# SMART MEAL



Email address or phone number\*

#### Continue

Don't have an account? Sign Up

- **G** Continue with Google
- Continue with Microsoft Ac
  - Continue with Apple



# Daily Calorie Goal **2000 kcal**



SET CALORIE TARGET

val in kcal

## Search by ingredients

Q search

**EXPLORE RECIPES** 

### Recommended Meals

Grilled Chicken with Quinoa & Broccoli

Salmon Bowl with Brown Rice & Avocado

Turkey & Veggie Lettuce Wraps

Greek Yogurt Parfait with Berries & Nuts

Tuna Salad with Chickpeas & Olive Oil

Egg & Spinach Omelette with Whole Grain Toast

Grilled Shrimp Tacos with Cabbage Slaw

SAVED MEALS



#### Grilled Chicken with Quinoa & Broccoli

# 450 kcal



# Ingredients

150g chicken breast

1/2 cup quinoa (uncooked)

1 cup broccoli florets

1 tablespoon olive oil

Salt & pepper to taste

1/2 teaspoon paprika

1/2 teaspoon garlic powder

Lemon juice (optional)

# How to cook that

saucepan, add the quinoa and double the amount of water (1 cup of water for 1/2 cup of quinoa). Bring to a boil, then reduce the heat to low, cover, and simmer for 15 minutes, or until the water is absorbed. Fluff with a fork and set aside.

Cook the quinoa: Rinse the quinoa under cold water. In a medium

Prepare the chicken: Season the chicken breast with salt, pepper, garlic powder, and paprika. Heat a tablespoon of olive oil in a pan over medium heat. Cook the chicken breast for about 6-7 minutes on each side, or until the internal temperature reaches 165°F (75°C) and the chicken is fully cooked. Remove from the pan and let it rest for a few minutes before slicing.

Steam the broccoli: Steam the broccoli florets until tender but still

pan with a bit of olive oil for extra flavor. Assemble the dish: On a plate, layer the quinoa, sliced chicken breast, and steamed broccoli. Drizzle with a little lemon juice

HOME I RECIPES I SAVED I PROFILE

bright green (about 4-5 minutes). You can also sauté them in a

(optional) for added freshness.

Serve and enjoy: Your healthy meal is ready to enjoy!



### **Ingredients HUB**

### Select available ingredients

Q search

- $\circ \; \textbf{Bread}$
- Eggs
- o Fish
- Asparangus
- Carrot
- Lemon
- o Beef
- Tomatoes
- o Broccoli
- Avocado
- o Salmon
- Tuna
- Sunflower seeds
- Cheese

Create Meal

**?** ..... **1** 10:50



### Meal Suggestions

### Suggested meals for today



Meal no 1

200kcal



Meal no 2

300kcal



Meal no 3

400kcal



Meal no 4

450kcal

HOME I RECIPES I SAVED I PROFILE

Load More

0

**?** | | | **1**0:50



### Saved recipes

- o Bread
- ∘ Eggs
- o Fish
- Asparangus
- Carrot
- Lemon
- Beef
- Tomatoes
- o Brocoli
- Avocado

SAVED MEALS



### **Profile**



Name

**Tudoeur** 

Age

20 YO