

Notes	
TYPE OF RECIPE	INGREDIENTS
SERVINGS / TOTAL COST	
TIME TO PREPARE/COOK	DIRECTIONS
/	
TOOLS NEEDED	



### **Notes**

#### TYPE OF RECIPE

lunch or dinner

# SERVINGS / TOTAL COST (APPROX.)

\$8

## TIME TO PREPARE/COOK

7 min

6-8 hrs

#### **TOOLS NEEDED**

Slow Cooker

### **INGREDIENTS**

- I bag of green lentils
- I gt. low sodium veggie broth
- I at water
- 5 carrots salt
- I onion
- cayenne pepper
- tumeric
- blk pepper

### DIRECTIONS

Chop onions and carrots.

Add all of the ingredients in the slow cooker.

Cook on high for 6-8 hours.



Notes -You can use any protein powder that you'd like, as well as any flavor.

-A great non-dairy milk option is Ripple Unsweetened Vanilla.

### TYPE OF RECIPE

breakfast

SERVINGS / TOTAL COST
(APPROX.)

3

\$4

#### TIME TO PREPARE/COOK

5 min

10 min

#### **TOOLS NEEDED**

blender

#### **INGREDIENTS**

- 3 scoops of Orgain protein
  - powder (4.5 tbsp.) I egg
- 1/2 tsp baking soda
   1/3 cup flour
- I tsp baking powder
- I banana
   I/2 tsp vanilla extract
- I tbsp coconut oil
   I/2 cup milk

#### **DIRECTIONS**

Mix all of the ingredients in the blender very well.

Add a splash of milk if the batter is too thick. Consistency should be the same as usual pancake batter.

Cook over medium-low heat.