde
1 cup V-8 juice
2 tsp. taco seasoning (or chili powder, cumin, dash salt and pepper, no MSG)
Unsweetened cocoa powder
Ground cinnamon
Chili powder
Cumin
Honey
Blueberry Pecan + Fiber Kind Bar
Balsamic vinegar
Olive oil cooking spray
Organic extra virgin olive oil
Organic olive oil mayonnaise
Newman's Own Organic Lite Balsamic Dressing
1 cup butter beans
1 cup garbanzo beans
½ cup black beans
1 cup Great Northern beans
1 cup chili beans with sauce
Black bean dip by Guiltless Gourmet
2 cups canned diced chili-style tomatoes
½ cup Amy's Organic Black Bean Chili
1 cup Organic Curried Red Lentil Soup by Pacific Foods
2 cups low sodium chicken broth
½ oz. Rhythm Superfoods Bombay Curry or Zesty Nacho (dairy-free) kale chips

1800 Calorie

Phase 1

Warm Lunches

L.O. = Left Over	Breakfast	A.M. Snack	Lunch	P.M. Snack	Dinner
Monday	Turkey Bacon and Clementines	Banana Slices and Cashew Butter	Turkey Burger with Avocado, Tomato Soup, and Spinach Salad with Garbanzo Beans, Sliced Almonds, & Vinaigrette	Cucumber and Zucchini Spears with Balsamic Dressing	Crock Pot Salsa Pulled Pork, Butter Beans with Butter and California Vegetable Medley
Tuesday	Mango and Flax Protein Shake	Apple Slices with Almond Butter	Crock Pot Salsa Pulled Pork (L.O.), and Broccoli Slaw with Sunflower Seeds	Baby Carrots and Celery with Roasted Red Pepper Hummus	Quick White Chicken Chili, Acorn Squash, and Steamed Asparagus, Broccoli, and Mushrooms
Wednesday	Denver Omelet with California Style Veggies, Ham, and Pear Slices	Pineapple and Walnuts	Quick White Chicken Chili (L.O.), and Garden Salad with Balsamic Dressing	V-8 Juice with Sunflower Seeds	Spicy Taco Salad with Avocado and Dairy Free Cheddar Cheese
Thursday	Chocolate Raspberry Flax Protein Shake	Blueberry Pecan + Fiber Kind Bar	Spicy Beef Lettuce Wraps with Avocado, and Black Bean Chili	Zucchini Spears and Cauliflower Dipped in Balsamic Dressing with Sunflower Seeds	Salmon Florentine, Steamed Baby Carrots, and Spring Mix Salad with Cherry Tomatoes, Cucumbers, Garbanzo Beans, and Balsamic Vinaigrette
Friday	Asparagus and Ham Egg Scramble with Pineapple	Pear Slices and Pistachios	Grilled Salmon Salad with Spinach, Cherry Tomatoes, and Avocado, and Carrots with Black Bean Dip	Celery with Almond Butter	Turkey Chili with Beans and DF Cheddar Cheese over Spaghetti Squash, and Spinach Salad with Cherry Tomatoes, Mushrooms, and Vinaigrette
Saturday	Strawberry, Blueberry, and Chia Seed Protein Shake	Clementines and Cashews	Turkey Chili with Beans over Spaghetti Squash (L.O.), and Garden Salad with Balsamic Vinaigrette	Sweet Red Pepper Strips with Hummus	Honey-Dijon Pork Chops, Mashed Garlic Cauliflower, and Sautéed Carrots and Asparagus
Sunday	Spinach and Mushroom Egg Scramble with Fire-Roasted Red Pepper Sausage and Dairy Free Cheddar Cheese, and Banana Slices	Apple with Cinnamon and Walnuts	Lean Hamburger on Lettuce Leaf with Tomato, Curried Red Lentil Soup, and Mashed Garlic Cauliflower (L.O.)	Baby Carrots and Cashew Butter	Baked Herb Chicken with Roasted Vegetables and Butter Beans

MONDAY

**Breakfast:**

Turkey Bacon with Clementines

Ingredients:

3 slices turkey bacon

2 clementines

Directions:

Prepare bacon according to package directions. Enjoy with clementines

**A.M. Snack:**

Banana Slices and Cashew Butter

½ medium banana

1 tbsp. cashew butter

Peel and slice banana, and dip into cashew butter.

