MY 7-DAY MEAL PLAN BY COLE BILLINGSLEY





CONNECTING YOU TO QUALITY HEALTHCARE





MY 7-DAY MEAL PLAN COLE BILLINGSLEY'S PERSONAL GUIDELINES FOR FUELING UP AND FEELING GOOD

Ever wonder what a day in the life is like for a MLB player? Well, here's your chance to learn from an athlete *(yours truly!)* about ways to fuel your body properly with nutrient dense foods and plenty of hydrating fluids. I hope you find some fresh inspiration within my weekly menu...it's simple, nutritious, and quite delicious!

FOOD IS FUEL

For an above average activity level, when I think about my diet and fueling my body, I focus heavily on **protein intake** and **limiting sugar**.

KEEP IT MOVIN'

My goal each week is to incorporate **3 high intensity** workouts, **2 moderate workouts**, and **2 days of** recovery and rest. Those workouts involve strength building and cardiovascular activity, so I am breaking down my body at a high level; that means I need protein to help my body and muscles recover efficiently.

PRIORITIZE PROTEIN

I aim to get at least **150 grams of protein each day.** Protein intake is not a one-size-fits-all approach; daily protein consumption needs are very specific to your individual activity level, body composition, and fitness/nutrition goals. In addition to prioritizing protein, I place a heavy emphasis on hydration to replace lost fluids when working out. If you are very active and have a hard time recovering or gaining weight, look at my meal plan to help give you ideas!

As always please reach out for coaching tips or questions around lifestyle choices, I am happy to help you reach your goals!



PROTEIN PACKED FOODS

A few high protein staples to keep in stock in your fridge and pantry: *Eggs, Chicken Breast, Salmon, Lean Beef, Almonds and Peanuts, Shellfish, and Protein Powders*

SNACK TIME

Most of my snack choices evolve around high protein or fruits for hydration and potassium. This is a point in my day where I want to fuel myself to finish the day strong but also not be bogged down by heavy snack choices.

EAT THIS, NOT THAT

Nutrition Focus:

- High Protein meats (Ground Bison, Chicken, Steak, Salmon, Eggs)
- Vegetables & Fruit
- Water

AVOID: High sugary processed foods and drinks. Their very low nutritional value leads to energy crashes, and eating more because your body digests it more quickly than nutrient dense whole foods.

I have recommended certain name brands* solely as an example because of known flavor or nutritional content, but you may substitute other brands as well.

MEAL PLAN DAY ONE

Measurements provided here are approximations - tweak to meet your needs!

BREAKFAST

- 2 whole eggs, 2 egg whites (cage free)
- 4 slices of turkey bacon
- 1 slice of wheat toast
- 1 cup of diced strawberries

LUNCH SHRIMP AND VEGGIE STIR FRY

- Grilled shrimp
- 1/2 cup Jasmine rice
- Grilled zucchini, squash, onion, and peppers

DINNER

- Spaghetti with whole wheat pasta and ground turkey
- Spices (granulated garlic, salt, pepper, oregano)
- Greenwise Organic Tomato Basil sauce

MORNING SNACK

- FairLife Protein Shake
 Banana
- Banana

AFTERNOON SNACK

- Keto Cups
- Larabar

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WHY GROUND TURKEY?

This much leaner alternative to beef contains less saturated fat than ground beef and in its place contains more polyunsaturated fat, which is a healthier, protective fat source.

MEAL PLAN DAY TWO

BREAKFAST

- English Muffin
- Cage free fried egg
- 2 Turkey Sausage patties
- ¹/₂ cup of strawberries

LUNCH GRILLED CHICKEN WRAP

- Grilled chicken
- Lettuce & cheese
- Salt, pepper, and Cajun seasoning
- Pico de gallo (Fresh chopped tomato, red onion, cilantro, jalapeno, and black pepper) a pinch of salt

MORNING SNACK

Banana

AFTERNOON SNACK

- Grilled chicken breast
 - 1 cup almonds and peanuts

Almonds

and peanuts are a wonderful snack idea for many reasons. Not only are they perfect for an on-the-go lifestyle, but they have been shown to dramatically reduce the risk of heart disease.

