

4-week 2200 kcal protein diet for your dream figure Shopping list for the current day



High-Protein Diet – An Effective Plan for Fat Loss and Body Recomposition

A high-protein diet supports fat loss, preserves lean muscle mass, and promotes long-lasting satiety. It's an ideal choice for anyone looking to lose weight, improve body composition, or eat more consciously.

Why Choose a High-Protein Diet?

- 1. A higher protein intake promotes fat burning while helping maintain muscle mass.
- 2. Protein has the highest thermic effect of all macronutrients your body uses more energy to digest it.
- 3. Protein-rich meals keep you fuller for longer, naturally reducing hunger and cravings.
- 4. It helps stabilize blood sugar levels, minimizing energy crashes and sugar cravings.
- 5. Supports metabolism and recovery, especially for those with an active lifestyle.

What's Included in the Plan?

- 1. A complete meal plan based on high-protein foods
- 2. Balanced meals for each day of the week
- 3. Easy, practical recipes
- 4. Clear hydration and (optional) supplement guidelines



Who Is It For?

- 1.
- 2. People on a fat-loss or cutting phase
- 3. Physically active individuals
- 4. Anyone looking to improve metabolism and body composition
- 5. Those who want a simple, effective nutrition plan without overcomplication



Shopping list for the current day

Avocado

0.5 x Piece - 70g

Black pepper

4 x Pinch - 0.4g

• Butterhead Lettuce

10 x Leaf - 50g

Chives

2 x Teaspoon - 4g

2 x Tablespoon - 10g

• Eggs, Whole chicken eggs (M)

3 x Piece - 153g

· Feta cheese

80 x Gram - 80g

· Greek natural yogurt

5 x Tablespoon - 125g

· Green peppers

0.5 x Piece - 100g

Mayonnaise

1 x Teaspoon - 10g

Onion

1 x Piece - 170g

· Provencal herbs

1 x Pinch - 0.2g

Radish

9 x Piece - 135g

Red pepper

0.5 x Piece - 100g

• Rye bread wholemeal

8 x Slice of bread - 240g

· Salt, white

4 x Pinch - 0.4g

· Semi-fat cottage cheese

100 x Gram - 100g

• Soy sauce (light)

1 x Tablespoon - 10g

• Turkey breast meat, without skin

3 x Portion - 300g



- Vegetables in a pan with broccoli
 - 2 x Portion 200g
- Walnut
 - 2 x Piece 8g
- olive oil
 - 2 x Tablespoon 20g