**Lunch:**

Turkey Burger with Avocado, Tomato Soup, and Spinach Salad with Garbanzo Beans, Sliced Almonds, and Balsamic Vinaigrette

Turkey Burger with Avocado and Tomato Soup**Ingredients:**

6 oz. turkey burger, raw (or ground turkey shaped into a patty)

2 tbsp. avocado

1 organic lettuce leaf

1 slice organic tomato

Directions:

Cook turkey burger in a skillet until cooked through. Place on lettuce leaf, and top with tomato and avocado.

Serve with: 1/2 cup tomato soup**Spinach Salad with Garbanzo Beans, Sliced Almonds, and Balsamic Vinaigrette****Ingredients:**

2 cups organic baby spinach

1 cup halved organic cherry tomatoes

1/2 cup chopped organic broccoli

6 pieces chopped organic baby carrots

½ cup sliced organic cucumber

½ oz. (1/8 cup) sliced almonds

½ cup garbanzo beans

1 tbsp. organic extra virgin olive oil

1 tbsp. organic balsamic vinegar

Directions:

Wash veggies, arrange in serving bowl, top with beans and sliced almonds, and drizzle with oil and vinegar.

MONDAY

**P.M. Snack:**

Cucumber and Zucchini Spears with Balsamic Dressing

Ingredients:

1 cup organic cucumber
 1 cup zucchini spears
 2 tbsp. Newman's Own organic light balsamic dressing

Directions:

Dip veggies in dressing and enjoy.

**Dinner:**

Crock Pot Salsa Pulled Pork, Butter Beans with Butter, and California Vegetable Medley

Crock Pot Salsa Pulled Pork**Ingredients:**

7 oz. pork tenderloin
 3 oz. jarred salsa verde

Directions:

Add the pork and salsa verde to a slow cooker, and cook for 8 hours on low heat. Shred the meat with a fork and serve.

TIME- SAVING TIP:

Double the recipe (including an extra 6 oz. raw pork), to provide left overs for your lunch tomorrow.

Butter Beans with Butter**Ingredients:**

½ cup butter beans
 1 tsp. organic butter

Directions:

Heat drained and rinsed beans, add butter, and season to taste.

**California Vegetable Medley****Ingredients:**

2 cups organic California frozen vegetables*

Directions:

Steam vegetables in a pan with a little water to desired tenderness, drain, season to taste, and serve.

***TIME- SAVING TIP:**

Cook an extra cup for Wednesday's breakfast.

TUESDAY

**Breakfast:****Mango and Flax Protein Shake****Ingredients:**

- 1 cup unsweetened vanilla almond milk
- 1 serving MCD-approved vanilla protein powder
- ½ cup frozen mango chunks (or ½ small mango, fresh)
- 1 tbsp. ground flaxseeds

Directions:

Add ingredients and ice, if desired, to blender and blend to desired consistency. Enjoy!

**A.M. Snack:****Apple Slices with Almond Butter****Ingredients:**

- 1 small organic apple
- 1 tbsp. almond butter

Dip sliced apple slices in almond butter and enjoy.

**Lunch:****Crock Pot Salsa Pulled Pork (LO), and Broccoli Slaw with Sunflower Seeds****Crock Pot Salsa Pulled Pork**

Enjoy a 5 oz. portion of pulled pork from last night's dinner.

Broccoli Slaw with Sunflower Seeds**Ingredients:**

- 1 ½ cups broccoli slaw
- 1 tbsp. organic sunflower seeds
- 2 tsp. organic extra virgin olive oil
- 1 tbsp. organic cider vinegar
- Stevia, optional (for a little sweetness)

Directions:

Mix oil and vinegar in a serving bowl, then add broccoli slaw and seeds, and toss. Sprinkle with pepper and/or stevia to taste, as desired.



