S-DAY gut-healthy MEAL PLAN

ISABEL SMITH NUTRITION

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WELCOME!

We're so excited you're here!

We created this meal plan to be a microbiomefriendly, bloat friendly plan. If you're seriously bloated you may need more help than this plan, but it's a place to start.

Everyone is different, so what works for one person may not work for everyone. One of the most important things to consider when healing a gut is working on feeding the gut bacteria through various types of fiber.

In this plan we varied the types of fiber you're getting to help feed your microbiome without challenging issues with bloat.

If you need more support or you want to connect we'd love to be in touch!

For more content like this meal plan, join our Facebook group by clicking the button below, or follow us on Instagram @isabelsmithnutrition.

*As always please seek medical advice and help from your practitioner, this plan doesn't fit everyone - try it at your own volition.

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3-DAY BLOAT-FRIENDLY MEAL PLAN DAY 1

BREAKFAST

Gluten-free oatmeal or buckwheat cereal with collagen and chia seeds. Topped with berries, nut or seed butter, and cinnamon

LUNCH

Arugula salad with roasted salmon, artichokes, and acorn squash. Topped with sunflower seed & kimichi. Dressed in lemon, EVOO, salt and pepper

SNACK

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Rice cake with mashed avocado and a sprinkle of hemp seeds (option:top with microgreens)

DINNER

Turkey meatballs with <u>pesto</u> and cauliflower rice

DESSERT

Peppermint tea with 1 oz dark chocolate (look for dairy-free, soy-free)

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3-DAY BLOAT-FRIENDLY MEAL PLAN DAY 2

BREAKFAST

Smoothie with berries, avocado, collagen, chia seeds, and frozen zucchini

LUNCH

Mediterranean salad with chickpeas, cucumber, tomatoes, onion, parsley, with tahnini. EVOO, lemon, salt and pepper

SNACK

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Hard-boiled eggs with flackers

DINNER

Roasted chicken, sweet potato, and asparagus with balsamic glaze

DESSERT

<u>Avocado-Mousse</u> and tea of choice (dandelion or fennel tea)

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3-DAY BLOAT-FRIENDLY MEAL PLAN DAY 3

BREAKFAST

Scrambled eggs on sweet potato toast with microgreens or sauteed spinach

LUNCH

Ground turkey or beef (go for organic grassfed) lettuce wraps with cabbage, avocado, mushrooms and tomato

SNACK

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Chia-seed pudding with coconut milk, mango, and coconut shreds

DINNER

Stir-fry with shrimp, brown rice, edamame, broccoli, carrots, sauerkraut, ginger, garlic, and coconut aminos

DESSERT Ginger tea with 1 tsp manuka honey

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