

Keto Lacto-Veg. Mealplan

Week 1

Shopping List:

- ☐ Cream cheese 110g
- ☐ Paneer 320g
- ☐ Tofu 150g

- ☐ Tomatoes 150g
- ☐ Cucumber 135g
- ☐ Lettuce/spinach 360g

- ☐ Cabbage 70g
- ☐ Mushrooms 140g
- ☐ Spinach frozen 25g

- ☐ Broccoli 75g
- ☐ Sunflower seeds 35g

Day 3

☐ Peanuts 10g

Day 1

Breakfast Protein bars (x2) + Tea w/ 2 tbsp heavy cream Preptime: 10min, netcarbs: 8.5g Recipe.



Egg-free Hash Browns + Tea w/ heavy cream

Preptime: 15min, netcarbs: 7.1g

Recipe.

Day 2



Bhindi masala + Roti (x2)

Preptime: 45min, netcarbs: 5g

Recipes: Bhindi, Roti.

Tip: Store flax dough in the fridge.



Sauteed Paneer Salad

Preptime: 5min, netcarbs: 7.9g

Recipe.

Tip: Bake bread for day 3 breakfast.



Recipe. Tip: Freeze leftover bread buns.

Bread bun (x2) w/ 2tbsp but-

ter + Tea w/ heavy cream

Preptime: 5min, netcarbs: 5.8g

Paneer Makhani + Roti Preptime: 40min, netcarbs: 8.8g

Recipes: Paneer, Roti.



Sauteed Paneer Salad Dinner

Preptime: 20min, netcarbs: 7.9g

Recipe.

Tip: Make an extra serving for day 2.



Lunch

Creamy Mushroom curry + One roti

Preptime: 20min, netcarbs: 7g

Recipes: Curry, Roti.

Tip: Add protein powder to the curry.



Thai Curry

Preptime: 20min, netcarbs: 9g

Recipe.

Tip: Can replace tofu with paneer.

Energy: 1620kcal, Netcarbs: 25.9g, Protein: 70.5g,

Fiber: 36.9g, Fat: 134g

Energy: 1714kcal, Netcarbs: 21.9g, Protein: 73.9g,

Fiber: 21.4g, Fat: 150g

Energy: 1555kcal, Netcarbs: 25g, Protein: 67.5g,

Fiber: 29.3g, Fat: 140g

Note: The shopping list above excludes some basic keto ingredients (listed below) that you must always have.

Keto Basics: Butter, ghee, coconut oil, heavy cream, flax seeds, psyllium husk (isabgol), almond flour, cacao powder, protein powder, cauliflower rice (frozen).