

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

Banana

1 x Small piece - 80g

Black pepper

4 x Pinch - 0.4g

• Butterhead Lettuce

20 x Leaf - 100g

• Chicken breast fillet

2 x Portion - 200g

• Cinamon

2 x Pinch - 0.2g

Curry

1 x Pinch - 0.1g

• Eggs, Whole chicken eggs (M)

2 x Piece - 102g

· Feta cheese

60 x Gram - 60g

· Greek natural yogurt

3 x Tablespoon - 75g

Mayonnaise

2 x Teaspoon - 20g

· Millet groats

40 x Gram - 40g

• Onion

1 x Small piece - 130g

Provencal herbs

2 x Pinch - 0.4g

1 x Teaspoon - 2g

Radish

8 x Piece - 120g

· Red pepper

1 x Piece - 200g

· Rice flour

3 x Tablespoon - 30g

• Rye bread wholemeal

2 x Slice of bread - 60g

· Salt, white

1 x Teaspoon - 5g

2 x Pinch - 0.2g



• Tomato passata

100 x Gram - 100g

• Zucchini

1 x Piece - 600g

olive oil

2 x Teaspoon - 10g