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## WFBIKS 2-4 MBAL. PLANS



Ey Nick Nilsson

## Meal Plans for Weeks 2-4

Building muscle without gaining fat is not an easy thing to accomplish. To do this, you need to support your body with proper nutrition to ensure you're getting ENOUGH calories and nutrients for growth but without getting TOO many calories that it spills over into bodyfat storage.

These "lean muscle" meal plans were prepared by Patrick McGuire of Empowered Nutrition, covering a range of different caloric intake levels. These plans were designed with LEAN muscle growth in mind, therefore while the caloric intake levels aren't massive, the meals are very nutrient dense.

## Reading and Using the Meal Plans

First off, keep in mind, these meal plans are meant primarily as SUGGESTIONS to help you plan your own eating and menus. You don't have to follow these exactly, especially if there are foods you don't like or can't get. They're meant to help guide you in terms of what foods to eat and how much of them to eat to build lean muscle mass.

You'll notice the number of days in the meal plans goes well beyond the number of days in the Muscle Explosion program. This is to give you as many options as possible in terms of food and meal selection. Look through and find the meals and days that appeal to you most!

In the meal plan sheets, you'll find 3 columns: the ingredients and serving sizes (pretty self-explanatory), item portions ( P stands for how many protein portions are in the meal, C for carbohydrate portions and F for fat portions) and preparation suggestions (again self-explanatory).

At the end of each level of caloric intake for each meal plan, you'll also find shopping lists for the recommended foods.

## How to Choose a Meal Plan

- During Week 2 of the program, I would recommend a caloric intake approximately $20 \%$ higher than what you would do for the remaining 2 weeks. The 5 Day Structural Attack week demands more energy both for training and recovery.
- If you're currently 150 lbs or less, I would recommend the 2548 calorie meal plan for Week 2, then dropping down to the 2184 calorie meal plan for Weeks 3 and 4.
- If you're between 150 and 200 lbs , use the 2709 calorie meal plan for Week 2 then drop down to the 2548 calorie meal plan for Weeks 3 and 4.
- If you're currently over 200 lbs , I would suggest using the 2999 calorie meal plan for Week 2, then dropping down to the 2709 or 2548 calorie plan for Weeks 3 and 4. If you're well over 200 lbs, you can use the 2999 meal plans and just increase serving sizes in order to increase caloric intake.


## 2184 Calories

## 2548 Calories

2709 Calories
2999 Calories

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## 2184 Calorie Meal Plans

Day: 1

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 cup Pineapple <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 1/2 cup Grapes <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P . 50 C . 50 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 3/4 cup Watermelon <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C 1.00 C .50 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 21 grams Protein powder <br> 2 oz Tofu <br> 1/2 Cantaloupe <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 P <br> 1.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1 Orange <br> 24 Peanuts <br> 1/2 cup Egg substitute | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Simple and healthful, this breakfast will give you a needed energy boost! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat 2/3 cup Applesauce <br> 8 Pistachio nuts | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Applesauce \& Pistachios A unique blend of tastes and flavours! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) 4 cups Cauliflower <br> 1 1/2 cups Salsa <br> 2 cups Mushrooms <br> 15 Almonds, whole | Item Portions 7.00 P 1.00 C 3.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> California Beef and Vegetable Medley <br> Brown beef and add salsa. Sauté mushrooms and cauliflower and mix. Top with the salsa and season to taste. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 3/4 cup Papaya 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Mushrooms <br> 1 cup Onions <br> 3 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 2.00 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Peach <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
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Have a Protein Smoothie, be Empowered

Day: 3

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 1/2 cups Cereal, cold <br> 12 Almonds, whole <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Walnuts | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 4.00 \mathrm{P} \\ 2.00 \mathrm{C} \\ 2.00 \mathrm{~F} \\ \text { Calories: } \\ 238 \end{gathered}$ | Preparation Suggestions: <br> Cheddar-Apple Galette In oven ready pan,add water,cinnamon,and apples. Bring to boil,then cover and let simmer until apples are tender. Form apple slices into circle and sprinkle with nuts and cheese. Cook in oven for 3-5 minutes. Serve hot and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 25 C <br> . 50 C <br> . 50 C <br> . 50 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 Orange <br> 3 Almonds, whole <br> $1 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 1/2 cups Bok choy <br> $11 / 2$ cups Scallions (green onions) <br> 2/3 cup Water chestnuts <br> 3 cups Snow peas <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C .50 C 2.00 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chinese Chicken and Vegetables |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Blueberries <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

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Day: 4

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1 1/2 Nectarines <br> 24 Peanuts <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A quick and tasty breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 2 Peaches <br> 12 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheese, Peaches \& Nuts Enjoy items separately. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1/2 cup Yogurt, plain, low fat 6 oz Chicken breast, skinless <br> 2 1/4 Peppers (bell or cubanelle) <br> 2 cups Snow peas <br> 3 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 1.13 C <br> 1.33 C <br> 1.50 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Curried Chicken <br> Cut the chicken into cubes and saute until cooked. Add chopped vegetables, saute lightly and then add yogurt and some water. Season with curry powder and salt and pepper to taste. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder <br> 1/8 Cantaloupe <br> 1/3 cup Honeydew melon <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 2 oz Cheese, low or non fat <br> 5 oz Beef, lean cuts <br> 1/5 cup Salsa <br> 1 Apple <br> 1 whole Pita <br> 1/5 cup Onions <br> 1/5 Tomato <br> 1/4 Pepper (bell or cubanelle) <br> 9 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 2.00 P 5.00 P .40 C 2.00 C 2.00 C .40 C .10 C .13 C 3.00 F 2.00 F Calories: 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a pan heat oil. Add beef to oil along with desired seasonings and pan fry until cooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184

Day: 5

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat <br> 4 Egg whites <br> 1 cup Grapes <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 3 Eggs, whole | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 2.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A tasty, easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) 3 oz Cheese, low or non fat 1/2 Apple <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1 cup Strawberries <br> 1 cup Grapes <br> 15 Almonds, whole <br> 7 oz Turkey breast, skinless <br> 1 whole Pita | Item Portions 1.00 C 2.00 C 5.00 F 7.00 P 2.00 C Calories: 511 | Preparation Suggestions: <br> Grilled turkey breast with fruit - makes a refreshing lunch and an interesting change in your routine. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Cucumber <br> 3/4 cup Mushrooms <br> 1/2 Tomato <br> 1/2 Apple <br> 3 Kiwis <br> 3 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 13 C <br> . 38 C <br> .25 C <br> 1.00 C <br> 3.00 C <br> . 30 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 Nectarine <br> 1/4 Orange <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

Day: 6

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> 1 cup Grapes <br> 1 slice Whole grain bread <br> 2/3 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item Portions 5.00 P 2.00 C 2.00 C 2.00 F 2.00 F 2.00 P Calories: 448 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat <br> 1/8 Cantaloupe <br> 1/2 cup Grapes <br> 1/3 cup Honeydew melon <br> 2 tbsp Almonds, slivered | Item <br> Portions 4.00 P . 50 C 1.00 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Mixed Fruit Salad over Cottage Cheese Mix fruit and nuts in a bowl and pour over the cottage cheese. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Mushrooms <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with Rice and Vegetables. <br> Season the vegetables any way you like. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1/4 cup Blueberries <br> 1/6 cup Applesauce <br> 2/3 tsp Olive or monounsaturated oil | Item Portions .50 PC .50 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 6 spears Asparagus <br> $11 / 2$ cups Beans, green or yellow <br> 2 cups Squash <br> 1 Tomato <br> 1 Apple <br> 15 Almonds, whole | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Dinner Grill chicken and steam vegetables. Enjoy apple and nuts for dessert. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 Orange <br> 1 cup Raspberries <br> $1 / 3$ tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per dav. ** |  |  |

Day: 7

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 12 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 4 cups Mushrooms <br> 3 cups Tomato, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Marinara Chicken <br> Sauté the mushrooms and season to taste, then add the canned tomatoes and simmer. Grill the chicken and serve covered in the sauce. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Tangerine <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 5 oz Chicken breast, skinless <br> 2 oz Cheese, low or non fat <br> 2 Peppers (bell or cubanelle) <br> 1 whole Pita <br> 1/2 cup Salsa <br> 1/2 cup Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 5.00 P 2.00 P 1.00 C 2.00 C 1.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Wrap <br> Cut chicken into strips. In a medium pan heat oil. Add chicken to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 Banana <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
Huge and Ripped + www.MetabolicSurgeProgram.com

Day: 8

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat 1 cup Fruit cocktail <br> $11 / 3$ tsp Olive or monounsaturated oil 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A refreshing breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 6 Apricots <br> 2 Macadamia nuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Using dried apricots makes this an especially easy snack to take with you. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> $11 / 2$ cups Chicken noodle soup <br> 2 tsp Mayonnaise <br> 1 whole Pita <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 A <br> 2.00 F <br> 2.00 C <br> 4.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Soup with a cheese sandwich on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Nectarine <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 2/3 cup Rice <br> 1 Pepper (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> $13 / 4$ cups Cucumber <br> 1 1/2 cups Mushrooms <br> 2 Tomatoes <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> .50 C <br> . 30 C <br> . 44 C <br> . 75 C <br> 1.00 C <br> 4.00 F <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak and Salad <br> Grill or broil steak, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
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Day: 9

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Cereal, cold <br> 4 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 1.00 C <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> A classic cereal breakfast with nuts and fruit added for crunch and flavor. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Grapes <br> 8 Cherries <br> 8 Pistachio nuts | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Cottage Cheese, Cherries, Grapes and Pistachio Mix all the ingredients together and enjoy cold. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 2 2/3 cups Tomato vegetable soup <br> 21 grams Protein powder <br> 1/2 Nectarine <br> $1 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 A <br> 3.00 P <br> 1.00 C <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A hot and tasty bowl of soup with fruit for dessert. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Strawberries <br> 1/4 cup Peaches, canned <br> 2/3 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 3.00 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken with fruit and applesauce on the side. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 cup Blackberries <br> 1/4 cup Blueberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> $11 / 2$ slice Whole grain bread <br> 1 cup Strawberries <br> 4 tbsp Almonds, slivered <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> French Toast Sticks Cut bread into sticks and soak in beaten eggs. In a non-stick pan over medium heat cook breadsticks, turning often until done. Top with sliced strawberries and slivered almonds. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 2/3 cup Oatmeal <br> 6 Cashews | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Mix oatmeal with cottage cheese. Top with cashews and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> $31 / 3$ cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 A <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 ```1 cup Milk, low fat (1%) 21 grams Protein powder 1/2 cup Blueberries 3 Almonds, whole 2 Cashews 2 Peanuts``` | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 F .67 F .33 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 6 spears Asparagus <br> 1/4 cup Onions <br> $11 / 3$ cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Rosemary Pork Tenderloin Preheat oven to 500 degrees. Place pork in pan and brush with oil. Place potato around pork. Sprinkle with onion, garlic, rosemary and pepper. Cook until done. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
Take your vitamins, be active \& eat well \& GROW. www.EmpoweredNutrition.com

Take your vitamins, be active \& eat well. www.empowerednutrition.com

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 cup Cereal, cold <br> 1 cup Strawberries <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 2.00 C <br> 1.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Almonds, whole | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Apple and Almonds <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 6 oz Beef, lean cuts <br> 2 slice Whole grain bread <br> 2 tsp Mayonnaise <br> 18 Peanuts | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 4.00 C <br> 2.00 F <br> 3.00 F <br> Calories: 511 | Preparation Suggestions: <br> Roast Beef Sandwich Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 cups Broccoli <br> $11 / 3$ cups Potato <br> 2 1/2 tbsp Sour cream | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Plum <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 1.00 PC <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> 1.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Ricotta cheese, skim <br> 4 Crackers <br> 2 pieces Dates <br> 2 tbsp Almonds, slivered | Item <br> Portions $4.00 \text { P }$ <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Mince the dates, then mix with almonds and ricotta cheese. Spread on crackers and enjoy. This is a tasty and filling snack! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 49 grams Protein powder <br> 1 1/3 Tomatoes <br> 3/4 cup Grapes <br> 2 1/2 cups Lettuce, romaine <br> 3/4 cup Cucumber <br> 1 cup Mushrooms <br> 1 cup Blackberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 67 C <br> 1.50 C <br> . 25 C <br> . 19 C <br> . 50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Salad \& Protein Drink <br> Prepare salad using ingredients listed; prepare oil dressing using the oil and items from the freebie list. Feel free to reduce the amount of lettuce to an amount that you are comfortable with. Serve protein drink on the side. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/4 Cantaloupe <br> 1/3 cup Honeydew melon <br> 1/2 Kiwi <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 2$ cups Brussels sprouts <br> 1 Orange <br> 1 1/2 cups Beans, green or yellow <br> 2 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 2.00 C 1.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Beef with vegetables on the side and fruit for dessert. Montreal steak spice is an excellent seasoning for beef. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 8 Cherries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 5 oz Feta cheese, light/low fat <br> 4 Egg whites <br> 1 Pepper (bell or cubanelle) <br> $13 / 4$ slice Whole grain bread <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 5.00 P <br> 2.00 P <br> . 50 C <br> 3.50 C <br> 4.00 F <br> Calories: $448$ | Preparation Suggestions: <br> Feta Frittata <br> Cube the bread and arrange in the bottom of a baking dish. Mix eggs, chopped peppers, and cheese in a bowl with salt, pepper and parsley. Pour evenly over bread cubes and bake at 400 degrees for 20 minutes or until golden-brown. <br> This is a great weekend breakfast. This dish also refrigerates well so you can prepare it well in advance. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Yogurt, plain, low fat 6 Almonds, whole 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 2.00 F <br> 2.00 P <br> Calories: <br> 238 | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 oz Cheese, low or non fat <br> 4 oz Beef, lean cuts <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 1/2 cup Blueberries <br> 1/2 cup Salsa <br> 1 whole Pita <br> 6 Almonds, whole <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $3.00 \mathrm{P}$ <br> 4.00 P <br> . 50 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a medium pan, heat oil. Add beef with desired seasonings and pan fry until cooked. You can pan fry the vegetables or have them raw. Mix all ingredients and serve in the pita pocket. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Kiwi <br> 1/2 cup Strawberries <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1 cup Onions <br> 3 1/2 cups Spinach <br> 2 cups Leeks <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Stuffed Pork Loin Pre-heat oven to 350. Chop vegetables, then lightly saute and season. Spread vegetable mixture over pork loin, then roll pork loin around mixture. Bake in oven until done, about 25 minutes. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Pear <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 2/3 tsp Olive or monounsaturated oil <br> 1 cup Broccoli <br> 1 cup Carrots | Item Portions 4.00 P .25 C .50 C 2.00 F .33 C 1.00 C Calories: 238 | Preparation Suggestions: <br> Sliced vegetables with olive oil and balsamic vinegar dip. Feel free to reduce the quantity of vegetables if you'd like. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Turkey breast, skinless <br> 2 Plums <br> 1/3 head Lettuce, iceberg <br> 2 Peppers (bell or cubanelle) <br> $11 / 4$ cups Snow peas <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 2.00 C .17 C 1.00 C .83 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Turkey with Tossed Salad Grill turkey. Core and chop lettuce (you can use less lettuce if you like). Chop vegetables and toss with lettuce in vinegar and olive oil. <br> Enjoy the fruit for dessert. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Peaches, canned <br> $2 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1/2 cup Tomato, puree <br> 1 1/4 cups Pineapple <br> 1/2 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 2.50 \mathrm{C} \\ 1.50 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Sweet and Sour Pork <br> A unique blend of tastes and flavors! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Pineapple <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 15

