

# 30 Day Meal Planner

Discover 15 easy, healthy and tasty recipes, including breakfast, lunch, dinner, treat and smoothie options.

Mix and Match to create a month worth of delicious meals.

www.thepersonalrevolution.com



# Personal Revolution - fitness and lifestyle coaching

Hi friend,

I hope you get good use out of these recipes and the planner, I would love for you to send me a message and let me know which was your favourite!

Healthy eating doesn't have to be boring and tasteless, there are so many interesting and different recipes you can try.

Don't be scared, give them all a go, the worst that can happen is you don't like it and you just don't cook it again.

Each recipe has been entered into MyFitnessPal for you, simple scan the barcode to record your macros.

Enjoy, Happy cooking!

Jay Quarmby - jay@thepersonalrevolution.com

# Your Life Your Potential Your Revolution





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### RECIPE KEY

Look for these helpful icons throughout the file.

- GF Gluten Free
- Dairy Free
- Low Carb (under 20g serving)
- MP Meal Prep/Freezer Friendly
- HP High Protein (over 20g per serving)
- V Vegetarian
- Q Quick (under 30 mins)
- N Contains Nuts



# **WEEKLY MEAL PLANNER**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
Roasted Broccoli Toast with Pepper Hummus	Chocolate Overnight Oats	Sweet Potato & Avo Breakfast Bowl	Sweet Potato & Avo Breakfast Bowl	Fireman's Breakfast Casserole	Fireman's Breakfast Casserole	Roasted Broccoli Toast with Pepper Hummus
LUNCH						
Roasted Vegetable & Quinoa Salad	Roasted Vegetable & Quinoa Salad	Leftover Turkey Stuffed Peppers	Avocado & Tuna Salad	Avocado & Tuna Salad	Mediterranean Chickpea Salad	Mediterranean Chickpea Salad
SNACK						
E.g. PB Cookies, Lemon, Coconut & Chia Seed Muffins, Post-Workout Strawberry Smoothie						
DINNER						
Salmon Avocado Rice Bowl	Turkey Stuffed Peppers	Honey Garlic Drumsticks with favorite sides	Honey Garlic Drumsticks with favorite sides	Egg Fried Rice	Meal Out - Enjoy!	Egg Fried Rice

