



December Recipe Pack

15 Healthy Tasty Recipes for Every Meal



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GF

Gluten Free

DF

Dairy Free

LC

Low Carb (<20g per serve)

MP

Meal Prep/Freezer Friendly

HP

High Protein (>20g per serve)

V

Vegetarian

Q

Quick (under 30 mins)

N

Contains Nuts

Sample Weekly Meal Planner

	Breakfast	Lunch	Snack	Dinner
Monday	Herb & Goat's Cheese Omelet	Meal-Prep Broccoli Salad with Chicken	Simple Oaty Biscuits	Indian Spiced Beef Keema
Tuesday	Mushroom & Herb Pancakes	Meal-Prep Broccoli Salad with Chicken	Greek Yogurt Protein Cake	Indian Spiced Beef Keema
Wednesday	Mushroom & Herb Pancakes	Keto Chicken & Veggie Wraps	Greek Yogurt Protein Cake	Rosemary, Salmon & Sweet Potato Tray Bake
Thursday	Berry Cottage Cheese Bowl	Rosemary, Salmon & Sweet Potato Tray Bake	Creamy Avocado & Honey Smoothie	Tuna & Caper Pasta
Friday	Egg Salad on Rice Cakes	Low-Carb Chicken Lasagna	Creamy Avocado & Honey Smoothie	Tuna & Caper Pasta
Saturday	Egg Salad on Rice Cakes	Low-Carb Chicken Lasagna	Simple Oaty Biscuits	Meal Out - Enjoy!
Sunday	Creamy Avocado & Honey Smoothie	Creamy Beef & Leek Soup	Simple Oaty Biscuits	Easy Kedgeree