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Cereal, cold <br> 4 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 1.00 C <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> A classic cereal breakfast with nuts and fruit added for crunch and flavor. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 2/3 cup Oatmeal <br> 6 Cashews | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Mix oatmeal with cottage cheese. Top with cashews and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 oz Cheese, low or non fat <br> 4 oz Beef, lean cuts <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 1/2 cup Blueberries <br> 1/2 cup Salsa <br> 1 whole Pita <br> 6 Almonds, whole <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 P <br> 4.00 P <br> . 50 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a medium pan, heat oil. Add beef with desired seasonings and pan fry until cooked. You can pan fry the vegetables or have them raw. Mix all ingredients and serve in the pita pocket. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 Orange <br> 3 Almonds, whole <br> $1 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 1/2 cups Bok choy <br> $11 / 2$ cups Scallions (green onions) <br> 2/3 cup Water chestnuts <br> 3 cups Snow peas <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> .50 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Chinese Chicken and Vegetables |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 Banana <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 cup Cereal, cold <br> 1 cup Strawberries <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 2.00 C <br> 1.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 12 Peanuts | Item Portions 4.00 P 1.00 C 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 oz Cheese, low or non fat <br> 4 oz Beef, lean cuts <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 1/2 cup Blueberries <br> 1/2 cup Salsa <br> 1 whole Pita <br> 6 Almonds, whole <br> 1 tsp Olive or monounsaturated oil | Item Portions 3.00 P 4.00 P .50 C .50 C 1.00 C 1.00 C 2.00 C 2.00 F 3.00 F Calories: 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a medium pan, heat oil. Add beef with desired seasonings and pan fry until cooked. You can pan fry the vegetables or have them raw. Mix all ingredients and serve in the pita pocket. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 3/4 cup Papaya <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 2 oz Cheese, low or non fat <br> 5 oz Beef, lean cuts <br> 1/5 cup Salsa <br> 1 Apple <br> 1 whole Pita <br> 1/5 cup Onions <br> 1/5 Tomato <br> 1/4 Pepper (bell or cubanelle) <br> 9 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 2.00 \mathrm{P} \\ 5.00 \mathrm{P} \\ .40 \mathrm{C} \\ 2.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ .40 \mathrm{C} \\ .10 \mathrm{C} \\ .13 \mathrm{C} \\ 3.00 \mathrm{~F} \\ 2.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a pan heat oil. Add beef to oil along with desired seasonings and pan fry until cooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Pear <br> 2/3 tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 1.00 \mathrm{PC} \\ 3.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 2.00 \mathrm{~F} \end{gathered}$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake |

## Day: 17

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item Portions 1.00 PC 1.00 PC 5.00 P 2.00 C 3.00 F 1.00 F Calories: 448 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) 3 oz Cheese, low or non fat 1/2 Apple <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Mushrooms <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with Rice and Vegetables. <br> Season the vegetables any way you like. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> $2 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 2/3 cup Rice <br> 1 Pepper (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> $13 / 4$ cups Cucumber <br> 1 1/2 cups Mushrooms <br> 2 Tomatoes <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> . 50 C <br> . 30 C <br> .44 C <br> . 75 C <br> 1.00 C <br> 4.00 F <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak and Salad <br> Grill or broil steak, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> $2 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Day: 18

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> $11 / 2$ cups Cereal, cold <br> 12 Almonds, whole <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 12 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 oz Cheese, low or non fat <br> 4 oz Beef, lean cuts <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 1/2 cup Blueberries <br> 1/2 cup Salsa <br> 1 whole Pita <br> 6 Almonds, whole <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 P <br> 4.00 P <br> . 50 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a medium pan, heat oil. Add beef with desired seasonings and pan fry until cooked. You can pan fry the vegetables or have them raw. Mix all ingredients and serve in the pita pocket. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Blueberries <br> 3 Almonds, whole <br> 2 Cashews <br> 2 Peanuts | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 F .67 F .33 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C 1.00 C .50 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Stir Fry Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 Nectarine <br> 1/4 Orange <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. |

Day: 19

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Cereal, cold <br> 4 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 1.00 C <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> A classic cereal breakfast with nuts and fruit added for crunch and flavor. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Yogurt, plain, low fat 6 Almonds, whole 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 2.00 F <br> 2.00 P <br> Calories: <br> 238 | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Turkey breast, skinless <br> 2 Plums <br> 1/3 head Lettuce, iceberg <br> 2 Peppers (bell or cubanelle) <br> 1 1/4 cups Snow peas <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 2.00 C .17 C 1.00 C .83 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Turkey with Tossed Salad Grill turkey. Core and chop lettuce (you can use less lettuce if you like). Chop vegetables and toss with lettuce in vinegar and olive oil. <br> Enjoy the fruit for dessert. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 2$ cups Brussels sprouts <br> 1 Orange <br> $11 / 2$ cups Beans, green or yellow <br> 2 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 2.00 C 1.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Beef with vegetables on the side and fruit for dessert. Montreal steak spice is an excellent seasoning for beef. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Pear <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
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## Empowered Nutrition - Advanced Lean Muscle Builder - 2184 Calories

Day: 20

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Ricotta cheese, skim <br> 4 Crackers <br> 2 pieces Dates <br> 2 tbsp Almonds, slivered | Item Portions 4.00 P 1.00 C 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Mince the dates, then mix with almonds and ricotta cheese. Spread on crackers and enjoy. This is a tasty and filling snack! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1 1/2 cups Chicken noodle soup 2 tsp Mayonnaise <br> 1 whole Pita <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 A <br> 2.00 F <br> 2.00 C <br> 4.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Soup with a cheese sandwich on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/2 cup Raspberries 1/2 cup Strawberries $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P . 50 C . 50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 3.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with fruit and applesauce on the side. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Plum <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Find Out If You Have the Perfect Body Ratio Women Want + www.WhatsYourAdonisIndex.com

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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 1.00 PC <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> 1.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat 2/3 cup Applesauce <br> 8 Pistachio nuts | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Applesauce \& Pistachios <br> A unique blend of tastes and flavours! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 6 oz Beef, lean cuts <br> 2 slice Whole grain bread <br> 2 tsp Mayonnaise <br> 18 Peanuts | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 4.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Roast Beef Sandwich Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Blueberries <br> 3 Almonds, whole <br> 2 Cashews <br> 2 Peanuts | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 F .67 F .33 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 5 oz Chicken breast, skinless <br> 2 oz Cheese, low or non fat <br> 2 Peppers (bell or cubanelle) <br> 1 whole Pita <br> 1/2 cup Salsa <br> 1/2 cup Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 5.00 P <br> 2.00 P <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Chicken Wrap Cut chicken into strips. In a medium pan heat oil. Add chicken to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Pineapple <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 5 oz Feta cheese, light/low fat <br> 4 Egg whites <br> 1 Pepper (bell or cubanelle) <br> $13 / 4$ slice Whole grain bread <br> $11 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 5.00 P <br> 2.00 P <br> . 50 C <br> 3.50 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Feta Frittata <br> Cube the bread and arrange in the bottom of a baking dish. Mix eggs, chopped peppers, and cheese in a bowl with salt, pepper and parsley. Pour evenly over bread cubes and bake at 400 degrees for 20 minutes or until golden-brown. <br> This is a great weekend breakfast. This dish also refrigerates well so you can prepare it well in advance. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 6 Apricots <br> 2 Macadamia nuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Using dried apricots makes this an especially easy snack to take with you. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P . 50 C . 50 C 1.00 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 3/4 cup Papaya <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 2 oz Cheese, low or non fat <br> 5 oz Beef, lean cuts <br> 1/5 cup Salsa <br> 1 Apple <br> 1 whole Pita <br> 1/5 cup Onions <br> 1/5 Tomato <br> 1/4 Pepper (bell or cubanelle) <br> 9 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 2.00 P 5.00 P .40 C 2.00 C 2.00 C .40 C .10 C .13 C 3.00 F 2.00 F Calories: 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a pan heat oil. Add beef to oil along with desired seasonings and pan fry until cooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Pear <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> $11 / 2$ cups Cereal, cold <br> 12 Almonds, whole <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Walnuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheddar-Apple Galette In oven ready pan,add water,cinnamon,and apples. Bring to boil,then cover and let simmer until apples are tender. Form apple slices into circle and sprinkle with nuts and cheese. Cook in oven for 3-5 minutes. Serve hot and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 25 C <br> . 50 C <br> . 50 C <br> . 50 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 3/4 cup Watermelon <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 cups Broccoli <br> $11 / 3$ cups Potato <br> 2 1/2 tbsp Sour cream | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Blueberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> $11 / 2$ slice Whole grain bread <br> 1 cup Strawberries <br> 4 tbsp Almonds, slivered <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> French Toast Sticks Cut bread into sticks and soak in beaten eggs. In a non-stick pan over medium heat cook breadsticks, turning often until done. Top with sliced strawberries and slivered almonds. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Ricotta cheese, skim <br> 4 Crackers <br> 2 pieces Dates <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Mince the dates, then mix with almonds and ricotta cheese. Spread on crackers and enjoy. This is a tasty and filling snack! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 49 grams Protein powder <br> 1 1/3 Tomatoes <br> 3/4 cup Grapes <br> 2 1/2 cups Lettuce, romaine <br> 3/4 cup Cucumber <br> 1 cup Mushrooms <br> 1 cup Blackberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .67 C 1.50 C .25 C .19 C .50 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Salad \& Protein Drink <br> Prepare salad using ingredients listed; prepare oil dressing using the oil and items from the freebie list. Feel free to reduce the amount of lettuce to an amount that you are comfortable with. Serve protein drink on the side. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Nectarine <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1 cup Onions <br> 3 1/2 cups Spinach <br> 2 cups Leeks <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Stuffed Pork Loin <br> Pre-heat oven to 350. Chop vegetables, then lightly saute and season. Spread vegetable mixture over pork loin, then roll pork loin around mixture. Bake in oven until done, about 25 minutes. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat 1 cup Fruit cocktail <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A refreshing breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 1/8 Cantaloupe <br> 1/2 cup Grapes <br> 1/3 cup Honeydew melon <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 P <br> . 50 C <br> 1.00 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Mixed Fruit Salad over Cottage Cheese Mix fruit and nuts in a bowl and pour over the cottage cheese. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 49 grams Protein powder <br> 1 1/3 Tomatoes <br> 3/4 cup Grapes <br> 2 1/2 cups Lettuce, romaine <br> 3/4 cup Cucumber <br> 1 cup Mushrooms <br> 1 cup Blackberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 67 C <br> 1.50 C <br> . 25 C <br> . 19 C <br> .50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Salad \& Protein Drink <br> Prepare salad using ingredients listed; prepare oil dressing using the oil and items from the freebie list. Feel free to reduce the amount of lettuce to an amount that you are comfortable with. Serve protein drink on the side. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Peaches, canned <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean 6 spears Asparagus 1/4 cup Onions $11 / 3$ cups Potato $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Rosemary Pork Tenderloin Preheat oven to 500 degrees. Place pork in pan and brush with oil. Place potato around pork. Sprinkle with onion, garlic, rosemary and pepper. Cook until done. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Plum <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 cup Pineapple <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Almonds, whole | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheese, Apple and Almonds A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> $11 / 2$ cups Chicken noodle soup 2 tsp Mayonnaise <br> 1 whole Pita <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 A <br> 2.00 F <br> 2.00 C <br> 4.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Soup with a cheese sandwich on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Strawberries <br> 1/4 cup Peaches, canned <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P . 50 C . 50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Mushrooms <br> 1 cup Onions <br> 3 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 Nectarine <br> 1/4 Orange <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

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## Empowered Nutrition - Advanced Lean Muscle Builder - 2184 Calories

Day: 27

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Walnuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheddar-Apple Galette In oven ready pan,add water,cinnamon,and apples. Bring to boil,then cover and let simmer until apples are tender. Form apple slices into circle and sprinkle with nuts and cheese. Cook in oven for 3-5 minutes. Serve hot and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 1/3 cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 A <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Kiwi <br> 1/2 cup Strawberries <br> 2 tbsp Almonds, slivered | Item Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 cups Broccoli <br> $11 / 3$ cups Potato <br> 2 1/2 tbsp Sour cream | Item Portions 7.00 P 1.00 C 4.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 Banana <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Enter the challenge and WIN! + www.EmpoweredNutrition.com/Contests |  |  |
| Enter the challenge and WIN! www.empowerednutrition.com |  |  |

Notes:

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1 1/2 Nectarines <br> 24 Peanuts <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A quick and tasty breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 1/8 Cantaloupe <br> 1/2 cup Grapes <br> 1/3 cup Honeydew melon <br> 2 tbsp Almonds, slivered | Item Portions 4.00 P .50 C 1.00 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Mixed Fruit Salad over Cottage Cheese Mix fruit and nuts in a bowl and pour over the cottage cheese. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 49 grams Protein powder <br> 1 1/3 Tomatoes <br> 3/4 cup Grapes <br> 2 1/2 cups Lettuce, romaine <br> 3/4 cup Cucumber <br> 1 cup Mushrooms <br> 1 cup Blackberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .67 C 1.50 C .25 C .19 C .50 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Salad \& Protein Drink <br> Prepare salad using ingredients listed; prepare oil dressing using the oil and items from the freebie list. Feel free to reduce the amount of lettuce to an amount that you are comfortable with. Serve protein drink on the side. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Peaches, canned <br> $2 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 6 spears Asparagus <br> 1/4 cup Onions <br> $11 / 3$ cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Rosemary Pork Tenderloin Preheat oven to 500 degrees. Place pork in pan and brush with oil. Place potato around pork. Sprinkle with onion, garlic, rosemary and pepper. Cook until done. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 Orange <br> 1 cup Raspberries <br> $1 / 3$ tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

## Empowered Nutrition - Advanced Lean Muscle Builder - 2184 Calories

Day: 29

| Breakfast - Meal Portions: P:7 C:4 F:4 | Item Portions | Preparation Suggestions: |
| :---: | :---: | :---: |
| 1 cup Yogurt, plain, low fat | 2.00 PC | Very easy to prepare, but balanced to start your day |
| 3 oz Cheese, low or non fat | 3.00 P | off right! |
| 2/3 cup Applesauce | 2.00 C |  |
| $11 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 4.00 F |  |
| 14 grams Protein powder | 2.00 P |  |
|  | Calories: $448$ |  |
| Snack - Meal Portions: P:4 C:2 F:2 | Item Portions | Preparation Suggestions: |
| 4 oz Cheese, low or non fat | 4.00 P | Cheese, Peaches \& Nuts |
| 2 Peaches | 2.00 C | Enjoy items separately. |
| 12 Peanuts | 2.00 F |  |
|  | Calories: $238$ |  |
| Mid Meal - Meal Portions: P:7 C:5 F:5 | Item | Preparation Suggestions: |
| 1 cup Strawberries | Portions | Grilled turkey breast with fruit makes a refreshing |
|  | 1.00 C | Grilled turkey breast with fruit - makes a refreshing |
| 1 cup Grapes | 2.00 C | lunch and an interesting change in your routine. |
| 15 Almonds, whole | 5.00 F |  |
| 7 oz Turkey breast, skinless | 7.00 P |  |
| 1 whole Pita | 2.00 C |  |
|  | Calories: $511$ |  |
| Snack - Meal Portions: P:4 C:2 F: 2 | Item |  |
|  | Portions | Preparation Suggestions: |
| 28 grams Protein powder | 4.00 P | Protein Shake with Fruit |
| 1/4 Cantaloupe | 1.00 C | Put all ingredients in a blender over ice and blend, |
| 1/3 cup Honeydew melon | . 50 C | adding water to create desired consistency. If a |
| 1/2 Kiwi <br> 2/3 tsp Olive or monounsaturated oil | . 50 C | blender is not available, set aside the fruit and shake |
|  | 2.00 F | up the remaining ingredients in a closed container to |
|  | Calories: $238$ | mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 | Item |  |
|  | Portions |  |
| 7 oz Pork, lean | 7.00 P | Sweet and Sour Pork |
| 1/2 cup Tomato, puree | 1.00 C |  |
| 1 1/4 cups Pineapple | 2.50 C | A unique blend of tastes and flavors! |
| 1/2 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | 1.50 C |  |
|  | 5.00 F |  |
|  | Calories: 511 |  |
| Snack - Meal Portions: P:4 C:2 F:2 | Item |  |
|  | Portions | Preparation Suggestions: |
| 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Plum <br> $2 / 3$ tsp Olive or monounsaturated oil | 1.00 PC | Protein Shake |
|  | 3.00 P | Put all ingredients in a blender over ice and blend, |
|  | 1.00 C | adding water to create desired consistency. If a |
|  | 2.00 F | blender is not available, set aside the fruit and shake |
|  | Calories: 238 | up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. |
|  |  | Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
Is the Force within you? + www.VitalForceMulti.com

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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1 Orange <br> 24 Peanuts <br> 1/2 cup Egg substitute | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Simple and healthful, this breakfast will give you a needed energy boost! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 2 Peaches <br> 12 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheese, Peaches \& Nuts Enjoy items separately. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 4 cups Mushrooms <br> 3 cups Tomato, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Marinara Chicken <br> Saute the mushrooms and season to taste, then add the canned tomatoes and simmer. Grill the chicken and serve covered in the sauce. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 3/4 cup Papaya <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean 6 spears Asparagus <br> 1/4 cup Onions <br> $11 / 3$ cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Rosemary Pork Tenderloin Preheat oven to 500 degrees. Place pork in pan and brush with oil. Place potato around pork. Sprinkle with onion, garlic, rosemary and pepper. Cook until done. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 21 grams Protein powder <br> 2 oz Tofu <br> 1/2 Cantaloupe <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 P <br> 1.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat <br> 4 Egg whites <br> 1 cup Grapes <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 3 Eggs, whole | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 2.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A tasty, easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1/2 Apple <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1 1/2 cups Chicken noodle soup 2 tsp Mayonnaise <br> 1 whole Pita <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 A <br> 2.00 F <br> 2.00 C <br> 4.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Soup with a cheese sandwich on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/4 Cantaloupe <br> 1/3 cup Honeydew melon <br> 1/2 Kiwi <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions 4.00 P <br> 1.00 C <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Cucumber <br> 3/4 cup Mushrooms <br> 1/2 Tomato <br> 1/2 Apple <br> 3 Kiwis <br> 3 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P . 13 C .38 C . 25 C <br> 1.00 C <br> 3.00 C <br> . 30 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 21 grams Protein powder <br> 2 oz Tofu <br> 1/2 Cantaloupe <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 3.00 P 1.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 32

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 cup Pineapple <br> $11 / 3$ tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 2.00 C 4.00 F Calories: 448 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 2/3 cup Oatmeal <br> 6 Cashews | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Mix oatmeal with cottage cheese. Top with cashews and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Turkey breast, skinless <br> 2 Plums <br> 1/3 head Lettuce, iceberg <br> 2 Peppers (bell or cubanelle) <br> $11 / 4$ cups Snow peas <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 2.00 C .17 C 1.00 C .83 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Turkey with Tossed Salad Grill turkey. Core and chop lettuce (you can use less lettuce if you like). Chop vegetables and toss with lettuce in vinegar and olive oil. <br> Enjoy the fruit for dessert. |
| Snack - Meal Portions: P:4 C:2 F: 2 ```1 cup Milk, low fat (1%) 2 1 ~ g r a m s ~ P r o t e i n ~ p o w d e r ~ 1/2 cup Blueberries 3 Almonds, whole 2 Cashews 2 Peanuts``` | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 F .67 F .33 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1 cup Onions <br> 3 1/2 cups Spinach <br> 2 cups Leeks <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 2.00 C 1.00 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Stuffed Pork Loin <br> Pre-heat oven to 350. Chop vegetables, then lightly saute and season. Spread vegetable mixture over pork loin, then roll pork loin around mixture. Bake in oven until done, about 25 minutes. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> 1 cup Grapes <br> 1 slice Whole grain bread <br> $2 / 3$ tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 2.00 C <br> 2.00 F <br> 2.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 1/2 cup Grapes <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) 4 cups Cauliflower <br> 1 1/2 cups Salsa <br> 2 cups Mushrooms <br> 15 Almonds, whole | Item <br> Portions $7.00 \mathrm{P}$ <br> 1.00 C <br> 3.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> California Beef and Vegetable Medley <br> Brown beef and add salsa. Sauté mushrooms and cauliflower and mix. Top with the salsa and season to taste. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Peaches, canned <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 6 spears Asparagus <br> 1/4 cup Onions <br> $11 / 3$ cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Rosemary Pork Tenderloin Preheat oven to 500 degrees. Place pork in pan and brush with oil. Place potato around pork. Sprinkle with onion, garlic, rosemary and pepper. Cook until done. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 Orange <br> 1 cup Raspberries <br> $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions $4.00 \text { P }$ <br> 1.00 C <br> 1.00 C <br> 1.00 F <br> 1.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Take your vitamins, be active \& eat well \& GROW. www.EmpoweredNutrition.com |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> $11 / 2$ slice Whole grain bread <br> 1 cup Strawberries <br> 4 tbsp Almonds, slivered <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> French Toast Sticks Cut bread into sticks and soak in beaten eggs. In a non-stick pan over medium heat cook breadsticks, turning often until done. Top with sliced strawberries and slivered almonds. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Grapes <br> 8 Cherries <br> 8 Pistachio nuts | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Cottage Cheese, Cherries, Grapes and Pistachio Mix all the ingredients together and enjoy cold. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 2 2/3 cups Tomato vegetable soup <br> 21 grams Protein powder <br> 1/2 Nectarine <br> $1 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 A <br> 3.00 P <br> 1.00 C <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A hot and tasty bowl of soup with fruit for dessert. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Strawberries <br> 1/4 cup Peaches, canned <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 2/3 cup Rice <br> 1 Pepper (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> $13 / 4$ cups Cucumber <br> 1 1/2 cups Mushrooms <br> 2 Tomatoes <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> . 50 C <br> . 30 C <br> .44 C <br> .75 C <br> 1.00 C <br> 4.00 F <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak and Salad <br> Grill or broil steak, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 21 grams Protein powder <br> 2 oz Tofu <br> 1/2 Cantaloupe <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 P <br> 1.00 P <br> 2.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
Record vour transformation + www.FmnoweredTransformation.com

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 2/3 tsp Olive or monounsaturated oil <br> 1 cup Broccoli <br> 1 cup Carrots | Item Portions 4.00 P .25 C .50 C 2.00 F .33 C 1.00 C Calories: 238 | Preparation Suggestions: <br> Sliced vegetables with olive oil and balsamic vinegar dip. Feel free to reduce the quantity of vegetables if you'd like. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 cup Blackberries <br> 1/4 cup Blueberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 cup Cereal, cold <br> 1 cup Strawberries <br> $11 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 6.00 P 2.00 C 1.00 C 4.00 F Calories: 448 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 6 Apricots <br> 2 Macadamia nuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Using dried apricots makes this an especially easy snack to take with you. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 4 cups Mushrooms <br> 3 cups Tomato, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Marinara Chicken <br> Saute the mushrooms and season to taste, then add the canned tomatoes and simmer. Grill the chicken and serve covered in the sauce. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1/4 cup Blueberries <br> 1/6 cup Applesauce <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> . 50 PC <br> . 50 PC <br> 3.00 P <br> . 50 C <br> .50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 1/2 cups Bok choy <br> 1 1/2 cups Scallions (green onions) <br> 2/3 cup Water chestnuts <br> 3 cups Snow peas <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C .50 C 2.00 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chinese Chicken and Vegetables |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
Feel the burn \& incinerate the fat. www.BurnerFatLoss.com

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 cup Cereal, cold <br> 1 cup Strawberries <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 2.00 C <br> 1.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Yogurt, plain, low fat 6 Almonds, whole 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 2.00 F <br> 2.00 P <br> Calories: <br> 238 | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> $11 / 2$ cups Chicken noodle soup <br> 2 tsp Mayonnaise <br> 1 whole Pita <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 A <br> 2.00 F <br> 2.00 C <br> 4.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Soup with a cheese sandwich on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder <br> 3/4 cup Papaya <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 2/3 cup Rice <br> 1 Pepper (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> $13 / 4$ cups Cucumber <br> 1 1/2 cups Mushrooms <br> 2 Tomatoes <br> $11 / 3$ tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> . 50 C <br> . 30 C <br> . 44 C <br> .75 C <br> 1.00 C <br> 4.00 F <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak and Salad <br> Grill or broil steak, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Peach <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

## Empowered Nutrition - Advanced Lean Muscle Builder - 2184 Calories

Day: 38

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) 3 oz Cheese, low or non fat 1/2 Apple <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> $31 / 3$ cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 A <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1/4 cup Blueberries <br> 1/6 cup Applesauce <br> $2 / 3$ tsp Olive or monounsaturated oil | Item Portions .50 PC .50 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C 1.00 C .50 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 21 grams Protein powder <br> 2 oz Tofu <br> 1/2 Cantaloupe <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions $3.00 \mathrm{P}$ <br> 1.00 P <br> 2.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> $11 / 2$ slice Whole grain bread <br> 1 cup Strawberries <br> 4 tbsp Almonds, slivered <br> 2 oz Cheddar cheese, light/low fat | Item Portions 5.00 P 3.00 C 1.00 C 4.00 F 2.00 P Calories: 448 | Preparation Suggestions: <br> French Toast Sticks Cut bread into sticks and soak in beaten eggs. In a non-stick pan over medium heat cook breadsticks, turning often until done. Top with sliced strawberries and slivered almonds. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 1/2 cup Grapes <br> 12 Peanuts | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1/2 cup Yogurt, plain, low fat <br> 6 oz Chicken breast, skinless <br> 2 1/4 Peppers (bell or cubanelle) <br> 2 cups Snow peas <br> 3 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 6.00 P 1.13 C 1.33 C 1.50 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Curried Chicken <br> Cut the chicken into cubes and saute until cooked. Add chopped vegetables, saute lightly and then add yogurt and some water. Season with curry powder and salt and pepper to taste. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/4 Cantaloupe <br> 1/3 cup Honeydew melon <br> 1/2 Kiwi <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1/2 cup Tomato, puree <br> 1 1/4 cups Pineapple <br> 1/2 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 2.50 C 1.50 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Sweet and Sour Pork <br> A unique blend of tastes and flavors! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 cup Blackberries <br> 1/4 cup Blueberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Today's checklist: 1.Eat 2.Train 3.Grow www.EmpoweredNutrition.com |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 1 cup Pineapple <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Almonds, whole | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Apple and Almonds <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 49 grams Protein powder <br> 1 1/3 Tomatoes <br> 3/4 cup Grapes <br> 2 1/2 cups Lettuce, romaine <br> 3/4 cup Cucumber <br> 1 cup Mushrooms <br> 1 cup Blackberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .67 C 1.50 C .25 C .19 C .50 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Salad \& Protein Drink <br> Prepare salad using ingredients listed; prepare oil dressing using the oil and items from the freebie list. Feel free to reduce the amount of lettuce to an amount that you are comfortable with. Serve protein drink on the side. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 Orange <br> 3 Almonds, whole <br> $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1/2 cup Tomato, puree <br> 1 1/4 cups Pineapple <br> 1/2 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 2.50 \mathrm{C} \\ 1.50 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Sweet and Sour Pork <br> A unique blend of tastes and flavors! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Plum <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Build It BIG www.MassBuildingMealPlans.com |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Walnuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C $2.00 \text { F }$ <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheddar-Apple Galette In oven ready pan,add water,cinnamon,and apples. Bring to boil,then cover and let simmer until apples are tender. Form apple slices into circle and sprinkle with nuts and cheese. Cook in oven for 3-5 minutes. Serve hot and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 2 2/3 cups Tomato vegetable soup <br> 21 grams Protein powder <br> 1/2 Nectarine <br> $1 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 A <br> 3.00 P <br> 1.00 C <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A hot and tasty bowl of soup with fruit for dessert. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P . 50 C 1.00 C . 50 C <br> 2.00 C <br> 1.00 C 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 Nectarine <br> 1/4 Orange <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 | Item Portions | Preparation Suggestions: |
| :---: | :---: | :---: |
| 1 cup Yogurt, plain, low fat | 2.00 PC | Very easy to prepare, but balanced to start your day off right! |
| 3 oz Cheese, low or non fat | 3.00 P |  |
| 2/3 cup Applesauce | 2.00 C |  |
| $11 / 3$ tsp Olive or monounsaturated oil | 4.00 F |  |
| 14 grams Protein powder | 2.00 P |  |
|  | Calories: $448$ |  |
| Snack - Meal Portions: P:4 C:2 F:2 | Item | Preparation Suggestions: <br> Cheese, Applesauce \& Pistachios <br> A unique blend of tastes and flavours! |
|  | Portions |  |
| 4 oz Cheese, low or non fat 2/3 cup Applesauce <br> 8 Pistachio nuts | 4.00 P |  |
|  | 2.00 C |  |
|  | 2.00 F |  |
|  | Calories: $238$ |  |
| Mid Meal - Meal Portions: P:7 C:5 F:5 | Item Portions | Preparation Suggestions: |
| 7 oz Chicken breast, skinless | Portions | Chicken with Rice and Vegetables. Season the vegetables any way you like. Enjoy! |
|  | . 00 |  |
| $12 / 3$ tsp Olive or monounsaturated oil | 5.00 F |  |
|  | Calories: |  |
|  | 511 |  |
| Snack - Meal Portions: P:4 C:2 F: 2 | Item | Preparation Suggestions: |
| 1/2 cup Milk, low fat (1\%) | . 50 PC | Protein Shake with Fruit |
| 1/4 cup Yogurt, plain, low fat | . 50 PC | Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| 21 grams Protein powder | 3.00 P |  |
| 1/4 cup Blueberries | . 50 C |  |
| 1/6 cup Applesauce | . 50 C |  |
| $2 / 3$ tsp Olive or monounsaturated oil | 2.00 F |  |
|  | Calories: $238$ |  |
| Dinner - Meal Portions: P:7 C:5 F:5 | Item | Preparation Suggestions: |
|  | Portions |  |
| 2 oz Cheese, low or non fat | 2.00 P | Steak Wrap |
| 5 oz Beef, lean cuts $1 / 5$ cup Salsa | 5.00 P | Cut beef into 1 inch strips. In a pan heat oil. Add |
| $1 / 5$ cup Salsa | . 40 C | beef to oil along with desired seasonings and pan fry |
| 1 Apple | 2.00 C | until cooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve. |
| 1 whole Pita | 2.00 C |  |
| 1/5 cup Onions | . 40 C |  |
| 1/5 Tomato | . 10 C |  |
| 1/4 Pepper (bell or cubanelle) | . 13 C |  |
| 9 Almonds, whole | 3.00 F |  |
| $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 2.00 F |  |
|  | Calories: 511 |  |
| Snack - Meal Portions: P:4 C:2 F:2 | Item | Preparation Suggestions: |
|  | Portions |  |
| 1 cup Milk, low fat (1\%) | 1.00 PC | Protein Shake |
| 21 grams Protein powder | 3.00 P | Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a |
| 8 Cherries | 1.00 C |  |
| $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 2.00 F | blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
|  | Calories: 238 |  |
|  |  |  |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> $11 / 2$ slice Whole grain bread <br> 1 cup Strawberries <br> 4 tbsp Almonds, slivered <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> French Toast Sticks Cut bread into sticks and soak in beaten eggs. In a non-stick pan over medium heat cook breadsticks, turning often until done. Top with sliced strawberries and slivered almonds. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 2/3 cup Oatmeal <br> 6 Cashews | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Mix oatmeal with cottage cheese. Top with cashews and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 oz Cheese, low or non fat <br> 4 oz Beef, lean cuts <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 1/2 cup Blueberries <br> 1/2 cup Salsa <br> 1 whole Pita <br> 6 Almonds, whole <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 P <br> 4.00 P <br> . 50 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a medium pan, heat oil. Add beef with desired seasonings and pan fry until cooked. You can pan fry the vegetables or have them raw. Mix all ingredients and serve in the pita pocket. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/8 Cantaloupe 1/3 cup Honeydew melon 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1/2 cup Tomato, puree <br> 1 1/4 cups Pineapple <br> 1/2 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 2.50 C <br> 1.50 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Sweet and Sour Pork <br> A unique blend of tastes and flavors! |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 Orange <br> 1 cup Raspberries <br> $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 F <br> 1.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1 1/2 Nectarines <br> 24 Peanuts <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A quick and tasty breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 2/3 tsp Olive or monounsaturated oil <br> 1 cup Broccoli <br> 1 cup Carrots | Item <br> Portions $4.00 \mathrm{P}$ <br> . 25 C <br> .50 C <br> 2.00 F <br> . 33 C <br> 1.00 C <br> Calories: <br> 238 | Preparation Suggestions: <br> Sliced vegetables with olive oil and balsamic vinegar dip. Feel free to reduce the quantity of vegetables if you'd like. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 6 oz Beef, lean cuts <br> 2 slice Whole grain bread <br> 2 tsp Mayonnaise <br> 18 Peanuts | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 4.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Roast Beef Sandwich Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 3/4 cup Watermelon <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 cups Broccoli <br> 1 1/3 cups Potato <br> 2 1/2 tbsp Sour cream | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **
Your best body ever in 12 weeks! www.EmpoweredNutrition.com/Contests

## Empowered Nutrition - Advanced Lean Muscle Builder - 2184 Calories

Day: 45

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 2/3 cup Applesauce $11 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 4.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Very easy to prepare, but balanced to start your day off right! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Yogurt, plain, low fat 6 Almonds, whole 14 grams Protein powder | Item <br> Portions 2.00 PC <br> 2.00 F <br> 2.00 P <br> Calories: <br> 238 | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 1/3 cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 A <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Kiwi <br> 1/2 cup Strawberries <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 3.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with fruit and applesauce on the side. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Raspberries <br> 1/2 cup Strawberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Meal plans work. Personalized nutrition delivers Powerful Proven Results. www.EmpoweredNutrition.com/Personalized-Nutrition-Programs |  |  |

Meal plans work. Personalized nutrition delivers Powerful Proven Results. http://empowerednutrition.com

## Notes:

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 1/2 cups Cereal, cold <br> 12 Almonds, whole <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 6 Apricots <br> 2 Macadamia nuts | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Using dried apricots makes this an especially easy snack to take with you. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .25 C .50 C .50 C .50 C 3.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/2 Orange <br> 3 Almonds, whole <br> $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Cucumber <br> 3/4 cup Mushrooms <br> 1/2 Tomato <br> 1/2 Apple <br> 3 Kiwis <br> 3 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .13 C .38 C .25 C 1.00 C 3.00 C .30 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Pear <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 1 cup Pineapple <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 2.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Ricotta cheese, skim <br> 4 Crackers <br> 2 pieces Dates <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Mince the dates, then mix with almonds and ricotta cheese. Spread on crackers and enjoy. This is a tasty and filling snack! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 2 2/3 cups Tomato vegetable soup <br> 21 grams Protein powder <br> 1/2 Nectarine <br> $1 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 A <br> 3.00 P <br> 1.00 C <br> 1.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A hot and tasty bowl of soup with fruit for dessert. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Peaches, canned <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 6 spears Asparagus <br> $11 / 2$ cups Beans, green or yellow <br> 2 cups Squash <br> 1 Tomato <br> 1 Apple <br> 15 Almonds, whole | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Grilled Chicken Dinner Grill chicken and steam vegetables. Enjoy apple and nuts for dessert. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1/3 Banana <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

3 pillars to performance: nutrition + exercise + supplements

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> 1 cup Grapes <br> 1 slice Whole grain bread <br> 2/3 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 2.00 C <br> 2.00 F <br> 2.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 12 Peanuts | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) 4 cups Cauliflower <br> 1 1/2 cups Salsa <br> 2 cups Mushrooms <br> 15 Almonds, whole | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 3.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> California Beef and Vegetable Medley <br> Brown beef and add salsa. Sauté mushrooms and cauliflower and mix. Top with the salsa and season to taste. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Cucumber <br> 3/4 cup Mushrooms <br> 1/2 Tomato <br> 1/2 Apple <br> 3 Kiwis <br> 3 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P . 13 C <br> .38 C <br> . 25 C <br> 1.00 C <br> 3.00 C <br> . 30 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Blueberries <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 5 oz Feta cheese, light/low fat <br> 4 Egg whites <br> 1 Pepper (bell or cubanelle) <br> $13 / 4$ slice Whole grain bread <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions $5.00 \mathrm{P}$ <br> 2.00 P <br> . 50 C <br> 3.50 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Feta Frittata <br> Cube the bread and arrange in the bottom of a baking dish. Mix eggs, chopped peppers, and cheese in a bowl with salt, pepper and parsley. Pour evenly over bread cubes and bake at 400 degrees for 20 minutes or until golden-brown. <br> This is a great weekend breakfast. This dish also refrigerates well so you can prepare it well in advance. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1/2 Apple <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> $11 / 2$ cups Chicken noodle soup 2 tsp Mayonnaise <br> 1 whole Pita <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 A <br> 2.00 F <br> 2.00 C <br> 4.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Soup with a cheese sandwich on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Peaches, canned <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 3.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with fruit and applesauce on the side. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Pineapple <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 1/2 cups Cereal, cold <br> 12 Almonds, whole <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 2/3 tsp Olive or monounsaturated oil <br> 1 cup Broccoli <br> 1 cup Carrots | Item Portions 4.00 P .25 C .50 C 2.00 F .33 C 1.00 C Calories: 238 | Preparation Suggestions: <br> Sliced vegetables with olive oil and balsamic vinegar dip. Feel free to reduce the quantity of vegetables if you'd like. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Turkey breast, skinless <br> 2 Plums <br> 1/3 head Lettuce, iceberg <br> 2 Peppers (bell or cubanelle) <br> $11 / 4$ cups Snow peas <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 2.00 C .17 C 1.00 C .83 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Turkey with Tossed Salad Grill turkey. Core and chop lettuce (you can use less lettuce if you like). Chop vegetables and toss with lettuce in vinegar and olive oil. <br> Enjoy the fruit for dessert. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Nectarine <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Pork, lean <br> 1 cup Onions <br> 3 1/2 cups Spinach <br> 2 cups Leeks <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ 2.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Stuffed Pork Loin Pre-heat oven to 350. Chop vegetables, then lightly saute and season. Spread vegetable mixture over pork loin, then roll pork loin around mixture. Bake in oven until done, about 25 minutes. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 3 Almonds, whole | Item <br> Portions <br> 1.00 PC <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> 1.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat 2/3 cup Applesauce <br> 8 Pistachio nuts | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Applesauce \& Pistachios A unique blend of tastes and flavours! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1/2 cup Yogurt, plain, low fat <br> 6 oz Chicken breast, skinless <br> 2 1/4 Peppers (bell or cubanelle) <br> 2 cups Snow peas <br> 3 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 1.13 C <br> 1.33 C <br> 1.50 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Curried Chicken <br> Cut the chicken into cubes and saute until cooked. Add chopped vegetables, saute lightly and then add yogurt and some water. Season with curry powder and salt and pepper to taste. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/2 cup Raspberries 1/2 cup Strawberries $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 5 oz Chicken breast, skinless <br> 2 oz Cheese, low or non fat <br> 2 Peppers (bell or cubanelle) <br> 1 whole Pita <br> 1/2 cup Salsa <br> 1/2 cup Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 5.00 P 2.00 P 1.00 C 2.00 C 1.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Wrap <br> Cut chicken into strips. In a medium pan heat oil. Add chicken to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Pear <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> 1 cup Grapes <br> 1 slice Whole grain bread <br> 2/3 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 2.00 C <br> 2.00 F <br> 2.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 2/3 cup Oatmeal <br> 6 Cashews | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Mix oatmeal with cottage cheese. Top with cashews and enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 1/3 cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 A <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 3/4 cup Watermelon <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 6 spears Asparagus <br> $11 / 2$ cups Beans, green or yellow <br> 2 cups Squash <br> 1 Tomato <br> 1 Apple <br> 15 Almonds, whole | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> 1.00 C <br> .50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Dinner Grill chicken and steam vegetables. Enjoy apple and nuts for dessert. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/4 cup Blackberries <br> 1/4 cup Blueberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Is the Force within you? + www.VitalForceMulti.com |  |  |
| Check your Vitals + www.vitalforcemulti.com |  |  |


| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 10 Egg whites <br> 1 cup Grapes <br> 1 slice Whole grain bread <br> 2/3 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 2.00 C <br> 2.00 F <br> 2.00 F <br> 2.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 1/2 cup Grapes <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 3 oz Cheese, low or non fat <br> 4 oz Beef, lean cuts <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 1/2 cup Blueberries <br> 1/2 cup Salsa <br> 1 whole Pita <br> 6 Almonds, whole <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 3.00 P <br> 4.00 P <br> . 50 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Wrap Cut beef into 1 inch strips. In a medium pan, heat oil. Add beef with desired seasonings and pan fry until cooked. You can pan fry the vegetables or have them raw. Mix all ingredients and serve in the pita pocket. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Strawberries <br> 1/4 cup Peaches, canned <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 2$ cups Brussels sprouts <br> 1 Orange <br> $11 / 2$ cups Beans, green or yellow <br> 2 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Beef with vegetables on the side and fruit for dessert. Montreal steak spice is an excellent seasoning for beef. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 Banana <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 cup Cereal, cold <br> 1 cup Strawberries <br> $11 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 2.00 C <br> 1.00 C <br> 4.00 F <br> Calories: <br> 448 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 3 oz Cheese, low or non fat 1/2 cup Grapes <br> 12 Peanuts | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack. |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions $7.00 \mathrm{P}$ $.50 \text { C }$ <br> . 50 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/8 Cantaloupe <br> 1/3 cup Honeydew melon <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 cups Mushrooms <br> 1 cup Onions <br> 3 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Blueberries <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 55

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Cheese, low or non fat <br> 1 1/2 Nectarines <br> 24 Peanuts <br> 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A quick and tasty breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 6 Almonds, whole | Item Portions 4.00 P 2.00 C 2.00 F Calories: 238 | Preparation Suggestions: <br> Cheese, Apple and Almonds <br> A nice, quick snack to satisfy those cravings! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 7 oz Turkey breast, skinless <br> 2 Plums <br> 1/3 head Lettuce, iceberg <br> 2 Peppers (bell or cubanelle) <br> $11 / 4$ cups Snow peas <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> . 17 C <br> 1.00 C <br> . 83 C <br> 1.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Grilled Turkey with Tossed Salad Grill turkey. Core and chop lettuce (you can use less lettuce if you like). Chop vegetables and toss with lettuce in vinegar and olive oil. <br> Enjoy the fruit for dessert. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/8 Cantaloupe 1/3 cup Honeydew melon $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Cucumber <br> 3/4 cup Mushrooms <br> 1/2 Tomato <br> 1/2 Apple <br> 3 Kiwis <br> 3 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P . 13 C <br> .38 C <br> . 25 C <br> 1.00 C <br> 3.00 C <br> . 30 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 Banana <br> $2 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: <br> 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 33 Carbohydrates: 20 Fat: 20 Calories: 2184
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:4 F:4 <br> 1 cup Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat 1 cup Fruit cocktail <br> $11 / 3$ tsp Olive or monounsaturated oil 21 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 3.00 C <br> 4.00 F <br> 3.00 P <br> Calories: <br> 448 | Preparation Suggestions: <br> A refreshing breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 1 cup Cottage cheese, light/low fat 1/8 Cantaloupe <br> 1/2 cup Grapes <br> 1/3 cup Honeydew melon <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 P <br> . 50 C <br> 1.00 C <br> . 50 C <br> 2.00 F <br> Calories: $238$ | Preparation Suggestions: <br> Mixed Fruit Salad over Cottage Cheese Mix fruit and nuts in a bowl and pour over the cottage cheese. Enjoy! |
| Mid Meal - Meal Portions: P:7 C:5 F:5 <br> 1/2 cup Yogurt, plain, low fat 6 oz Chicken breast, skinless <br> 2 1/4 Peppers (bell or cubanelle) <br> 2 cups Snow peas <br> 3 cups Mushrooms <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 6.00 P 1.13 C 1.33 C 1.50 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Curried Chicken <br> Cut the chicken into cubes and saute until cooked. Add chopped vegetables, saute lightly and then add yogurt and some water. Season with curry powder and salt and pepper to taste. |
| Snack - Meal Portions: P:4 C:2 F: 2 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 Tangerine <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P <br> 1.00 C <br> 2.00 F <br> Calories: 238 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 2 oz Cheese, low or non fat <br> 5 oz Beef, lean cuts <br> 1/5 cup Salsa <br> 1 Apple <br> 1 whole Pita <br> 1/5 cup Onions <br> 1/5 Tomato <br> 1/4 Pepper (bell or cubanelle) <br> 9 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | Item Portions 2.00 P 5.00 P .40 C 2.00 C 2.00 C .40 C .10 C .13 C 3.00 F 2.00 F Calories: 511 | Preparation Suggestions: <br> Steak Wrap <br> Cut beef into 1 inch strips. In a pan heat oil. Add beef to oil along with desired seasonings and pan fry until cooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve. |
| Snack - Meal Portions: P:4 C:2 F:2 <br> 28 grams Protein powder <br> 1/2 Orange <br> 1 cup Raspberries <br> $1 / 3$ tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 238 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

## Grocery List

Total items required to meet meal requirements from day 1 to day 7

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 399 grams Protein powder | 2 cups Pineapple <br> 4 cups Grapes | $302 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 6 1/4 cups Yogurt plain, low fat |
| 35 oz Cheese, low or non fat | $41 / 2$ cups Cucumber $101 / 2$ cups Lettuce, romaine | 102 Peanuts <br> 8 Pistachio nuts | 11 1/2 cups Milk, low fat (1\%) |
| 74 oz Chicken breast, | $91 / 2$ Peppers (bell or cubanelle) | 69 Almonds, whole |  |
| skinless | 4/110 Tomatoes | 6 Walnuts |  |
| 2 oz Tofu | 3/4 cup Watermelon | 2 tsp Peanut butter, |  |
| 1/2 cup Egg substitute | 6 cups Cauliflower | natural |  |
| $101 / 2 \mathrm{oz}$ Ground beef | $21 / 5$ cups Onions | 2 tbsp Almonds, |  |
| (<10\% fat) | $11 / 2$ cups Broccoli | slivered |  |
| 5 oz Cheddar cheese, | 2 cups Rice |  |  |
| light/low fat | 3/4 Cantaloupe |  |  |
| 5 oz Beef, lean cuts | 2 1/4 Oranges |  |  |
| 14 Egg whites | $11 / 2$ cups Applesauce |  |  |
| 3 Eggs, whole | $21 / 5$ cups Salsa |  |  |
| 7 oz Turkey breast, | 13 3/4 cups Mushrooms |  |  |
| skinless | 3/4 cup Papaya |  |  |
| 1 cup Cottage | 3 cups Tomatoes |  |  |
| cheese, light/low fat | 3 Peaches |  |  |
|  | $11 / 2$ cups Cereal, cold |  |  |
|  | 4 Apples |  |  |
|  | 5 1/2 cups Raspberries |  |  |
|  | $11 / 4$ cups Blueberries |  |  |
|  | 1 1/2 cups Bok choy |  |  |
|  | $11 / 2$ cups Scallions (green onions) |  |  |
|  | 2/3 cup Water chestnuts |  |  |
|  | 5 cups Snow peas |  |  |
|  | $13 / 4$ Nectarines |  |  |
|  | $2 / 3$ cup Honeydew melon |  |  |
|  | 3 whole Pita |  |  |
|  | $31 / 2$ cups Strawberries |  |  |
|  | 3 Kiwis |  |  |
|  | 1 slice Whole grain bread |  |  |
|  | 6 spears Asparagus |  |  |
|  | $11 / 2$ cups Beans, green or yellow |  |  |
|  | 2 cups Squash |  |  |
|  | 3 cups Tomato, canned |  |  |
|  | 1/2 Tangerine |  |  |
|  | 1/3 Banana |  |  |

## Grocery List

Total items required to meet meal requirements from day 8 to day 14

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 3 oz Mozzarella cheese, light/low fat | $21 / 6$ cups Fruit cocktail <br> 6 Apricots | $291 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | $\begin{aligned} & 17 \text { cups Milk, low } \\ & \text { fat (1\%) } \end{aligned}$ |
| 546 grams Protein | 2 whole Pita | 2 Macadamia nuts | $11 / 2 \mathrm{cups}$ |
| powder | 1 Nectarine | 4 tsp Mayonnaise | Chicken noodle |
| 18 oz Cheese, low or | 2/3 cup Rice | 27 Almonds, whole | soup |
| non fat | 6 Peppers (bell or cubanelle) | 12 tbsp Almonds, | 2 2/3 cups Tomato |
| 8 oz Cheddar cheese, | 5 1/2 cups Lettuce, romaine | slivered | vegetable soup |
| light/low fat | $31 / 2$ cups Cucumber | 8 Pistachio nuts | $31 / 3$ cups Beef |
| 31 oz Beef, lean cuts | $41 / 2$ cups Mushrooms | 8 Cashews | and vegetable |
| 2 cups Cottage | $61 / 3$ Tomatoes | 20 Peanuts | soup |
| cheese, light/low fat | $21 / 4$ cups Blueberries | $21 / 2$ tbsp Sour | $21 / 2$ cups Yogurt, |
| 7 oz Chicken breast, skinless | 2 cups Raspberries 6 cups Strawberries | cream | plain, low fat |
| 14 Egg whites | 2 cups Cereal, cold |  |  |
| 21 oz Pork, lean | $11 / 4$ cups Grapes |  |  |
| 1 cup Ricotta cheese, | 16 Cherries |  |  |
| skim | 3/4 cup Peaches, canned |  |  |
| 5 oz Feta cheese, | $12 / 3$ cups Applesauce |  |  |
| light/low fat | $11 / 4$ cups Blackberries |  |  |
| 7 oz Turkey breast, skinless | $51 / 4$ slice Whole grain bread |  |  |
|  | 2/3 cup Oatmeal |  |  |
|  | 6 spears Asparagus |  |  |
|  | $11 / 4$ cups Onions |  |  |
|  | 2 2/3 cups Potato |  |  |
|  | 1 Apple |  |  |
|  | 4 cups Broccoli |  |  |
|  | 3 Plums |  |  |
|  | 4 Crackers |  |  |
|  | 2 pieces Dates |  |  |
|  | 1/4 Cantaloupe |  |  |
|  | 1/3 cup Honeydew melon |  |  |
|  | 1 Kiwi |  |  |
|  | $11 / 2$ cups Brussels sprouts |  |  |
|  | 1 Orange |  |  |
|  | $11 / 2$ cups Beans, green or yellow |  |  |
|  | 1/2 cup Salsa |  |  |
|  | 3 1/2 cups Spinach |  |  |
|  | 2 cups Leeks |  |  |
|  | 1/2 Pear |  |  |
|  | 1 cup Carrots |  |  |
|  | 1/3 head Lettuce, iceberg |  |  |
|  | $11 / 4$ cups Snow peas |  |  |
|  | 1/2 cup Tomato, puree |  |  |
|  | $13 / 4$ cups Pineapple |  |  |

## Grocery List

Total items required to meet meal requirements from day 15 to day 21

Protein
546 grams Protein powder
1 cup Cottage
cheese, light/low fat
31 oz Cheese, low or non fat
37 oz Beef, lean cuts 33 oz Chicken breast, skinless
7 oz Cheddar cheese, light/low fat
7 oz Turkey breast, skinless
1 cup Ricotta cheese, skim