TUESDAY

**P.M. Snack:**

Baby Carrots and Celery with Roasted Red Pepper Hummus

1 cup organic baby carrots

1 cup organic celery strips

1/3 cup roasted red pepper hummus

Dip veggies in hummus and enjoy.

**Acorn Squash*****Ingredients:**

1 cup acorn squash

1 tsp. organic butter

Salt and pepper

Directions:

Cut squash in half long-wise, scoop out seeds, and place cut side up on a cooking sheet with a rim. Add butter, salt, and pepper, and bake in the oven at 400 degrees F for about 1 hour, or until tender. When done, scoop out squash and place your serving size on a serving plate. Top with butter, salt, and pepper.

TIME - SAVING TIP: For quicker cooking time, place squash, cut side down on a microwave safe plate. Microwave on high for 5 minutes, then check to see if squash is softened and cooked through. Heat a few more minutes, if necessary. When done, scoop out squash and place your serving size on a serving plate. Top with butter, salt, and pepper.

***TIME - SAVING TIP:** Double recipe to provide left-overs for lunch tomorrow.

**Dinner:**

Quick White Chicken Chili, Acorn Squash, and Steamed Asparagus, Broccoli, and Mushrooms

Quick White Chicken Chili ***Ingredients:**

6 oz. fully cooked chicken breast frozen strips

1 tsp. extra virgin olive oil

1 cup low sodium chicken broth

1/3 cup salsa verde

½ cup Great Northern beans, drained

½ tsp. ground cumin

2 tbsp. avocado, cubed

Directions:

Heat skillet over medium heat. Place chicken on skillet and heat until thawed. Then pull chicken into shreds or chop. Meanwhile, heat sauce pan over medium heat, and add oil. Add chicken to pan, along with the rest of ingredients, except for avocado, a little water, if desired, and stir. Increase heat to medium high, and heat to boiling. Then cover, reduce heat to medium-low, and simmer for about 10 minutes. Top with avocado and enjoy!

***TIME - SAVING TIP:** Double the recipe (with 5 oz. extra cooked chicken) to provide left-overs for your lunch tomorrow.

Steamed Asparagus, Broccoli, and Mushrooms

1-2 sprays of olive oil spray oil

8 spears organic asparagus

2 cups chopped organic broccoli

1 cup sliced mushrooms

Wash veggies. Break off light colored ends of asparagus. Heat large pan over medium heat, and spray with olive oil spray. When heated, add veggies and stir frequently until asparagus and broccoli are tender and bright green. Remove from heat and serve.

TIME - SAVING TIP:

You can substitute the fresh veggies with a frozen vegetable blend and either follow the same directions for cooking on the stove top, or microwave with a little water in a microwave-safe dish until tender and the colors are bright. Season to taste and serve.

WEDNESDAY

**Breakfast:**

Denver Omelet with California Style Veggies, Ham, and Pear Slices

Ingredients:

2 organic eggs
1/2 cup (or less) unsweetened original almond milk
1 oz. uncured ham, cooked
1 cup cooked California style veggies (from Monday night's dinner)
1 tsp. organic butter

Directions:

Heat skillet on medium heat. Scramble eggs with milk in medium bowl. Add diced ham and veggies, stir, and season to taste. Add butter to skillet, pour in egg mixture and cook. As the bottom gets cooked, lift edges for liquid egg mixture to run over and onto the bottom to cook. Fold omelet in half and finish cooking on both sides. Place on a serving plate and serve.

Serve with: 1/2 large organic pear, sliced

**A.M. Snack:**

Pineapple and Walnuts

3/4 cup fresh pineapple, or 1/2 cup canned
1/2 oz. (1/8 cup) walnuts

Enjoy pineapple with walnuts.

