Column1	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Average
Breakfast	Peanut butter flax oatmeal	Avocado toast with egg with 1.5 cup fruit	Whole wheat bagel with peanu butter and banana	1 serving <u>Spinach and</u> <u>t mushroom omele</u> t with 1 piece of toast topped with 1 tsp jam and 1 cup mixed fruit	Peanut Butter Flax Oatmeal	1 serving of High fiber cereal such as Fiber One, Special K, All Bran Raisin Bran with 1 cup 1% milk and 1 banana	1 serving Egg casserole , with 1.5 cups of mixed fruit	
Snack	1/4 cup Homemade Hummus with 1 cup carrots and mini bell peppers	String cheese and 16 pieces of whole wheat wheat thins		Nonfat greek yogurt with 1 cup fruit and 1/4 cup low fat granola	String cheese and 16 pieces of whole wheat wheat thins	Nonfat greek yogurt with 1 cup fruit and 1/4 cup low fat granola	Nonfat greek yogurt wit 1 cup fruit and 1/4 cup low fat granola	h
Lunch	2 slices of toast topped with 1 serving of Cannelini Aglio e Olio	Vegetable quesadilla	Leftover <u>chicken and broccoli</u> <u>stir fry</u> with 1 cup brown rice	2-3 Chicken lettuce wraps with 1 cup brown rice	Mediterranean Baked Sweet Potato leftovers and side of asparagus	BBQ chicken buddha bowl	Chicken caeser salad wrap	
Snack	Nonfat greek yogurt with 1 cup fruit and 1/4 cup low fat granola	1 medium apple with 2 tbsp of peanut butter	Nonfat greek yogurt with 1 cup fruit and 1/4 cup low fat granola	1/4 cup Homemade Hummus with 1 cup carrots and mini bell peppers	 1.5 cups of mixed fruit with 1 cup nonfat greek yogurt 	1/4 cup <u>Homemade</u> <u>Hummus</u> with 1 cup carrots and mini bell peppers	Guacamole and pita chi	ps
Dinner	1 serving of BBQ pork with whole wheat hamburger bun	Chicken and broccoli stir fry with 1 cup rice	Grilled steak salad with corn	Mediterranean Baked Sweet Potato with 1 cup oven roasted asparagus	Super simple salmon with sauteed mushroom and spinach and 1 cup of cooked brown rice with 1 pat of butter	Portebella burger with 1 serving zucchini fries	1 Serving chicken and orzo soup with 1/4 baguette	
Snack		Salted Dark Chocolate Nut Clusters	Enlighten Ice cream Bar			Salted Dark Chocolate Nut Clusters		
Total kcal	2078 kcal	1953 kcal	1999 kcal	1957 kcal	1944 kcal	1958 kcal	2029 kcal	1988 kcal
Fat	31%	37%	329	% 319	% 33%	6 28%	6 24	1% 31%
Carbs	49%	45%	469	% 50%	% 47%	51%	6 53	1% 48%
Protein	20%							5% 21%
Sodium	1341 mg	2056 mg	2066 mg	1444.5 mg	1836 mg	1908 mg	2439 mg*	1870 mg
							*Number based on original recipes. Can be adapted by substituting with low-sodium broth and use salt substitutes and overall intake will bunder the recommende 2300mg/day.	e