

EGG & AVOCADO BREAKFAST SALAD



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 311 kcal 26g Fats 8g Carbs 15g Protein





WHAT YOU NEED

- 3 eggs
- 2 oz. (60g) rocket
- ½ lemon, juiced
- 1 tsp. olive oil
- 1 avocado
- 1/8 cup (20g) feta cheese, crumbled
- 1 tbsp. sunflower seeds (or pumpkin)

WHAT YOU NEED TO DO

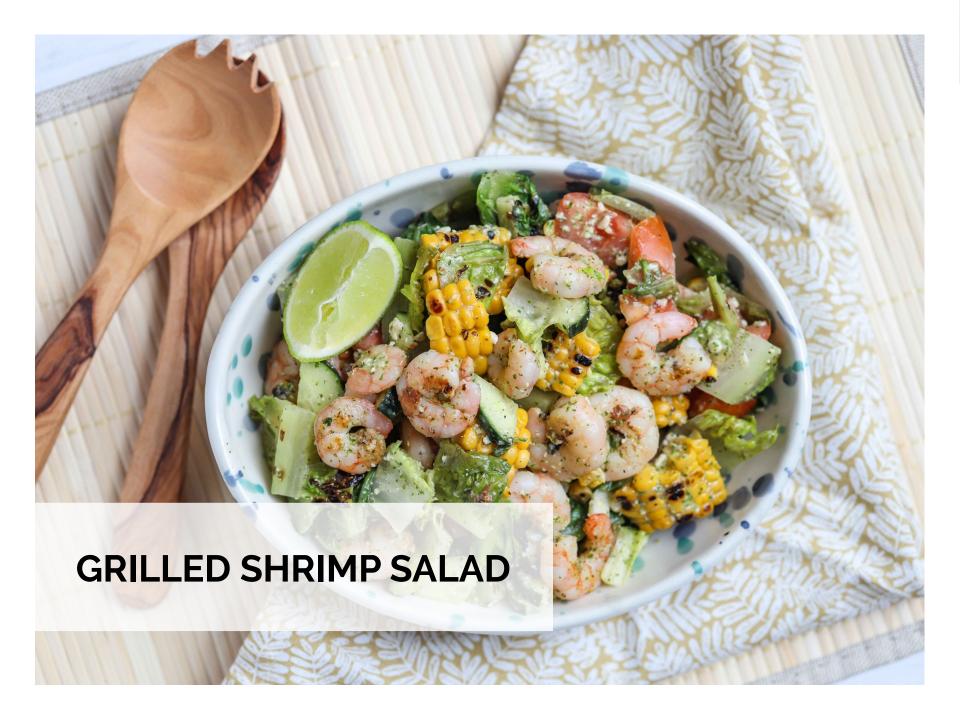
Firstly, boil the eggs to your liking, for hard-boiled cook them for around 5-8 minutes.

Place the rocket in a bowl, drizzle with lemon juice and olive oil, season with salt and pepper and rub everything into the rocket with your hands.

Half the avocado remove the stone and flesh and cut into cubes, then add into the bowl alongside the crumbled feta cheese and sunflower seeds. Give everything a good mix and divide between two plates.

Once eggs are cooked, peel them and cut in quarters, and divide between the two plates. Season to taste with freshly ground black pepper and more lemon juice if required.





GRILLED SHRIMP SALAD



Serves: 4 Prep: 15 mins Cook: 25 mins



Nutrition per serving: 325 kcal 14g Fats 23g Carbs 29g Protein





WHAT YOU NEED

- 2 corn cobs
- 4 baby Romaine lettuce, halved
- 2 tsp. olive oil
- 1 lb. (450g) jumbo shrimps
- 2 tomatoes, chopped
- 1 cucumber, chopped
- avocado & lime dressing

