

4-week 1600 kcal protein diet for a new 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

· Almonds, chopped

1 x Teaspoon - 5g

Avocado

0.25 x Piece - 35g

• Banana

1 x Piece - 120g

Black pepper

2 x Pinch - 0.2g

• Butter

2 x Teaspoon - 20g

• Edible buttermilk, 0.5% fat

1 x Cup - 240g

• Eggs, Whole chicken eggs (M)

3 x Piece - 153g

Green peppers

0.5 x Piece - 100g

· Lemon juice

1 x Tablespoon - 6g

· Oat flakes

3 x Tablespoon - 30g

Onion

1 x Piece - 170g

Pear

1 x Piece - 130g

Red pepper

0.5 x Piece - 100g

• Rye bread wholemeal

1 x Slice of bread - 30g

· Salt, white

2 x Pinch - 0.2g

• Skyr - Icelandic yogurt

1 x Package - 150g

· Soy sauce (light)

1 x Tablespoon - 10g

Strawberries

1 x Portion - 100g

Turkey breast meat, without skin



- 3 x Portion 300g
- Vegetables in a pan with broccoli
 - 2 x Portion 200g
- Walnuts, chopped
 - 1 x Teaspoon 5g
- Wheat bran
 - 1 x Tablespoon 7g
- olive oil
 - 1 x Teaspoon 5g