

Love to Cook! Meal Plan

	Breakfast	Lunch	Dinner	Snack/Dessert
Mon	Cinnamon and Raisin Pancakes with Mango Dip *low in fat	<u>Turmeric & Sweet Potato Falafels</u> <u>Roasted Red Pepper Hummus</u> (Serve with carrot, celery and cucumber sticks)	<u>Tempeh Sausage and Heirloom Tomatoes</u> over Black Pepper Cheezy Polenta	<u>Green Power Smoothie</u>
Tues	Ginger Nut Crunch Muesli *good source of fibre	BBQ Pulled Jackfruit	<u>Mixed Root Vegetable Gnocchi in Sage-</u> <u>Pistachio Pesto</u> (Serve with a green leafy salad)	Pumpkin Seed and Sundried Tomato Pesto
Weds	<u>Peach and Blackberry Overnight</u> <u>Oatmeal with Chia Seeds</u> (Make Tuesday night) *good source of protein *nutritionally balanced	<u>Vegan Feijoada</u>	Speedy Sweet Potato Quesadillas Guacamole and Tomato Salsa	<u>Fruit Nigiri Sushi</u>
Thurs	Butternut Squash Bread (Make Wednesday night) *good source of fibre	Minty Vietnamese Summer Rolls	<u>Lentil Lasagne</u> <u>Simple Summer Corn Salad</u>	Kale and Kalamata Olive Tapenade
Fri	Vegan Breakfast Waffles with fruit and maple syrup *good source of starch, great before exercise	Brussels Sprouts, Chickpeas and Pomegranate Chipotle Salad with Tahini Maple Dressing	Beer-Battered Tofu 'Fish' and Chips	Lime and Mango Cheesecake

Sat	<u>Tofu Scramble</u>	<u>Hearts of Palm Lobster Rolls</u> <u>Warm Potato Salad with Chargrilled</u> <u>Asparagus and Lemon</u>	Spicy Bean and Veg Soup	<u>Rustic Sundried Tomato Bread</u> <u>Non-Dairy Garlic Herb Gournay</u>
Sun	<u>How To: Vegan Big Breakfast!</u>	<u>Charred Mushroom and Cashew Pizza</u> Apple and Tomato Panzanella	<u>Giambotta (Vegetable Stew)</u>	No Churn Bakewell Tart Ice Cream

NOTES: