The easy meal prep prepared.

Burger Bowl:

Base:

- + Grass fed/grass finished ground beef browned or made into burger patties
- + Organic arugula (can use organic romaine if well tolerated)
- + Raw cheddar cheese (shred yourself, do not buy pre shredded cheese)

Optional toppings:

- + Organic onion
- + Organic tomato
- + Organic avocado
- + Pickles (recommend homemade)

Optional condiments:

+ Organic dijon or spicy mustard

+ Organic unsweetened ketchup (or make homemade)

+ Organic avocado oil mayo (or make homemade)



Taco Bowl:

Base:

- + Grass fed/grass finished ground beef browned and seasoned with taco seasoning (homemade is best)
 OR
- + Pasture raised, corn and soy free chicken
- + Organic arugula (can use organic romaine if well tolerated)
- + Raw cheddar cheese (shred yourself, do not buy pre shredded cheese)
- + Sweet potato, diced & baked

Optional toppings:

- + Organic onion
- + Organic tomato
- + Organic avocado
- + Pickles (recommend homemade)
- + Pico de gallo or salsa (homemade is best)
- + Organic white rice
- + Organic lime (squeeze on top)
- + Organic cilantro
- + Organic jalapeno
- + Organic peppers (sauteed with onion for a fajita boy

Optional condiments:

- + Organic hot sauce
- + Full fat cottage cheese (in place of sour cream)



Bolognese Bowl:

Base:

- + Grass fed/grass finished ground beef browned and seasoned with italian seasoning (homemade is best)
- + Organic spaghetti squash
- + Organic marinara unsweetened, no additives (or make homemade sauce)

Optional toppings:

+ Raw parmigiano reggiano cheese (shred yourself, do not buy pre shredded cheese)

+ Organic basil

+ Organic kalamata olives

+ Chili flakes



Animal Based Bowl:

Base:

+ Grass fed/grass finished ground beef - browned or as burger patties

OR.

+ Grass fed/finished steak

OR

+ Pasture raised, corn $\operatorname{\mathscr{C}}$ soy free chicken

OR

+ Wild caught, regenerative fish (recommend salamon)

Optional sides:

- + Raw cheddar cheese
- + Raw parmigiano reggiano
- + Pasture raised, corn ℰ soy free eggs
- + Organic sweet potato
- + Organic seasonal squash
- + Organic Avocado
- + Organic cucumber
- + Organic olives
- + Organic seasonal fruit

Optional toppings:

- + Organic raw honey
- + Organic maple syrup

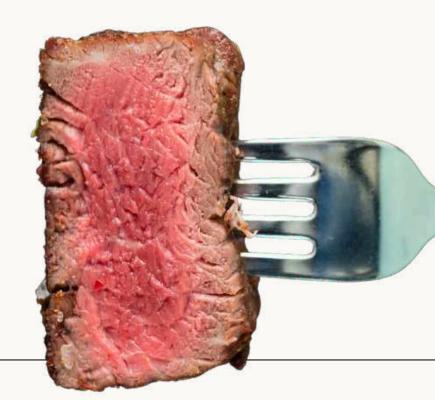




JULY 2024

PROTEINS:

- + Grass fed, grass finished ground bison
- + Grass fed, grass finished ground beef
- + Grass fed, grass finished steaks (any cut ribeye, New York, filet mignon)
- + Pasture raised, corn and soy free chicken (thighs, breasts, whole)
- + Pasture raised, corn and soy free eggs
- + Wild caught fish

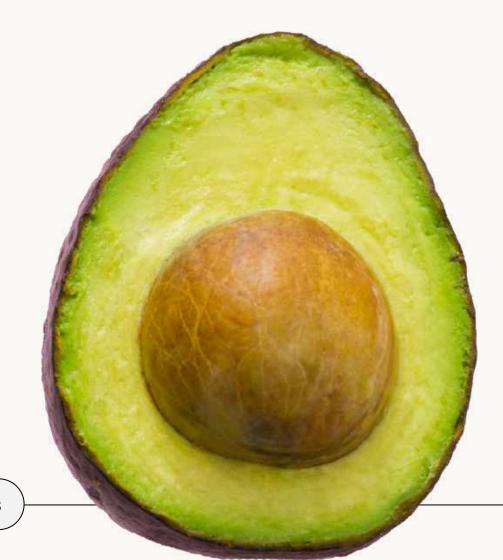


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VEG & HERBS:

(all organic & seasonal):

- + Avocado (seasonal)
- + Tomatoes (seasonal)
- + Cucumber
- + Zucchini (seasonal)
- + Wild arugula
- + Sweet potato
- + Spaghetti Squash
- + Romaine lettuce
- + Garlic
- + Onion
- + Dill
- + Basil
- + Cilantro
- + Bell Peppers
- + Jalapeno



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FRUIT:

(all organic & seasonal)

- + Apple
- + Peach (seasonal)
- + Banana (more green, less sugar)
- + Berries
- + Lime
- + Mango (seasonal)
- + Pineapple
- + Watermelon (seasonal)



DAIRY:

- + Raw cheddar
- + Grass fed butter
- + Parmigiano Reggiano (made from raw milk)
- + Full fat cottage cheese



EXTRAS:

- + Marinara sauce, organic, no additives (thrive market)
- + Dijon mustard (primal kitchen)
- + Spicy mustard (primal kitchen)
- + Unsweetened ketchup (primal kitchen)
- + Avocado oil mayo (primal kitchen or chosen)
- + Organic maple syrup
- + Organic raw honey
- + Organic pickles
- + Organic olives (divina)
- + Organic white rice



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TACO SEASONING:

(all organic)

- + 1 tsp Garlic powder
- + 1 tsp Onion powder
- + 1 teaspoon Cumin
- + 1 tsp Paprika
- + 1 tsp Oregano
- + Salt and Pepper

ITALIAN SEASONING:

(all organic)

- + 1 tsp dried oregano
- + 1 tsp dried b1asil
- + 1 tsp dried rosemary
- + 1 tsp dried thyme