DINNER

- Bourbon Glazed Salmon
- 1 cup of broccoli
- 1 sweet potato

MEAL PLAN DAY THREE

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BREAKFAST

- 3 slices whole wheat bread (dipped in egg wash of 2 whole eggs 1 egg white with a pinch of cinnamon)
- Egg wash
- 4 slices of turkey bacon on the side
- ¹/₂ cup pineapple on the side

LUNCH COWBOY QUESADILLA

- Whole wheat tortilla filled with pulled chicken, black beans, corn, and fiesta organic shredded cheese.
- Serve with a side of BBQ sauce

DINNER

- Grilled ribeye steak (seasoned with salt & pepper)
- Side of asparagus
- Side of green beans
- Side of mushrooms

MORNING SNACK SMOOTHIE

- 1 scoop of whey vanilla protein
- Banana
- Oat milk
- Ice cubes

AFTERNOON SNACK

 Oreo Bites (½ cup peanut butter, ¼ cup honey, ½ cup whey protein powder cookies & cream flavor, ½ cup oats, ¼ teaspoon vanilla extract, 4 Oreo cookies)



MEAL PLAN DAY FOUR

BREAKFAST

- 2 servings of oatmeal
- Mixed in with chia seeds, flax seed, dark chocolate chips (sometimes peanut butter chips)

Chia seeds and flax seeds are tiny but pack a major nutritional punch! These tiny seeds are a great source for plantbased protein, fiber, and omega-3 fatty acids.

MORNING SNACK

Banana & **LaraBar**

AFTERNOON SNACK

1 cup of almonds and peanut

Beef Jerky

Good quality beef jerky should be low in sodium, sugar, fat, while being high in protein. Look for grass-fed and organic options that don't contain nitrates or nitrites.

LUNCH BISON BOWL

- $\frac{1}{2}$ lb. ground bison
- White rice
- Grilled onions & peppers
- Mixed shredded cheese

DINNER

- TZATZIKI STYLE KABOBS WITH RICE AND VEGGIES
- Grilled chicken skewers
- 1 cup of long grain wild rice
- Side of vegetable mix (onions, mushrooms, pepper)

MEAL PLAN DAY FIVE

Measurements provided here are approximations - tweak to meet your needs!

BREAKFAST

BREAKFAST BURRITO:

- Whole wheat tortilla filled with scrambled eggs, diced turkey sausage, mixed cheese, diced roasted potatoes.
- Salt, pepper, seasoned salt
- Side of salsa

LUNCH

- Baked red potatoes seasoned with garlic & olive oil
- Topped with pulled chicken, turkey bacon bits and mixed cheese.
- Side of BBQ sauce
- Side Caesar salad



MORNING SNACK

Honey Oat Bites (½ cup peanut butter, ¾ cup honey, ½ cup whey protein powder cookies & cream flavor, ½ cup oats, ¼ spoon vanilla extract)

AFTERNOON SNACK

- **LaraBar** (peanut butter and chocolate chip)
- KIND bar (dark chocolate & sea salt)

DINNER CHIPOTLE CHICKEN

- Chipotle season chicken over chipotle lime quinoa mix with black beans and grilled onions.
- Side of roasted skillet corn seasoned with pepper.

MEAL PLAN DAY SIX

BREAKFAST

- 2 whole eggs, 2 egg whites (cage free)
- 4 slices of turkey bacon
- 1 slice wheat toast
- 1 cup of diced strawberries

MORNING SNACK

- 1 cup cashews
- Coconut Keto Cups

LUNCH

Grilled chicken breast seasoned with salt & pepper, on top of mixed greens with carrot and cabbage shavings and diced onions and cucumbers

AFTERNOON SNACK SMOOTHIE

- 1 scoop of whey vanilla protein
- 1 cup chilled strawberries
- 2 cups oat milk
- 1/2 cup Ice cubes

DINNER TACO BAR

- Ground turkey with taco seasoning
- Whole wheat tortillas, avocados, salsa, mixed cheeses, diced onions and cilantro.

MEAL PLAN DAY SEVEN

Measurements provided here are approximations - tweak to meet your needs!

BREAKFAST

- 2 cage free fried eggs .
- ¹/₂ strawberries
- 2 turkey Sausage patties •
- 1 cup of oatmeal

LUNCH

SPICY SALMON ROLL FROM PUBLIX

Sliced raw salmon with fresh cucumbers wrapped • in seaweed and sushi rice



MORNING SNACK

- Cascadian Farm brand granola bar •
- Dark chocolate chips •
- 1 cup grapes

AFTERNOON SNACK

CHIPS AND SALSA

Late July multi-grain sea salt tortilla • chips with 1/2 cup salsa

DINNER **TERIYAKI-GLAZED SALMON**

- Salmon (Cajun seasoning, salt and • pepper, glaze of teriyaki sauce)
- Side of brown rice •
- Side of snap peas
- $\frac{1}{2}$ cup of pan seared mushrooms •

