

KETO MEAL SUGGESTIONS GUIDE

Helpful Tips

Burn fat by eating good fats. Be sure to eat lots of good whole fats and plenty of protein.

Generally 3-4g fat to 1g protein. Use dark leafy greens and non-starch veggies as a base.

Low to no carbohydrates and no processed sugar or sodas. Your body goes into a ketogenic state burning ketones from fats instead of glucose from carbs.

What To Put In Your Pantry

Eggs, avocados, spinach, kale, romaine (if it's a leaf, it's good), broccoli, bean sprouts or alfalfa sprouts, bacon, olive oil, cheeses, butter, limes & lemons, fermented foods such as kimchi or pickled veggies, bone & veggie broths, proteins (animal proteins like steak, chicken, bacon, pork salmon or tuna or plant-strong proteins like tofu). Think whole food fats and proteins while avoiding sugar-rich foods like fruit, corn, potatoes or breads. Limited root veggies. Supplement with MCT or XCT oils to boost good fat ratios.

Best CoreLife Eatery Keto Choices



Chicken Cobb



Sriracha Ginger Tofu & Ancient Grains



Kale Caesar Chicken



Mediterranean



Steak, Bacon & Bleu Cheese

Home Meal Suggestions

*Double your proteins on power-up days!

Breakfast

- Bed of spinach, eggs(s) over easy in olive oil, topped with cheese. Avocado with lime, salt & pepper on side. Add kimchi or pickled veggies as an option.
- Bacon (2-4 slices), eggs (1 or 2) with avocado on the side.
- Steak & eggs, cottage cheese and coffee (cream or MCT oil).
- Yogurt (no sugar) with blueberries, raspberries or blackberries.

Lunch

- Green leafy bowl with proteins, cucumber, cheese, sprouts & avocado & pickled veggies. Olive oil, lime, salt & pepper as a dressing.
- Stuffed avocado with beef, bacon, cheese, tomatoes & sour cream.
- Quiches with proteins δ cheese.

Dinner

- Broth bowl or cup of broth with proteins. Add greens & veggies to create a heartier soup.
- Grilled proteins (no bun or bread), veggies & cheeses, hardboiled egg.
- Chicken & avocado in Parmesan taco shells with cheese, bacon & onions.