1500 Calorie Diet

Aug 7, 2022 - Aug 7, 2022

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Sunday, August 7

First Meal 618 Cal



Easy Grilled Chicken Teriyaki

1 serving • 373 Cal



Celery & Hummus

2 serving • 245 Cal

Last Meal 574 Cal



Roast Beef and Cheddar Sandwich

1/2 serving • 225 Cal



Carrots with Hummus

2 serving • 349 Cal

1507 Cal • 153.2g Carbs (31.9g Fiber) • 49.6g Fat • 116.0g Protein

Second Meal 315 Cal



Bagel with Cream Cheese

1 serving • 315 Cal

Recipes

Aug 7, 2022 - Aug 7, 2022



Bagel with Cream Cheese 🥏





Prep 1 serving for Second Meal on August 7

Scaled to 1 serving

Scaled to 2 serving

10 tbsp Hummus (150 g)

2 cup strips or slices Carrots

1 tbsp Cream cheese (15 g) 1 medium bagel Bagels (99 g) Per 1 serving:

315 Cal • 57.8g Carbs (2.6g Fiber) • 4.0g Fat • 12.2g Protein

Directions are for original recipe of 1 serving

1 Spread the cream cheese on the toasted bagel.

Carrots with Hummus 🔗



(244 q)



Prep 2 serving for Last Meal on August 7

Per 1 serving:

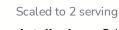
175 Cal • 22.4g Carbs (7.9g Fiber) • 7.5g Fat • 7.1g Protein

Directions are for original recipe of 1 serving

1 Dip carrots into hummus, eat.

Celery & Hummus 🤣





4 stalks, large Celery (256 g) **1/2 cup** Hummus (123 g)

Per 1 serving:

123 Cal • 12.6g Carbs (5.7g Fiber) • 6.1g Fat • 5.7g Protein

Directions are for original recipe of 1 serving

1 Eat celery with hummus.





Prep 2 serving for First Meal on August 7

Easy Grilled Chicken Teriyaki 🥏



Prep 1 serving for First Meal on August 7

Scaled to 1 serving

1 breast Chicken breast (236 g) **1/4 cup** Teriyaki sauce (72 g) **1 tbsp** Lemon juice (15 g) **1/2 tsp** Garlic (1.4 g) **1/2 tsp** Sesame oil (2.2 g)

Per 1 serving:

373 Cal • 12.7g Carbs (0.1g Fiber) • 8.5g Fat • 57.6g Protein

Directions are for original recipe of 4 serving

- 1 Place chicken, teriyaki sauce, lemon juice, garlic, and sesame oil in a large resealable plastic bag. Seal bag, and shake to coat. Place in refrigerator for 24 hours, turning every so often.
- 2 Preheat grill for high heat.
- 3 Lightly oil the grill grate. Remove chicken from bag, discarding any remaining marinade. Grill for 6 to 8 minutes each side, or until juices run clear when chicken is pierced with a fork.

Roast Beef and Cheddar Sandwich 🔗





Prep 0.5 serving for Last Meal on August 7

Scaled to 1/2 serving

1 slice Whole-wheat bread

3 slices Roast Beef (68 g) **1/2 slice** Cheddar cheese (14 g) **1/2 tbsp** Dijon mustard (7.5 g)

Per 1 serving:

450 Cal • 25.4g Carbs (3.9g Fiber) • 19.8g Fat • 41.3g Protein

Directions are for original recipe of 1 serving

1 Spread mustard onto slices of bread. Top with roast beef and cheddar. Bring together slices to form a sandwich. Enjoy!

Grocery List

Aug 7, 2022 - Aug 7, 2022

This list has subtracted any foods you have in your Pantry.



Vegetables



Garlic

1/2 clove (1.5 g), Raw



Celery

6 1/2 stalk, medium (7-1/2" - 8" long) (260 g), Raw



Carrots

3 1/2 large (7-1/4" to 8-/1/2" long) (252 g), Raw

Fruits and Fruit Juices



Lemon juice

1 tbsp (15 g), Raw

Dairy Products



Cream cheese

1 tbsp (15 g), Low fat



Cheddar cheese

1/2 oz (14 g),

Poultry Products



Chicken breast

2 half breast (fillet) (236 g), Broilers or fryers, meat only, raw

Beef Products



Roast Beef

3 slices (68 g), Sara Lee

Spices and Herbs



Dijon mustard

1/2 tbsp (7.5 g), Grey poupon

Soups and Sauces



Teriyaki sauce

4 tbsp (72 g), Ready-to-serve

Soy & Legumes



Hummus

18 1/4 tbsp (274 g), Commercial

Baked Products

Bagels



1 medium bagel (3-1/2" to 4" dia) (99 g), Plain, toasted, enriched, with calcium propionate (includes onion, poppy, sesame)

Whole-wheat bread

1 slice (28 g), Commercially prepared

Fats and Oils



Sesame oil

1/4 tbsp (3.4 g), Salad or cooking