## Carbohydrates

4 cups Blueberries
$41 / 2$ cups Cereal, cold
2/3 cup Oatmeal
10 1/4 Peppers (bell or cubanelle)
7 1/5 Tomatoes
2 1/5 cups Salsa
6 whole Pita
$13 / 4$ Oranges
$11 / 2$ cups Bok choy
$11 / 2$ cups Scallions (green onions)
2/3 cup Water chestnuts
4 1/4 cups Snow peas 1/3 Banana
8 1/2 cups Strawberries
4 1/2 cups Raspberries
3/4 cup Papaya
$11 / 2$ Apples
$11 / 5$ cups Onions
1 Pear
5 1/2 cups Mushrooms
2 2/3 cups Rice
3 cups Lettuce, romaine
$13 / 4$ cups Cucumber
2 cups Cauliflower
1 1/2 cups Broccoli
1/4 Nectarine
3 Plums
$1 / 3$ head Lettuce, iceberg
$11 / 2$ cups Brussels sprouts
$11 / 2$ cups Beans, green or yellow
2 1/3 cups Applesauce
4 Crackers
2 pieces Dates
2/3 cup Fruit cocktail
2 slice Whole grain bread
$1 / 2$ cup Pineapple

## Grocery List

Total items required to meet meal requirements from day 22 to day 28

## Protein <br> Carbohydrates

5 oz Feta cheese, light/low fat
14 Egg whites
24 oz Cheese, low or non fat
21 oz Chicken breast, skinless
567 grams Protein powder
19 oz Beef, lean cuts
11 oz Cheddar cheese, light/low fat
1 cup Ricotta cheese, skim
21 oz Pork, lean 3 oz Mozzarella cheese, light/low fat 2 cups Cottage cheese, light/low fat
$41 / 4$ Peppers (bell or cubanelle)
$31 / 4$ slice Whole grain bread 6 Apricots 6 1/4 cups Cucumber 15 cups Lettuce, romaine

2 cups Pineapple
$71 / 5$ Tomatoes
3/4 cup Papaya
1/5 cup Salsa
4 Apples
2 whole Pita
$27 / 10$ cups Onions
1/2 Pear
1 1/2 cups Cereal, cold
4 1/2 cups Raspberries
3/4 cup Watermelon
6 cups Broccoli
$51 / 3$ cups Potato
1 cup Blueberries

2 1/2 cups Strawberries
4 Crackers
2 pieces Dates
$31 / 4$ cups Grapes
5 cups Mushrooms
3 cups Blackberries
2 1/4 Nectarines
$31 / 2$ cups Spinach
2 cups Leeks
1 cup Fruit cocktail
1/4 Cantaloupe
2/3 cup Honeydew melon
1 1/4 cups Peaches, canned
12 spears Asparagus
1 Plum
3 cups Tomatoes
3/4 Orange
2/3 cup Applesauce
1/2 Kiwi
1/3 Banana

## Grocery List

Total items required to meet meal requirements from day 29 to day 35

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 27 oz Cheese, low or non fat | 1 1/3 cups Applesauce <br> 4 Peaches | $312 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 5 1/2 cups Yogurt, plain, low fat |
| 406 grams Protein | 3 1/2 cups Strawberries | 80 Peanuts | 8 cups Milk, low fat |
| 14 oz Turkey breast, | 4 cups Grapes | 2 dsp Mayonnaise | 11/2 cups |
| skinless | 2 Cantaloupes | 8 Cashews | Chicken noodle |
| 28 oz Pork, lean | $2 / 3$ cup Honeydew melon | 2 tsp Peanut butter, | soup |
| 1/2 cup Egg substitute | 4 Kiwis | natural | 2 2/3 cups Tomato |
| 28 oz Chicken breast, | 1/2 cup Tomato, puree | 4 tbsp Almonds, | vegetable soup |
| skinless | 3 1/4 cups Pineapple | slivered |  |
| 6 oz Tofu | 1/2 cup Fruit cocktail | 8 Pistachio nuts |  |
| 24 Egg whites | 3 Plums |  |  |
| 3 Eggs, whole | $11 / 2$ Oranges |  |  |
| 8 oz Cheddar cheese, | $81 / 4$ cups Mushrooms |  |  |
| light/low fat | 3 cups Tomato, canned |  |  |
| 2 cups Cottage | 3/4 cup Papaya |  |  |
| cheese, light/low fat | 12 spears Asparagus |  |  |
| $101 / 2$ oz Ground beef | 2 cups Onions |  |  |
| (<10\% fat) | 2 2/3 cups Potato |  |  |
| 7 oz Beef, lean cuts | 1 Apple |  |  |
|  | $51 / 4$ cups Cucumber |  |  |
|  | $61 / 2$ Tomatoes |  |  |
|  | 11 cups Lettuce, romaine |  |  |
|  | 2/3 cup Oatmeal |  |  |
|  | $1 / 3$ head Lettuce, iceberg |  |  |
|  | 8 Peppers (bell or cubanelle) |  |  |
|  | 1 1/4 cups Snow peas |  |  |
|  | $11 / 4$ cups Blueberries |  |  |
|  | 3 1/2 cups Spinach |  |  |
|  | 2 cups Leeks |  |  |
|  | 2 cups Raspberries |  |  |
|  | $21 / 2$ slice Whole grain bread |  |  |
|  | 6 cups Cauliflower |  |  |
|  | $11 / 2$ cups Salsa |  |  |
|  | $3 / 4$ cup Peaches, canned |  |  |
|  | 8 Cherries |  |  |
|  | 1/2 Nectarine |  |  |
|  | $11 / 3$ cups Rice |  |  |
|  | 2 1/2 cups Broccoli |  |  |
|  | 1 cup Carrots |  |  |
|  | 1/4 cup Blackberries |  |  |

## Grocery List

Total items required to meet meal requirements from day 36 to day 42

Protein
553 grams Protein powder
33 oz Cheese, low or non fat
41 oz Chicken breast, skinless
8 oz Cheddar cheese, light/low fat
12 oz Beef, lean cuts 2 oz Tofu
10 Egg whites
14 oz Pork, lean

## Carbohydrates

2 cups Cereal, cold
4 cups Strawberries
6 Apricots
11 1/2 cups Mushrooms
3 cups Tomato, canned
1 1/2 cups Blueberries
3 1/6 cups Applesauce
1 1/2 cups Bok choy
1 1/2 cups Scallions (green onions)
2/3 cup Water chestnuts
5 cups Snow peas
2 whole Pita
3/4 cup Papaya 3 1/3 cups Rice
$71 / 2$ Peppers (bell or cubanelle)
$51 / 2$ cups Lettuce, romaine
2 1/2 cups Cucumber
38/15 Tomatoes
1 Peach
3 1/2 Apples
4 cups Cauliflower
$11 / 5$ cups Onions
3 cups Broccoli
3/4 Cantaloupe
$11 / 2$ slice Whole grain bread
$11 / 4$ cups Grapes
$1 / 3$ cup Honeydew melon
1/2 Kiwi
1 cup Tomato, puree
3 1/2 cups Pineapple
1 cup Fruit cocktail
1 1/4 cups Blackberries
3/4 Orange
1 Plum
3/4 Nectarine
1 cup Raspberries
1/5 cup Salsa
8 Cherries

## Grocery List

Total items required to meet meal requirements from day 43 to day 49

## Protein

24 Egg whites
13 oz Cheddar cheese, light/low fat 1 cup Cottage cheese, light/low fat 24 oz Cheese, low or non fat
17 oz Beef, lean cuts 434 grams Protein powder
7 oz Pork, lean
42 oz Chicken breast, skinless
1 cup Ricotta cheese, skim
10 1/2 oz Ground beef (< $10 \%$ fat)
5 oz Feta cheese, light/low fat

## Carbohydrates

$61 / 4$ slice Whole grain bread
3 1/2 cups Strawberries
2/3 cup Oatmeal
4 Peppers (bell or cubanelle)
4 Tomatoes
1 1/2 cups Blueberries
2 cups Salsa
2 whole Pita
1/8 Cantaloupe
1/3 cup Honeydew melon
$1 / 2$ cup Tomato, puree
$23 / 4$ cups Pineapple
$15 / 6$ cups Fruit cocktail
1 Orange
7 cups Raspberries
2 Nectarines
4 cups Cucumber
4 cups Broccoli
1 cup Carrots
3/4 cup Watermelon
$11 / 3$ cups Potato
2 2/3 cups Applesauce
$61 / 2$ Kiwis
$11 / 2$ cups Cereal, cold
6 Apricots
$81 / 2$ cups Lettuce, romaine
3 1/2 cups Mushrooms
$21 / 2$ Apples
1/2 Pear
4 Crackers
2 pieces Dates
1 cup Peaches, canned
6 spears Asparagus
$11 / 2$ cups Beans, green or yellow
2 cups Squash
1/3 Banana
1 cup Grapes
4 cups Cauliflower

## Fats <br> Other

8 tbsp Almonds, slivered
6 Cashews
57 Almonds, whole
$242 / 3$ tsp Olive or monounsaturated oil

72 Peanuts
4 tsp Mayonnaise
$21 / 2$ tbsp Sour cream
2 Macadamia nuts
2 tsp Peanut butter, natural

4 cups Yogurt, plain, low fat 14 cups Milk, Iow fat (1\%)
$31 / 3$ cups Beef and vegetable soup
2 2/3 cups Tomato vegetable soup
$11 / 2$ cups
Chicken noodle soup

## Grocery List

Total items required to meet meal requirements from day 50 to day 56

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 9 oz Cheddar cheese, light/low fat | 2 1/2 cups Cereal, cold 3 1/2 cups Cucumber | 51 Almonds, whole 33 tsp Olive or | $\begin{aligned} & 13 \text { cups Milk, low } \\ & \text { fat (1\%) } \end{aligned}$ |
| 441 grams Protein powder | 14 3/4 Peppers (bell or cubanelle) 1 cup Broccoli | monounsaturated oil 8 Pistachio nuts | 5 cups Yogurt, plain, low fat |
| 28 oz Cheese, low or | 1 cup Carrots 4 Plums | 4 tsp Peanut butter, natural | $31 / 3$ cups Beef |
| 14 oz Turkey breast, | $2 / 3$ head Lettuce, iceberg | 6 Cashews | soup |
| skinless | $61 / 2$ cups Snow peas | 54 Peanuts |  |
| $7 \mathrm{oz} \mathrm{Pork}$, | $87 / 10$ Tomatoes | 2 tbsp Almonds, |  |
| 45 oz Chicken breast, | 2 Nectarines | slivered |  |
| skinless | $27 / 10$ cups Onions |  |  |
| 20 Egg whites | $31 / 2$ cups Spinach |  |  |
| 2 cups Cottage | 2 cups Leeks |  |  |
| cheese, light/low fat | 5 cups Strawberries |  |  |
| 16 oz Beef, lean cuts | $2 / 3$ cup Applesauce |  |  |
| 3 oz Mozzarella | 10 3/4 cups Mushrooms |  |  |
| cheese, light/low fat | $11 / 2$ cups Raspberries |  |  |
|  | 3 whole Pita |  |  |
|  | $11 / 5$ cups Salsa |  |  |
|  | 1/2 Pear |  |  |
|  | $31 / 2$ cups Grapes |  |  |
|  | 2 slice Whole grain bread |  |  |
|  | 2/3 cup Oatmeal |  |  |
|  | 3/4 cup Watermelon |  |  |
|  | 6 spears Asparagus |  |  |
|  | 3 cups Beans, green or yellow |  |  |
|  | 2 cups Squash |  |  |
|  | $31 / 2$ Apples |  |  |
|  | 1/4 cup Blackberries |  |  |
|  | $11 / 4$ cups Blueberries |  |  |
|  | 1/4 cup Peaches, canned |  |  |
|  | $11 / 2$ cups Brussels sprouts |  |  |
|  | $11 / 2$ Oranges |  |  |
|  | 2/3 Banana |  |  |
|  | 8 cups Lettuce, romaine |  |  |
|  | 1 cup Pineapple |  |  |
|  | 3/8 Cantaloupe |  |  |
|  | 1 cup Honeydew melon |  |  |
|  | 3 cups Tomatoes |  |  |
|  | 3 Kiwis |  |  |
|  | 1 cup Fruit cocktail |  |  |
|  | 1/2 Tangerine |  |  |

## 2548 Calorie Meal Plans

Day: 1

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/3 Banana <br> $12 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: 511 | Preparation Suggestions: <br> Your favorite cereal mixed with fruit. Enjoy the cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> $11 / 2$ cups Yogurt, plain, low fat 35 grams Protein powder 2 cups Strawberries 15 Almonds, whole | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 1/2 cups Spinach <br> 1 1/3 cups Rice <br> 30 Peanuts | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak And Rice <br> Season steak as desired and grill to your preference. Cook rice adding in chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
3 pillars to performance: nutrition + exercise + supplements

Day: 2

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1 cup Strawberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 3.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Plums <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 6 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 1.00 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Barbecued Beef <br> Simple but tasty. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 cup Onions <br> 1 cup Tomato, puree <br> 12 spears Asparagus <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Deviled Chicken with Asparagus |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Have a Protein Smoothie, be Empowered |  |  |

Day: 3

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 28 grams Protein powder 2 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Haddock <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C <br> 2.00 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Haddock with a Salad Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 10 1/2 oz Salmon steak <br> 24 spears Asparagus <br> 1 1/2 cups Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Salmon with Herbed Asparagus Marinate vegetables in water, olive oil, garlic, salt, pepper and thyme before preparing the meal (at least two hours is best). Grill the fish, brushing with marinade regularly. Lightly sauté vegetables. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 3 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

