

SEVENPOINT2 | CHALLENGE

{one day at a time...}

Welcome to your 30-day SevenPoint2 Alkalize program! Eating healthy has never been this fun and this easy. This program and each recipe is full of flavor and is designed to allow you to perform and feel your very best! We will be adding NEW recipes weekly.

Your Shopping List

Refrigerator

Produce:

Greens for salads: romaine lettuce, baby lettuce, spinach, arugula, etc.

Veggies for munching: carrots, tomatoes, cabbage, cucumbers, and zucchini

Veggies for cooking: broccoli, squash, asparagus, Brussels sprouts, garlic, beets, green beans, and any other vegetable you like.

Berries of all kind

Dairy:

Raw Cheese: Raw Goat Cheese, Raw Cow Cheese

Feta

Organic Real Unsalted Butter

Real Mayonnaise or Grape seed

Veganise

Pacific Brand Hemp Milk

Plain Greek Yogurt

Meats:

Eggs

Fresh fish: Salmon, snapper, cod, trout, and halibut

Grains | Other:

Sprouted Grain Bread

Organic REAL Maple Syrup

Amy's Organic Horse Radish Mustard
Salsa (no sugar added)

Freezer

Meats:

Chicken tenders or breasts

Flounder

Salmon

Raw Walnuts

Desserts:

Frozen all fruit popsicles

Counter Top Produce:

Sweet Potatoes or Yams

Avocados

Lemons

Green Apples

Grapefruit

Tomatoes

Cupboard

Unsweetened Chocolate Almond Milk

Pacific Brand Hemp Milk

Dark Chocolate

Raw Cocoa Powder

Coconut Oil

Stevia

Herbal teas

Marinara Sauce
Liquid Aminos or Soy Sauce
Herbs and Seasoning: basil, parsley,
cilantro, garlic, onion, sea salt, pepper,
lemon pepper, cayenne pepper,
turmeric, and cinnamon

Brown Rice
Raw Honey

Your Food Menu

Please note that you never need to eat all that is provided. Less is always best.

Day One

Upon Rising:
2 Green Caps
2 Alkalize Boosters
2 Recovery (before workout)

Take a deep breath and give gratitude for another day to live life healthy and fit! You can start your day with fresh lemon water, herbal tea, or coffee. If you're a coffee drinker please check out my [Rise n Shine Cocoa](#).

Prior to breakfast, drink 1-liter of water and get some movement in. Exercising before the day starts guarantees that you'll get it in.

Breakfast:
SevenPoint2 Protein Shake

Prior to lunch, drink 1-liter of water.

Lunch:
[Avocado and Tomato Salad](#)

Afternoon snack:
[Zucchini chips with Guacamole](#)

Prior to dinner, drink 1-liter of water with 2 Green Caps

Dinner:
[Maple Glazed Salmon](#)
Steamed Broccoli with 1-teaspoon organic butter and sea salt to taste

Dessert:
Herbal Tea sweetened with Stevia
70% and higher Dark Chocolate

Before Bed drink 8 ounces water with 2 Alkalize Boosters

Day Two

Upon Rising:
2 Green Caps
2 Alkalize Boosters
You can start your day with fresh lemon water, herbal tea, or coffee. If you're a coffee drinker please check out my [Rise n Shine Cocoa](#).

Prior to breakfast, drink 1-liter water with 2 Recovery (or before workout)

Breakfast:
SevenPoint2 Protein Shake

Prior to lunch, drink 1-liter of water.

Lunch:

[Creamy Tomato, Basil, Soup](#)

[Simple Grilled Chicken](#) {Make enough to have for dinner}

Afternoon snack:

3 ounces Raw Cheese with Baby Tomatoes or another SevenPoint2 Protein Shake

Prior to dinner, drink 1-liter of water and take 2 Green Caps

Dinner:

[Simple Grilled Chicken](#)

Steamed Green Beans or Asparagus

Dessert:

Herbal Tea sweetened with Stevia

70% and higher Dark Chocolate

Before bed take 2 Alkaline Boosters

Day Three

Upon Rising:

2 Green Caps

2 Alkalize Boosters

You can start your day with fresh lemon water, herbal tea, or coffee. If you're a coffee drinker please check out my [Rise n Shine Cocoa](#).

Prior to breakfast, drink 1-liter of water with 2 Recovery and Exercise.

Breakfast:

SevenPoint2 Protein Shake

1 Sliced Green Apple Sprinkled with Cinnamon

3 Eggs your way with 1 large tomato sliced

Prior to lunch, drink 1-liter of water.

Lunch:

[Kristie's Favorite Salad](#)

Afternoon snack:

[Zucchini chips with Guacamole or another Protein Shake](#)

Prior to dinner, drink 1-liter of water with 2 Green Caps

Dinner:

[Beet this Flounder](#)

[Cucumber Gazpacho](#)

Dessert:

Herbal Tea sweetened with Stevia

70% and higher Dark Chocolate

Before bed, 2 Alkaline Boosters

Day Four

Upon Rising:

2 Green Caps

2 Alkalize Boosters

You can start your day with fresh lemon water, herbal tea, or coffee. If you're a coffee drinker please check out my [Rise n Shine Cocoa](#).

