

Ethiopian Meal Plan

(based on portions for one person)



	Sunday	Monday	Tuesday	Wednesday Vegan or vegetarian only.	Thursday	Friday Vegan or vegetarian only.	Saturday
Breakfast	12oz fruit smoothie (fruit separately blended and layered in a glass; no sugar added, garnish with lime juice) % cup cracked wheat porridge with berbere spice and spiced butter 8oz coffee with sugar	2-egg omelet with onion, jalapeno and spices 8oz milk Dabo (wheat bread) Buna (Ethiopian espresso)	cup cracked wheat porridge with berbere and spiced butter 8 oz tea with sugar	Large to keep you full during the day. Kita (similar to a personal pizza; smothered with berbere sauce) Buna	2-egg omelet with onion, jalapeno and spices 8oz fruit smoothie (layered) Dabo 8oz coffee with sugar	Large to keep you full during the day. Kita with berbere sauce 8oz tea with sugar	Chechebsa (flaky fried bread or fried flatbread in berbere spice, shredded) 6oz plain yogurt with drizzle of honey 8oz coffee with sugar
Lunch	1 cup spicy yellow pea stew ½ cup cottage cheese Injera (spongy sourdough flatbread) 8oz water	1 cup chicken stew (made with berbere spices and hardboiled egg) ½ cup gomen (collard greens and vegetables in butter and garlic) Injera 8oz water	1 cup fish stew in berbere paste 1 mango Injera 8oz water	1 cup chickpea and bean stew 1½ cups Ethiopian salad Injera 8oz water	1 cup sliced beef (cooked in butter, rosemary, garlic) 1/4 cup chili dipping sauce 1/2 cup cottage cheese Injera 8 oz water	1 cup red lentil stew (made with berbere sauce) 1 cup fresh pineapple Injera 8oz water	1 cup mixed vegetable and potato stew 1½ cups Ethiopian salad Injera 8oz water
Dinner Largest meal.	1 cup sliced beef (cooked in butter, rosemary, garlic) ½ cup chili dipping sauce 1½ cups fresh greens Injera 8oz water 2-4oz coffee (sugar optional)	1 cup chickpea and bean stew (similar to refried beans) 1½ cups Ethiopian salad (diced tomato, onion, chilies, salt, lemon juice, olive oil) ½ cup beet and potato salad Injera 8oz water 2-4oz coffee	1 cup lean ground beef (with chili and butter; often served like steak tartare) ½ cup cottage cheese ½ cup gomen Injera 8oz water 2-4oz coffee	1 cup mixed vegetable and potato stew ½ cup beets ½ cup boiled godere (or other root vegetable) Dabo 8oz water 2-4oz coffee	1 cup chicken stew (made with berbere spices) ½ cup gomen Injera 8oz water 2-4oz coffee	1 cup berbere spiced vegetables ½ cup fried potatoes ½ cup boiled godere 1½ cups fresh greens Injera 8oz water 2-4oz coffee	1 fillet fried fish ½ cup chili dipping sauce 1½ cup fresh greens ½ cup beets Dabo 8oz water 2-4oz coffee
Snack	½ cup dabo kolo (similar to pretzels)	1 cup fresh pineapple	1oz sunflower seeds	1oz peanuts	½ cup dabo kolo or pretzels	1oz peanuts	1 mango