





### **ONE-WEEK VEGAN MEAL PLAN**

This guide shows you how easy it can be to follow 2B Mindset with your Barre Blend program. To fully benefit from 2B Mindset, co-created by Ilana Muhlstein, MS, RDN, who lost 100 lbs. herself, and to access all of her exclusive recipes that will blow your taste buds away, you can purchase 2B Mindset at **Try2BMindset.com** today!

#### Here are some tips to make the week go smoothly.

- you're stocked up!
- you may already have on the grocery list and cross

### Take time the day before you start the meal plan to do the following prep:

MEALS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	②B Overnight Carrot Cake Oats	② Overnight Carrot Cake Oats	② Overnight Carrot Cake Oats	② Overnight Carrot Cake Oats	② Overnight Carrot Cake Oats	Crunchy Veggie Wraps +	Crunchy Veggie Wraps
	OR	OR	OR	OR	OR	Grilled Tempeh	Grilled Tempeh
BREAKFAST	Vegan German Chocolate Cake Shakeology	Vegan German Chocolate Cake Shakeology	Vegan German Chocolate Cake Shakeology	<u>Chocolate Cake</u> <u>Shakeology</u>	Vegan German Chocolate Cake Shakeology	Vegan German Chocolate Cake Shakeology	Vegan German Chocolate Cake Shakeology
						TIP: Make the full veggie wrap recipe, but increase the portion to 2 wraps. Slice the grilled tempeh and add it in the wrap (if desired).	TIP: Increase the portion to 2 wraps. Slice the grilled tempeh and add it in the wrap (if desired).
LUNCH	★ Holiday Endive Boats with Beet, Pear, and Sausage	Tempeh Veggie Bowl	★ Holiday Endive Boats with Beet, Pear, and Sausage	Veggie Burger with Celery Root "Potato" Salad	Bean Pasta Lo Mein	Veggie Burger with Celery Root "Potato" Salad	Roasted Cabbage Citrus Slaw  + Lentil Soup  + Whole-Grain Crackers
				TIP: Cut the potato salad recipe in half.	TIP: Use a combination of extra veggies in your fridge (carrots, cauliflower, bell pepper).		TIP: Portion out 2 soup servings at this meal.
DINNER	2B Southwestern Spaghetti Squash Black Bean Bowls	Vegan Slow Cooker Vegetable Stew with Chickpeas and Spinach	Spaghetti Squash Black Bean Bowls	Vegan Slow Cooker Vegetable Stew with Chickpeas and Spinach	Tempeh with Lemon Garlic Broccolini	Roasted Cabbage Citrus Slaw  + Lentil Soup	Vegan Slow Cooker Vegetable Stew with Chickpeas and Spinach
	TIP: Cut the recipe in half to make only 2 servings. Buy one small squash instead of using only half of a medium.	TIP: Cut the recipe in half to make only 3 servings.			TIP: Cut the recipe in half to make only 1 serving. Add extra veggies you have on hand to the steamer basket with the broccolini (if desired).	TIP: Cut the slaw recipe in half to make only 2 servings. Make the full soup recipe and freeze leftovers for next week. Portion out 2 soup servings at this meal.	

#### **ICONS:**







## **GROCERY LIST**

# **PRODUCE**

	1 medium avocado	☐ Fresh lemon juice (or 1 lemon)		1 small tomato
	1 (10-oz.) bag baby salad greens	Fresh lime juice (or 2 limes)		if you choose to have  Vegan German Chocolate Cake Shakeology
	1 package precooked (and peeled) beets (approx. 2 small)	☐ 1 large bulb garlic		for your breakfast every day: 3 (12-oz.) bags frozen unsweetened
	1 bunch broccolini (approx. 6 oz.)	☐ 1 medium green bell pepper		cherries (approx. 4 cups)
	1 bunch carrots	☐ 1 medium red bell pepper		if you choose to have Overnight Carrot Cake Oats
	1 head cauliflower (or 4 cups florets)	☐ 1 bunch green onions		for your weekday breakfasts: 1 (10-oz.) bag grated/shredded carrots
	1 (9-oz.) bag fresh (or frozen) cauliflower	☐ 2 medium onions		if you choose to have Crunchy Veggie Wraps with Grilled Tempeh
. '	rice	☐ 1 sweet onion		for your weekend breakfasts:  1 bunch collard greens
	1 bulb celery root	☐ 2 medium red onions		1 bunch fresh parsley
	1 container cherry tomatoes	□ lorange		Fresh lemon juice (or 2 fresh lemons)
	1 bunch fresh cilantro	☐ 1 bunch fresh parsley		1 bunch carrots
	1 (12-oz.) bag coleslaw mix (approx. 6 cups)	□ lpear		2 medium cucumbers
	1 (5-oz.) bag shredded cabbage slaw (approx. 2 cups)	1 (5-oz.) bag raw baby spinach		2 medium red bell peppers
	1 (5-oz.) bag shredded purple cabbage	■ 1 small bag (or head) red leaf lettuce		1 cup fresh microgreens (or sprouts)
	(approx. 2 cups)	1 small spaghetti squash (approx. 2 lbs.)		1 medium avocado
	2 medium endive heads	■ 1 small container sprouts		
	1 bulb fresh ginger	☐ 1 medium sweet potato		