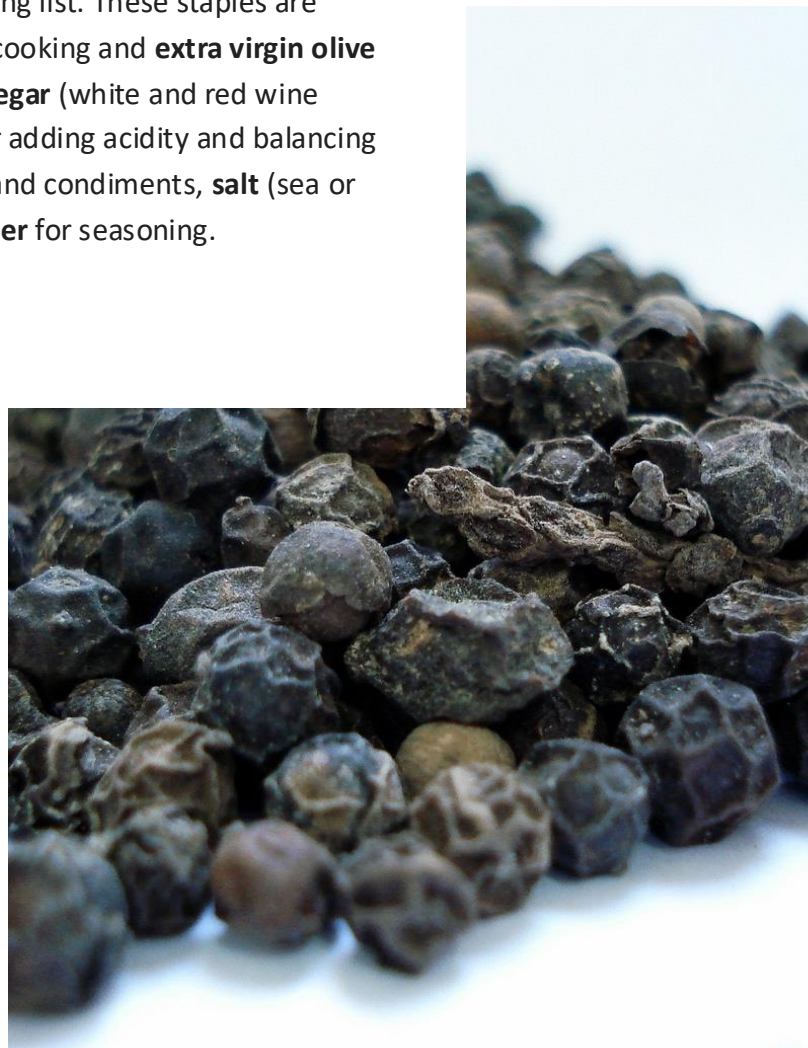
Weekly Shopping List

Produce	Protein	Dry Goods	Staples & Misc
<ul style="list-style-type: none"> • 1 avocado • 1 banana • pack of blueberries • 2 lemons • 2 onions • 2 red onions • 2 shallots • 1 bunch green onions (spring onions) • 1 leek • 2 bulbs garlic • root ginger • 1 carrot • 4 tomatoes • pack of mixed color cherry tomatoes • 1 red bell pepper • 2 zucchinis (courgette) • pack of cremini mushrooms (chestnut mushrooms) • 1 head broccoli • pack of arugula (rocket) • 2 sweet potatoes • cilantro (coriander) • dill • rosemary • thyme • green peas (garden peas) • mixed berries • ice cubes 	<ul style="list-style-type: none"> • 1.4 lbs. (620g) boneless, skinless chicken breast • 1 lb. (450g) 95% lean ground beef (beef mince) • 10.6 oz. (300g) skinless smoked haddock • 7 oz. (200g) salmon filet • 19 eggs • unsweetened almond milk • Greek yogurt, full fat • Greek yogurt, 2% fat • cottage cheese • cream cheese, reduced fat • mozzarella cheese • Parmesan cheese • ricotta cheese • goat's cheese • hummus 	<ul style="list-style-type: none"> • basmati rice • ground almonds • oats • sliced almonds (flaked almonds) • flaxseed meal (ground flaxseed) • all purpose flour • baking powder • vanilla extract • curry powder • paprika powder • chili powder • red pepper flakes (chili flakes) • garlic powder • dried oregano • ground cinnamon 	<ul style="list-style-type: none"> • honey • maple syrup • 5.6 oz. (160g) canned diced tomatoes • 8.4 oz. (240g) canned cannellini beans • 1x 7.8 oz. (220g) canned tuna in olive oil • Dijon mustard • tomato paste (tomato puree) • sun-dried tomatoes • jar capers • chicken broth (chicken stock) • vegetable broth (vegetable stock) • pasta shells • sea salt • rice cakes • coconut oil



Pantry Staples

You should have five basic essentials for these recipes in your kitchen. They're used so frequently that they're not included in the weekly ingredient shopping list. These staples are **vegetable oils** like **olive oil** for cooking and **extra virgin olive oil** for dressing, a variety of **vinegar** (white and red wine vinegar, apple cider vinegar) for adding acidity and balancing flavours in marinades, sauces, and condiments, **salt** (sea or Himalayan salt) and **black pepper** for seasoning.





Herb & Goat's Cheese Omelet

Serves 2

20 Minutes

2 shallots, finely diced

½ tsp. dried oregano

½ tsp. fresh thyme leaves

½ tsp. fresh rosemary,
chopped

4 eggs, whisked

2 egg whites

2.1 oz. (60g) goat's cheese

1 tsp. honey

Add 1 tablespoon of olive oil into a non-stick skillet and sauté the shallots over low heat for 5 minutes until translucent.

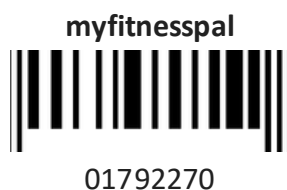
Add the herbs and cook for a further 5 minutes.

Meanwhile, whisk the eggs and season with salt and pepper. Add another 1 tablespoon of oil to the pan, then pour in the eggs.

Increase the heat to medium and sauté the eggs until they begin to set, then crumble the goat's cheese over and drizzle with honey.

Cook until the cheese melts and the omelet browns on the bottom. Fold in half, cook for a further 2-3 minutes, then serve immediately.

Serving suggestion: Fresh bread with goat's cheese and herbs.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	394kcal	10g	21g	30g



Egg Salad on Rice Cakes

Serves 2

20 Minutes

6 eggs

0.7 oz. (20g) fresh dill,
chopped

2 green onions, sliced

1 lemon, juiced

2.1 oz. (60g) Greek yogurt, 2%
fat

1 tsp. Dijon mustard

6 rice cakes

1 tomato, sliced

Boil the eggs for 7 minutes, then rinse with cold water and drain. Peel the eggs and mash in a bowl with a fork.

