## whole30mealplan

	BREAKFAST	LUNCH	DINNER
DAY #1	Scrambled eggs with spinach, avocado slices, fresh berries	Grilled chicken salad with mixed greens, cucumber, cherry tomatoes, olive oil + balsamic vinegar dressing	Pan-seared salmon with roasted Brussels sprouts and sweet potato wedges
DAY #2	Sweet potato hash with ground turkey, top with fried eggs	Lettuce wraps with tuna salad (made with compliant mayo), baby carrots	Grilled pork chops with cauliflower mash and sautéed green beans
DAY #3	Hard-boiled eggs, fresh fruit (apple or orange), raw almonds	Shrimp stir-fry with zucchini noodles and coconut aminos	Beef burger patties (no bun) with roasted asparagus and avocado slices
DAY #4	Omelette with mushrooms, peppers, onions, cooked in ghee	Leftover pork chops with a side of arugula and lemon vinaigrette	Roasted chicken thighs with butternut squash and steamed broccoli
DAY #5	Mashed avocado on roasted sweet potato slices, topped with poached eggs	Turkey meatballs with marinara sauce (Whole30-compliant) over spaghetti squash	Grilled steak with mixed veggie medley (zucchini, peppers, onions)
DAY #6	Chia pudding made with almond milk, chia seeds, and fresh berries	Cobb salad with grilled chicken, hard-boiled egg, avocado, olive oil dressing	Baked salmon with roasted carrots and kale salad
DAY #7	Breakfast sausage (Whole30- compliant) with sautéed kale and fried eggs	Zucchini boats stuffed with ground beef, diced tomatoes, Italian spices	Lemon herb chicken breast with roasted cauliflower and sweet potatoes

fried eggs

## QUICK TIPS

#### **Meal Prep:**

Double up recipes to save leftovers for lunches or quick dinners.

#### Batch Cook Protein:

Grill or bake multiple portions of chicken, steak, or salmon for easy meal assembly.

#### Keep Snacks Handy:

Hard-boiled eggs, nuts, and compliant jerky are lifesavers when hunger strikes.



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DAY #8	Smoothie with unsweetened almond milk, spinach, berries, compliant collagen powder	Leftover lemon herb chicken with cucumber and avocado salad	Garlic shrimp with sautéed zucchini noodles, roasted cherry tomatoes
DAY #9	Frittata with spinach, tomatoes, sausage, baked in oven	Tuna salad over mixed greens with olive oil + balsamic vinegar	Pan-fried cod with roasted sweet potatoes + sautéed green beans
DAY #10	Scrambled eggs with diced bell peppers, avocado slices	Grilled chicken with roasted cauliflower, tahini sauce	Bison burger patties (no bun) with roasted Brussels sprouts + baked sweet potato
DAY #11	Sweet potato hash with ground beef, onions, fried egg on top	Grilled salmon salad with arugula, avocado, lemon olive oil dressing	Roasted chicken drumsticks with garlic mashed cauliflower + sautéed spinach
DAY #12	Egg muffins made with spinach, diced bell peppers, compliant sausage	Lettuce wraps with pulled pork, cucumber slices with guacamole	Grilled lamb chops with roasted zucchini, cucumber tomato salad
DAY #13	Hard-boiled eggs with fresh fruit (orange or berries), walnuts	Zucchini noodles with shrimp, creamy avocado sauce	Beef stew with carrots, celery, onions, potatoes (w/bone broth)
DAY #14	Breakfast sausage patties (Whole30- compliant) with sautéed kale and scrambled eggs	Grilled chicken breast with roasted Brussels sprouts, butternut squash	Pan-seared cod with steamed broccoli, mashed sweet potatoes

NOTES:



## whole 30 shopping list

#### **Proteins**

- Chicken4-5 lbs boneless, skinless chicken breasts
- 2-3 lbs chicken thighs/drumsticks
- 1 whole chicken (optional for variety)
- Beef3-4 lbs ground beef (grassfed, if possible)
- 2-3 lbs beef stew meat
- 2-3 beef steaks (ribeye, sirloin, etc.)
- Pork2-3 lbs pork chops
- 1-2 lbs pulled pork (or pork shoulder)
- Seafood 2-3 lbs salmon fillets
- 1-2 lbs cod fillets
- 1-2 lbs shrimp (peeled and deveined)
- Lamb (2-3 lamb chops)
- Other Proteins1-2 lbs Whole30compliant breakfast sausage
- 1 pack of Whole30-compliant bacon
- 12-18 eggs per week (estimate 36 eggs for 14 days)

#### **Fats**

- Cooking Oils and Fats1 bottle of olive oil (extra virgin)
- 1 jar of coconut oil
- 1 small jar of ghee or clarified butter (Whole30-compliant)
- Other Healthy Fats1-2 avocados per week (or more, depending on preference)
- 1 small bag of raw almonds, walnuts, or cashews (unsalted, Whole30-compliant)

#### **Vegetables**

- Leafy Greens2-3 heads of romaine lettuce
- 1 large bag of mixed greens or arugula
- o 1 bunch of spinach
- o 1 bunch of kale
- Starchy Vegetables8-10 sweet potatoes
- 4-5 white or Yukon gold potatoes
- Cruciferous Vegetables2-3 heads of cauliflower
- o 2-3 lbs Brussels sprouts
- 1-2 heads of broccoli
- Other Vegetables6-8 bell peppers (mix of colors)
- 4-5 zucchinis
- 4-5 carrots
- 2 cucumbers
- 1-2 large onions (yellow or white)
- 1 red onion
- 2-3 avocados (more if you love avocado)
- 1-2 small eggplants (optional for variety)
- 1-2 cups cherry or grape tomatoes

#### **Fruits**

- 6-8 apples (Fuji, Gala, or Granny Smith)
- 2-3 oranges or tangerines
- 2-3 bananas
- 1-2 containers of fresh berries (strawberries, blueberries, or raspberries)
- 1 lemon and 1 lime (for dressings and flavor)



## whole 30 shopping list

### **Pantry Staples**

- o Coconut aminos (as a soy sauce substitute)
- Whole30-compliant marinara sauce (check labels for added sugar)
- Whole30-compliant mayo (or ingredients to make your own: eggs, olive oil, lemon juice, mustard powder)
- Bone broth (chicken or beef, make sure it's compliant)
- Spices: sea salt, black pepper, garlic powder, onion powder, paprika, chili powder, Italian seasoning, cinnamon, turmeric

### Snacks (optional but handy!)

- Whole30-compliant beef jerky or meat sticks
- Raw nuts or seeds (almonds, sunflower seeds, etc.)
- Hard-boiled eggs
- Guacamole or compliant dips

### **Optional Items for Variety**

- Zucchini noodles (or a spiralizer to make your own)
- Cauliflower rice (pre-made or fresh cauliflower to DIY)
- Tahini (for sauces or dressings)
- Chia seeds (for pudding or texture in smoothies)

This grocery list covers everything you'll need to follow the 14-day Whole30 meal plan, with enough variety to keep things interesting and satisfying. Please adjust quantities based on your household size and appetite. Enjoy!





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