Prior to breakfast, drink 1-liter of water with 2 Recovery and Exercise.

Breakfast:

SevenPoint2 Protein Shake

(optional)

1 grapefruit

[Kristie's Hungry Girl Omelet](#) or 3 boiled eggs with sliced tomato

Prior to lunch, drink 1-liter of water.

Lunch:

[Avocado, Tomato, Salad](#)

1 cup Brown Rice

Prior to dinner, drink 1-liter of water and 2 Green Caps

Dinner:

[Grilled Chicken Cabbage Wraps](#)

Dessert:

Herbal Tea sweetened with Stevia

70% and higher Dark Chocolate

Before bed, 2 Alkaline Boosters

Day Five

Upon Rising:

2 Green Caps

2 Alkalize Boosters

You can start your day with fresh lemon water, herbal tea, or coffee. If you're a coffee drinker please check out my [Rise n Shine Cocoa](#).

Prior to breakfast, drink 1-liter of water with 2 Recovery and Exercise.

Breakfast:

Protein Shake

Prior to lunch, drink 1-liter of water.

Lunch:

[Taco Salad](#)

Afternoon snack:

[Zucchini "chips" with Guacamole or another Shake](#)

Prior to dinner, drink 1-liter of water with 2 Green Caps

Dinner:

[Maple Glazed Salmon](#) or [Super Simple Salmon](#)

Steamed Broccoli with organic butter and sea salt

Dessert:

Herbal Tea sweetened with Stevia
70% and higher Dark Chocolate

Before Bed, 2 Alkaline Boosters

Recipes:

Kristie's Hungry Girl Omelet

Makes 1 serving

4 eggs
1 cup any vegetable
¼ cup onions, chopped
1-teaspoon butter
3 slices raw goat cheese or 3 ounces shredded

Whisk the eggs in a large bowl. Add the vegetables. Melt the butter in a skillet over medium heat. Add the vegetable mixture and cook until the eggs become semi firm. Than layer the cheese onto the omelet. Fold and continue to cook until lightly brown on both sides and the egg is no longer runny. Enjoy with a lot of baby greens.

Avocado, Tomato, Red Onion, Salad

Makes 1 serving

1 avocado, sliced or cubed
1 tomato, sliced
½ cucumber, sliced thin
¼ cup red onion, sliced thin or chopped
2-3 cups mixed baby greens
1 lemon, juiced
½ teaspoon sea salt
1-tablespoon olive oil

For the dressing: In a small bowl mix the lemon juice, olive oil, and sea salt and set aside. In a large bowl add greens, avocado, tomato, and red onion. Pour the dressing over the salad and toss until coated.

Zucchini Chips with Guacamole

Makes 1 serving

1 Zucchini, sliced thin
½ avocado, mashed
1-cup salsa
1-tablespoon real mayo or Veganaise
1 lemon or lime, juice
¼ teaspoon sea salt

In a medium bowl, mix the avocado, salsa, mayo, lemon juice, and sea salt to your liking. The sliced zucchini will be used as “chips” to dip into the dip. Enjoy! 😊

Maple Glazed Salmon

{for the gourmet cook}

Makes 4 servings

¾ cup Nama Shoyu, Soy Sauce, or BRAGGS Liquid Aminos
1 clove garlic
1-tablespoon fresh ginger
½ teaspoon toasted sesame oil
1-cup pure maple syrup
4 fresh salmon fillets, well rinsed

Mix the soy sauce, garlic, ginger, sesame oil, and maple syrup in a blender. In a glass baking dish place the fish spread evenly and pour the sauce over evenly. Marinate the fish in the refrigerator for 1 to 24 hours.

Preheat oven to 450 degrees F. Bake the fish for 18 minutes or until the fish flakes easily with a fork. Serve with your favorite vegetables.

Super Simple Salmon

Makes 4 Servings

1-tablespoon garlic powder

1-tablespoon dried basil

½ teaspoon sea salt

4 Fresh Salmon Fillets

2-tablespoon butter

4 lemon wedges

Stir together garlic powder, basil, and salt in a small bowl; rub in equal amounts onto the salmon fillets.

Melt butter in a skillet over medium heat; cook the salmon in the butter until browned and flaky, about 5 minutes per side. Serve each piece of salmon with a lemon wedge.

Avocado, Tomato, Sandwich

Makes 1 Serving

1 slice sprouted grain bread {Tree of Life, Genesis is my favorite}

½ avocado, mashed

½ tomato, sliced thick

Sea Salt

Toasted or fresh, on a slice of the bread spread the mashed avocado evenly. Add the sliced tomato and sprinkle with sea salt.

Creamy Tomato, Basil, Soup

Makes 2 servings

3 tomatoes

1 avocado
1-cup salsa
½ cup nutritional yeast {optional}
1-teaspoon sea salt

In a high-powered blender mix all ingredients together until smooth. This is a cold soup.
A great warm soup option is Pacific Brand Creamy Basil Tomato Soup

Simple Grilled Chicken

Makes 4 servings

4 chicken breasts
2-tablespoons Olive Oil
3 pinches Lemon Pepper

In a small bowl, mix the olive oil and lemon pepper together. Lightly brush the chicken breasts on both sides and grill until cooked through. Serve with your favorite steamed vegetable.