Mix in the dill, green onions, lemon juice, Greek yogurt, mustard, and season with salt and pepper.

Spoon the egg salad onto the rice cakes, top with sliced tomato, garnish with extra dill, and season with pepper.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	348kcal	27g	24g	16g



Mushroom & Herb Pancakes

Serves 2

30 Minutes

3.5 oz. (100g) cremini mushrooms, diced

1 yellow onion, diced

3.5 oz. (100g) cottage cheese, 4% fat

2 eggs

1.4 oz. (40g) ground almonds

1 tsp. baking powder

3.5 oz. (100g) tomatoes, diced

1 green onion, sliced

4 tbsp. Greek yogurt, 2% fat

Heat 1 tablespoon of olive oil in a nonstick skillet over medium heat. Sauté the mushrooms and yellow onion for 5 minutes.

In a bowl, combine the cottage cheese, eggs, ground almonds, baking powder and a pinch of salt. Fold in sautéed mushrooms, tomatoes and green onions.

Heat another tablespoon of olive oil in the skillet. Spoon the batter into the pan, forming pancakes, and cook for 3 minutes on each side until golden.

Serve warm, topped with optional Greek yogurt.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	448kcal	18g	22g	32g



Berry Cottage Cheese Bowl

Serves 2

20 Minutes

1 oz. (30g) sliced almonds

Toast the almonds in a dry skillet until golden.

14 oz. (400g) cottage cheese,
4% fat

Blend the cottage cheese with the frozen berries until smooth, and place into a bowl.

7 oz. (200g) mixed frozen
berries

Top the berry curd with fresh blueberries, toasted almonds, and flaxseed meal before serving.

3.5 oz. (100g) fresh
blueberries

1 tbsp. flaxseeds



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	377kcal	29g	27g	17g



Meal-Prep Broccoli Salad with Chicken

Serves 2

30 Minutes

1 head broccoli, cut into florets

1 tsp. paprika powder

1 tsp. garlic powder

10.5 oz. (300g) boneless, skinless chicken breast

2 cloves garlic, chopped

1.8 oz. (50g) sun-dried tomatoes, chopped

½ tsp. red pepper flakes

2 tbsp. Parmesan cheese, grated

Boil the broccoli in salted water for 5 minutes until tender. Drain and cool.

In a bowl, mix 1 tablespoon of olive oil with the paprika, garlic powder, salt, and pepper. Brush the chicken with this marinade.

Heat a skillet and cook the chicken for 4-5 minutes on each side, until golden brown, and cooked through. Slice the chicken and set aside.

In the same skillet, heat another tablespoon of olive oil and sauté the garlic with the sun-dried tomatoes, salt, pepper, and red pepper flakes for 3-4 minutes. Toss with broccoli and Parmesan, then transfer to storage containers and top with chicken.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	493kcal	30g	46g	21g



Keto Chicken & Veggie Wraps

Serves 2

30 Minutes

For the wrap:

2.1 oz. (60g) ground almonds

1 ½ tbsp. psyllium husks,
whole

For the filling:

5.6 oz. (160g) chicken breast,
cooked (leftover)

1.4 oz. (40g) hummus

½ red bell pepper, sliced

1 oz. (30g) arugula

In a bowl, mix ground almonds, psyllium husks, and ¼ teaspoon of salt. Add 1 teaspoon of olive oil and 2 fl oz. (60ml) warm tap water; mix until combined. Let rest for 1 minute. Knead the dough briefly and form a ball. Place on a floured surface.

Divide into 2 pieces. Roll each piece thin between parchment sheets and cut into circles using a plate as a guide. Cook wraps on a pan greased with ½ teaspoon of oil over medium heat for 2-3 minutes per side. Repeat for remaining dough.

Spread some of the hummus on each wrap, top with the chicken, bell pepper and arugula. Roll up and serve.



GF	DF	LC	HP	N
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Nutrition Per Serve	Energy	Carbs	Protein	Fat
	426kcal	15g	33g	26g



Creamy Beef & Leek Soup

Serves 2

20 Minutes

7 oz. (200g) lean ground beef,
5% fat

1 leek, sliced

1.4 pt. (665ml) vegetable
stock

3.5 oz. (100g) cream cheese,
reduced fat

½ tsp. paprika powder

Heat 1 tablespoon of olive oil in a large pot, and cook the ground beef until browned.

