



March Meal Guide

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	<u>Cottage Cheese Egg Cups</u> Pro-tip: meal prep on Sunday night	Leftover egg cups	Choose a <u>high-protein option that aren't eggs</u>	<u>Creamy Chai Chia Pudding</u>	Leftover chia pudding
LUNCH	<u>Kale & Quinoa Salad with Sweet & Spicy Pepitas</u>	<u>Dill Chicken Salad Lettuce Cups</u>	Leftover black bean burgers with a side salad	<u>Southwest Chicken & Crispy Rice Salad</u>	Leftover chicken satay with mixed greens
DINNER	<u>Sheet Pan Greek & Chickpea Salad</u>	<u>Black Bean Veggie Burgers</u>	<u>Better-Than-Take Out Orange Chicken</u>	<u>Chicken Satay with Fresh Spring Rolls & Peanut Dipping Sauce</u>	Mindfully enjoy a meal out to take a break from the kitchen! *Remember the key components of building a <u>balanced plate</u>
SNACK	<u>Fond bone broth</u>	¼ cup of raw nuts	<u>Jacob Bar</u>	<u>Fond bone broth</u>	1-2 hard boiled eggs
NOTES	*If vegetarian or vegan sub animal protein with a plant based source of protein like beans (lentils, chickpeas, black beans, etc), tofu, or quinoa.				

Smart Grocery Shopping Tips

1. Plan Ahead

Before heading to the store, create a detailed shopping list based on your needs. Check your pantry and fridge first to avoid buying duplicates or unnecessary items. Review your recipes and adjust serving sizes as needed to match your personal preferences and dietary goals.

2. Organize Your List

Structure your shopping list according to your grocery store's layout. This will save time and make it easier to grab what you need efficiently.

What to Look for When Shopping

- **Animal Proteins:** Opt for **grass-fed, grass-finished, organic, and hormone-free** meats. These options provide higher levels of omega-3s and antioxidants while reducing exposure to harmful chemicals. We recommend Force of Nature, which prioritizes regenerative farming and superior nutrition.
- **Poultry:** Choose **organic and antibiotic-free** poultry to minimize exposure to harmful substances and lower the risk of antibiotic resistance.
- **Eggs:** Look for **organic, pasture-raised** eggs, which are richer in vitamins and omega-3s.
- **Fish & Seafood:** Select **wild-caught and ethically sourced** seafood for better omega-3 content and fewer contaminants. Brands like Vital Choice support sustainable fishing practices while offering high-quality products.
- **Fruits & Vegetables:** Whenever possible, choose **organic** produce. Prioritize organic for items on the EWG's "Dirty Dozen" list, which tend to have higher pesticide levels, while non-organic options from the "Clean Fifteen" list are generally safer. **Frozen organic** produce is also a great, nutrient-rich alternative.

Shop Our Favorites

Explore our [Amazon Storefront](#) for pantry staples and non-toxic kitchen essentials we love!

