Kid-Friendly Whole Foods Vegetarian Meal Plan

No meat, no processed junk, minimal added sugar, family-approved

Day 1

Breakfast: Banana oat pancakes with a drizzle of almond butter and berries

Lunch: Hummus and veggie pinwheels (whole wheat wrap with hummus, shredded

carrots, cucumber, and spinach)

Dinner: Baked sweet potato "boats" with black beans, corn, and avocado

Snack: Apple slices with cinnamon and sunflower seed butter

Day 2

Breakfast: Oatmeal with chopped apples, raisins, and a dash of cinnamon

Lunch: Mini veggie quesadillas with mashed pinto beans and corn **Dinner:** Pasta with marinara, lentils, and steamed broccoli on the side

Snack: Frozen banana slices dipped in peanut butter

Day 3

Breakfast: Fruit smoothie with spinach, banana, berries, and oat milk

Lunch: DIY snack lunch: whole grain crackers, hummus, baby carrots, grapes, and cherry

tomatoes

Dinner: Veggie stir-fry with tofu cubes and brown rice (let kids pick the veggies!) **Snack:** Homemade trail mix (pumpkin seeds, raisins, dry oats, chopped almonds)

Day 4

Breakfast: Chia pudding with vanilla, bananas, and strawberries

Lunch: Grilled veggie sandwich with hummus on whole grain bread

Dinner: Baked "taco cups" (whole grain tortillas in muffin tins filled with beans, rice, and

veggies)

Snack: Orange slices and a few cashews

Day 5

Breakfast: Whole grain toast with almond butter and banana slices

Lunch: Lentil soup with whole grain crackers and carrot sticks

Dinner: Make-your-own pizza night with whole grain crust, tomato sauce, and veggie

toppings

Snack: Smoothie popsicles (blend fruit + spinach + oat milk and freeze)

Day 6

Breakfast: Oatmeal muffins (banana + oats + cinnamon, baked in muffin tins)

Lunch: Rainbow salad with chickpeas, shredded carrots, red cabbage, cucumber, and

avocado

Dinner: Veggie-loaded spaghetti squash bowls with marinara

Snack: Sliced pear and a handful of pumpkin seeds

Day 7

Breakfast: Breakfast burrito (scrambled tofu or beans, potatoes, spinach in a wrap)

Lunch: Brown rice and veggie bowl with peanut sauce (kids can mix their own!)

Dinner: Creamy cauliflower and white bean soup with whole grain toast

Snack: Cucumber slices with hummus or ranch-style dip (made from blended cashews or

white beans)