# WEEKLY SHOPPING LIST

### FRUIT & VEGETABLES

### MEAT, DAIRY & SPICES

### GRAINS, SEEDS & BAKING

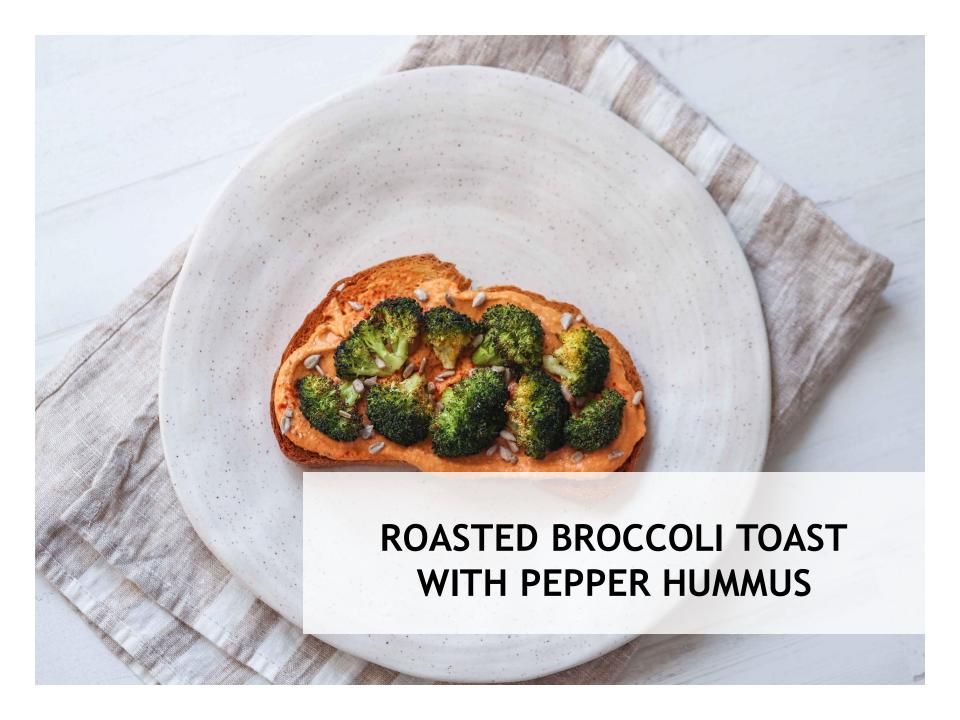
### CANS, CONDIMENTS & MISC

	Fresh
	2x broccoli
	2x sweet potato
	6x white onion
	8x bell pepper
	cherry tomatoes
	3x avocado
	8 oz. (230g) mushrooms
	1x garlic
	6x lemons
	1x lime
	bunch kale
	1x apple
	celery
	2x red onion
	2x tomatoes
	1x cucumber
	ginger
	2x carrots
	garlic
	5 oz. (150g) green beans
	Herbs
	2x parsley
	mint
	coriander
	Frozen
	strawberries

Meats	
○ 1 lb. (450g) ground pork	
8x chicken drumsticks	
○ 1 lb. (450g) ground turkey breast	
Fish & Seafood	
○ 2x salmon fillets	
○ 14 oz. (400g) raw prawns	
Dairy	
○ Greek yogurt	
○ cheddar cheese	
○ feta cheese	
○ mozzarella	
Non-Dairy	
○ almond milk	
○ 24x eggs	
oat or soy single cream	
○ coconut milk	
Spices	
○ garlic powder	
○ hot paprika	
○ paprika	
○ cumin	
○ chili flakes	
○ mixed herbs	
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Grains
rolled oats
quinoa
Jasmin rice
brown rice
oat flour
coconut flour
Nuts & Seeds
sunflower seeds
chia seeds
ground flax seeds
Baking
vanilla extract
cocoa powder
baking soda

Oils
olive oil
ococonut oil
osesame oil
Cans & Condiments
○ 4x can chickpeas
○ tahini
o apple cider vinegar
○ 2x can tuna in brine
○ tamari
○ tomato paste
natural smooth peanut butter
Sweeteners
honey
O maple syrup
Other
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vanilla protein powder
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# ROASTED BROCCOLI TOAST WITH PEPPER HUMMUS



Serves: 2 Prep: 10 mins Cook: 10 mins



Nutrition per serving: 510 kcal 25g Fats 59g Carbs 18g Protein





### WHAT YOU NEED

- ½ broccoli head
- 1 tbsp. olive oil
- 4 tbsp. roasted pepper hummus, store bought or homemade
- 1 tbsp. sunflower seeds
- 2 slices sourdough, or bread of choice

### WHAT YOU NEED TO DO

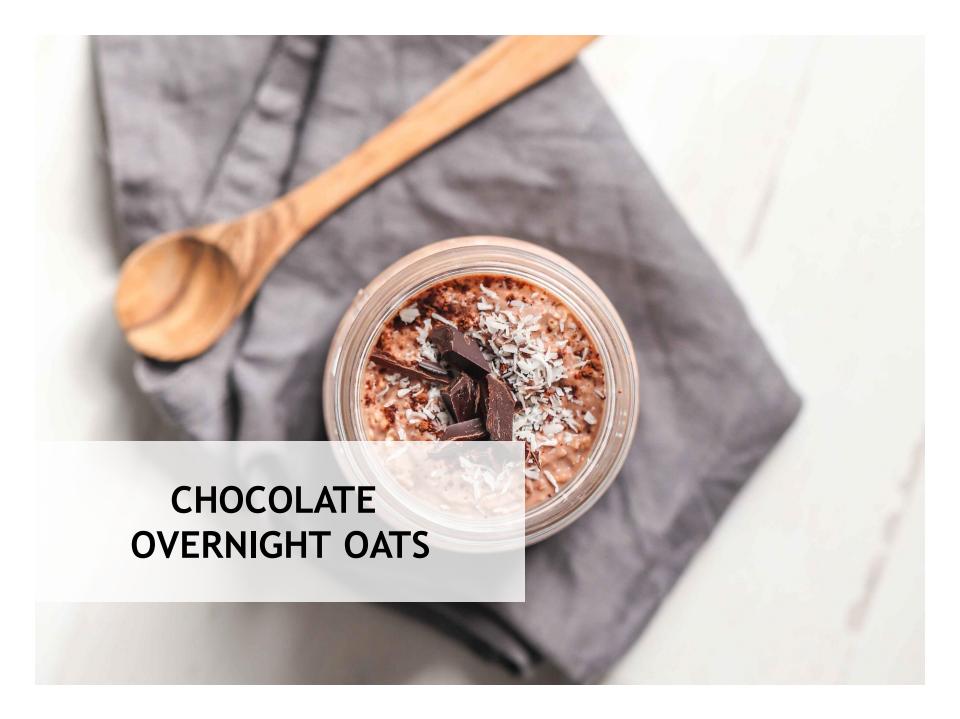
Preheat oven to 400F (200C).