Add the sliced leek and sauté briefly, then pour in vegetable stock. Simmer for 5 minutes.

Stir in cream cheese, season with paprika, salt and pepper. Cook for 5 minutes until the soup has thickened. Serve hot.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	355kcal	12g	25g	23g



Low-Carb Chicken Lasagna

Serves 2

30 Minutes

5.6 oz. (160g) chicken breast, minced

2 cloves garlic, minced

5.6 oz. (160g) canned diced tomatoes

2 tsp. oregano

2 sprigs thyme, leaves removed

1 tsp. chili powder

2 zucchinis, sliced into ribbons

4.2 oz. (120g) ricotta cheese

2.3 oz. (65g) mozzarella cheese, grated

Preheat the oven to 390°F (200°C).

Heat 1 tablespoon of olive oil in a skillet, add the chicken, garlic, season with salt and pepper and sauté for 4-5 minutes.

Add the canned tomatoes, oregano, thyme and chili powder to the skillet and simmer for 10 minutes.

In a casserole, layer the zucchini ribbons, with the ricotta, and chicken and tomato sauce.

Top with the mozzarella cheese and place into the hot oven and bake for 25 minutes.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	390kcal	16g	32g	22g



Easy Kedgeree

Serves 4

40 Minutes

2 tbsp. curry powder

7 oz. (200g) basmati rice

1 pt. (500ml) chicken stock

10.5 oz. (300g) skinless
smoked haddock

5.6 oz. (160g) frozen peas

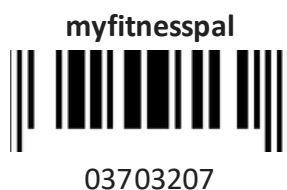
4 eggs, boiled

Preheat the oven to 350°F (180°C).

Toast the curry powder in an oven-proof pan for 1 minute. Add rice and chicken stock, bring to a boil, then lay the haddock on top.

Cover the pan and place in the oven to bake for 30 minutes.

Remove from the oven and rest briefly. Flake the haddock and stir it through the rice along with the peas and season to taste with salt and pepper. Serve with boiled eggs on the side.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	350kcal	47g	27g	6g



Rosemary, Salmon & Sweet Potato Tray Bake

Serves 2

47 Minutes

2 sweet potatoes, peeled & sliced

2 red onions, sliced into wedges

8.4 oz. (240g) canned cannellini beans, drained

4 sprigs fresh rosemary

2 cloves garlic, sliced

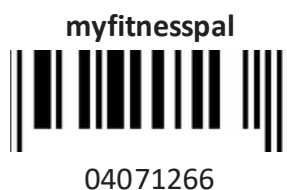
7 oz. (200g) salmon filet

¼ lemon, juiced

Preheat the oven to 410°F (210°C).

Toss the sweet potatoes, onions, beans, rosemary and garlic with 2 tablespoons of olive oil, season with salt and pepper. Spread on a sheet pan and bake for 12-15 minutes.

Season the salmon with salt, pepper and lemon juice, add to the pan, and bake for a further 22-25 minutes. Serve warm.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	511kcal	55g	30g	19g



Indian Spiced Beef Keema

Serves 2

35 Minutes

½ yellow onion, roughly chopped

0.4 oz. (10g) root ginger

2 cloves garlic

8.8 oz. (250g) lean ground beef, 5% fat

1 small carrot, diced

0.3 oz. (7g) tomato paste

1 tbsp. curry powder

3.5 oz. (100g) frozen green peas

58.8 oz. (250g) cooked basmati rice

0.4 oz. (10g) fresh cilantro, chopped

Blend the onion, ginger and garlic in a food processor until smooth.

Heat 1 tablespoon of olive oil in a pot, add the beef, season with salt and pepper, and cook for 5 minutes until browned. Remove from the pot and set aside.

Add another 1 tablespoon of oil to the pot and sauté the onion puree for 5 minutes. Now add the carrot, tomato paste and curry powder, and cook for 1 minute.

