

Important Disclaimer

This guide provides general nutrition information for individuals aiming to increase calorie intake and support muscle growth through a structured bulking phase. It is not medical advice. Always consult a qualified healthcare professional or registered dietitian before making significant dietary changes, particularly if you have medical conditions, food allergies, digestive issues, or specific health concerns.

Calorie and protein values are estimates and may vary depending on ingredient brands, cooking methods, and portion sizes. Individual energy requirements differ based on body composition, metabolism, activity level, and training intensity. Adjust portions as needed to suit your personal goals.

Introduction

These meals are designed for bulking, focusing on high-calorie, high-protein nutrition to support muscle growth, recovery, and sustained performance. Each meal prioritises calorie-dense whole foods, balanced macronutrients, and sufficient protein to promote hypertrophy when combined with resistance training.

The meals provide a variety of options, including meat-based, vegetarian, and vegan choices, helping maintain consistency while meeting increased energy demands.

Meal Plan 1 — Chicken & Creamy Rice Power Bowl (Meat)

Preparation Time

25 minutes

Ingredients

- 200g chicken breast
- 150g uncooked white rice
- 1 tbsp olive oil
- 50ml single cream
- 30g grated cheddar cheese
- ½ avocado (sliced)
- 100g broccoli
- Salt, pepper, garlic powder

Instructions

1. Cook rice according to package instructions until fluffy (12–15 minutes).
2. Season chicken with salt, pepper, and garlic powder. Heat olive oil in a pan over medium heat and cook for 6–7 minutes per side until fully cooked. Allow to rest before slicing.
3. Steam broccoli for 4–5 minutes until tender.
4. Stir cream and grated cheese into the hot rice until melted and smooth.
5. Assemble rice, chicken, broccoli, and avocado in a bowl and serve.

Macros (Approx.)

- Calories: 920 kcal
- Protein: 65g

Meal Plan 2 — Beef & Sweet Potato Muscle Builder (Meat)

Preparation Time

30 minutes

Ingredients

- 200g lean minced beef (10–15% fat)
- 300g sweet potato (cubed)
- 1 tbsp olive oil
- 50g feta cheese
- 1 tbsp Greek yogurt
- 50g spinach
- Paprika, salt, pepper

Instructions

1. Toss sweet potato in olive oil, salt, and paprika and roast at 200°C for 20 minutes.
2. Cook minced beef in a pan over medium heat for 8–10 minutes, seasoning to taste.
3. Add spinach during the final minute until wilted.
4. Serve beef and spinach over roasted sweet potato, topping with feta and Greek yogurt.

Macros (Approx.)

- Calories: 880 kcal
- Protein: 60g

Meal Plan 3 — Salmon & Peanut Noodle Bowl (Meat/Fish)

Preparation Time

20 minutes

Ingredients

- 150g salmon fillet
- 120g dry egg noodles
- 1 tbsp peanut butter
- 1 tsp soy sauce
- 1 tsp honey
- 1 tsp sesame oil
- 50g shredded carrots
- 50g edamame beans

Instructions

1. Cook noodles according to package instructions and drain.
2. Season salmon lightly and pan-sear for 4–5 minutes per side until cooked through.
3. Mix peanut butter, soy sauce, honey, sesame oil, and a small amount of hot water to create a sauce.
4. Toss noodles with sauce, carrots, and edamame.
5. Serve salmon on top of noodles.

Macros (Approx.)

- Calories: 950 kcal
- Protein: 58g

Meal Plan 4 — Lentil & Halloumi Protein Bowl (Vegetarian)

Preparation Time

25 minutes

Ingredients

- 150g cooked lentils
- 100g halloumi cheese (sliced)
- 100g cooked quinoa
- 1 tbsp olive oil
- 50g roasted peppers
- 2 tbsp hummus
- Lemon juice, black pepper

Instructions

1. Cook quinoa if not prepared (12–15 minutes).
2. Fry halloumi slices for 2–3 minutes per side until golden.
3. Warm lentils with olive oil and seasoning.
4. Combine quinoa and lentils in a bowl, add halloumi and roasted peppers.
5. Finish with hummus and a squeeze of lemon juice.

Macros (Approx.)

- Calories: 900 kcal
- Protein: 45g

Meal Plan 5 — Tofu & Peanut Rice Bulk Bowl (Vegan)

Preparation Time

20 minutes

Ingredients

- 200g firm tofu (pressed, cubed)
- 150g cooked jasmine rice
- 1 tbsp sesame oil
- 1 tbsp peanut butter
- 1 tsp soy sauce
- 100g mixed vegetables (broccoli, peppers, carrots)
- 30g cashews

Instructions

1. Press tofu to remove excess moisture, then cube.
2. Cook tofu in sesame oil over medium heat for 8–10 minutes until crisp.
3. Stir-fry vegetables for 4–5 minutes until tender.
4. Mix peanut butter and soy sauce with hot water to form a sauce.
5. Combine rice, tofu, and vegetables, top with cashews, and drizzle with sauce.

Macros (Approx.)

- Calories: 890 kcal
- Protein: 42g

Final Reflection

Effective bulking depends on maintaining a consistent calorie surplus, consuming adequate protein, and supporting training with structured nutrition. These meals provide calorie-dense ingredients and balanced macronutrients to support muscle growth, strength development, and recovery.

Long-term progress comes from consistency, quality food choices, and adjusting intake based on performance and body composition changes. Sustainable bulking focuses on gradual progress, proper recovery, and maintaining overall health alongside muscle gain.