Cut the broccoli into small florets and drizzle with oil, season with salt and pepper.

Lay out on a baking tray evenly spaced and cook in the oven for 10 to 12 minutes until browned.

Toast the bread and spread the hummus over it, top with the roasted broccoli and sunflower seeds.





# CHOCOLATE OVERNIGHT OATS



Serves: 1 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 220 kcal 6g Fats 28g Carbs 11g Protein





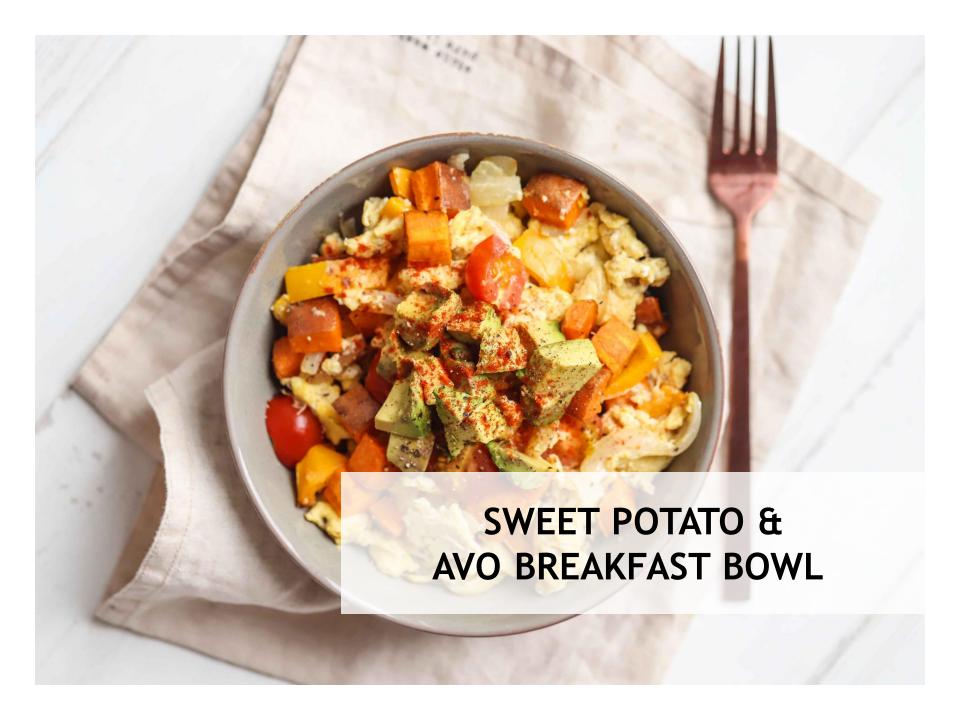
### WHAT YOU NEED

- ½ cup (50g) old fashioned rolled oats
- 1/3 cup (85g) Greek yogurt
- ½ cup (120ml) almond milk
- 1 tsp. vanilla extract
- 1 tbsp. honey
- 1 ½ tbsp. cocoa powder

### WHAT YOU NEED TO DO

Combine all the ingredients in a bowl or a jar. Leave to sit in the fridge overnight, then add your favorite toppings (optional) in the morning before you eat.





# SWEET POTATO & AVO BREAKFAST BOWL



Serves: 2 Prep: 10 mins Cook: 25 mins



Nutrition per serving: 417 kcal 24g Fats 28g Carbs 23g Protein







### WHAT YOU NEED

- 1 large sweet potato, cut into cubes
- 1 tbsp. olive oil
- 1/2 onion, diced
- 1 yellow bell pepper, diced
- 4 large eggs
- 4 egg whites
- 1 tsp. garlic powder
- 10 cherry tomatoes, halved
- 1/2 avocado, diced
- 1/2 tsp. hot paprika

### WHAT YOU NEED TO DO

Preheat the oven to 400F (200C). Line a baking tray with parchment paper and spread the potato cubes over it evenly. Drizzle with half a tbsp olive oil and season with salt and pepper.

