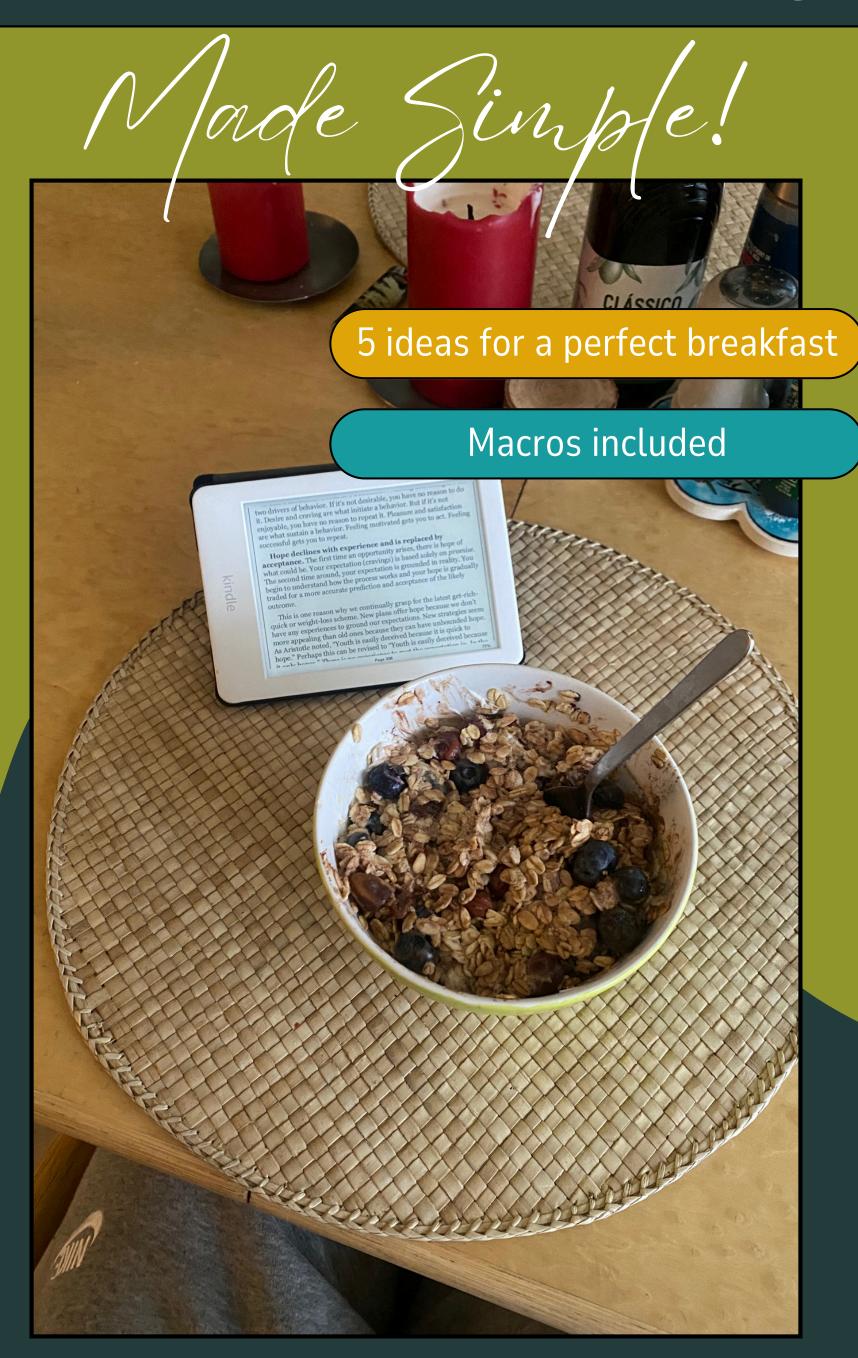
BY THEMAKSNOWAK

HEALTHYEATING



In this PDF I included some of my favourite breakfasts.

To make it easier for you I added all the macros.

Remember your diet is a huge component of your health

Ingriedients:

- Greek yogurt 250g
- Protein powder 30g
- Apples 150g
- Chia seeds 10g



• Kcal: 550

Protein: 35g

Fat: 29g

• Carbs: 37

Start with combining greek yogurt with protein powder then add the rest.





• Kcal: 440

Protein: 30g

• Fat: 21g

• Carbs: 32g

I have an unconventional way of making scrambled eggs I start steam frying my onions under a lid with some water. After about 7 min I add tomatoes and 2 min later eggs. Serve with a slice of bread.

mcapes



• Kcal: 650

Protein: 45g

• Fat: 69g

• Carbs: 21g

Ingriedients:

- Eggs x2
- Oats 40g
- Rape banana 100g
- Protein powder 30g
- Clarified butter 7g
- Maple syrup 25g

Perfect cheat meal doesn't exi...

First warm up your pan and add butter. Next in a mixer blend bananas, eggs, oats and protein powder. Once you have a uniform consistency pour it on a pan. Serve with maple syrup or honey (honey has more kcal)

vocado



 Avocado 70g (1/2) • Fresh chives 5-10g



• Kcal: 390

Protein: 18g

Fat: 22g

• Carbs: 31g

First boil two eggs, meanwhile make toasts and mash an avocado. At the end sprinkle with fresh chives. If you want more protein you can do this breakfast with 3 eggs

Ontreal



- Kcal: 600
- Protein: 40g
- Fat: 20g
- Carbs: 69g

Boil some water and soak the oats in a bowl overnight. In the morning add all the ingredients and mix it. That's probably the quickest breakfast to do and it's delicious!