



**Male Meal Plan Weeks 5-6**

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	1 Packet of Uncle Toby's Big Bowl Quick Oats and a Protein shake in 250ml of Lite Milk	3 Boiled Eggs with 2 slices of Aldi Shortcut Bacon and 2 piece of Toast	3 Slices of Wholemeal/Multigrain Bread and All-Natural Peanut Butter and a Protein Shake	30 grams of Avocado on 2 Pieces of Toast/English Muffins	3 scrambled eggs with 2 pieces of Country Split Wholemeal toast	3 Crumpets with Peanut Butter and Honey	<b>3 Boiled Eggs with 1 piece of Burgen/Multigrain/Whole Bread</b>
Snack	Blueberry Coconut Smoothie (see recipe)	Protein Bar	2 X Nature Valley Nut Bar	Cheese and crackers – 2 x slice of cheese, 8 x Jatz crackers	2 X Apple & 12 almonds	2 X Nature Valley Nut Bar	<b>Protein Bar</b>
Lunch	2 x 95 Gram, Tuna Bean Salad, ½ red onion, 1 celery heart, ½ bunch of flat leaf parsley (15g) 330grams butter beans, 95 gram can of Tuna	Burrito Bowl - 150g Lean mince, 150g basmati rice, 150g peas & corn, salsa and cheese	Ham (120-150grams) Sandwich/Wrap on Multigrain Bread and Salad	Turkey Protein Pasta (Ingredients will be posted in group)	Nando's Lemon Herb Chicken Bowl (Ingredients will be posted in group)	2 Beef/Kangaroo Patty on a 2 X Brioche Bun with 2 slices of Bega Super Slim Cheese	<b>Chicken (120-150grams) Sandwich/Wrap on Multigrain Bread and Salad</b>
Snack	Yo-pro or Chobai Yoghurt	Apple or Banana	Protein Shake	95gram Can of Tuna (any flavour) and Steam Fresh Veggies	Continental Cup of Soup (anyone)	Blueberry Coconut Smoothie (see recipe)	<b>Protein Shake in Water</b>
Dinner	Chicken & Fried Rice (See recipes for more details)	Sandwich Thin Pizzas (See recipes for more details)	200 grams of Chicken Breast with 150 grams of Basmati White Rice	200-gram Lean Steak with 150 grams of Sweet Potato	Salmon with 175 broccoli/green vegetables and 150g Carisma/Spudlite potato	Cheat Meal of Your Choice	<b>250 grams of Perch/Bassa Fish with cauliflower rice and veggies (no potato)</b>
Snack	No-bake Jelly Cheesecakes (See recipes for more details)	Skinny Cow Sundae	175 grams of Yoplait Zero Yoghurt with 50 grams of Blue/Black Berries	Air Popped Pop Corn	Half a pun net of black berries and half a pun net of strawberries	My Double Choc Protein Mug Cake (See recipe)	<b>Protein Bar or Shake</b>

All these items can be purchased at Woolies and possibly Coles

Cauliflower Rice



Cauliflower Rice 2



Protein Bar



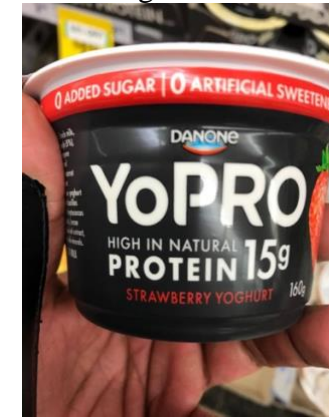
Protein Shake



Protein Shake



Yoghurt 1



Yoghurt 2



Zucchini Noodles



Fettuccine Slendier



Spaghetti Slendier



Aldi Shortcut Bacon



Nature Valley Nut Bar



Yoplait Zero Yoghurt



Country Split Wholemeal Bread



Aldi Lean Beef Mince



Kangaroo Beef Patty



Extra Lean Beef Burger



Brioche Burger Bun



Bega Super Slim Cheese



Spud Light Potato's



Sugar Free Avalanche Drinking Chocolate







## Turkey Protein Pasta

- 63grams of Turkey Mince (Steggles)
- 40 grams Mixed Vegetables Frozen (Coles Brand)
- 10 grams Extra Sharp Parmesan Shredded
- 42 grams High Protein Pasta (Vetta)
- 22 grams Tuscan Meatball Sauce (Masterfoods)
- 60 grams Passata Sauce
- 60 grams of White Mushrooms





