

Protein power diet for 4 weeks - 1500 kcal

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

• Banana

1 x Piece - 120g

• Black pepper

2 x Pinch - 0.2g

· Buckwheat groats

50 x Gram - 50g

· Chia seeds

1 x Teaspoon - 5g

· Chicken breast ham

2 x Slice - 30g

Chives

2 x Teaspoon - 4g

• Edible buttermilk, 0.5% fat

1 x Cup - 240g

· Graham roll

1 x Piece - 75g

• Green peppers

0.5 x Piece - 100g

· Lemon juice

1 x Tablespoon - 6g

· Mozzarella cheese

2 x Slice - 30g

• Onion

1 x Piece - 170g

Pear

1 x Piece - 130g

Raspberries

1 x Handfull - 70g

· Red pepper

2 x Slice - 60g

0.5 x Piece - 100g

· Salt, white

2 x Pinch - 0.2g

• Skyr - Icelandic yogurt

1 x Package - 150g



• Soy sauce (light)

1 x Tablespoon - 10g

• Turkey breast meat, without skin

2 x Portion - 200g

• Vegetables in a pan with broccoli

1 x Portion - 100g

Wheat bran

1 x Tablespoon - 7g

• olive oil

1 x Teaspoon - 5g