

SAM BARR STRENGTH & CONDITIONING

Here's a sample weekly meal plan for a college athlete with a busy schedule and a tight budget. This plan focuses on providing the necessary nutrients for energy, muscle recovery, and overall well-being. Adjust portion sizes based on individual needs and preferences.

Day One

Breakfast:

- Oatmeal with banana slices and a tablespoon of peanut butter
- Low-fat milk

Snack:

• Greek yogurt with honey and a handful of almonds

Lunch:

- Whole grain wrap with turkey, cheese, lettuce, and tomato
- Carrot and cucumber sticks with hummus

Snack (Pre-training):

• Whole grain toast with avocado

Dinner (Post-training):

- Grilled chicken breast
- Quinoa or brown rice
- Steamed broccoli

Day Two

Breakfast:

- Whole grain toast with scrambled eggs and spinach
- Orange juice

Snack:

• Cottage cheese with pineapple chunks

Lunch:

• Chickpea salad with mixed greens, cherry tomatoes, and feta cheese

Snack (Pre-training):

• Banana with a small handful of walnuts

Dinner (Post-training):

- Baked fish (like tilapia or cod)
- Sweet potato wedges
- Mixed green salad with olive oil dressing



Day Three

Breakfast:

- Smoothie with frozen berries, banana, spinach, and protein powder
- Whole grain toast

Snack:

• Apple slices with a tablespoon of almond butter

Lunch:

• Lentil soup with whole grain crackers

Snack (Pre-training):

• Low-fat yogurt with granola

Dinner (Post-training):

- Whole wheat pasta with tomato sauce and lean ground turkey
- Steamed green beans

Day Four

Breakfast:

- Cottage cheese and fruit bowl (pineapple, berries, and grapes)
- Whole grain toast

Snack:

• Handful of trail mix (nuts and dried fruits)

Lunch:

• Quinoa bowl with black beans, corn, salsa, and avocado

Snack (Pre-training):

• Energy bar and a banana

Dinner (Post-training):

- Grilled shrimp
- Brown rice
- Roasted Brussels sprouts

Day Five

Breakfast:

- Whole grain cereal with milk and sliced strawberries
- Orange juice

Snack:

• Carrot and celery sticks with hummus

Lunch:

• Turkey and vegetable stir-fry with brown rice

Creating Champions In Life



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Snack (Pre-training):

• Greek yogurt with a handful of granola

Dinner (Post-training):

- Baked chicken thighs
- Quinoa salad with mixed vegetables

Day Six

Breakfast:

- Whole grain bagel with cream cheese and smoked salmon
- Low-fat milk

Snack:

• Banana and a handful of cashews

Lunch:

• Spinach and feta omelet with whole grain toast

Snack (Pre-training):

• Cottage cheese with sliced peaches

Dinner (Post-training):

• Beef stir-fry with broccoli, bell peppers, and brown rice

Day Seven

Breakfast:

- Scrambled eggs with diced tomatoes and whole grain toast
- Orange juice

Snack:

• Apple slices with a tablespoon of peanut butter

Lunch:

- Tuna salad wrap with whole grain tortilla
- Carrot and cucumber sticks

Snack (Pre-training):

- Banana with a handful of almonds
- Dinner (Post-training):
 - Baked salmon
 - Quinoa or brown rice
 - Steamed asparagus

Remember to stay hydrated throughout the day, and if the training is intense, consider adding a sports drink or a protein shake for additional support. Adjust the plan based on individual preferences, dietary needs, and training intensity.



Shopping List

Here's a shopping list for this weekly meal plan. Adjust quantities based on your preferences and the number of servings you plan to prepare.

Proteins:

Chicken breast (boneless, skinless) Turkey (lean ground) Fish (tilapia, cod, or your preference) Eggs Greek yogurt Cottage cheese Shrimp Lentils (dry or canned) Black beans (canned) Canned tuna

Grains:

Oatmeal Whole grain bread Whole wheat wraps Quinoa Brown rice Whole grain pasta Whole grain crackers Whole grain bagels

Fruits:

Bananas Apples Oranges Berries (strawberries, blueberries) Pineapple Grapes Avocado Peaches



Vegetables:

Spinach Tomatoes Lettuce Cucumbers Carrots Broccoli Bell peppers Brussels sprouts Green beans Asparagus

Nuts and Seeds:

Almonds Walnuts Cashews

Dairy:

Low-fat milk Feta cheese Cheese slices Cream cheese Olive oil (for dressing) Butter or cooking spray

Pantry Staples:

Hummus Whole grain crackers Whole grain tortillas Salsa Quinoa Whole grain cereal Peanut butter Almond butter Protein powder Trail mix (nuts and dried fruits)



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Frozen Foods:

Mixed berries (for smoothies) Frozen vegetables (for convenience)

Miscellaneous:

Energy bars Sports drink (optional for intense workouts) Whole wheat flour (for baking, if desired)

Condiments and Spices:

Olive oil Salt Pepper Garlic powder Soy sauce Tomato sauce Herbs and spices for seasoning

Beverages:

Orange juice Water

The information provided here is for general informational purposes only and should not be considered as professional advice. The details provided are based on general knowledge and may not be suitable for everyone.

Before making any significant changes to your diet, exercise routine, or lifestyle, it is advisable to consult with a qualified healthcare professional or a registered dietitian. They can provide personalized advice based on your individual health needs, medical history, and specific dietary requirements.

Remember that nutritional needs vary from person to person, and what works for one individual may not work for another. It is crucial to consider your unique health circumstances when making decisions about your diet and lifestyle.