## Lemon Herb Chicken

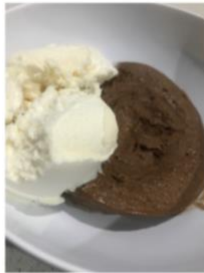
- 140 grams of Boneless Chicken Breast
- 100 grams of Basmati White Rice
- 150 grams Winter Vegetables Mix
- 30 grams of Lemon & Herb Chicken Marinade





## Double Choc Protein Mug Cake

Serves: 1  
 Prep time: 3 minutes  
 Total time: 3 minutes  
 Calories: 98  
 Macros: C:3 P:17 F:2



### Ingredients

Unsweetened almond milk | 60ml  
 Sugar-free drinking chocolate | 10g  
 Protein powder - chocolate | 2/3 scoop (20g)  
 Baking powder | ¼ teaspoon (2g)

### Directions

Combine all dry ingredients into a small ceramic bowl or mug. Add almond milk and mix or whisk until smooth.

Heat on HIGH for 45 seconds. Then heat in 15 second intervals until it resembles a 'cake' to your liking. If you cook it for too long in one go, it will rise too much and spill over.

Note: I prefer mine still a little wet around the edges.

#### Serving options:

- Yoplait Zero French Vanilla yoghurt (88g, 35 cal)
- Peters Light 'n' Creamy French Vanilla ice cream (46g, 62 cal)

Specific ingredients used:	Additional Information
<ul style="list-style-type: none"> <li>• Bulk Nutrients Protein Matrix – chocolate</li> <li>• Avalanche Sugar Free Drinking chocolate.</li> <li>• Almond Breeze Unsweetened Almond milk</li> </ul>	You can use any brand of protein powder but a blend is preferable to a whey protein (WPI) as it could become rubbery in texture. Calories/macros will change accordingly.

#HighProtein #Dessert #Snack



## No-bake Jelly Cheesecakes

**Serves:** 6  
**Prep time:** 15 minutes  
**Total time:** 1 hour  
**Calories:** 72 per serve  
**Macros:** C:4 P:10 F:2



### Ingredients

**Cottage Cheese** | 500g  
**Lemon Jelly Lite** | 1 sachet (9g)  
**Water** | 150ml boiling, 100ml cold

### Directions

Dissolve jelly in 150ml boiling water. Once dissolved, stir in 100ml cold water. Set aside to cool for 10 minutes. If you use while still hot, your cheesecake will curdle.

Using a blender, blend the cottage cheese and cooled jelly mix together until smooth.

Distribute evenly into six small containers and refrigerate for 45 minutes. They will keep for days in the fridge.

Enjoy! Originally a creation of Jenny Ford-Wylie.

Specific ingredients used:	Additional Information
<ul style="list-style-type: none"> <li>Aldi Manhattan Cottage Cheese</li> </ul>	You can use any flavour of Jelly Lite you prefer. Calories for a larger serve: 4 – 110 calories (C:6 P:16 F:3) 5 – 88 calories (C:4 P:13 F:2)

#HighProtein #Dessert #Snack

## Sandwich Thin Pizzas

Serves: 1  
Prep time: 3 minutes  
Total time: 5 minutes  
Calories: 396  
Macros: C:40 P:32 F:9



### Ingredients

Sandwich Thins | 2 (makes 4 pizzas)  
Pizza sauce | 4 teaspoons (40g)  
Leg Ham (sliced) | 4 slices (50g)  
Semi-dried tomato strips | 40g  
Light Swiss cheese | 2 slices

### Directions

If using grill, turn on and pre-heat. You can also use a microwave.  
Lay sandwich thins on a board or plate, cut side up, to have 4 pizzas.  
Place 1 teaspoon of pizza sauce on each pizza and spread with a spoon.  
Place a slice of ham on each pizza and evenly distribute tomato strips.  
Tear each cheese slice into strips and distribute evenly on each pizza.  
Heat in the microwave or place under the grill until cheese is melted.  
Enjoy!

Specific ingredients used:	Additional Information
<ul style="list-style-type: none"> <li>• Tip Tip Sandwich Thins</li> <li>• Sandhurst semi-dried tomato strips</li> <li>• Leggo's Pizza Sauce with garlic, onion &amp; herbs</li> <li>• Jarlsberg Lite Cheese slices</li> </ul>	<p>You can use any toppings you like! Great low-cal options include No Sugar BBQ sauce, shredded roast chicken, mushrooms, tomato, herbs, capsicum, etc. Calories and macros will change accordingly.</p>

*#HighProtein #Lunch #Dinner #Snack #SmartSwap*