Roast the potatoes for 15 minutes, then toss them around and roast for another 10, until browned.

In the meantime, heat the remaining oil in a non-stick pan over medium heat. Add the onion and sauté for 2-3 minutes, until soft. Add the diced pepper and cook for another 3 minutes.

Next, add in the eggs and egg whites and cook for five minutes, mixing and folding them in with the onion and pepper. Stir in the garlic powder and season with salt, and pepper.

Add in the tomatoes and heat them until softened. Next, add the roasted sweet potatoes and stir to combine.

Divide the eggs between two bowls and top with the diced avocado, sprinkle with hot paprika. Serve immediately.





# FIREMAN'S BREAKFAST CASSEROLE



Serves: 4 Prep: 10 mins Cook: 70 mins



Nutrition per serving: 439 kcal 26g Fats 8g Carbs 42g Protein





### WHAT YOU NEED

- 1 lb (450g) ground pork
- 8 oz. (230g) mushrooms, sliced
- 1 onion, chopped
- 1 green bell pepper, chopped
- 6 eggs
- ½ cup (120ml) soy or oat cream
- 1 cup (115g) cheddar cheese

### WHAT YOU NEED TO DO

Lightly grease an 8x6 inch baking dish. Preheat oven to 350F (180C).

Heat a dry non-stick pan over medium-high heat and cook the ground pork 4-5 minutes until browned.

Add in the mushrooms, onion and green pepper to the pan and cook over medium heat for 6-7 minutes. Season well with salt and pepper.

Break the eggs into the baking dish keeping the yolks intact. Try to evenly distribute the egg yolks around the pan. Poke a hole in each of the yolks with a knife. Pour the cream over the eggs and top with 1/2 of the cheese.

Next, add in the pork and veg mixture to the baking dish. Top with the remaining cheese, cover with foil, and covered for 30 minutes and uncovered for another 30 minutes.





# ROASTED RED PEPPER HUMMUS



Serves: 4 Prep: 10 mins Cook: 35 mins



Nutrition per serving: 375 kcal 27g Fats 24g Carbs 10g Protein





### WHAT YOU NEED

- 2 red bell peppers
- ½ white onion, diced
- 15 oz. (430g) canned chickpeas, drained
- 6 tbsp. tahini
- 2 garlic cloves, minced
- 1 tbsp. paprika
- 1/2 tsp. cumin
- 1/4 cup (60ml) olive oil
- 1/4 cup (60ml) lemon juice

### WHAT YOU NEED TO DO

Preheat oven to 450F(230C).

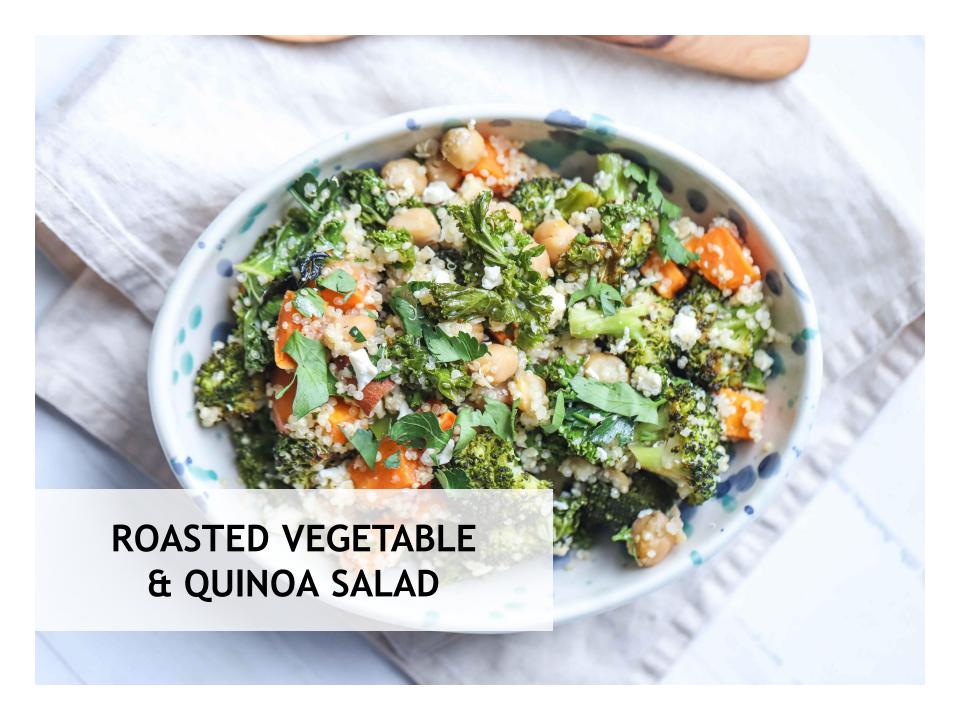
Place bell peppers on a paper-lined tray. Roast in the oven for 30-35 minutes until the skin is charred, turning the peppers over halfway through.