**Lunch:**

Quick White Chicken Chili (LO), Acorn Squash, and Garden Salad with Balsamic Dressing

Quick White Chicken Chili

Enjoy the same portion size (about 5 oz. chicken) of chili with acorn squash from last night's dinner.

Garden Salad with Balsamic Dressing**Ingredients:**

3 cups organic bagged spring mix
1 cup organic sliced red pepper
10 large organic baby carrots, sliced
1/2 cup halved organic cherry tomatoes
2 tbsp. Newman's Own lite organic balsamic dressing

Directions:

Add salad mix to serving bowl, top with veggies, and drizzle with dressing.

TIME-SAVING TIP:

To save time chopping veggies, you can purchase a bag of prepared salad greens with mixed veggies included. Enjoy 3-4 cups of salad.



WEDNESDAY

**P.M. Snack:**

V-8 Juice with Sunflower Seeds

1 cup V-8 juice

½ oz. (1/8 cup) sunflower seeds

Enjoy your vegetable juice with sunflower seeds.

**Dinner:**

Spicy Taco Salad with Black Beans, Avocado, and Dairy Free Cheddar Cheese

Ingredients:

7 oz. grass fed ground beef*

1 cup salsa, divided

1 tsp. taco seasoning (chili powder, cumin, dash salt and pepper, no MSG)

3 cups organic chopped green leaf lettuce

½ cup black beans

1 oz. (¼ cup) Daiya dairy free cheddar shreds

4 tbsp. avocado

Directions:

In a skillet over medium heat, brown ground beef until cooked through. Add ½ cup salsa and taco seasoning, mix, and heat. Meanwhile, on a serving plate or large bowl, add lettuce. When meat is done, spoon it on top of lettuce, and top with black beans, cheese, avocado, and the remaining salsa.

***TIME - SAVING TIP:** Cook an extra 6 oz. of beef with an extra ½ cup salsa and taco seasoning for tomorrow's lunch, Spicy Beef Lettuce Wraps.



THURSDAY

**Breakfast:**

Chocolate Raspberry Flax Protein Shake

Ingredients:

- 1 cup unsweetened vanilla almond milk
- 1 serving MCD-approved vanilla protein powder
- 1 tbsp. unsweetened cocoa powder
- 1 cup frozen or fresh raspberries
- 1 tbsp. ground flaxseeds

Directions:

Place all ingredients into blender, with ice, if desired, and blend until desired consistency.

**A.M. Snack:**

Blueberry Pecan + Fiber Kind Bar

**Lunch:**

Spicy Beef Lettuce Wraps with Avocado (LO), and Black Bean Chili

Ingredients:

- 5 oz. cooked grass fed ground beef (left-over from last night's dinner) with salsa and taco seasoning
- 5 organic green lettuce leaves
- 1/2 cup salsa
- 4 tbsp. avocado, diced

Directions:

Re-heat leftover meat mixture. On a serving plate, lay out washed lettuce leaves. When meat is heated, spoon some onto each leaf, and top with salsa and avocado. Enjoy.

Serve with:

1/2 cup Amy's Organic Black Bean Chili

Heat and enjoy.

THURSDAY

**P.M. Snack:**

Zucchini Spears and Cauliflower Dipped in Balsamic Dressing with Sunflower Seeds

Ingredients:

2 cups zucchini spears (raw or lightly steamed)
1 cup cauliflower
2 tbsp. Newman's Own Lite Organic Balsamic Dressing
½ oz. (1/8 cup) sunflower seeds

Directions:

Dip veggies in dressing, and enjoy with sunflower seeds.

Spring Mix Salad with Cherry Tomatoes, Cucumbers, Garbanzo Beans, and Balsamic Vinaigrette

Ingredients:

2 cups organic spring mix salad
½ cup halved organic cherry tomatoes
½ cup peeled and chopped organic cucumber
½ cup garbanzo beans
2 tsp. extra virgin olive oil
1 tbsp. balsamic vinegar

Directions:

Wash lettuce and vegetables and arrange with beans in a serving bowl. Top with oil and vinegar.

