## THE OMD 7-DAY Meal Planner

#### How to plan for delicious PLANT-BASED MEALS FOR THE WHOLE FAMILY.

**elcome to the delicious world** of plant-based eating! You can boost energy, feel better, live healthier and heal the Earth — starting with just one meal a day.

OMD is about ease, convenience, well-being and non-judgement, and this 7-Day Meal Planner is meant to be an inspiring and practical resource, with meal suggestions, shopping lists and an OMD tracker, to support your healthy transition whether you want to try one, two or three plant-based meals a day-- it's up to you.

For more, grab a copy of Suzy's book, **The OMD Plan** (now out in paperback!) for 50+ recipes, success stories and the latest climate and nutrition science to explore plant-based eating and to deepen your relationship with your body and our planet.



# Meal Planner

### Day One





Image: wallflowerkitchen.com

BREAKFAST	LUNCH	DINNER
Running on Real Food's	Bless This Mess' Veggie and	Wallflower Kitchen's
Breakfast Burrito	Hummus Sandwich	Noodle Stir Fry

## Pay Two



Image: veganocity.com



Image: simpleveganblog.com

BREAKFAST	LUNCH	DINNER
Veganocity's Simple	Savor and Savvy's	Simple Vegan Blog's
Breakfast Toasts	Buddha Bowl	Miso Soup

## Day Three





Image: mydarlingvegan.com

BREAKFAST	LUNCH	DINNER
<u>Cheftographer's Vegan</u>	Strength & Sunshine's Buffalo	My Darling Vegan's
Breakfast Eggs	Tahini Rice Wraps	Fettuccine Alfredo

## Day Four



Image: sharonpalmer.com



Image: peasandcrayons.com

BREAKFAST	LUNCH	DINNER
Sharon Palmer's	Pop Sugar's Sweet Potato	Peas and Crayons'
Avocado Toast	Quinoa Salad	Grilled Cheese

## Day Five





BREAKFAST	LUNCH	DINNER
OMD's Go Green	Cookie & Kate's	Minimalist Baker's
Smoothie	Chopped Kale Salad	Shepherd's Pie

## Day Six



Image: cookineandkate.com

BREAKFAST	LUNCH	DINNER
Cookie and Kate's Easy	Wallflower Kitchen's Veggie	Pass the Plants'
Vegan Pancakes	and Quinoa Salad	Fajitas

## Day Seven



BREAKFAST	LUNCH	DINNER
Love & Lemons'	Oh She Glows'	The Foodie Dietitian's
French Toast	Lentil Soup	Vegan Burrito Bowl



# Shopping List

**Like what you see?** We hope you're hungry! Here's everything you'll need to make the suggested meals. The best part? You probably already have some of these ingredients in your kitchen.

#### Produce/Peli

□ White mushrooms □ Garlic cloves □ Red onion □ Red bell pepper □Banana □ 3 Packages extra-firm or pressed tofu □Lime □Lemon □ Green apple □ Spinach □Kale □Cucumber □Lettuce □ Fresh mint leaves □ Cauliflower  $\square$  Avocado (3-4) □ Fresh cilantro □ Asparagus □ Portobello mushrooms □ Fresh thyme Broccoli □ Oranges



Edamame
Sweet potato
Bay leaves
Carrots
Tomato
Alfalfa sprouts
Celery stalks
Scallions
Hummus

#### Condiments

□ Whole wheat flour □ Baking powder □ Coconut oil □ Maple syrup □ Pure vanilla extract  $\Box$  Chia seeds □ Hemp seeds □ Nutritional yeast □ Salsa □ Chipotle puree □ Frank's Buffalo Sauce □Sriracha □ Sesame oil □ Vegetable stock □ Soy sauce or gluten-free tamari sauce □ Peanut butter 🗆 Tahini □ Miso □ Dried wakame seaweed

#### Plant-based "Pairy"

 Almond milk or dairyfree milk of choice
 Plain cream cheesestyle spread
 Cheddar-style slices
 Vegan margarine

#### Seasoning

Salt
Pepper
Ground coriander
Smoked sweet paprika
Cinnamon
Nutmeg
Cumin
Chili powder
Garlic powder
Turmeric
Chipotle Powder

#### Bakery

□ Ciabatta bread
□ Whole wheat bread
□ Flour tortillas
□ Wraps

Pasta/Rice

Brown rice
 Quinoa
 Brown or green lentils
 Fettuccine pasta
 Noodles or gluten-free soba noodles

Frozen/ Canned/Bulk

 Corn
 Black beans
 Refried beans
 1 10-ounce bag frozen mixed veggies: peas, carrots, green beans, and corn
 Dried cranberries
 Salted sunflower seeds

Beverage

□ Coconut water

"Most of all, I want you to recognize that this is not a one-and-done program this is a lifelong conversation with yourself, your body, your family, your community, your physical world—even your soul. I want to give you the tools to honor your own intentions, remember our sacred role in protecting the earth for future generations, and make those healthier, happier choices so simple that they become second-nature."

-Suzy Amis Cameron



# Pledge Tracker

FRI

#### THE OMD PLEDGE:

I pledge to dedicate at least one plant-based (meat and dairy-free) meal a day to the planet and my health.

FOR THE WEEK OF	$\mathbf{J}$ $\mathbf{F}$ $\mathbf{M}$ $\mathbf{A}$	(M) $(J)$ $(J)$ $(A)$ $(S)$ $(O)$ $(N)$ $(D)$	, 20
			DATE RANGE YEAR

_	MEAL	ON THE MENU	PLANT BASED?
NON	BREAKFAST		□ YES! □ NO □ PARTLY
NDA)	LUNCH		□ YES! □ NO □ PARTLY
	DINNER		□ YES! □ NO □ PARTLY

_	MEAL	ON THE MENU	PLANT BASED?
rues	BREAKFAST		□ YES! □ NO □ PARTLY
SDA	LUNCH		□ YES! □ NO □ PARTLY
	DINNER		□ YES! □ NO □ PARTLY

٤	MEAL	ON THE MENU	PLANT BASED?
EDN	BREAKFAST		□ YES! □ NO □ PARTLY
ESD	LUNCH		□ YES! □ NO □ PARTLY
R	DINNER		<b>YES!</b> NO PARTLY

_	MEAL	ON THE MENU	PLANT BASED?
MON	BREAKFAST		□ YES! □ NO □ PARTLY
IDAY	LUNCH		□ YES! □ NO □ PARTLY
	DINNER		□ YES! □ NO □ PARTLY

FRIDAY	MEAL	ON THE MENU	PLANT BASED?
	BREAKFAST		□ YES! □ NO □ PARTLY
	LUNCH		□ YES! □ NO □ PARTLY
	DINNER		□ YES! □ NO □ PARTLY

SATURDAY	MEAL	ON THE MENU	PLANT BASED?
	BREAKFAST		□ YES! □ NO □ PARTLY
	LUNCH		□ YES! □ NO □ PARTLY
	DINNER		□ YES! □ NO □ PARTLY

SUNDAY	MEAL	ON THE MENU	PLANT BASED?
	BREAKFAST		□ YES! □ NO □ PARTLY
	LUNCH		<b>YES!</b> NO PARTLY
	DINNER		UYES! ONO OPARTLY

#### SCORECARD

NUMBER OF PLANT-BASED MEALS PER DAY THIS WEEK:



GOOD WORK! YOU'RE ON YOUR WAY TO A HEALTHIER YOU, AND A HEALTHIER PLANET. KEEP IT UP!

## Want more OMD?



#### Learn more:

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