Fat Loss: Week 1

Vegetables

- 1 zucchini
- 8 large carrots* (2 carrots are for the sauerkraut)
- 3 onions
- 2 bell peppers
- 1 beet
- 1 bulb of fennel
- 15-18 oz. of mixed greens
- 15-18 oz. of spinach
- 1 package of brussel sprouts
- 1 head of romaine lettuce
- 2 avocados
- 2 bunches of kale
- 2 bunches of asparagus
- 2 heads cauliflower
- 2 shallots
- 1 lb. green beans
- 1 package nori (seaweed)
- 3 cucumbers
- 1 bunch of green onions
- 3-4 pearl onions
- 1 bunch of broccoli
- 1 large handful of string beans
- 1 pint of cherry tomatoes
- 1 large tomato
- 1 jar of grape leaves
- 1 package of artichoke hearts
- 1 large head of green cabbage*

Fruits

- 6 lemons
- 2 oranges (save zest from one)
- 1 lime

Meat, Seafood & eggs

- 2 dozen eggs
- 2 lb. of bacon
- 1 lb. ground pork
- 12 bone-in, skin-on chicken thighs
- 1 lb. skirt steak
- 4 6-ounce cans of wild salmon
- 1 1/2 2 lb. flank steak
- 2 turkey legs
- 12 ounces wild smoked salmon (lox)
- 1 lb. ground lamb
- 1 lb. lemon sole
- 1 lb. lamb stew meat
- 1 whole chicken
- * This meal plan also calls for raw sauerkraut (Recipe on page 238) this takes 2-3 weeks to ferment if you wish to begin this meal plan now you can sub out a jar of store bought sauerkraut

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.



Fat Loss: Week 2

Vegetables

5-6 oz. of spinach

10-12 oz. of mixed greens

7 carrots

8 small yellow squash

3 zucchinis

3 cucumbers

2 onions

4 parsnips

1 head of red cabbage

3 bell peppers (get a mix of colors)

1 package artichoke hearts

1 beet

1 package of artichoke hearts

1 head of red cabbage

1 head of butter lettuce

2 bunches of broccoli (save stems)

2 avocados

1 jalapeno pepper

1 jicama

1 shallot

1 15-ounce can of plain tomato sauce

1 package of Brussels sprouts

1 bulb of fennel

2-3 daikon radishes

1 lb. asparagus

1 pint of cherry tomatoes

1 bunch of green onions

Fruits

2 orange

4 limes

4 lemons

1 pomegranate (save seeds)

1 mango

1 pint of berries of your choice

Meat, Seafood & eggs

2 lbs. ground turkey

4 dozen eggs

3-4 dozen large shrimp

2 pork tenderloins

1 lbs. of bacon

2-3 lbs. of bone-in beef short ribs

6 chicken legs

1 lb. wild salmon

1 lb. boneless, skinless chicken thighs

1 lb. wild tuna steaks

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.

Fat Loss: Week 3

Vegetables

5 avocados

2 bunches of kale

10-12 oz. of spinach

2 carrots

1 bunch celery

18-20 oz. of mixed greens

1 head of red cabbage

2 bell peppers

4 onions

1 red onion

1 beet

1 package of mushrooms

1 spaghetti squash

1 12 oz. can of tomato paste

1 large tomato or 1 16 oz. can of diced tomatoes

1 package of brussel sprouts

1 bunch of broccoli

1 head of cauliflower

2 large heads of romanesco

1 package of toasted nori (seaweed)

1 bunch of green onions

2 cucumbers

1 head of romaine lettuce

1 pint of cherry tomatoes

Fruits

1 blood orange

2 lemons

1 orange (save zest)

1 pint of frozen or fresh cherries

1 green apple

Meat, Seafood & eggs

3 dozen eggs

1 ½ lb. ground beef

4 lbs. ground pork

4 bone-in, skinless chicken thighs

3 lbs. of bacon

1 lb. lemon sole

2 duck legs

2 6-ounce cans of tuna

12 ounces wild smoked salmon (lox)

2 lbs. lamb chops

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.



Fat Loss: Week 4 + 2 days

Vegetables

- 3 zucchini
- 2 carrots
- 3 large sweet potatoes
- 2 butternut squash
- 1 head of Boston lettuce
- 10-12 oz. of mixed greens
- 10-12 oz. of spinach
- 2 onions
- 2 pints of cherry tomatoes
- 3 bell peppers
- 4 avocados
- 1 head of romaine lettuce
- 7 shallots
- 1 bunch of green onions
- 10-12 tomatillos
- 1 bunch of asparagus
- 1 bulb of fennel
- 1 dozen baby Portobello mushroom
- 1 lb. of fresh green beans
- 3 large tomatoes
- 1 head of cauliflower
- 1 bunch of broccoli
- 1 package of artichoke hearts
- 2 jalapeno peppers
- 3-4 inches of fresh saved horseradish

Fruits

- 3 oranges
- 5 limes
- 1 persimmon
- 3 lemons
- 1 pineapple (save half for salsa on day 23)

This week calls for approx. 64 ounces beef Bone Broth, if you don't already have some prepared, pick up 3-4lbs of beef or other bones from the butcher. (Recipe on page 234)

Meat, Seafood & eggs

- 3 dozen eggs
- 2 6-ounce can of tuna
- 3-4 6-ounce cans of wild salmon
- 2 ½ lbs. of ground pork
- 1 lb. ground lamb
- 2 lbs. beef marrow bones
- 2 lbs. bone-in, skin-on chicken
- 1 lb. ground bison
- 1 lb. large wild scallops
- 6 beef shanks
- 1 ½ lb. of bacon
- 2+ lbs. wild jumbo or colossal shrimp
- 1 lb. ground beef
- 1 1/2 lbs. skirt steak
- 6 chicken legs

+ 2 days

Vegetables

- 2 zucchini
- 1 bunch of kale
- 1 cucumber
- 1 head of savory cabbage
- 1 head of cauliflower
- 10-12 oz. bags of mixed greens
- 5-6 oz. of spinach
- 2 avocado
- 3 onions
- 4 carrots
- 1 32-ounce can whole peeled plum tomatoes
- 1 32-ounce can crushed or diced tomatoes

Fruits

- 15-16 ounces fresh cranberries
- 2 lemons
- 3 green apples

Meat, Seafood & eggs

- 1 dozen eggs
- 1 lb. of bacon
- 1 lb. ground pork
- 4 lbs. lamb roast
- 1 lb. ground beef

Note: Lists are for approx. 2 people. Shopping lists are for fresh items only. Please refer to corresponding pantry lists for dry/non-perishable ingredients.

Additional **Practical Paleo** book resources can be found at www.balancedbites.com/practicalpaleo