**Dinner:**

Salmon Florentine, Steamed Baby Carrots, and Spring Mix Salad with Cherry Tomatoes, Cucumbers, Garbanzo Beans, and Balsamic Vinaigrette

Salmon Florentine**Ingredients:**

7 oz. wild caught salmon*
1-2 sprays cooking oil
1 tsp. extra virgin olive oil
½ tsp. garlic, minced
½ cup mushrooms, sliced
1 ½ cup organic spinach

Directions:

Season salmon to taste. Spray salmon with cooking spray and grill or bake until fish flakes easily with a fork--about 10 to 20 minutes. Meanwhile, heat oil in skillet over medium heat and sauté garlic, mushrooms, and spinach. Serve vegetables on top of salmon.

** TIME - SAVING TIP: Cook an extra 6 oz. salmon for tomorrow's lunch salad: "Grilled Salmon Salad with Spinach, Cherry Tomatoes, and Avocado."*

Steamed Baby Carrots

12 organic baby carrots

Steam carrots in a pan on the stove with a little water. When tender, place in a serving bowl. Season to taste.

TIME - SAVING TIP: Place carrots in a microwaveable bowl with a little water and heat in the microwave for a few minutes until tender.

FRIDAY

**Breakfast:****Asparagus and Ham Egg Scramble with Pineapple****Ingredients:**

2 large organic eggs
 1/2 cup unsweetened almond milk
 4 chopped spears organic asparagus
 1 oz. diced uncured premium ham (cooked)
 1-2 spray(s) olive oil spray oil

Directions:

Heat skillet over medium heat. Crack eggs into mixing bowl and scramble with milk. Add chopped asparagus, diced ham, and seasonings to taste. When skillet is hot, spray with oil. Pour egg mixture into skillet, and cook, flipping until done. Serve and enjoy.

Serve with: ¾ cup fresh pineapple, or ½ cup canned

**A.M. Snack:****Pear Slices and Pistachios**

½ large organic pear
 ½ oz. (1/8 cup) pistachio nuts

**Lunch:****Grilled Salmon Salad with Spinach, Cherry Tomatoes, and Avocado, and Carrots with Black Bean Dip****Grilled Salmon Salad with Spinach, Cherry Tomatoes, and Avocado****Ingredients:**

2 cups organic baby spinach
 1 cup halved organic cherry tomatoes
 5 oz. grilled wild caught salmon (left-over from dinner)
 2 tbsp. avocado, cubed
 2 tsp. organic extra virgin olive oil
 1 tbsp. organic balsamic vinegar

Directions:

Re-heat salmon, if desired. Place spinach and tomatoes in a serving bowl. Top with salmon and avocado, and drizzle with oil and vinegar.

Carrots with Black Bean Dip

1 cup organic baby carrots
 1/3 cup black bean dip
 Dip carrots in bean dip and enjoy.

**P.M. Snack:****Celery with Almond Butter****Ingredients:**

20 - 4" strips organic celery
 1 tbsp. almond butter

Directions:

Dip celery in almond butter and enjoy.

FRIDAY



Dinner:

Turkey Chili with Beans and DF Cheddar Cheese over Spaghetti Squash, and Spinach Salad with Cherry Tomatoes, Mushrooms, and Balsamic Vinaigrette

Turkey Chili with Beans and DF Cheddar Cheese*

Ingredients:

1 tsp. organic extra virgin olive oil
 7 oz. organic prairie ground turkey
 1/2 cup chili beans with sauce
 1 cup canned diced chili-style tomatoes
 Dash chili powder, if desired
 1 oz. (1/4 cup) Daiya dairy and casein-free cheddar shreds

Directions:

Heat a medium saucepan over medium-high heat. Add oil, then turkey and cook through. Add a little water if necessary, to avoid turkey sticking to pan. Add beans and tomatoes, and seasonings, if desired. Reduce heat to a simmer, stirring occasionally, until chili is heated thoroughly. Serve over spaghetti squash, and top with cheese.

