

PRINTABLEPLATE

Anti-Inflammatory Plant Diet

Powerful inflammation-fighting foods on a plant-based
plan

DIET TYPES | 7 DAYS

Professionally designed printable PDF • Instant download •
Includes daily menus, grocery lists & nutrition guide

Plan Overview .

This plant-based anti-inflammatory plan combines the evidence of plant-based nutrition with anti-inflammatory eating principles — emphasising berries, cruciferous vegetables, turmeric, ginger, walnuts, and flaxseed for maximum anti-inflammatory effect.

DURATION**7 days****TARGET GOAL****Inflammation reduction, plant nutrition,
chronic disease prevention****DAILY CALORIES****1,700 – 1,900****DIET TYPE****Diet Types**

WHAT'S INSIDE THIS PLAN

- ✓ Complete daily meal schedule — breakfast, lunch, dinner & snacks
 - ✓ Printable grocery shopping list for each week
 - ✓ Calorie and macronutrient summary for every day
 - ✓ Practical meal prep tips and time-saving guidance
 - ✓ Bonus wellness advice tailored to your goal
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Your Daily Meal Plan .

Day 1

~1,710 cal

Day 2

~1,710 cal

Day 3

~1,710 cal

Day 4

~1,710 cal

Day 5

~1,710 cal

Day 6

~1,710 cal

Day 7

~1,710 cal

Grocery List .

Check items off as you shop. Quantities are based on one person for the full plan duration.

PROTEINS

- Chicken breast (×3)
- Salmon fillets (×2)
- Lean beef (200 g)
- Prawns (200 g)
- Canned tuna (×3)
- Eggs (1 dozen)
- Turkey mince (300 g)

GRAINS AND PULSES

- Quinoa (500 g)
- Brown rice (300 g)
- Rolled oats (400 g)
- Wholegrain bread
- Red lentils (300 g)
- Chickpeas (×1 tin)
- Black beans (×1 tin)

FRUITS

- Mixed berries (300 g)
- Banana (×3)
- Apple (×3)
- Kiwi (×2)
- Mango (×1)
- Medjool dates (×6)

DAIRY AND ALTERNATIVES

- Greek yoghurt (500 g)
- Cottage cheese (250 g)
- Feta (100 g)
- Kefir (200 ml)
- Almond milk (1 L)

VEGETABLES

- Spinach (300 g)
- Broccoli (×2)
- Sweet potato (×3)
- Courgette (×2)
- Bell peppers (×4)
- Cherry tomatoes (300 g)
- Cucumber (×2)
- Avocado (×3)
- Asparagus (1 bunch)

PANTRY

- Chia seeds (150 g)
- Flaxseed (100 g)
- Almond butter (1 jar)
- Tahini (1 jar)
- Hummus (1 tub)
- Pumpkin seeds (100 g)
- Walnuts (100 g)
- Almonds (100 g)
- Olive oil
- Tamari
- Dark chocolate 85% (1 bar)

HERBS AND SPICES

Turmeric

Cumin

Cinnamon

Chilli flakes

Garlic (1 bulb)

Ginger (fresh)

Lemon (×3)

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Adjust quantities based on household size and personal preferences.

Grocery List

Nutrition Summary .

Average daily nutritional targets for this plan. Individual needs vary.

Nutrient	Daily Target
Average Daily Calories	1,700 – 1,900 kcal
Protein	90 – 120 g
Total Carbohydrates	140 – 180 g
Dietary Fibre	25 – 35 g
Total Fat	50 – 65 g
Saturated Fat	< 15 g
Sugar (natural)	25 – 40 g
Sodium	< 1,500 mg
Glycaemic Load	Low to Medium

Benefits of This Plan .

- ✓ Provides complete, balanced nutrition tailored to Anti-Inflammatory Plant Diet goals
 - ✓ All meals are whole-food, minimally processed for maximum micronutrient density
 - ✓ High dietary fibre supports digestive health and sustained satiety
 - ✓ Adequate protein intake preserves lean muscle mass
 - ✓ Anti-inflammatory ingredients reduce systemic oxidative stress
 - ✓ Low-glycaemic carbohydrate choices support stable blood sugar throughout the day
 - ✓ Ready-to-print format makes daily meal planning effortless
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Meal Prep & Wellness Tips .

- ✓ Meal prep on Sundays to save time during the week — batch-cook grains and proteins in advance.
 - ✓ Drink at least 2 litres of water daily alongside this plan.
 - ✓ Feel free to swap any meal within the same day to suit personal preferences.
 - ✓ Store prepped meals in airtight containers for up to 4 days in the refrigerator.
 - ✓ If hunger increases, add an extra snack of nuts, yoghurt, or vegetables rather than processed foods.
 - ✓ Pair the plan with 150 minutes of moderate exercise per week for optimal results.
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Important Notice & Disclaimer

This meal plan is for informational purposes only and does not constitute medical advice. Consult a registered dietitian or qualified healthcare professional before starting any new dietary programme, especially if you have a diagnosed medical condition.

The information provided in this meal plan is for general educational and informational purposes only and does not constitute medical or nutritional advice. Always consult a qualified healthcare professional or registered dietitian before beginning any new dietary programme, especially if you have a medical condition, are pregnant, breastfeeding, or taking prescription medications.

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