

# Prep Ahead Challenge

## Prep for the Challenge - Choose Meals

R'S CANDIED PECANS P 308 TRIM HEALTHY FUTURE



CHOOSE A PROTEIN TO PREPARE ( MEAT OF ANY KIND) FOR DAY 3
CHOOSE A THM RECIPE THAT USES THE MEAT YOU CHOSE FOR DAY 4
CHOOSE A BREAKFAST TO PREPARE FOR DAY 4

Suggestions from Coach Jen:

EASIEST BREAKFAST CASSEROLE P 328 TRIM HEALTHY TABLE NO-BAKE BREAKFAST CHEESECAKES P 334 TRIM HEALTHY TABLE OATMEAL ON THE GO CUPS P 350 TRIM HEALTHY TABLE

CHOOSE A DESSERT FOR DAY 5
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Suggestions from Coach Jen:

KETO BLUEBERRY JAMBOREE (CLICKABLE RECIPE LINK)
BLUEBERRY CRUMBLE (E VERSION) P 330 TRIM HEALTHY FUTURE
THM TWIXTER BARS (CLICKABLE RECIPE LINK)

### Shopping List

Date / /

## Day 1 - Prep Lunches

Make your protein b	OXES
Make soup or salads	( FREEZE SOUP: REFRIGERATE SALADS)
CHOOSE YOUR STORE-	BOUGHT. BACK UP LUNCH ITEMS
IDEAS:	MY IDEAS:
TUNA OR SALMON PACKETS	
BEEF JERKY	
THM BARS	
ON- PLAN QUEST BARS	
on Tem your band	
SAVE YOUR LIST FOR A	POST- CHALLENGE SHOPPING TRIP

# Day 2 - Prep Snacks

Make your snacks fo	R THE WEEK
MAKE/PRE- MEASURE I	DRY INGREDIENTS FOR SHAKES
CHOOSE YOUR STORE-	BOUGHT. BACK UP SNACK ITEMS
IDEAS: FRUIT DELI MEAT WASA CRACKERS POPCORNERS OR SKINNY POP PICKLES / OLIVES MOON CHEESE	MY IDEAS:
SAVE YOUR LIST FOR A	POST- CHALLENGE SHOPPING TRIP

# Day 3 - Prep Meal Basics

PREPARE A PROTEIN (OR TWO)

CHOOSE YOUR STORE- BOUGHT. BACK UP PROTEIN ITEMS			
IDEAS:	MY IDEAS:		
DELI MEAT			
ROTISSERIE CHICKEN			
PRE- HARD- BOILED EGGS			
PRE- COOKED BACON			
PRE- COOKED STEAK OR TURKEY			

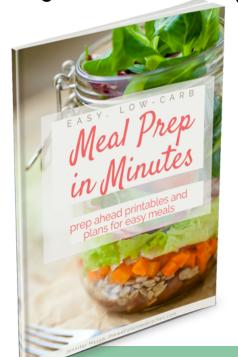
SAVE YOUR LIST FOR A POST- CHALLENGE SHOPPING TRIP

# Day 4 - Prep 7ull Meals PREPARE ONE DINNER FROM YESTERDAY'S PROTEIN MAKE ONE BREAKFAST MEAL

PREPARE A DESSER	RT ( OR TWO)
CHOOSE YOUR STO	ORE- BOUGHT. BACK UP DESSERT ITEMS
IDEAS:	MY IDEAS:
LILY'S CHOCOLATE	
BERRIES & CREAM  85% DARK CHOCOLATE	
OOM DANK CHOCOLATE	
REBEL ICE CREAM	



# Thank you for joining the challenge!



Please watch your email for links to join next month's challenge!

If you need a little more help to prep ahead, you can grab my digital book "Easy, Low Carb Meal Prep in Minutes" at a discount since you've completed the challenge! Just visit <a href="Easy, Low-Carb Meal Prep in Minutes">Easy, Low-Carb Meal Prep in Minutes</a> and enter the code easymealprep for 20% off.

Certified THM Coach Jen, thewellplannedkitchen.com



#### Batch Cooked Ground Beef

I recommend making 3 lbs. of beef to use in multiple recipes

#### Ingredients

- 1-3 pounds ground beef or turkey
- salt and pepper

#### Instructions

- 1. Lightly spray pan with coconut oil.
- 2. Place raw ground beef or turkey in the pan and cook through.
- 3. Drain fat from the pan, portion, and store in airtight containers or sandwich bags.