Remove the peppers from the oven and allow to cool. Once cooled, remove the stem and the outer skin. Cut each pepper in half and remove the seeds.

In a food processor, pulse the roasted peppers, onion, chickpeas, garlic, paprika, cumin, lemon juice, tahini, and olive oil until completely smooth. Season with salt and pepper to taste.

Serve as a dip with fresh vegetables or on toast with roasted broccoli as in the Roasted Broccoli Toast with Pepper Hummus recipe.





# ROASTED VEGETABLE & QUINOA SALAD



Serves: 4 Prep: 15 mins Cook: 35 mins



Nutrition per serving: 539 kcal 21g Fats 74g Carbs 20g Protein







### WHAT YOU NEED

- 1 cup (170g) dry quinoa
- 2 cups (240ml) water (or veggie broth)
- 1 broccoli, cut into florets
- 1 sweet potato, cubed
- 1 can (15 oz./430g) chickpeas, drained
- 4 cups (270g) kale, roughly chopped
- 4 tbsp. olive oil
- ¼ cup (5g) fresh parsley, chopped
- ¼ cup (30g) feta cheese, crumbled
- 1 lemon, juice only
- 1/2 tbsp. apple cider vinegar
- 2 tbsp. honey
- chili flakes, to taste

### WHAT YOU NEED TO DO

Preheat oven to 425F(220C).

Cook quinoa according to instructions on the packaging, then set aside in a large bowl. Drain and rinse the chickpeas.

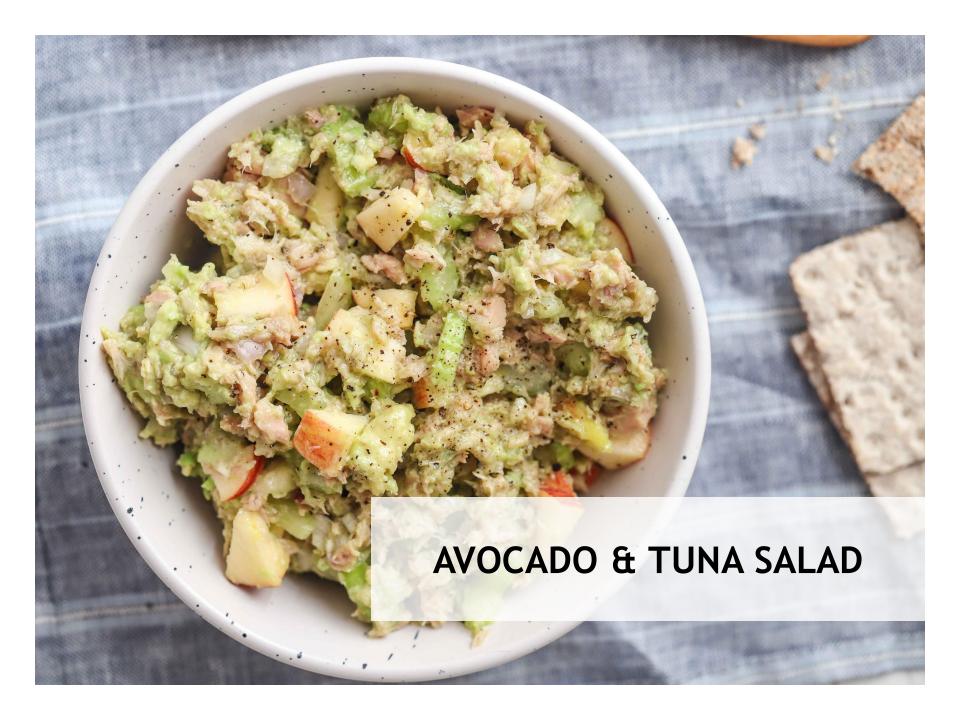
While quinoa is cooking, toss broccoli and sweet potato chunks with 2 tablespoons of olive oil and roast in the oven for 20 minutes. Next, add kale and chickpeas to the roasting pan, and roast for another 15 minutes. Stirring the veggies around halfway through.