Return the beef to the pot, add 8.5 fl oz. (250ml) of water, cover, and simmer for 20 minutes. Stir in the peas and cook for a further 2 minutes.

Serve the beef with rice and garnish with cilantro.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	611kcal	58g	34g	27g



Tuna & Caper Pasta

Serves 4

15 Minutes

10.5 oz. (300g) pasta shells

7.8 oz. (220g) canned tuna in olive oil, drained weight

1 tbsp. olive oil, reserved

4 tbsp. capers, drained

1.1 lbs. (500g) mixed-color cherry tomatoes, halved

1 tbsp. dried oregano

Cook the pasta in salted boiling water according to package directions.

In a pot, heat 1 tablespoon of olive oil from the tuna can, and fry capers until crispy. Add the tomatoes and oregano, then stir in the tuna.

Toss the pasta with the tuna mixture, adding pasta water if needed to loosen a little. Season with salt and pepper, sprinkle with the crispy capers, and serve.



DF	MP	HP	Q
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Nutrition Per Serve	Energy	Carbs	Protein	Fat
	434kcal	62g	24g	10g



Creamy Avocado & Honey Smoothie

Serves 2

10 Minutes

8.5 oz. (240g) Greek yogurt,
2% fat

½ tsp. vanilla extract

1 ripe banana, mashed

1 ripe avocado, mashed

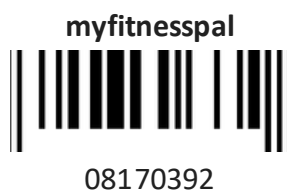
4 fl oz. (120ml) almond milk

2 tbsp. honey

pinch of ground cinnamon

handful of ice cubes

Place all the ingredients into a high speed blender and blend until smooth. Serve immediately.



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	406kcal	46g	15g	18g



Greek Yogurt Protein Cake

Serves 10

1 Hour 10 Minutes

5.3 oz. (150g) Greek yogurt,
full fat

5.3 oz. (150g) maple syrup

3 large eggs

splash of vanilla extract

1 lb. (450g) all-purpose or
whole wheat pastry flour

1 tbsp. baking powder

pinch of salt

pinch of ground cinnamon

Preheat the oven to 350°F (175°C). Grease a loaf pan.

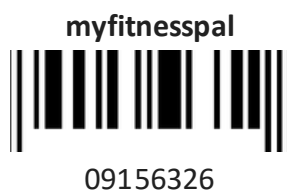
In a large bowl, whisk together the yogurt, 5.3 oz. (150g) olive oil, maple syrup, eggs and vanilla extract.

Add the flour, baking powder, salt and cinnamon, folding gently until just combined.

Pour the cake batter into the loaf pan and bake for 50-60 minutes or until a toothpick comes out clean.

Cool the cake in the pan for 5-10 minutes, then remove from the pan and cool completely on a wire rack.

Serving suggestion: Greek yogurt, berries, banana, cinnamon



Nutrition Per Serve	Energy	Carbs	Protein	Fat
	298kcal	39g	4g	14g



Simple Oaty Biscuits

Serves 12

50 Minutes

7 oz (200g) oats

2.9 oz (80g) ground almonds

6 tbsp. maple syrup

1 tsp ground cinnamon

1 ½ tbsp. coconut oil, melted

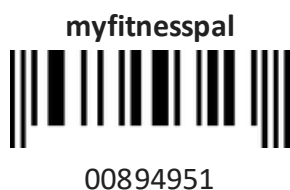
Place the oats in a food processor and pulse until they reach a flour-like consistency.

Add the ground almonds, maple syrup, cinnamon, and coconut oil. Pulse again until the mixture forms a dough. Roll the dough into a large ball with your hands, then refrigerate for 30 minutes.

After chilling, preheat the oven to 350F (180C). Lightly flour a clean work surface and line a baking tray with parchment paper.

Roll out the dough to ¼ inch (½ cm) thickness. Use a glass or cookie cutter to cut out biscuits.

Gather and re-roll the dough scraps until you use all the dough. Place the biscuits on the prepared baking tray and bake for 10–15 minutes or until golden.



GF	DF	MP	V	N
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Nutrition Per Serve	Energy	Carbs	Protein	Fat
	150kcal	20g	4g	6g