STRONGER **II** NUTRITION

3-Day Meal Plan

Use this resource to focus on nutritious, protein-packed meals that will keep you energized and satiated throughout the day until you receive more specific instructions from your coach.

After you meet with your coach, you'll have more personalized guidance that aligns more closely with your goals. Until then this meal plan offers several benefits:

- ⊘ High-protein meals with at least 30 grams of protein to support your nutritional needs (and help you feel fuller, longer!).
- ⊘ Easy-to-find ingredients that will empower you to prepare delicious meals that won't take hours of prep.
- ⊘ An easy-to-follow foundation for you to get started with your Stronger U session.

Notes

- This meal plan provides units of measurements in ounces and grams, choose the unit that works best for you!
- This template is a suggestion, adjust the portion sizes to match your preferences and hunger levels.
- If you're ready to start logging your food, head to the Stronger U App!
- Don't forget to reach out to your coach if you have questions! They're here to help.



Your 3-Day Meal Plan

All of these equal 1600-1800 calories per day and 30g of protein in each meal.

DAY 1

BREAKFAST

Tortilla Egg Wrap 2 eggs (114g) 1 high protein wrap 1 wedge light spreadable cheese (spread on a tortilla) (19g) Pickled jalapenos (optional) 2oz (56g) deli ham 4-5 (75g) cherry tomatoes 1 cup (150g) blueberries

414 CAL | 37 P | 35 C | 16 F

DAY 2

BREAKFAST

Greek Egg Sandwich 2 large eggs (114g) 150g cooked spinach loz (28g) low-fat (or fatfree) feta cheese $\frac{1}{2}$ tsp (2.5g) olive oil for cooking 1(62g) English muffin

399 CAL | 30 P | 35 C | 16 F

LUNCH

Easy Chicken & Veggies 4oz (115g) chicken breast 3/4 cup (120g) rice 1 cup (130g) mixed veggies (can be frozen) 1tsp (5g) olive oil Squeeze of lemon juice 479 CAL | 42 P | 50 C | 11 F

DINNER

Sesame Ginger Tilapia 6oz (170g) baked tilapia topped with 1 tbsp (17g) sesame ginger sauce 1/2 cup (100g) brown rice 1 cup (100g) vegetable medley

440 CAL | 48 P | 34 C | 12 F

1633 CAL | 144 P | 161 C | 48 F

SNACKS

1Rx Bar (any flavor) 200 CAL | 12 P | 23 C | 8 F

1 Yasso bar (any flavor) 100 CAL | 5 P | 19 C | 1 F

1669 CAL | 131 P | 172 C | 58 F

DINNER

Steakhouse Dinner 4oz (115g) sirloin steak 4oz (115g) roasted red potatoes with 1/2 tbsp (7g) olive oil Salad with $\frac{1}{2}$ cup (30g) chopped romaine, 1/2 cup chopped spinach (30g), 2 tbsp (30g) light dressing 469 CAL | 35 P | 30 C | 23 F

SNACKS

1 cup (150g) light or fatfree yogurt (any flavor) ¼ cup (16g) All-Bran Buds cereal $\frac{1}{2}$ cup (75g) blueberries 182 CAL | 15 P | 38 C | 1 F

1bag (28g) PopCorners, any flavor

130 CAL | 2 P | 22 C | 4 F

Light string cheese (30g) 60 CAL | 8 P | 0 C | 3 F

1721 CAL | 137 P | 151 C | 67 F

DAY 3

BREAKFAST

Overnight Proats (Protein Oats) 1/3 cup (30g) Kodiak protein oats, classic 8oz (227g) Fairlife reduced fat protein milk 1/2 cup (70g) frozen mixed berries 1/2 scoop (16g) protein powder

429 CAL | 36 P | 37 C | 15 F

LUNCH

LUNCH

Club Sandwich Wrap

1(56g) Joseph's brand

2 slices (50g) tomato

1 tbsp (15g) light mayo

1tsp (7g) dijon mustard

1 cup (30g) raw spinach

1 apple (medium, 180g

1tbsp (16g) peanut butter

436 CAL | 41 P | 48 C | 12 F

without core) with

4oz (120g) deli chicken or turkey

1 slice (1oz) reduced fat cheddar

lavash flatbread

Buffalo Chicken Salad 4oz (115g) cooked chicken breast 1 cup (30g) spinach 1 cup (30g) arugula (or other lettuce) 2oz (60g) carrots 2oz (60g) sugar snap peas loz (28g) reduced-fat blue cheese crumbles (can leave out or sub any cheese) Frank's Red Hot, to taste 2 tbsp (30g) Bolthouse Chunky Blue Cheese (or Ranch) 1tbsp (7g) walnut pieces

428 CAL | 49 P | 16 C | 19 F

DINNER

Turkey Taco Bowl 3.5oz (100g) cooked ground turkey (used 93% lean) Taco seasoning 1/2 cup (100g) rice 1/2 avocado (50g) 1/2 cup (86g) black beans 1/2 oz (14g) reduced fat Mexican style shredded cheese 1 cup (30g) spinach 1/2 cup (90g) tomatoes, diced Hot sauce

571 CAL | 43 P | 51 C | 23 F

SNACKS 1 Yasso bar (any flavor)

100 CAL | 5 P | 19 C | 1 F

Apple medium with 1 tbsp almond or peanut butter 193 CAL | 4 P | 28 C | 9 F

Disclaimer: Nothing in this template should be interpreted as, or constitutes as medical, nutritional, therapeutic advice. We are giving guidance on what eating may look like during a day with an estimate of calorie ranges. Please talk to a medical provider if you want a specific plan for exactly what to eat to ensure it meets your medical needs. Use of the programs, advice, and information contained in this tool is at the sole choice and risk of the reader.