Once roasted remove from the oven from and combine with the quinoa. Next, add in the chopped parsley and feta and mix gently.

In a small bowl, combine lemon juice, vinegar, maple syrup and remaining 2 tbsp. of olive oil. Season with salt, pepper, and chili flakes to taste.

Drizzle the dressing over the quinoa and vegetable mixture, and stir gently. Enjoy and store any leftovers in the fridge for 4-5 days.





# **AVOCADO & TUNA SALAD**



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 311 kcal 16g Fats 18g Carbs 28g Protein





### WHAT YOU NEED

- 2x 5oz. (145g) can tuna, in brine, drained
- ½ apple, diced
- 1 stalk celery, sliced
- ½ red onion, diced
- 1 avocado, cubed
- ½ lemon, juice only

### WHAT YOU NEED TO DO

Combine all of the ingredients in a bowl and mix gently, season to taste with salt and pepper.

Serve on a piece of toast, as a filling or on its own.





# MEDITERRANEAN CHICKPEA SALAD



Serves: 4 Prep: 20 mins Cook: 0 mins



Nutrition per serving: 293 kcal 10g Fats 40g Carbs 12g Protein





### WHAT YOU NEED

- 2x 15oz. (425g) cans chickpeas, drained
- 1 lemon, juice only
- 2 tbsp. olive oil
- 1tsp. paprika
- 2 tomatoes, finely diced
- ½ cucumber, finely diced
- 1 yellow bell pepper, finely diced
- 1/2 red onion, finely diced
- 1/2 cup (15g) fresh parsley, finely chopped
- 1/2 cup (15g) fresh mint, finely chopped

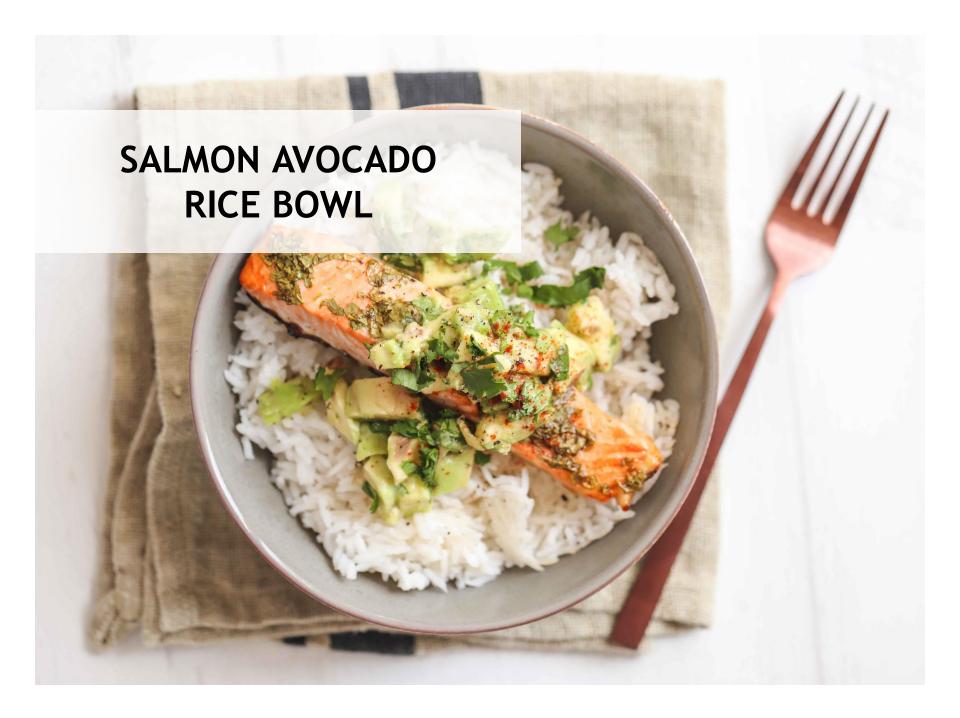
### WHAT YOU NEED TO DO

Place drained and rinsed chickpeas in a large bowl and combine with lemon juice, olive oil, and paprika. Cover, and transfer to the fridge to marinate while you dice the vegetables and herbs.