Kristie's Favorite Salad

Makes 2 servings

4-6 cups fresh Arugula
½ cup feta
1 handful raw walnuts
¼ cup red onion, diced
1 zucchini, spiralized or sliced thin
1 lemon, juiced
2-tablespoons olive oil
1/4 –teaspoon sea salt or 2-teaspoons liquid aminos or balsamic vinaigrette

In a small bowl mix the lemon juice, olive oil, and other and set aside. In a large bowl place the arugula, feta, walnuts, red onion, and zucchini. Drizzle the dressing evenly and toss to mix.

Beet this Flounder

Makes 2 servings

2 half pound flounder or trout fillets, rinsed
1-cup beets, chopped
1 cove garlic, diced
2-tablespoons lemon, juice
1-teaspoon butter, melted
Sea salt and fresh pepper to taste
1 cup raw corn cut off the cob {do not use frozen corn}
2-4 springs of your favorite herbs [optional]

Preheat oven to 450 Degrees Fahrenheit. Place the fish in a shallow baking dish, add the beets, then distribute the garlic, lemon juice, butter, and salt and pepper evenly over the whole dish. Bake uncovered for 25 minutes or until the fish begins to flake. On a dinner plate, place ½ cup of the raw corn and top with the baked fish and beets. Garnish your plate with your favorite herbs. Enjoy!

Cucumber Gazpacho

Makes 4 Servings

6 cucumbers, diced
1 onion, diced
1 stalk celery, sliced thin
1 jalapeno, chopped
2 cups fresh basil leaves, ripped
1-cup parsley, ripped
1 lemon, juice
4 ounces aged sherry vinegar
1 cup Greek yogurt
Sea salt to taste
Black Pepper to taste

Marinate everything but the yogurt together for 1-2 days in a plastic container. Place in blender and puree for 1-2 minutes—not so long as you don't want the veggies to break

down to a point of a watery base. Once you have a puree of vegetables, mix in the yogurt by hand to get a creamy consistency. If you like, add a little diced cucumber and avocado to the top for garish and texture.

Grilled Chicken Cabbage Wraps

Makes 2 Servings

2 'Simple Grilled Chicken Breasts', sliced for sandwiches
8 large cabbage or romaine lettuce leafs
Real mayo or Vegenaïse
Amy's Organic Horse Radish Mustard
1 Tomato, sliced thin
4 ounces raw cheese

On a large cabbage leaf spread mayo or Vegenaïse and mustard. Add 1 slice chicken breast and ½ ounce raw cheese. Wrap lettuce leaf around to form a "burrito".

Taco Salad

Makes 1 serving

1 head Butter Lettuce
1 cup brown rice, cooked
½ cup salsa
1 avocado, sliced
1 tomato, sliced or diced
½ zucchini, chopped
¼ cup red onion
1 lemon or lime, juice
Sea salt
1-tablespoon Greek yogurt or Vegenaïse

In a large bowl place the butter lettuce leafs flat until the bottom of the bowl is covered. In a medium bowl add remaining ingredients except the yogurt or Veganise and toss to mix. Add this mixture to your large bowl on top of the lettuce leafs. Top with the Greek Yogurt or Vegenaïse.

Avocado Cucumber Soup

Makes 2 servings

1 avocado
1 cucumber, sliced
½ jalapeno
1 handful cilantro
2 handfuls spinach
1-teaspoon sea salt
½ cup nutritional yeast {optional}
1-cup pacific brand regular hemp milk
½ cup water

In a high-powered blender, blend all ingredients until smooth. This is a raw cold soup.

Sweet Potato Fries

Makes 2 servings

2 large sweet potatoes, sliced into thick “fries”
2-tablespoons olive oil
Sea salt
Garlic salt
Pepper

Pre-heat oven to 425 degrees Fahrenheit

In a large zip lock bag place “fries”, and spices to your liking. Seal bag and shake to coat the “fries”. Place on a large cookie sheet and spread out evenly on pan. Place in oven and cook for 25-minutes. For a crisper fry, place parchment paper on cookie sheet.

Serve with [Kristie’s Secret Sauce](#).

Kristie’s Secret Sauce

Makes 2 servings

1/3-cup real mayo or Veganaise
¼ cup salsa
1-teaspoon hot sauce or a small pinch of cayenne pepper
1-tablespoon Amy’s Organic Horse Radish Mustard

In a small bowl mix ingredients together well. Use as a dip for the [Sweet Potato Fries](#)

Kristie's Rise n Shine Cocoa

Makes 1 Servings

1 cup unsweetened chocolate almond, heated

½ cup Pacific Brand Hemp Milk, heated

3 shakes of the following:

Cinnamon

Turmeric

Cayenne Pepper

1-tablespoon raw cocoa powder

1-tablespoon coconut oil

½ cup freshly brewed coffee

Mix together

Enjoy!

