





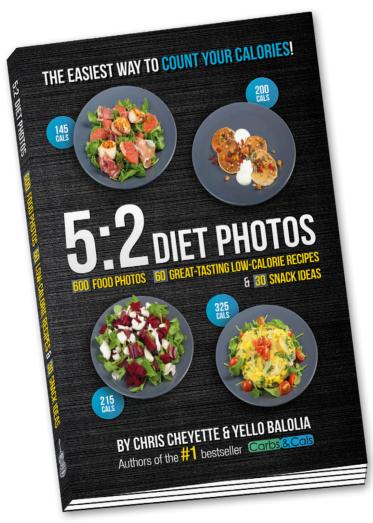








5:2 RECIPES



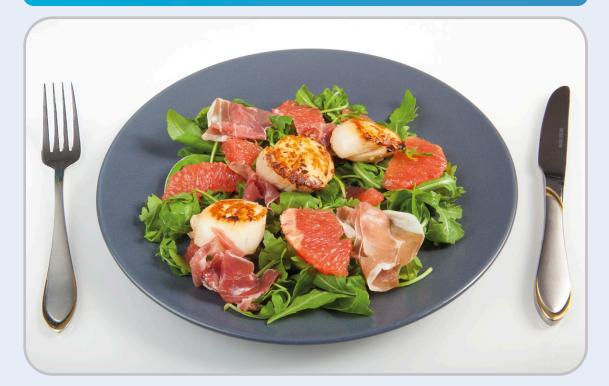
The following 3 tasty recipes are from the 5:2 Diet Photos book

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Scallop, Parma Ham & Grapefruit Salad



Preparation



- 1. Dry-fry the scallops for around 2 - 3 minutes on each side, until just cooked
- **2.** Arrange the **rocket** on a plate with the grapefruit and Parma ham
- **3.** Top with the scallops and serve

Ingredients

3 Large scallops (100g, raw)

20g Rocket

70g pink grapefruit segments

1 slice Parma ham (15g)



Weight: 160g 8g Carbs





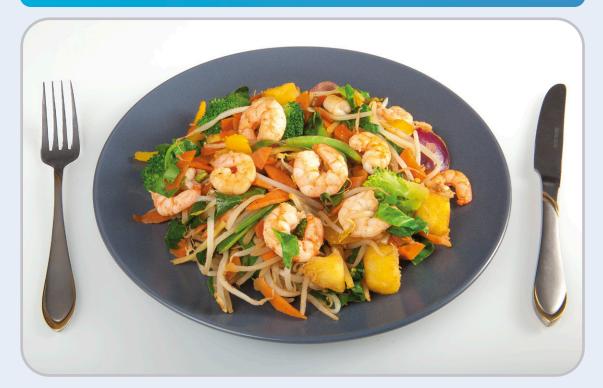








Pineapple Prawn Stir-fry



Preparation



- 1. Dry-fry the **stir-fry vegetables** in a hot, non-stick pan for 2 - 3 minutes
- 2. Add the prawns, Chinese 5-spice, pineapple and soy sauce
- 3. Cook for a further 1 2 minutes and serve

Ingredients

1 pack stir-fry vegetables (285g, ready-prepared)

100g prawns, cooked

1 tsp Chinese 5-spice

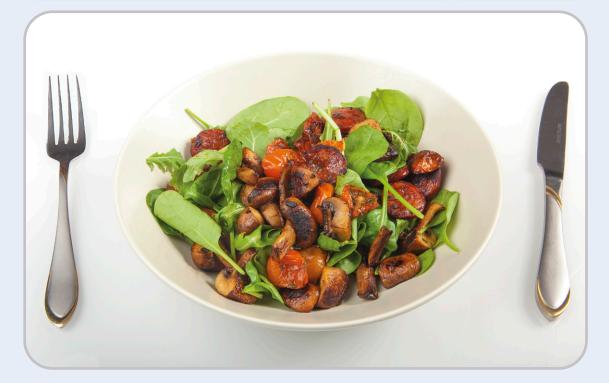
60g fresh pineapple chunks

1 tbsp soy sauce



Weight: 410g 19g Carbs

Slow-roasted Tomato & Chorizo Salad



Preparation



- 1. Pre-heat the oven to 120°C
- 2. Mix the tomatoes with the rosemary, **garlic** and half the **thyme**, then season with salt and pepper
- **3.** Place onto a baking tray and roast in the oven for 90 minutes
- **4.** Meanwhile, dry-fry the **mushrooms** in a pan with the **chorizo**, remaining thyme and freshly ground black pepper, until the mushrooms are tender
- **5.** Add the **Marsala wine**, reduce down (this will only take a few seconds), then remove the pan from the heat
- **6.** Mix the tomatoes with the mushrooms and chorizo. Serve on a bed of spinach and rocket

Ingredients

100g cherry tomatoes, halved

½ tsp fresh rosemary, finely chopped

1 clove garlic, finely diced

1 tsp fresh thyme, finely chopped

45g chorizo, sliced

50ml Marsala wine

20g baby spinach

15g rocket

Weight: 220g 13g Carbs