Add the diced vegetables and chopped herbs to the chickpeas, season with salt and pepper, and mix well. Add more lemon juice if required.

Serve on its own, with pita, or as a side with fish and meats. Store leftovers in the fridge in an airtight container for up to 3 days.





# SALMON AVOCADO RICE BOWL



Serves: 2 Prep: 10 mins Cook: 30 mins



Nutrition per serving: 643 kcal 26g Fats 72g Carbs 31g Protein





### WHAT YOU NEED

- <sup>3</sup>/<sub>4</sub> cup (140g) jasmine rice
- 2 salmon fillets
- 2 tbsp. lime juice
- 1 tbsp. honey
- 3 tbsp. coriander, chopped
- 1 avocado, cubed
- 1/4 tsp. chili powder

### WHAT YOU NEED TO DO

Cook rice according to instructions on the packaging.

Preheat oven to 425F (220C) and line a baking tray with aluminum foil. Rub the salmon skin with some oil and place the fillets skin down on the tray.

Mix 1 tbsp. lime juice, honey, and 2 tbsp. coriander together and rub the salmon fillets with, season with salt. Bake salmon for 12-15 minutes, until cooked through and browned.

Place the cubed avocado into a bowl and add the remaining 1 tbsp. lime juice, 1 tbsp. coriander, chili powder, and season with salt and pepper. Gently mix.

To assemble the rice bowls: divide rice among two bowls, top it off with a salmon fillet, and top each bowl with half the avocado mixture.





# EGG FRIED RICE



Serves: 4 Prep: 10 mins Cook: 20-25 mins



Nutrition per serving: 453 kcal 15g Fats 49g Carbs 30g Protein





### WHAT YOU NEED

- 3 cups (480g) cooked rice, white
- 3 tsp. coconut oil
- 6 eggs
- 14 oz. (400g) raw prawns
- 2 onions, diced
- 3 tbsp. ginger, grated
- 2 carrots, peeled, chopped
- 1 bell pepper, diced
- 5 oz. (150g) green beans, cut into pieces
- 4 tbsp. tamari
- 1 tbsp. sesame oil

### WHAT YOU NEED TO DO

Cook rice according to instructions on the packaging.

In the meantime, heat 1 tsp. coconut oil over medium heat in a large wok or pan. Beat the eggs together, season with salt and pepper, then add to the pan. Cook the eggs, mixing often, until cooked, then transfer to a clean bowl.

In the same pan heat, another 1 tsp. of coconut oil and stir fry the prawns until cooked, then set aside.

Add the remaining tbsp. of coconut oil to the pan, and cook the onions and ginger, for about 3 minutes. Next add the carrots, bell pepper, and green beans, and cook for another 5 minutes.

Add the soy sauce, sesame oil, and cooked rice to the pan and stir until everything is mixed well.

Lastly, add the eggs and cooked prawns, and season with salt and pepper if necessary.





# HONEY GARLIC DRUMSTICKS



Serves: 4
Prep: 5 mins
Cook: 50 mins



Nutrition per serving: 516 kcal 37g Fats 15g Carbs 32g Protein





### WHAT YOU NEED

8 chicken drumsticks

### For the Marinade:

- 1 tbsp. olive oil
- 1 tbsp. sesame oil
- 1/4 cup (60m) tamari sauce
- 2 tbsp. lemon juice
- 3 tbsp. honey
- 6 cloves garlic, minced
- 1-inch ginger, peeled and grated
- ½ tsp. chili flakes

### WHAT YOU NEED TO DO

In a bowl, combine all of the ingredients for the marinade and mix well. Set aside.

If you have time, place the chicken in a Ziploc bag, add the marinade and refrigerate for as long as you can, up to 24 hours.

If baking straight away, massage them in the bag with the marinade for about 5 minutes.

Preheat oven to 375F(190C).

Transfer the drumsticks and the marinade into a baking dish and bake uncovered for 45-50 minutes, until they are cooked through and browned.

Serve hot, with pan juices and your favorite side dish (e.g. potatoes, rice, salad, etc.).





