PESCATARIAN RESET PLAN

FRESH GROCERIES

- ♦ 1 large (32-ounce) container unsweetened plain yogurt of choice (goat's, sheep's, organic cow's or plain coconut)
- ♦ 1 jar raw fermented sauerkraut
- ♦ Healing broth of choice (4 cups at least) bone broth, fish, vegetable, seaweed or miso all work!
- ♦ 4 eggs
- ♦ Smoked salmon
- ♦ 1 head green-leaf lettuce
- ♦ 1 pound carrots
- ♦ 1 avocado
- ♦ 1 bunch collard greens
- ◆ 2 bunches other leafy greens of choice (for soup—spinach, watercress, kale, mustards, and/or more collards)
- ♦ Medium to large piece of fresh ginger

- ♦ 1 head garlic
- ♦ 1 yellow onion
- ♠ 1 bunch scallions
- Raw Power Veggies of choice: fennel, jicama, celery, and radishes (you can get one of each, or several of one)
- ♦ 1 head cauliflower
- ♦ 1 package stir-fry veggies (fresh or frozen)
- ♦ 2 or 3 small containers fresh berries (or 2 or
- ♦ 3 small apples)
- ♦ 2 or 3 lemons
- ♦ 2 bottles of kombucha (or homemade
- ♦ Fermented Fruit Soda)
- ◆ Unfiltered quality apple juice (aim for fresh and unpasteurized)
- ♦ Organic miso paste

PANTRY STAPLES

You may already have these on hand.

- ♦ Protein powder of choice
- ♦ Chia seeds
- ♦ Psyllium husk
- ♦ Canned wild salmon or <u>sardines</u>
- Nori sheets
- ♦ Plain, old-fashioned rolled oats
- ♦ Sea salt and black pepper
- ◆ Za'atar spice (or <u>curry powder</u>)

- ♦ Cayenne pepper
- ♦ Dijon mustard
- ♦ <u>Tamari</u> or <u>coconut aminos</u>
- ♦ Coconut oil or ghee
- ◆ Pumpkin seed oil (optional)
- ♦ Sesame oil (optional)
- Teas (my favorite reset teas include <u>nettle</u>, <u>dandelion</u> and <u>ginger</u>)

THE 3 DAY MEAL PLAN

DAY 1

AM: 4 to 6 ounces hot water with lemon and 24 to 32 ounces regular water with pinch of sea salt

Breakfast: Reset Variation of Power Parfait, tea or coffee with 1 teaspoon coconut oil or ghee mixed in

Optional Probiotic Pick Me Up:

4 to 6 ounces Kombucha or Fermented Fruit Soda

Lunch: A Good Gut Rule of Five Plate: Green-leaf lettuce (as much as you'd like), about 1 cup roasted carrots, small can of wild salmon or sardines, ¼ avocado, and sauerkraut. Dress up your plate with juice from the sauerkraut, a light drizzle of olive oil, and a squeeze of lemon juice, and season with salt and pepper. I also like to add a dollop of Dijon mustard for salmon and roasted veggie dipping fun.

Snack: 1 cup broth and about 1 cup roasted cauliflower

Dinner: Healing Greens Soup with an egg (cooked however you'd like) and drizzle of sesame oil

After-Dinner Treat: Good Gut Gellie and herbal tea

DAY 2

AM: 4 to 6 ounces hot water with lemon and 24 to 32 ounces regular water with pinch of sea salt

Breakfast: Reset Variation of Power Parfait, tea or coffee with 1 teaspoon coconut oil or ghee mixed in

Optional Probiotic Pick Me Up: 4 to 6 ounces Kombucha or Fermented Fruit Soda

Lunch: Collard Salad Wraps with smoked salmon and avocado

Snack: Mug of Healing Greens Soup, sliced Raw Power Veggies (as much as you'd like)

Dinner: A Good Gut Rule of Five Plate: Pile of steamed greens (as much as you'd like), two hardboiled eggs, about 1 cup roasted carrots, sauerkraut, drizzle of pumpkin seed oil

After-Dinner Treat: Good Gut Gellie and herbal tea

DAY 3

AM: 4 to 6 ounces hot water with lemon and 24 to 32 ounces regular water with pinch of sea salt

Breakfast: Reset Variation of Power Parfait, tea or coffee with 1 teaspoon coconut oil or ghee mixed in

Optional Probiotic Pick Me Up: 4 to 6 ounces Kombucha or Fermented Fruit Soda

Lunch: Green-leaf lettuce or baby spinach (as much as you'd like), tinned sardines or smoked oysters, about 1 cup roasted cauliflower, sauerkraut, squeeze of lemon juice, drizzle of extra-virgin olive oil, sprinkle of cumin, salt and pepper

Snack: ½ avocado and Raw Power Veggies (as much as you'd like)

Dinner: Bowl of broth with 1 cup or more of stir-fry veggies and an egg cooked in, drizzle of tamari or coconut aminos, sesame or coconut oil, and cayenne (optional)

After Dinner Treat: Good Gut Gellie and herbal tea