WHAT YOU NEED TO DO

Prepare the dressing according to the <u>Avocado, Lime & Coriander Dressing.</u>

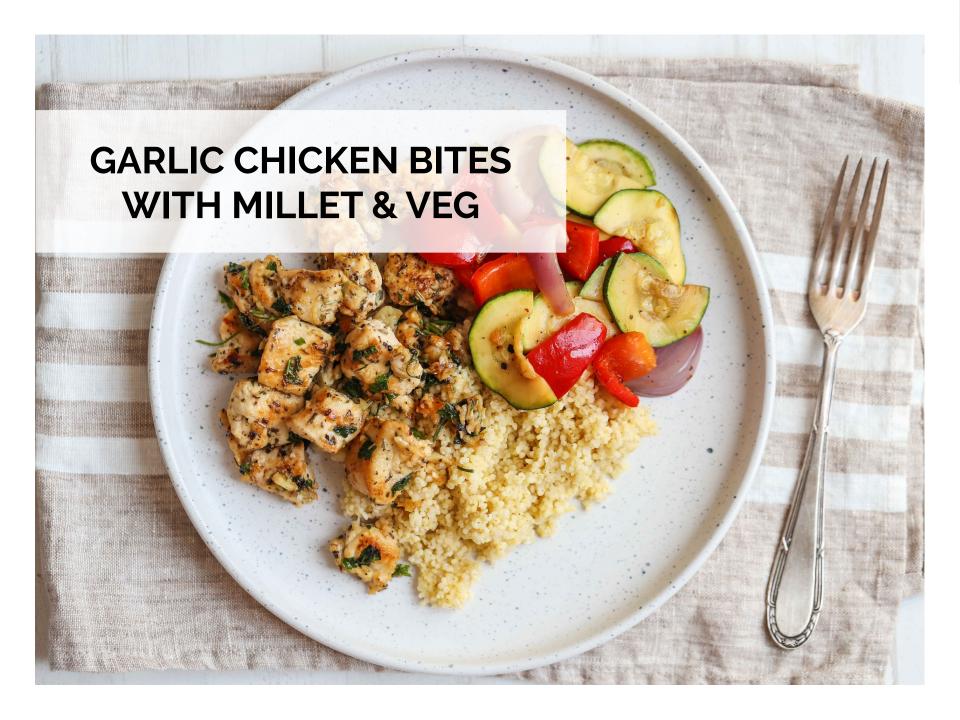
Heat the grill (outdoor or oven) to medium-high heat. Brush the corn with 1 tsp. olive oil and season with salt. Wrap in foil. Brush the romaine lettuce with the remaining 1 tsp of oil and also season with some salt.

Thread the shrimp onto skewers and brush them with 1/3 of the earlier prepared dressing.

Grill the corn 20-25 mins, turning a few times. Grill lettuce and shrimps for about 5 mins.

To assemble the salad, loosely chop the grilled lettuce, cut corn off the cobs and mix everything with the chopped vegetables and grilled shrimps. Drizzle with the remaining dressing and serve.





GARLIC CHICKEN BITES WITH MILLET AND VEG



Serves: 4 Prep: 10 mins Cook: 15 mins



Nutrition per serving: 467 kcal 13g Fats 44g Carbs 42g Protein





WHAT YOU NEED

- 1 cup (200g) millet, raw
- 1 lb. (450g) chicken breast, cut into pieces
- 2 tbsp. flour, all-purpose or GF
- 1 tbsp. mixed herbs
- 2 tbsp. olive oil
- 3 cloves garlic, minced
- 2 tbsp. parsley, chopped
- 1 zucchini, sliced
- 1 onion, sliced
- 1 red bell pepper, sliced

WHAT YOU NEED TO DO

Cook the millet according to instructions on the packaging.

Place the chicken pieces in a bowl, season with salt and pepper, sprinkle with the flour, and mixed herbs. Toss well until evenly coated.

Heat 1 tbsp. of oil in a non-stick pan. Add the chicken and cook for about 5-6 minutes, until cooked through and browned. Next add in the garlic and parsley and cook for another 1-2 mins. Set aside.

In a separate pan, heat the remaining 1 tbsp. of oil and add in the chopped vegetables. Season with salt and pepper. Cook for 4-5 mins until veggies are tender.

Divide millet, chicken, and vegetables between 4 plates and serve.





TOMATO RISOTTO



Serves: 2 Prep: 10 mins Cook: 45 mins



Nutrition per serving: 308 kcal 2g Fats 57g Carbs 7g Protein





WHAT YOU NEED

- 1 cup (150g) cherry tomatoes
- 3 tsp. olive oil
- 1 onion, chopped
- 1 clove garlic, sliced
- 1/8 tsp. cinnamon
- ½ cup (90g) risotto rice, for example, arborio
- ½ cup (120ml) dry white wine, optional
- 1 large basil sprig
- 3 large tomatoes, diced
- 3 cups (720ml) vegetable stock