Keep in the refrigerator for up to five days or in the freezer for up to six months.

#### Storage:

I store mine in the refrigerator for 3-4 days; freezes well.

Please review 7DA guidelines for food safety.

# Low-Fat & Low Carb Protein Boxes

Pack your box with one from each category:

#### **CHOOSE YOUR PROTEIN:**

- 2-3 slices lean deli meat
- hard-boiled eggs (whites only)
- 1/3 cup chopped chicken or turkey breast
- 1 small fish filet
- 1 small pack drained tuna (in water)
- Oikos Triple Zero yogurt
- 1/4 1/2 cup low-fat cottage cheese
- 1/4 1/2 cup 0% Greek yogurt
- collagen
- Turkey Chomps stick

#### ADD

- FP Baked Good from Trim Healthy Mama
- 1 Sourdough Wasa with Light Laughing Cow OR
- 2 Wasa Light Rye with Light Laughing Cow OR
- 1 Wasa Multigrain with Light Laughing Cow
- pickles
- seaweed
- THM Brownie Fix Bars

#### ADD:

- strawberries
- blackberries
- raspberries
- grape or cherry tomatoes
- sliced cucumbers
- celery
- carrots
- grape or cherry tomatoes

#### **INSTRUCTIONS:**

Place each individual item you've chosen in a separate compartment of a bento box or segmented food storage container.

Make 3 at a time for several healthy grab-and-go meals throughout the week!

# Low-Carb Protein Boxes

Pack your box with one from each category:

#### **CHOOSE YOUR PROTEIN:**

- 2-3 slices deli meat or salami
- hard-boiled egg
- 1/3 cup chopped steak
- 1 small salmon filet
- 1/3 cup chopped chicken
- 1 bone-in piece of chicken
- 1-2 cooked low-carb meatballs
- 1 small pack drained tuna
- 1/4 1/2 cup cottage cheese

#### **ADD 1/4 CUP:**

- strawberries
- blackberries
- raspberries

#### **ADD 1 SERVING:**

- Lily's Baking Chips
- Lily's Chocolate Bar
- Other low-carb chocolate (like Trim Healthy Mama Brand)
- dark chocolate

#### CHOOSE 1/4 CUP:

- nuts: almonds, pistachios, walnuts, pecans, peanuts.
- seeds: pumpkin seeds, sunflower seeds
- pickles
- olives black or green (spicy olives are a great addition)
- artichoke hearts
- cheese (string cheese or other favorite cheese)

#### **ADD 1/4 CUP:**

- grape or cherry tomatoes
- sliced cucumbers
- or 1/2 of an avocado

Place each individual item you've chosen in a separate compartment of a bento box or segmented food storage container.

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# Low-Fat Protein Boxes

Pack your box with one from each category:

#### **CHOOSE YOUR PROTEIN:**

- 2-3 slices lean deli meat
- hard-boiled eggs (whites only)
- 1/3 cup chopped chicken or turkey breast
- 1 small fish filet
- 1 small pack drained tuna (in water)
- Oikos Triple Zero yogurt
- 1/4 1/2 cup low-fat cottage cheese
- 1/4 1/2 cup 0% Greek yogurt
- collagen
- Turkey Chomps stick

#### ADD:

- strawberries
- blackberries
- raspberries
- cherries
- blueberries
- mango slices
- apple slices
- orange slices
- melon
- small stone fruit (apricot, plum, nectarine, etc)
- mandarin orange

#### **CHOOSE ONE\*:**

- 1/4 cup cooked brown rice
- 1/4 cup cooked quinoa
- cubed, toasted sprouted bread
- 1 serving Baked Tostitos
- 1 serving sprouted pretzels
- 1 serving Popcorners (plain)
- 1 serving popcorn (on-plan)
- 1 brown rice cake
- Wasa crackers (2 of an on-plan variety)

\*The carb count for the entire protein box should be 45 grams or under. If you don't choose to have fruit, you can have more or double the rice or quinoa from this box.

#### **ADD 1/4 CUP:**

- grape or cherry tomatoes
- sliced cucumbers
- celery
- carrots
- grape tomatoes

Place each individual item you've chosen in a separate compartment of a bento box or segmented food storage container.

Make 3 at a time for several healthy grab-and-go meals throughout the week!