21-Day Anti-Inflammatory Diet Meal Plan

Along with this dietary framework, a consistent hydration schedule and regular physical activities will significantly aid in managing inflammation.

Day 1	Day 2
- Breakfast: Berry and Spinach Smoothie - Lunch: Quinoa Salad with Grilled Chicken - Dinner: Broiled Salmon with a side of Steamed Broccoli - Snacks: A handful of Almonds	- Breakfast: Avocado and Egg Toast - Lunch: Vegetable Stir-fry with Brown Rice - Dinner: Baked Tofu with a side of Green Salad - Snacks: Greek Yogurt topped with Fresh Berries
Day 3	Day 4
- Breakfast: Overnight Oats with Mixed Berries - Lunch: Lentil Soup with a Whole Grain Roll - Dinner: Grilled Mackerel with a side of Roasted Veggies - Snacks: A Banana	 Breakfast: Quinoa Porridge with Nuts and Seeds Lunch: Chickpea Salad with an Olive-Oil Dressing Dinner: Vegetable Curry with Brown Rice Snacks: Orange Slices
Day 5	Day 6
- Breakfast: Spinach and Tomato Omelet - Lunch: Grilled Turkey Sandwich with a Whole-grain Bread - Dinner: Baked Cod with Asparagus - Snacks: Raw Carrots with Hummus	 Breakfast: Chia Seed Pudding with Berries and a sprinkle of Cinnamon Lunch: Quinoa Tabouli Dinner: Chicken Stir-fry with a side of Mixed Greens Salad Snacks: Apple Slices
Day 7	Day 8
- Breakfast: Scrambled Eggs with Avocado and Salsa - Lunch: Vegetable Soup with a Whole Grain Roll - Dinner: Grilled Salmon with a side of Sweet Potato Mash - Snacks: A handful of Walnuts	- Breakfast: Greek Yogurt with Fresh Berries and a Spoonful of Flaxseed - Lunch: Grilled Vegetables with a Balsamic Glaze - Dinner: Lemon and Dill Roasted Salmon with a side of Sautéed Spinach - Snacks: A handful of Walnuts

Day 9	Day 10
 - Breakfast: Whole Grain Cereal with Almond Milk - Lunch: Chicken Salad with Olives, Tomatoes and Cucumbers - Dinner: Chickpea Curry with a side of Brown Rice - Snacks: Sliced Apples 	- Breakfast: Bananas and Blueberries with Almond Butter - Lunch: Lentil Soup with Whole Grain Bread - Dinner: Grilled Trout with a side of Quinoa Salad - Snacks: Celery Sticks with Hummus
Day 11	Day 12
- Breakfast: Toasted Whole Grain Bread with Avocado and Poached Eggs - Lunch: Tuna Salad with a Mix of Green Leaves and Lemon Dressing - Dinner: Stuffed Eggplant with a side of Couscous - Snacks: Orange Slices	 Breakfast: Green Smoothie (Spinach, Banana, and Chia Seeds) Lunch: Beans Salad with a Dijon Mustard Dressing Dinner: Grilled Chicken with a side of Steamed Asparagus Snacks: A handful of Almonds
Day 13	Day 14
 Breakfast: Oatmeal with Fresh Berries and a sprinkle of Cinnamon Lunch: Quinoa Stuffed Bell Peppers Dinner: Seafood Paella Snacks: Greek Yogurt with Fresh Berries 	 - Breakfast: Scrambled Tofu with Avocado on a Whole Grain Toast - Lunch: Chicken and Vegetable Stir-fry - Dinner: Zucchini Spaghetti with a side of Grilled Salmon - Snacks: A Banana
Day 15	Day 16
- Breakfast: Berry and Spinach Smoothie - Lunch: Grilled Chicken and Quinoa Salad - Dinner: Baked Trout with Lemon, Garlic and Herb Dressing - Snacks: A handful of Mixed Nuts	 - Breakfast: Oven Baked Avocado Egg - Lunch: Mixed Bean Salad - Dinner: Turmeric and Ginger Infused Stir Fry with Brown Rice - Snacks: A piece of fresh Fruit
Day 17	Day 18
- Breakfast: Cinnamon and Apple Oatmeal - Lunch: Lentil and Vegetable Soup	- Breakfast: Scrambled Tofu with Spinach and Mushrooms - Lunch: Quinoa, Avocado, and Black Bean Salad

- Dinner: Oven-Roasted Salmon with Steamed Broccoli - Snacks: Sunflower Seeds	- Dinner: Grilled Chicken with a side of Sweet Potato Mash - Snacks: Greek Yogurt topped with Berries
Day 19	Day 20
 - Breakfast: Buckwheat Pancakes with Berries - Lunch: Tuna Salad with Olives, Tomatoes and Cucumbers - Dinner: Baked Cod with Lemon and Dill served with Steamed Asparagus - Snacks: Carrot Sticks with Hummus 	- Breakfast: Chia Seed Pudding with Mango and Coconut - Lunch: Grilled Vegetable and Chicken Wrap - Dinner: Lentil and Vegetable Curry with Brown Rice - Snacks: A Banana
Day 21	
 - Breakfast: Avocado and Poached Egg Toast - Lunch: Chickpea and Vegetable Stir-fry - Dinner: Baked Turmeric Salmon with a side of Quinoa - Snacks: Greek Yogurt with Honey and Almonds 	

A Shopping List For The First Week

Remember to choose fresh and organic items over processed ones wherever possible. Happy shopping and cooking!

Fresh Produce	Protein
 Blueberries, strawberries, and other mixed berries Fresh Spinach Lemons Avocados Bell Peppers Broccoli Tomatoes Carrots Bananas Oranges Apples Zucchini 	 Fresh Salmon (2–3 fillets) Chicken Breasts (4–6 pieces) Tofu (2 blocks) Canned Tuna (2 cans) Eggs (1 dozen) Dairy and Alternatives Greek Yogurt Almond Milk
Grains	Canned Goods and Pantry Items
 Quinoa Brown Rice Whole Grain Bread Whole Grain Cereal Oats 	1. Chickpeas 2. Lentils 3. Olives 4. Black Beans
Nuts and Seeds	Condiments and Spices
 Almonds Walnuts Flaxseed Chia Seeds 	 Olive Oil Balsamic Vinegar Dijon Mustard Turmeric Ginger Cinnamon