nutritious meals

BY HEALING AILMENTS



This 7-day weight-loss meal plan provides a variety of meals with balanced macros and nutrient-dense ingredients, ideal for weight-loss while supporting overall health and energy needs.

You can adjust portion sizes or add/remove snacks depending on your specific goals and caloric requirements.

Additionally, remember that consistency, exercise, and maintaining a healthy lifestyle are key components of any weight loss plan.

Wishing you the best on your journey to health and wellness!

Breakfast-Day 1

Greek Yogurt

Parfait cup Greek yogurt (low-fat or non-fat)

1/2 cup Mixed Berries (strawberries, raspberries)

1 tbsp Chia seeds

1 tbsp Honey or Maple syrup

Lunch-Day 1

Grilled Chicken Salad

4 oz grilled Chicken breast

Mixed greens (spinach, arugula, etc.)

Cherry tomatoes, Cucumber, Red onion, and Bell peppers

Dressing: olive oil and balsamic vinegar

Dinner-Day 1

Baked Salmon with Asparagus

4 oz Salmon filet (seasoned with garlic and lemon)

Roasted Asparagus spears (tossed in olive oil and garlic)

1/2 cup Quinoa

Snack-Day 1

Apples with Almond Butter

- 1 Apple, sliced
- 2 Tbsp Almond Butter

Breakfast-Day 2

Avocado Toast with Egg

1 slice Whole-grain bread

1/2 Avocado, mashed with lime juice and salt

1 Poached or soft-boiled egg

Lunch-Day 2

Turkey and Avocado Wrap

1 Whole wheat tortilla

4 oz sliced Turkey breast

1/2 Avocado, sliced

Lettuce, tomato, cucumber

Mustard or light mayo

Dinner-Day 2

Stir-Fried Vegetables with Tofu

Tofu, cubed

Assorted vegetables (bell peppers,broccoli, snap peas, mushrooms)

Stir-fry sauce (soy sauce, garlic, ginger, sesame oil)

Serve with brown rice or quinoa

Snack-Day 2

Carrot Sticks with Humus

Baby carrots

1/4 cup Hummus

Breakfast-Day 3

Oatmeal with Berries

1/2 Cup Oats

1 cup Water or Coconut Milk

1/2 Cup Mixed Berries

1 Tbsp Flaxseed

Lunch-Day 3

Quinoa and Chickpea Salad

1/2 cup cooked Quinoa

1/2 cup Chickpeas

Cherry Tomatoes, Cucumber, Red Onion

Dressing: olive oil, lemon juice, parsley

Dinner-Day 3

Grilled Chicken with Sweet Potato

4 oz grilled Chicken breast

Baked Sweet potato
(add cinnamon and a small amount of butter)

Steamed Broccoli

Snack-Day 3

Greek Yogurt with

Berries

1/2 cup Greek Yogurt

1/4 cup Berries

Breakfast-Day 4

Spinach and Banana Smoothie

1 Banana

1 cup Spinach

1/2 cup Greek Yogurt

1/2 cup Almond Milk

1 tbsp Peanut Butter

Lunch-Day 4

Tuna Salad Lettuce Wraps

1 can tuna in water (drained)

Light mayo or Greek yogurt for binding

Chopped Celery

Diced Onion

Lettuce leaves for wrap

Dinner-Day 4

Shrimp and Veggie Stir-Fry

4 oz Shrimp (deveined and peeled)

Assorted vegetables (Broccoli, Carrots, Bell peppers,)

Stir-fry sauce (Soy sauce, Garlic, Ginger, Sesame oil)

Serve with Brown Rice or Quinoa

Snack-Day 4

Celery Sticks with Peanut Butter

Celery sticks

2 tbsp Peanut butter

Breakfast-Day 5

Whole Wheat Pancakes with Berries

1 Whole Wheat Pancake

1/2 cup mixed Berries

1 tbsp Maple syrup or Honey

Lunch-Day 5

Chicken Caesar Salad

1 Grilled Chicken Breast

Romaine lettuce

Light Caesar dressing (or Greek Yogurt)

Parmesan cheese, if desired

Dinner-Day 5

Baked Halibut with Roasted Vegetables

4 oz Halibut filet, seasoned with garlic and herbs Roasted vegetables (zucchini, bell peppers, onion, etc.)

1/2 cup couscous or quinoa

Snack-Day 5

Cottage Cheese with Pineapple

1/2 cup Cottage cheese

1/4 cup Pineapple chunks

Breakfast-Day 6

Egg Muffins with Veggies

Egg muffins made with bell peppers, onion, eggs, and spinach

Bake in muffin tins for a quick grab-and go breakfast

Lunch-Day 6

Grilled Chicken Wrap

Whole Wheat Tortilla

Grilled Chicken

Lettuce, Tomato, Cucumber

Light Dressing or Mustard

Dinner-Day 6

Beef and Broccoli Stir-Fry

Lean Beef slices (like sirloin or flanksteak)

Broccoli florets

Stir-fry in 1 tbsp coconut coconut oil or Olive oil

Snack-Day 6

Greek Yogurt with Honey

1/2 cup Greek yogurt

1 tbsp Honey

Breakfast-Day 7

Scrambled Eggs with Veggies

2 Scrambled eggs with sautéed bell peppers, and tomatoes

Serve with 1 whole grain toast

Lunch-Day 7

Caprese Salad with Chicken

1 Grilled Chicken breast

Sliced Tomatoes

Fresh mozzarella

Fresh basil leaves

Balsamic dressing

Dinner-Day 7

Grilled Salmon with Roasted Veggies

14oz grilled Salmon filet

Roasted vegetables (carrots, brussels sprouts, or Sweet potatoes)

1/2 cup Wild Rice

Snack-Day 7

Mixed Nuts

1/4 cup Mixed Nuts (Raw and unsalted)