



ANCESTRAL CARNIVORE MEAL PLAN



	Breakfast	Lunch	Dinner
Mon	Burger patty Bone broth	Panfry fatty fish in animal fat or butter Hard cheese	Slow cooked lamb shank Organ (liver)
Tue	Eggs & grated cheese pancake Bone broth	Pork roast	Ground meat Organ (bone marrow) Seasonal plant foods
Wed	Pork belly Bone broth	Chicken roast Small fish with bones in	Seared beef steak + eggs Organ (oxtail stew)
Thu	Bacon & sausages Bone broth	Meat loaf Hard cheese	Panfry fatty fish in animal fat or butter Organ (kidney)
Fri	Burger patty Bone broth	Butterflied lamb leg	Pork chop Organ (liver)
Sat	Eggs & grated cheese pancake Bone broth	Chuck roast	Beef & lamb stew Organ (heart) Seasonal plant foods
Sun	Meat loaf Bone broth	Pork belly Small fish with bones in	Seared beef steak + eggs Organ meat (pig trotter stew)

NOTES

- This sample meal plan is for someone who follows an <u>ancestral version</u> of the carnivore diet where one
 eats <u>all animal source foods</u> including: ruminants, pork, poultry, seafood, eggs, dairy, honey and a small
 amount of seasonal plant foods occasionally.
- This sample meal plan has breakfast, lunch and dinner options, however, when you are on the carnivore diet, it's likely that you will just need one to two meals a day.
- Tips to eat healthily on the carnivore diet:
 - o Eat a variety of animal source foods
 - Eat nose-to-tail
 - o Get grass-fed or pasture-raised if you can afford
 - o Eat whole and unprocessed food
 - Eat <u>cooked</u>, <u>lightly cooked and raw food</u> because some nutrients can be easily destroyed by heat (e.g. vitamin C).