WHAT YOU NEED TO DO

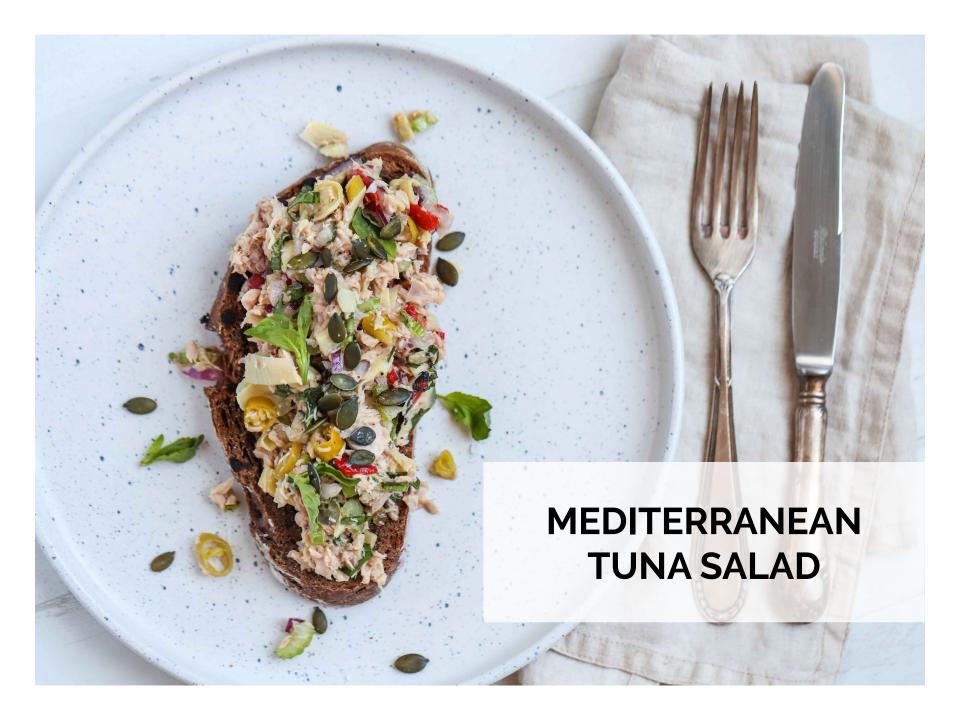
Heat 2 tsp. oil in a large pan over medium heat, add the cherry tomatoes and fry them until they turn golden and start cracking for about 5-7 minutes. Once cooked, remove from the pan and set aside.

In the same pan, heat another 1 tsp. of oil and add onions, garlic, and cinnamon. Fry for 1-2 minutes and then add the rice, mixing well until combined. Next, add the basil sprig and white wine.

When the wine evaporates, add the chopped tomatoes, season with salt, and simmer on medium heat for 5 - 8 minutes - after this pour in the first portion of the stock. Keep adding the stock as needed, stirring frequently. This process will take about 15-18 minutes. The risotto is ready when the rice is slightly al dente.

Once prepared, add the cherry tomatoes back to the prepared risotto, season with salt and pepper, and serve immediately.







Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 364 kcal 17g Fats 24g Carbs 31g Protein