+ energized + transformed + empowered +

Day: 4

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> $11 / 2$ cups Cereal, cold <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C . 50 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 Kiwi <br> 1 cup Strawberries <br> 3 tbsp Almonds, slivered | Item Portions 1.00 PC 4.00 P 1.00 C 1.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1/2 cup Onions <br> 1/2 cup Tomato sauce <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 1.00 C 3.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Pasta \& Sauce <br> In a sauce pan saute onion until done. Add meat and spices to onion mixture and simmer until meat is done. Add tomato sauce and reduce heat. Pour over cooked pasta and serve. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 5

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 3 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 6 Almonds, whole | Item <br> Portions <br> 1.00 PC <br> 1.00 PC <br> 5.00 P <br> 3.00 C <br> 3.00 F <br> 2.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 Orange <br> 3 Almonds, whole <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions 6.00 P <br> 1.00 C <br> 2.00 C <br> 1.00 F <br> 2.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1 cup Celery <br> 1/2 cup Onions <br> 1/4 cup Tomato, puree <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 1.00 C .50 C 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Beef and vegetable pasta. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 Peppers (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> 2 1/2 cups Broccoli <br> 2 Tomatoes <br> 2/3 cup Fruit cocktail <br> $12 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> . 30 C <br> . 83 C <br> 1.00 C <br> 2.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548

Day: 6

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 1 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 2.00 C <br> 3.00 F <br> 2.00 F <br> 2.00 P <br> Calories: 511 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 35 grams Protein powder <br> 1 Pear <br> 30 Peanuts | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Yogurt, Pears \& Nuts Mix all ingredients and enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Turkey breast, skinless <br> 4 1/2 cups Broccoli <br> 3/4 cup Onions <br> 2/3 cup Applesauce <br> 5 tbsp Almonds, slivered | Item <br> Portions <br> 7.00 P <br> 1.50 C <br> 1.50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Quick Turkey Dinner Saute and season the vegetables, then sprinkle the almonds over them. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder <br> 2 Peaches <br> 3 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Sweet and Spicy Peaches Gently heat peeled, pitted and sliced peaches with some vanilla extract, allspice, brown sugar and water until hot. In a bowl combine yogurt and protein powder and top with heated fruit. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
Is the Force within you? + www.VitalForceMulti.com


Day: 7

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/2 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Salmon steak <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .50 C 1.00 C 1.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Salmon with a Salad <br> Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Veal <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 7 cups Lettuce, romaine <br> 1 cup Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 1.00 C <br> . 50 C <br> 1.00 C <br> . 70 C <br> . 67 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Veal with Vegetables and Salad Make a tasty salad dressing with olive oil, balsamic vinegar, chopped garlic and spices! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 1 cup Yogurt, plain, low fat 18 Peanuts 7 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 2.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Simple, quick and balanced. |

Day: 8

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 1 cup Raspberries 1 cup Strawberries 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Salmon steak <br> 2 Tomatoes <br> 2 cups Cucumber <br> 2/3 Banana <br> 2 Peppers (bell or cubanelle) <br> 5 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 1.00 C <br> . 50 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Salmon Garden Salad <br> Mix all ingredients with a little salt, pepper, dash of vinegar and or pure lemon juice, and a couple of tablespoons of chopped onion and celery. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 16 Cherries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> 1 1/2 Kiwis <br> 1/3 cup Mandarin orange, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.50 C <br> 1.50 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> $2 / 3$ tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 2.00 C 1.00 C 2.00 F 1.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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Day: 9

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 1 1/2 cups Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 3.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Eggs with yogurt and fruit. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 25 C <br> . 50 C <br> . 50 C <br> .50 C <br> 3.00 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 2 cups Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Grapes <br> 4 cups Cauliflower <br> 2/3 cup Rice <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 1.00 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat <br> 14 grams Protein powder <br> 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 10

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 5 tbsp Almonds, slivered | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> This one is pretty straight forward. Scrambled eggs and grapes! Season with salt and pepper to taste and enjoy the nuts on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Sole <br> 5 cups Lettuce, romaine <br> 2 Tomatoes <br> 2 Peppers (bell or cubanelle) <br> 2 cups Cucumber <br> 1 cup Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 1.00 C 1.00 C .50 C 2.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Baked Sole with a Garden Salad. <br> You can make a salad dressing out of olive oil, vinegar, and seasoning if you choose. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder <br> 1 Pear <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 1/2 cups Yogurt, plain, low fat <br> 9 Almonds, whole <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> $12 / 3$ cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 5.00 P <br> 5.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with oatmeal on the side. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 1 cup Spinach <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> 2 cups Cauliflower <br> 14 spears Asparagus <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 29 C <br> 1.00 C <br> 1.00 C <br> .50 C <br> 1.17 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Chicken and vegetable pasta in an oil sauce. Sauté vegetables and cubed chicken, season to taste (try salt, pepper, garlic, thyme and basil) and add pasta. Cook until hot, being careful to not let the pasta stick to the bottom of the pan. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 35 grams Protein powder <br> 1 Banana <br> 18 Peanuts | Item Portions 5.00 P 3.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Bananas If you have access to a blender, blend fruit, protein powder and ice cubes. If a blender is not available, mix protein powder with cold water and have remaining ingredients on the side. If desired add sweetener to taste. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) $12 / 3$ cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 5.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 tsp Olive or monounsaturated oil <br> 1 Banana | Item <br> Portions <br> 4.00 P <br> 3.00 F <br> 3.00 C <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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Day: 12

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 28 grams Protein powder <br> 1 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 Orange <br> 3 Almonds, whole <br> $2 / 3$ tsp Olive or monounsaturated oil | Item Portions 6.00 P 1.00 C 2.00 C 1.00 F 2.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 1 Apple <br> 1 cup Mango <br> $11 / 2$ cups Lettuce, romaine <br> 5 tbsp Low fat salad dressings | Item Portions 8.00 P 2.00 C 3.00 C .15 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Apple-and-Mango Salad with Grilled Chicken Rub the chicken with a mixture of salt, pepper, cumin and red pepper flakes, then grill or bake. Meanwhile, create salad with lettuce and roughly chopped pieces of fruit. When chicken is done, slice and place on top. Serve with a dressing of your choice. This salad is easy to make a day in advance. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 3$ cups Sweet potato <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 4.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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Day: 13

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 3 Kiwis <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty, easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 cup Yogurt, plain, low fat 42 grams Protein powder 3 cups Raspberries <br> 30 Peanuts | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Beef, lean cuts <br> 2 cups Cauliflower <br> 1 cup Celery <br> 2 cups Cucumber <br> 4 cups Lettuce, romaine <br> $12 / 3$ cups Tomatoes <br> 1/2 Cantaloupe <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 7.00 P .50 C . 50 C . 50 C . 40 C <br> 1.11 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Beef Salad with Cantaloupe Grill beef and set atop this great mixed salad. Enjoy the cantaloupe for dessert. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder <br> 1 cup Strawberries <br> 9 Almonds, whole | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Yogurt, Protein, Strawberries \& Almonds Mix protein powder and fruit into yogurt. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1 Peach <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side, or on your way to work. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 6 oz Turkey, dark meat, skinless <br> 3 slices Turkey bacon <br> 1 oz Cheddar cheese, light/low fat <br> 2 cups Lettuce, romaine <br> 1 cup Cherry tomatoes <br> 1 cup Cucumber <br> 2 cups Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 1.00 P <br> 1.00 P <br> . 20 C <br> . 50 C <br> . 25 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Smoked Turkey Club Salad You can use regular cooked turkey for this, but smoked turkey is best. Make a salad with greens and vegetables, top with turkey, bacon and cheese. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Chicken breast, skinless <br> 1 cup Carrots <br> 1 cup Corn, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 18 Peanuts <br> 7 grams Protein powder | Item Portions 1.00 PC 2.00 PC 3.00 F 1.00 P Calories: 301 | Preparation Suggestions: <br> Simple, quick and balanced. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548


Day: 16

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 6 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Barbecued Beef <br> Simple but tasty. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. <br> Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 3$ cups Sweet potato <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 4.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> $2 / 3$ tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
Today's checklist: 1.Eat 2.Train 3.Grow www.EmpoweredNutrition.com


## Day: 17

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 1 1/2 cups Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with yogurt and fruit. Enjoy! |
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| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 1.00 \mathrm{PC} \\ 5.00 \mathrm{P} \\ 2.00 \mathrm{C} \\ 3.00 \mathrm{~F} \end{gathered}$ Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 cup Yogurt, plain, low fat 42 grams Protein powder 3 cups Raspberries 30 Peanuts | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Beef, lean cuts <br> 2 cups Cauliflower <br> 1 cup Celery <br> 2 cups Cucumber <br> 4 cups Lettuce, romaine <br> $12 / 3$ cups Tomatoes <br> 1/2 Cantaloupe <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ .50 \mathrm{C} \\ .50 \mathrm{C} \\ .50 \mathrm{C} \\ .40 \mathrm{C} \\ 1.11 \mathrm{C} \\ 2.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Grilled Beef Salad with Cantaloupe Grill beef and set atop this great mixed salad. Enjoy the cantaloupe for dessert. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 1.00 \mathrm{PC} \\ 4.00 \mathrm{P} \\ 2.00 \mathrm{C} \\ 3.00 \mathrm{~F} \end{gathered}$ Calories: | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2 Peaches <br> 3 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Sweet and Spicy Peaches Gently heat peeled, pitted and sliced peaches with some vanilla extract, allspice, brown sugar and water until hot. In a bowl combine yogurt and protein powder and top with heated fruit. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 3 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 6 Almonds, whole | Item <br> Portions <br> 1.00 PC <br> 1.00 PC <br> 5.00 P <br> 3.00 C <br> 3.00 F <br> 2.00 F <br> Calories: 511 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
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| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 5.00 P 2.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Salmon steak <br> 2 Tomatoes <br> 2 cups Cucumber <br> 2/3 Banana <br> 2 Peppers (bell or cubanelle) <br> 5 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> .50 C <br> 2.00 C <br> 1.00 C <br> . 50 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Salmon Garden Salad <br> Mix all ingredients with a little salt, pepper, dash of vinegar and or pure lemon juice, and a couple of tablespoons of chopped onion and celery. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 3$ cups Sweet potato <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 4.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Salmon steak <br> 2 Tomatoes <br> 2 cups Cucumber <br> 2/3 Banana <br> 2 Peppers (bell or cubanelle) <br> 5 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 1.00 C <br> .50 C <br> 2.00 C <br> 1.00 C <br> . 50 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Salmon Garden Salad <br> Mix all ingredients with a little salt, pepper, dash of vinegar and or pure lemon juice, and a couple of tablespoons of chopped onion and celery. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 10 1/2 oz Salmon steak <br> 24 spears Asparagus <br> 1 1/2 cups Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Salmon with Herbed Asparagus Marinate vegetables in water, olive oil, garlic, salt, pepper and thyme before preparing the meal (at least two hours is best). Grill the fish, brushing with marinade regularly. Lightly sauté vegetables. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 Pear <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 3 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
Find Out If You Have the Perfect Body Ratio Women Want + www.WhatsYourAdonisIndex.com



Your best body ever in 12 weeks! http://empowerednutrition.com

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 1 1/2 cups Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with yogurt and fruit. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Haddock <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 2.00 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Haddock with a Salad Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1 2/3 cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 5.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
Meal plans work. Personalized nutrition delivers Powerful Proven Results. www.EmpoweredNutrition.com/Personalized-Nutrition-Programs

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> $11 / 2$ cups Yogurt, plain, low fat 28 grams Protein powder <br> 1 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 3.00 PC 4.00 P 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Plums <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 5.00 P 2.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> $11 / 2$ cups Yogurt, plain, low fat 35 grams Protein powder 2 cups Strawberries 15 Almonds, whole | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Grapes <br> 4 cups Cauliflower <br> 2/3 cup Rice <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 1.00 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Dinner <br> Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 1 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 5.00 \mathrm{P} \\ 3.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 3.00 \mathrm{~F} \\ 2.00 \mathrm{~F} \\ 2.00 \mathrm{P} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 Orange <br> 3 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 1.00 C <br> 2.00 C <br> 1.00 F <br> 2.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> $11 / 2$ cups Yogurt, plain, low fat 35 grams Protein powder 2 cups Strawberries 15 Almonds, whole | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Chicken breast, skinless <br> 1 cup Carrots <br> 1 cup Corn, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> $11 / 2$ cups Yogurt, plain, low fat <br> 9 Almonds, whole <br> 7 grams Protein powder | Item Portions 3.00 PC 3.00 F 1.00 P Calories: 301 | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
3 pillars to performance: nutrition + exercise + supplements

