

BAB Sample Menu

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I like to think of Slim Days kind of like Spa Days. If you spent the day at a fancy spa you would be served the freshest, most beautiful, most nutrient-dense foods for vitality and well-being. You want to eat as cleanly as possible. These are not the days for beer, pizza or nachos.

Remember: Slim Days focus on higher fat and protein, less carbohydrates. We are draining our body's glycogen stores and encouraging it to use fat for fuel.

Slim Day Sample Menu

Breakfast

Scrambled eggs, bacon, greens, avocado

Crustless quiche with spinach, peppers, pesto and mushrooms made with butter and goat cheese

Mini egg muffins - tomato basil mozzerella, broccoli and prosciutto, ham spinach and scallions, etc.

Non-fruit based smoothie Grain free granola with almond milk Smoked salmon omelette

Tip: A great way to fill up is by adding an avocado to your meal. Always say yes to a side of greens to your plate with a drizzle of olive oil and lemon.

Another tip: "Breakfast for dinner" is something our kids love but "Dinner for breakfast" is something your mombody will love. Get used to the idea of savory (protein and greens) for breakfast and ditch the cereal, bagels and english muffins.

Lunch

Bone broth based soups - ie., chicken, rosemary and white bean. Turkey meatball and kale. Coconut milk and butternut squash.

BLTA wrapped in lettuce

Greens salad

Kale Salad

Salmon

Tuna salad in avocado

Chicken Salad on cucumber slices

Cashew salad with Chicken

Rice paper rolls

Snacks

Asparagus Fries

Nuts

Nut butter with Celery

Hummus with Veggies

Cocoa with cinnamon

Jicama Chips

Kale Chips

Dark chocolate

Golden milk tea

Dinner

Shrimp, zucchnni, cups in butter lettuce - giada

Shrimp tacos

Beef bourginon - naomi whittel

Chicken Pho

Shrimp Scampi

Roasted Vegetables in Curry Sauce

Shrimp with feta and tomatoes

White fish with butter, garlic, wine, leeks, and mushrooms

Fish Ceviche

Spaghetti zoodles & Meatballs

Cauliflower fried rice

Cauliflower pizza

Stuffed peppers

Sliced pepper nachos

Zucchini boats
Beef and broccoli
Bison Burgers and salad
Turkey burgers with spinach, feta, green onions & worsteshire
Baked fish

Roasted veggies - asparagus with balsamic, sauteed cabbage with balsamic and sesame seeds, roasted chickpeas, curried carrots, brussel sprouts with fish sauce, parmesan and parsley and gruyere cheese roasted cauliflower

MISC

Fermented foods like miso, sauerkraut, kimchi Dressings: chopped garlic, lemon and olive oil Siracha mayonnaise