***TIME- SAVING TIP:** Double the recipe (with an extra 6 oz. raw ground turkey) to provide for your lunch tomorrow.

Spaghetti Squash*

This squash looks like spaghetti noodles when baked and “flaked” with a fork and tastes great with chili, so it is a perfect alternative to pasta.

2 cups spaghetti squash

Preheat the oven to 375°F. Wash and cut spaghetti squash in half lengthwise and scoop out seeds. Place squash halves, cut side down, on a roasting pan, and bake for about 45 to 50 minutes, or until the squash is tender. Remove from oven and with a fork, scrape the flesh to loosen the spaghetti-like strands and place them on a serving plate.

TIME- SAVING TIP: For faster cooking time, place one half of the squash in a microwave safe dish, cut side up, put a half cup of water in it, and then place the other half on top so it looks whole again. Microwave for 10 minutes, or until tender. Let stand a few minutes before serving. Drain remaining water and serve as directed above.

***TIME- SAVING TIP:** Double the recipe to provide for your lunch tomorrow.



Spinach Salad with Cherry Tomatoes, Mushrooms, and Balsamic Vinaigrette

2 cups chopped baby organic spinach
 1/2 cup halved organic cherry tomatoes
 1/2 cup chopped organic mushrooms
 2 tsp. extra virgin olive oil
 1 tbsp. balsamic vinegar

Wash vegetables, arrange in serving bowl, and drizzle oil and vinegar.

SATURDAY

**Breakfast:**

Strawberry, Blueberry, and Chia Seed Protein Shake

Ingredients:

1 cup unsweetened vanilla almond milk
1 serving MCD-approved vanilla protein powder
½ cup organic frozen (or fresh) strawberries
1/3 cup organic frozen (or fresh) blueberries
1 tbsp. ground chia seeds

Directions:

Place all ingredients into blender, with ice, if desired, and blend until desired consistency.

**A.M. Snack:**

Clementines and Cashews

Ingredients:

2 small clementines
½ oz. (1/8 cup) cashews

Enjoy!

**Lunch:**

Turkey Chili with Beans over Spaghetti Squash (L0) and Garden Salad with Balsamic Vinaigrette

Turkey Chili with Beans over Spaghetti Squash (L0)

Enjoy the same recommended amount of chili from last night's dinner (about 5 oz. cooked turkey) over 2 cups of cooked left-over spaghetti squash.

Garden Salad with Balsamic Vinaigrette**Ingredients:**

2 cups organic bagged romaine lettuce
½ cup organic sliced red pepper
¼ cup chopped onion
½ cup halved organic cherry tomatoes
2 tsp. organic extra virgin olive oil
1 tbsp. organic balsamic vinegar

Directions:

Toss washed veggies in a serving bowl, and drizzle with oil and vinegar.

SATURDAY

**P.M. Snack:****Sweet Red Pepper Strips with Hummus**

1 cup organic red pepper, sliced

1/3 cup hummus

Dip red pepper strips in hummus and enjoy.

Sautéed Carrots and Asparagus**Ingredients:**

10 spears organic asparagus

1 cup organic baby carrots

1 tsp. organic butter

Directions:

Wash veggies. Break off light colored ends of asparagus. Heat large skillet over medium heat. Add butter, and when melted, add veggies. Cover and allow to cook. Veggies are done when asparagus is bright green and carrots are tender. Season to taste and serve.

**Dinner:****Honey-Dijon Pork Chops, Mashed Garlic Cauliflower, and Sautéed Asparagus and Carrots****Honey-Dijon Pork Chops****Ingredients:**

7 oz. organic Prairie center cut boneless pork chops

1 tsp. Dijon mustard

½ tsp. honey

1 tsp. organic extra virgin olive oil

Directions:

Rub pork chop with oil, Dijon mustard, and honey. Grill or roast to desired doneness.