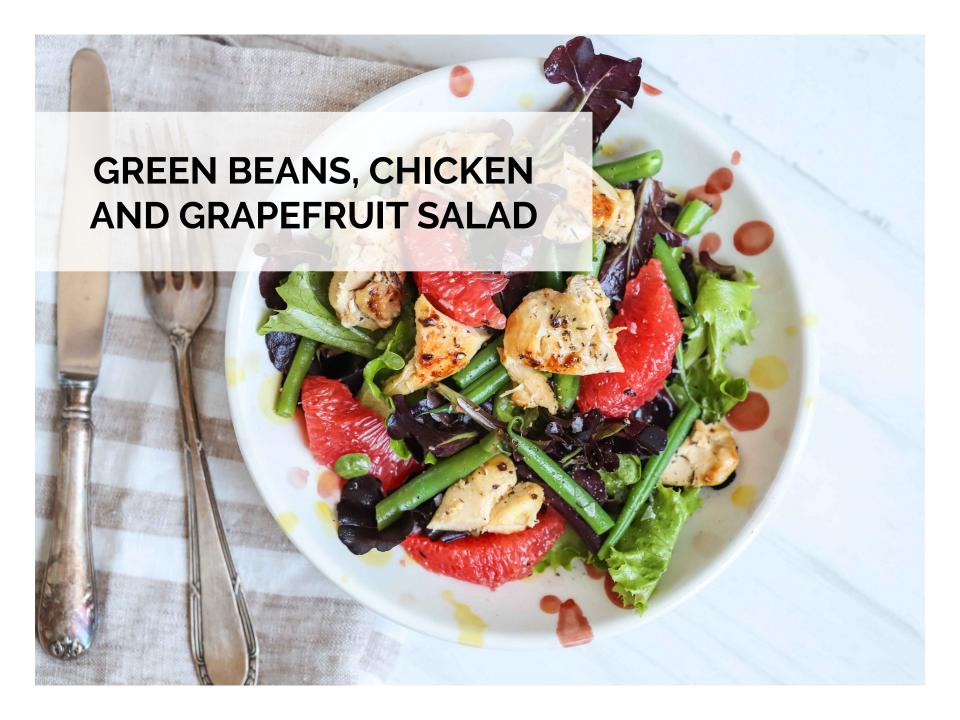


- 1½ cans tuna in brine (5.2 oz./150g)
- 1 stalk celery
- ¼ cup (40g) roasted red peppers, chopped
- ½ can (7 oz./200g) artichoke hearts, chopped
- ½ red onion, diced
- 4 tbsp. parsley, chopped
- 4 tbsp. basil leaves, chopped
- 2 tbsp. capers, drained
- 1 tbsp. lemon juice
- 2 tbsp. extra virgin olive oil
- ¼ tsp. sea salt
- 1/4 tsp. black pepper
- 2 slices whole grain bread

In a medium bowl, add the tuna, celery, roasted red pepper, artichokes, red onion, parsley, basil and capers. Drizzle with lemon juice and 1 tablespoon of olive oil. Gently toss to combine. Season with salt and pepper.

Toast your bread and then pile the tuna salad on top of each piece of toast. Serve immediately.









Nutrition per serving: 344 kcal 17g Fats 18g Carbs 31g Protein





WHAT YOU NED

- 9 oz. (250g) chicken breast
- ¼ tsp. sea salt
- ¼ tsp. black pepper
- 2 tbsp. extra virgin olive oil
- 1½ cups (220g) green beans, trimmed
- 1 grapefruit
- 1 head green lettuce

Season the chicken with salt and pepper. Heat 1 tablespoon of oil in a pan over medium-high heat and fry the chicken until cooked through and browned; about 5-6 minutes on each side.

Cook the green beans in slightly salted water until they are crisp-tender. Remove from heat, drain and rinse with cold water.

Cut off the skin of the grapefruit and divide it into segments. Do this over a bowl, so you keep all the juice for dressing.

To serve, divide the lettuce leaves between plates, then top them with green beans, grapefruit, and chicken. Drizzle with the grapefruit juice and season with salt and pepper to serve.







Serves: 4 Prep: 15 mins Cook: 40 mins



Nutrition per serving: 359 kcal 18g Fats 24g Carbs 27g Protein





- 2 eggplants
- 1 tbsp. extra virgin olive oil
- 14 oz. (400g) extra lean ground beef
- 1 medium yellow onion, chopped
- 2 garlic, minced
- 1 cup (200g) diced tomatoes
- 2 tbsp. tomato paste
- 1 tsp. dried rosemary
- ½ cup (50g) cheddar cheese, grated

Preheat oven to 400°F (200°C).

Cut each eggplant in half lengthwise. Using a knife, cut the flesh of each eggplant in a cross-hatch pattern; be careful not to cut through the skin. Place the eggplant halves on a baking tray, flesh side up. Drizzle with olive oil and season with salt and pepper. Then, bake for about 30 minutes until soft.

In the meantime, prepare the beef marinara sauce. Heat a dry, nonstick pan over medium-high heat and cook the ground beef for 5-6 minutes until browned. Add in the onion and garlic, and cook for another 3-4 minutes.

Next, add in the diced tomatoes, tomato paste, and rosemary, then bring to a boil. After bringing to a boil, reduce heat to low. Continue simmering until eggplant is ready, which should take around 20 minutes.

Remove the eggplant from the oven, and scoop out the center, leaving enough meat inside the skin to hold its shape. Chop the removed flesh, and add to the beef, mixing well.

Spread ¼ of the beef marinara sauce over each eggplant half, and sprinkle each with cheese.

Place the stuffed eggplant back into the oven, and continue to cook for about 10 mins until lightly browned.