



DAY	MEAL 1	SNACK 1	MEAL 2	SNACK 2
DAY1	Steak Bites and Zucchini Noodles Marinade: -1½ tbsp low sodium soy sauce -1 tbsp lemon juice -2 tbsp olive oil -1 tbsp Franks Red Hot Entree: -4 oz flank steak, sliced -1 zucchini -1 tbsp olive oil -1 garlic clove -2½ tsp butter -1 tbsp fresh lemon juice -1 tbsp dry white wine -1 tbsp parsley, chopped -Pinch crushed red pepper flakes, salt and black pepper	Bacon Egg and Cheese Sliders -1 hard boiled egg -½ slice cheddar cheese -⅓ slice cooked bacon (nitrate free pork or turkey) -2 spinach leaves -⅙ avocado -Squeeze fresh lime juice -Dash cumin	Avocado Bacon Chicken Salad -½ cup rotisserie chicken (breast or thighs) -2 slices cooked bacon (nitrate free pork or turkey) -1 avocado -6 tbsp scallions or onions of choice -6 tbsp celery -Salt and pepper to taste -Creamy dressing of choice	Roasted Cauliflower Bites -½ medium head cauliflower -1½ tbsp olive oil -Blackened seasoning to taste
DAY 2	Shrimp and Broccoli Mash Mash: -1 tsp olive oil -¼ head broccoli -1 garlic clove -¾ cup vegetable broth -1½ tsp heavy cream -2 tbsp parmesan cheese -Pinch salt Shrimp: -1 tsp olive oil -5 raw shrimp -¼ garlic clove -1 tbsp roasted pistachios -Salt and pepper to taste -Pinch crushed red pepper flakes	Beef and Cheese Roll Ups -2 slices lean deli roast beef -2 cheese sticks	Rotisserie Chicken Salad on Lettuce Wraps -1 cup rotisserie chicken, shredded -1 tbsp celery -1 tbsp green onions -2 tbsp cooked bacon (nitrate free pork or turkey) -2 tbsp sharp cheddar cheese -1 tbsp full fat plain Greek yogurt -1 tbsp creamy dressing of choice -Pinch salt, black pepper, garlic powder -2 tbsp almond slivers	Avocado Chips -1 avocado -¼ cup parmesan -1 tsp fresh lemon juice -½ tsp garlic powder and dried Italian seasoning -Salt and black pepper to taste

DAY	MEAL 1	SNACK 1	MEAL 2	SNACK 2
DAY 3	BLT Salmon Burger -4 slices cooked bacon (nitrate free pork or turkey) -1 salmon filet (about 4 ounces) -½ cup avocado, mashed -1 tbsp chives -½ tomato, sliced -Fresh lemon juice, salt and pepper to taste -Butter or other lettuce	Everything Bagel Cucumber Bites -¼ cucumber -1 oz cream cheese -1 ½ tbsp butter -1 ½ tsp full fat plain Greek yogurt -1 tsp Everything Bagel seasoning -Pinch garlic powder	Pizza Roll Ups -2 slices mozzarella cheese -1 tsp olive oil -1 tbsp onion -2 tbsp green bell pepper -1 tbsp mushrooms -1/4 cup cooked spinach -Dash Italian seasoning	Coconut Chia Seed Pudding -1 cup coconut milk -1/4 cup chia seeds -1/4 tsp vanilla extract -1/8 tsp pumpkin pie spice -Pinch stevia or Monk fruit -1/4 cup raspberries
DAY 4	Curry Vegetable Stew -1 tbsp olive oil -½ onion -1 garlic clove -½ cup tomatoes -½ cup chicken stock -½ cup baby spinach *Optional addition: garbanzo beans and/or carrots diced -Pinch of cinnamon, cardamom and red pepper flakes	Pasta-Free Minestrone -2 cups beef stock -1 garlic clove -1 tbsp olive oil -1 ½ scallions, sliced -½ carrot, diced -½ cup tomatoes, diced -½ inch piece of fresh parmesan -½ tsp fresh thyme -½ cup baby spinach -3 oz kidney beans	Winter Greens with Nuts and Chicken -½ tbsp olive oil -½ shallot -½ bunch collard greens, Swiss chard or kale -½ cup coconut milk -1 tsp low sodium soy sauce -4 oz chicken breast or thighs -½ cup walnuts, chopped	Olives and Cucumbers with Thyme and Dill -1 cucumber -2 tbsp vinegar of choice -1 tsp each fresh thyme and dill -1/4 cup olives of choice -Zest of one lemon

DAY	MEAL 1	SNACK 1	MEAL 2	SNACK 2
DAY 5	Greens and Things Soup and Salad -2 tbsp olive oil -½ onion -1 celery stalk, diced -½ carrot, diced -2 cups broth of choice -1 asparagus stalk -1 garlic clove -1 cup kale or Swiss chard -½ cup fresh basil -½ cup parmesan, grated -2 ½ oz lettuce -½ avocado -1 tbsp pumpkin seeds -1 tbsp olive oil -Fresh lemon juice	Portobello Pizza -1 tbsp olive oil -2 portobello mushroom caps -¼ cup red onion -¼ grape tomatoes -¼ cup mozzarella, shredded -1 tbsp parmesan, shredded -1 tbsp fresh basil -Salt and black pepper to taste	Zesty Mini Meatloaf with Spinach Sauté Meatloaf: -4 oz 90% lean ground beef -1/4 carrot, shredded -1/2 tbsp olive oil -1/2 tsp low sodium soy sauce -Salt, black pepper and dried Italian herbs to taste Spinach Saute: -1/2 tbsp olive oil -1/4 lb spinach -Splash of balsamic vinegar -Salt, black pepper and dried Italian herbs to taste	Pom Seed and Pumpkin Seed Yogurt -¼ cup fresh pomegranate seeds -4 oz full fat plain Greek yogurt -2 tsp pumpkin seeds -¼ tsp Chinese -5 spice blend (optional)

This 5-day meal plan is just a taste of the guidance that you get inside of the Galveston Diet Program.

To access all the information, tools, and meals plans

TGD offers, click here.

We hope to see you in the Program!