Mashed Garlic Cauliflower***Ingredients:**

4 cups cauliflower florets

1 tsp. organic butter

Dash garlic powder

Salt and pepper

Directions:

Fill a large pot with salted water, and bring to a boil. Add cauliflower and cook until very tender or about 10 minutes. Keeping about 1/4 cup of the cooking water, drain cauliflower and move it to a food processor. (If you do not have a food processor, you can use a potato masher.) Add butter, cooking water, and garlic powder in small amounts, and puree until smooth. Season with salt and pepper and serve.

***TIME - SAVING TIP:** Double this recipe to provide a serving with your lunch tomorrow.

SUNDAY

**Breakfast:**

Spinach and Mushroom Egg Scramble with Fire-Roasted Red Pepper Sausage and Dairy Free Cheddar Cheese, and Banana Slices

Ingredients:

½ link organic fire roasted red pepper sausage
 2 organic eggs
 1/2 cup (or less) unsweetened almond milk
 1-2 sprays cooking oil
 1 cup organic baby spinach
 1 cup mushrooms, sliced
 1 oz. (1/4 cup) Daiya dairy and casein-free cheddar cheese shreds

**Directions:**

Heat skillet on medium heat and cook sausage. Scramble eggs with milk in a medium bowl and season to taste. Remove sausage from pan when done, and spray with cooking oil. Sauté mushrooms until tender. Add eggs and spinach, cook, and stir until set. Sprinkle on cheese and allow to melt. Season to taste and serve.

Serve with: ½ medium (about 7" long) banana

**A.M. Snack:**

Apple with Cinnamon and Walnuts

1 small organic apple
 1 tsp. ground cinnamon
 8 walnut halves

Wash and slice apple. Sprinkle with cinnamon and enjoy with walnuts.

**Lunch:**

Lean Hamburger on Lettuce Leaf with Tomato with Curried Red Lentil Soup, and Mashed Garlic Cauliflower (LO)

Ingredients:

6 oz. grass fed ground beef
 2 organic romaine lettuce leaves
 2 tsp. organic olive oil mayonnaise
 ½ medium sliced organic tomato

Directions:

Cook burger to desired doneness. Place lettuce leaves on serving plate. Top with burger, mayonnaise, and tomato.

Serve with:

1 cup Organic Curried Red Lentil Soup by Pacific Foods, heated
 1 serving mashed garlic cauliflower (from last night's dinner)

**P.M. Snack:**

Baby Carrots and Cashew Butter

1 cup organic baby carrots
 1 tbsp. cashew butter

Dip carrots in cashew butter and enjoy.

SUNDAY



Dinner:

Baked Herb Chicken with Roasted Vegetables and Butter Beans

For a one “pot” dinner, you can add the vegetables into the same baking dish with the chicken. This will make a delicious “comfort food” meal. Just add some water or broth to cover the bottom of the baking dish, drizzle with oil, and add seasonings.

Baked Herb Chicken

Ingredients:

7 oz. boneless, skinless, organic chicken breast
1 tsp. extra virgin olive oil
Salt and pepper
Fresh thyme, a few sprigs

Directions:

Preheat oven to 365 degrees F. Brush chicken breast with oil, and add salt and pepper on all sides, and place in an oven-safe dish. Place a few sprigs of thyme on top of chicken, and put in the oven and bake for about 20 min. Chicken is done when there are no signs of pink or translucent flesh when you cut through the middle, or when the internal temperature is at least 165 degrees F.

Roasted Vegetables with Butter Beans

Ingredients:

2 cups organic carrots, peeled and cut in 1 inch pieces
1 cup parsnips, peeled and cut in 1 inch pieces
1 medium onion, cut in wedges
5 cloves garlic, peeled
½ cup butter beans
2 tsp. extra virgin olive oil
Fresh thyme, a few sprigs
Salt and pepper
1-2 sprays cooking oil

Directions:

Preheat oven to 365 degrees F. In a mixing bowl, toss veggies and beans, with oil, thyme, salt, and pepper. Spray a rimmed baking sheet with cooking spray, add veggies and beans (spread out, so not touching each other), and place in the oven for about 30 minutes, or until veggies are tender and a little browned, or desired texture.





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