## **GROCERY LIST**

1 (1-lh) bag dry lentils

## **PROTEIN**

1 (6-oz.) package soy-based Italian "sausage"
 1 (6-8-oz.) package organic tempeh
 2 (3-4-oz.) veggie burger patties (with at least 10g protein per patty)
 if you choose to have Crunchy Veggie Wraps with Grilled Tempeh for weekend breakfasts:
 1 (8-oz.) package organic tempeh

# **DRY AND PACKAGED FOODS**

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	1 box black bean spaghetti noodles
	1 (15-oz.) can black beans
	1 (15-oz.) can chickpeas (garbanzo beans)
	1 can lite coconut milk
	1 (14.5-oz.) can diced tomatoes, no added salt
	1 small can diced green chiles
	2 (32-fl. oz.) cartons low-sodium vegetable broth
	1 loaf sprouted whole-grain bread
	1 bag walnuts (or approx. ¼ cup from bulk bins)
	1 small box whole-grain crackers

if you choose to have  Vegan German Chocolate Cake Shakeology for your breakfast every day:  1 (½-gallon; 64-floz.) carton unsweetened coconut milk beverage
1 package pecan halves (or approx. ½ cup from bulk bins)
1 (7-oz.) package unsweetened shredded coconut
if you choose to have Overnight Carrot Cake Oats for your weekday breakfasts: 1 container dry rolled oats (or 2½ cups from bulk bins)
1 (½-gallon; 64-floz.) carton unsweetened almond milk
1 small bag chopped walnuts (or ¾ cup from bulk bins)
if you choose to have Crunchy Veggie Wraps with Grilled Tempeh for weekend breakfasts:  1 small package dry quinoa (or approx. ½ cup dry from bulk bins)
1 (8-oz.) container prepared hummus
1 small bag hemp seeds



## **PANTRY**

Nonstick cooking spray

#### ■ Apple cider vinegar Parchment paper Olive oil ■ No-salt Italian seasoning Avocado oil (optional) ■ Pure maple syrup All-natural barbecue sauce ■ Reduced-sodium soy sauce ☐ Ground black pepper Dry stevia packet (optional) Sea salt (or Himalayan salt) Toasted sesame oil if you choose to have Cayenne pepper (optional) Vegan German Chocolate Cake **Shakeology** for your breakfast every day: Chili powder ■ 1 bag of ice (or 7 cups made in your freezer) Curry powder Dijon mustard Pure vanilla extract if you choose to have Extra-virgin organic coconut oil **Overnight Carrot Cake Oats** for your weekday breakfasts: ☐ Garlic powder (optional) ☐ Ground cinnamon ☐ Green hot pepper sauce ■ Ground ginger (optional) ■ Ground nutmeg ☐ Ground allspice if you choose to have Crunchy Veggie Wraps with Grilled ☐ Ground cumin Tempeh for weekend breakfasts: ■ Ground black pepper Ground juniper berries

# **SHAKEOLOGY**

if you choose to have  Vegan German Chocolate Cake Shakeology for your breakfast every day:  7 packets (or scoops) Chocolate Plant-Based Vegan Shakeology
if you choose to have  Overnight Carrot Cake Oats for your weekday breakfasts:  5 packets (or scoops) Vanilla Plant-Based Vegan Shakeology