# TURKEY STUFFED PEPPERS



Serves: 2 Prep: 15 mins Cook: 50 mins



Nutrition per serving: 255 kcal 4g Fats 22g Carbs 33g Protein





### WHAT YOU NEDD

- 1 cup (195g) brown rice, cooked
- 4 bell peppers
- 1 lb. (450g) ground turkey breast
- ½ yellow onion, chopped
- 2 cloves garlic, minced
- 1 ½ tbsp. mixed herbs
- 1 1/3 cup (300ml) tomato paste
- 1/3 cup (35g) mozzarella, grated

### WHAT YOU NEED TO DO

Cook rice according to instructions on the packaging. Cut bell peppers in half, remove seeds and set aside.

In a large dry non-stick pan, cook the ground turkey with the onion and garlic for about 8 mins. Remove from the heat and add the rice, 1 cup tomato sauce mixed herbs, cinnamon, and season with salt and pepper, to taste. Mix well.

Preheat oven to 375F (190C). Place the bell peppers in a baking dish (if they are leaning too much, trim the bottom slightly to create a flat surface).

Stuff each bell pepper with the turkey and rice mixture. Top each pepper with 1 tbsp. tomato sauce and a sprinkle of cheese.

Pour 1 cup of water into the bottom baking dish, this will help steam the peppers. Cover the dish with foil and bake for 35 minutes. Remove bake uncovered for about 5 more minutes, until cheese melts.

Serve immediately or cool and store in the fridge for later.





# 3 INGREDIENT PB COOKIES



Makes: 12 Prep: 10 mins Cook: 15 mins

## Nutrition per serving: 170 kcal 11g Fats 13g Carbs

7g Protein





### WHAT YOU NEED

- 1 cup (250g) natural peanut butter, runny
- 3/4 cup (75g) oat flour
- 1/4 cup (60ml) maple syrup

### WHAT YOU NEED TO DO

Preheat oven to 350F (180C) and line a baking tray sheet with baking paper.

In a mixing bowl add runny peanut butter with maple syrup. Combine with a spoon until creamy paste forms.

Fold in the flour and stir until a cookie dough forms (add additional flour as needed to reach the right consistency).

Divide the cookie dough into 12 pieces. Roll each piece into a ball and place it on a baking tray. Flatten each ball with a fork, forming a cross shape on the top of each cookie. Bake for 12-15 minutes until browned.

Remove from the oven and allow to cool for 10 minutes or longer on a baking rack. The longer you allow to cool these cookies the crunchier they will get.





# LEMON, COCONUT & CHIA SEED MUFFINS



Makes: 12 Prep: 10 mins Cook: 25 mins



Nutrition per serving: 138 kcal 8g Fats 15g Carbs 3g Protein





### WHAT YOU NEED

- ½ cup (60g) coconut flour
- 2 tbsp. chia seeds
- 1/4 tsp. baking soda
- zest from 2 lemons
- pinch of salt
- ¼ tsp. vanilla extract
- 2 tbsp. lemon juice
- 1 tbsp. apple cider vinegar
- ½ cup almond milk
- 4 tbsp. honey
- 4 eggs
- ¼ cup (60ml) coconut oil, melted

### WHAT YOU NEED TO DO

Preheat oven to 350F (180C). Line a muffin tray with paper muffin cups.

In a medium bowl add coconut flour, chia seeds, baking soda, lemon zest, and a pinch of salt. Mix well.

In another bowl crack the eggs and add, vanilla extract, almond milk mixed with stevia or honey, melted coconut oil, lemon juice, and apple cider vinegar.

Next fold in the dry ingredients into the wet, mixing well until a smooth batter is formed.

Pour the batter into paper muffin cups dividing equally between the 12 cups.

Bake for 20-25 minutes, or until an inserted toothpick comes out clean.

Once baked, remove from the oven and transfer the muffins onto a rack to cool completely.





# POST-WORKOUT STRAWBERRY SMOOTHIE



Serves: 1 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 235 kcal 6g Fats 25g Carbs 23g Protein



### WHAT YOU NEED

- 1 cup (200g) frozen strawberries
- 1 cup (240ml) carton coconut milk
- 1/4 cup (25g) vanilla protein powder, whey or vegan
- 1 tsp. vanilla extract
- 1 tsp. ground flax seed

### WHAT YOU NEED TO DO

Place all ingredients into a high-speed blender and blend until smooth.