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> $11 / 2$ cups Cereal, cold <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Haddock <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 2.00 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Haddock with a Salad Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 1/2 cups Spinach <br> 1 1/3 cups Rice <br> 30 Peanuts | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak And Rice <br> Season steak as desired and grill to your preference. Cook rice adding in chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Have a Protein Smoothie, be Empowered |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> $12 / 3$ cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 5.00 P <br> 5.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with oatmeal on the side. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 1 1/2 cups Watermelon 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 25 C <br> . 50 C <br> . 50 C <br> . 50 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1 2/3 cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 5.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| + energized + transformed + empowered + |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 6 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Barbecued Beef <br> Simple but tasty. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Beef, lean cuts <br> 2 cups Cauliflower <br> 1 cup Celery <br> 2 cups Cucumber <br> 4 cups Lettuce, romaine <br> 1 2/3 cups Tomatoes <br> 1/2 Cantaloupe <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C .50 C .50 C .40 C 1.11 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Beef Salad with Cantaloupe Grill beef and set atop this great mixed salad. Enjoy the cantaloupe for dessert. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Blueberries 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 2.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Simple, quick and balanced. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 5 tbsp Almonds, slivered | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> This one is pretty straight forward. Scrambled eggs and grapes! Season with salt and pepper to taste and enjoy the nuts on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> . 50 PC <br> . 50 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> .50 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> .50 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> $11 / 2$ cups Yogurt, plain, low fat <br> 9 Almonds, whole <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 3 Kiwis <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty, easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1 cup Celery <br> 1/2 cup Onions <br> 1/4 cup Tomato, puree <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 1.00 C .50 C 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Beef and vegetable pasta. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 35 grams Protein powder <br> 1 Banana <br> 18 Peanuts | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Bananas <br> If you have access to a blender, blend fruit, protein powder and ice cubes. If a blender is not available, mix protein powder with cold water and have remaining ingredients on the side. If desired add sweetener to taste. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 1/2 cups Spinach <br> 1 1/3 cups Rice <br> 30 Peanuts | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak And Rice <br> Season steak as desired and grill to your preference. Cook rice adding in chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1 Peach <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side, or on your way to work. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder 1/2 cup Blueberries <br> 1 Orange <br> 3 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 1.00 C <br> 2.00 C <br> 1.00 F <br> 2.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 1 Apple <br> 1 cup Mango <br> $11 / 2$ cups Lettuce, romaine <br> 5 tbsp Low fat salad dressings | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 3.00 C <br> .15 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Apple-and-Mango Salad with Grilled Chicken Rub the chicken with a mixture of salt, pepper, cumin and red pepper flakes, then grill or bake. Meanwhile, create salad with lettuce and roughly chopped pieces of fruit. When chicken is done, slice and place on top. Serve with a dressing of your choice. This salad is easy to make a day in advance. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 2 cups Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1/2 cup Onions <br> 1/2 cup Tomato sauce <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Pasta \& Sauce <br> In a sauce pan saute onion until done. Add meat and spices to onion mixture and simmer until meat is done. Add tomato sauce and reduce heat. Pour over cooked pasta and serve. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 31

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 5 tbsp Almonds, slivered | Item Portions 2.00 PC 5.00 P 3.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> This one is pretty straight forward. Scrambled eggs and grapes! Season with salt and pepper to taste and enjoy the nuts on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 25 C . 50 C <br> . 50 C <br> . 50 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C 1.00 C .50 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder <br> 1 cup Strawberries <br> 9 Almonds, whole | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Yogurt, Protein, Strawberries \& Almonds Mix protein powder and fruit into yogurt. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 3 Kiwis <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty, easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 35 grams Protein powder 1 cup Strawberries 1/2 cup Pineapple 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 35 grams Protein powder <br> 1 Pear <br> 30 Peanuts | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Yogurt, Pears \& Nuts Mix all ingredients and enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 16 Cherries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> 1 1/2 Kiwis <br> 1/3 cup Mandarin orange, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.50 C <br> 1.50 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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Day: 33

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 5 tbsp Almonds, slivered | Item Portions 2.00 PC 5.00 P 3.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> This one is pretty straight forward. Scrambled eggs and grapes! Season with salt and pepper to taste and enjoy the nuts on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1 cup Celery <br> 1/2 cup Onions <br> 1/4 cup Tomato, puree <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 1.00 C .50 C 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Beef and vegetable pasta. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1/2 cup Grapes <br> 4 cups Cauliflower <br> 2/3 cup Rice <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 1.00 C 2.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 2.00 C 1.00 C 2.00 F 1.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Sole <br> 5 cups Lettuce, romaine <br> 2 Tomatoes <br> 2 Peppers (bell or cubanelle) <br> 2 cups Cucumber <br> 1 cup Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 1.00 C <br> 1.00 C <br> .50 C <br> 2.00 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Baked Sole with a Garden Salad. <br> You can make a salad dressing out of olive oil, vinegar, and seasoning if you choose. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Chicken breast, skinless <br> 2 cups Cauliflower <br> 1/2 cup Onions <br> 1 1/2 cups Broccoli <br> 2/3 cup Rice <br> 2 Peppers (bell or cubanelle) <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> 1.00 C <br> .50 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chicken Stir Fry <br> Cube chicken and set aside. Chop 1 clove of garlic and saute, then add chicken. Add chopped vegetables, soy sauce and seasonings (salt and cayenne pepper should do it). Stir until vegetables are tender and enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 2.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Simple, quick and balanced. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/2 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 50 PC . 50 PC 5.00 P 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 6 oz Turkey, dark meat, skinless <br> 3 slices Turkey bacon <br> 1 oz Cheddar cheese, light/low fat <br> 2 cups Lettuce, romaine <br> 1 cup Cherry tomatoes <br> 1 cup Cucumber <br> 2 cups Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 6.00 P 1.00 P 1.00 P .20 C .50 C .25 C 4.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Smoked Turkey Club Salad You can use regular cooked turkey for this, but smoked turkey is best. Make a salad with greens and vegetables, top with turkey, bacon and cheese. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Beef, lean cuts <br> 2 cups Cauliflower <br> 1 cup Celery <br> 2 cups Cucumber <br> 4 cups Lettuce, romaine <br> $12 / 3$ cups Tomatoes <br> 1/2 Cantaloupe <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C .50 C .50 C .40 C 1.11 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Beef Salad with Cantaloupe Grill beef and set atop this great mixed salad. Enjoy the cantaloupe for dessert. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 18 Peanuts <br> 7 grams Protein powder | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 1.00 \mathrm{PC} \\ 2.00 \mathrm{PC} \\ 3.00 \mathrm{~F} \\ 1.00 \mathrm{P} \\ \text { Calories: } \end{gathered}$ | Preparation Suggestions: <br> Simple, quick and balanced. |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 42 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1 cup Strawberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 3.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 Orange <br> 3 Almonds, whole <br> 2/3 tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 6.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 1.00 \mathrm{~F} \\ 2.00 \mathrm{~F} \\ \text { Calories: } \\ 357 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .25 C .50 C .50 C .50 C 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1/2 cup Onions <br> 1/2 cup Tomato sauce <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ 3.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Pasta \& Sauce <br> In a sauce pan saute onion until done. Add meat and spices to onion mixture and simmer until meat is done. Add tomato sauce and reduce heat. Pour over cooked pasta and serve. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 4.00 \mathrm{P} \\ 2.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ 2.00 \mathrm{~F} \\ 1.00 \mathrm{~F} \\ \text { Calories: } \\ 301 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> $12 / 3$ cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 5.00 P <br> 5.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with oatmeal on the side. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 6 oz Turkey, dark meat, skinless <br> 3 slices Turkey bacon <br> 1 oz Cheddar cheese, light/low fat <br> 2 cups Lettuce, romaine <br> 1 cup Cherry tomatoes <br> 1 cup Cucumber <br> 2 cups Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 6.00 P <br> 1.00 P <br> 1.00 P <br> . 20 C <br> . 50 C <br> .25 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Smoked Turkey Club Salad You can use regular cooked turkey for this, but smoked turkey is best. Make a salad with greens and vegetables, top with turkey, bacon and cheese. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Strawberries 1/2 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 3 1/2 cups Spinach <br> $11 / 3$ cups Rice <br> 30 Peanuts | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak And Rice <br> Season steak as desired and grill to your preference. Cook rice adding in chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/3 Banana <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Your favorite cereal mixed with fruit. Enjoy the cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 25 C <br> . 50 C <br> . 50 C <br> . 50 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Turkey breast, skinless <br> 4 1/2 cups Broccoli <br> 3/4 cup Onions <br> 2/3 cup Applesauce <br> 5 tbsp Almonds, slivered | Item <br> Portions <br> 7.00 P <br> 1.50 C <br> 1.50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Quick Turkey Dinner Saute and season the vegetables, then sprinkle the almonds over them. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 2.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Simple, quick and balanced. |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) 42 grams Protein powder 1 1/2 cups Cereal, cold 1 cup Strawberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 1.00 PC 6.00 P 3.00 C 1.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 6 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 2.00 C <br> 2.00 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Barbecued Beef <br> Simple but tasty. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 Kiwi <br> 1 cup Strawberries <br> 3 tbsp Almonds, slivered | Item Portions 1.00 PC 4.00 P 1.00 C 1.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 3$ cups Sweet potato <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 4.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
Today's checklist: 1.Eat 2.Train 3.Grow www.EmpoweredNutrition.com

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 1 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 2.00 C <br> 3.00 F <br> 2.00 F <br> 2.00 P <br> Calories: 511 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 5.00 P 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Haddock <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 2.00 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Haddock with a Salad Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 35 grams Protein powder <br> 1 Banana <br> 18 Peanuts | Item Portions 5.00 P 3.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Bananas If you have access to a blender, blend fruit, protein powder and ice cubes. If a blender is not available, mix protein powder with cold water and have remaining ingredients on the side. If desired add sweetener to taste. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 1 cup Onions <br> 1 cup Tomato, puree <br> 12 spears Asparagus <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Deviled Chicken with Asparagus |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 1/2 cups Lettuce, romaine <br> 2 cups Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1 Tomato <br> 3 cups Raspberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .25 C .50 C .50 C .50 C 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with lettuce and mix with oil dressing. Cut chicken into strips and serve on top of salad. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Turkey breast, skinless <br> 4 1/2 cups Broccoli <br> 3/4 cup Onions <br> 2/3 cup Applesauce <br> 5 tbsp Almonds, slivered | Item Portions 7.00 P 1.50 C 1.50 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Quick Turkey Dinner Saute and season the vegetables, then sprinkle the almonds over them. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder <br> 2 Peaches <br> 3 tbsp Almonds, slivered | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Sweet and Spicy Peaches Gently heat peeled, pitted and sliced peaches with some vanilla extract, allspice, brown sugar and water until hot. In a bowl combine yogurt and protein powder and top with heated fruit. |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> $12 / 3$ cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 5.00 P <br> 5.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with oatmeal on the side. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 cup Yogurt, plain, low fat 42 grams Protein powder 3 cups Raspberries 30 Peanuts | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 10 1/2 oz Salmon steak <br> 24 spears Asparagus <br> 1 1/2 cups Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Salmon with Herbed Asparagus Marinate vegetables in water, olive oil, garlic, salt, pepper and thyme before preparing the meal (at least two hours is best). Grill the fish, brushing with marinade regularly. Lightly sauté vegetables. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 1.00 PC <br> 2.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Simple, quick and balanced. |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Swell, Swole, Simple www.EmpoweredNutrition.com |  |  |
| Smooth, Slim, Simple www.slimappealfatloss.com |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 28 grams Protein powder <br> 1 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 35 grams Protein powder <br> 1 Pear <br> 30 Peanuts | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Yogurt, Pears \& Nuts Mix all ingredients and enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1/2 cup Onions <br> 1/2 cup Tomato sauce <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 C 1.00 C 3.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Pasta \& Sauce <br> In a sauce pan saute onion until done. Add meat and spices to onion mixture and simmer until meat is done. Add tomato sauce and reduce heat. Pour over cooked pasta and serve. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
Find Out If You Have the Perfect Body Ratio Women Want + www.WhatsYourAdonisIndex.com


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 cup Yogurt, plain, low fat 42 grams Protein powder 3 cups Raspberries <br> 30 Peanuts | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 Peppers (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> 2 1/2 cups Broccoli <br> 2 Tomatoes <br> 2/3 cup Fruit cocktail <br> $12 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> . 30 C <br> . 83 C <br> 1.00 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 tsp Olive or monounsaturated oil <br> 1 Banana | Item Portions 4.00 P 3.00 F 3.00 C Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) 42 grams Protein powder 1 1/2 cups Cereal, cold 1 cup Strawberries <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 6.00 P <br> 3.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 1 Apple <br> 1 cup Mango <br> $11 / 2$ cups Lettuce, romaine <br> 5 tbsp Low fat salad dressings | Item <br> Portions $8.00 \text { P }$ <br> 2.00 C <br> 3.00 C <br> . 15 C <br> 5.00 F <br> Calories: 539 | Preparation Suggestions: <br> Apple-and-Mango Salad with Grilled Chicken Rub the chicken with a mixture of salt, pepper, cumin and red pepper flakes, then grill or bake. Meanwhile, create salad with lettuce and roughly chopped pieces of fruit. When chicken is done, slice and place on top. Serve with a dressing of your choice. This salad is easy to make a day in advance. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 10 1/2 oz Salmon steak <br> 24 spears Asparagus <br> 1 1/2 cups Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Salmon with Herbed Asparagus Marinate vegetables in water, olive oil, garlic, salt, pepper and thyme before preparing the meal (at least two hours is best). Grill the fish, brushing with marinade regularly. Lightly sauté vegetables. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> $11 / 2$ cups Yogurt, plain, low fat <br> 9 Almonds, whole <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Meal plans work. Personalized nutrition delivers Powerful Proven Results. www.EmpoweredNutrition.com/Personalized-Nutrition-Programs |  |  |

Meal plans work. Personalized nutrition delivers Powerful Proven Results. http://empowerednutrition.com

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 10 Egg whites <br> 1 1/2 cups Grapes <br> 1 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 2 tsp Peanut butter, natural <br> 2 oz Cheddar cheese, light/low fat | Item Portions 5.00 P 3.00 C 2.00 C 3.00 F 2.00 F 2.00 P Calories: 511 | Preparation Suggestions: <br> Scrambled eggs with toast. A homestyle favorite. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Salmon steak <br> 2 Tomatoes <br> 2 cups Cucumber <br> 2/3 Banana <br> 2 Peppers (bell or cubanelle) <br> 5 cups Lettuce, romaine <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 1.00 C <br> . 50 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Salmon Garden Salad <br> Mix all ingredients with a little salt, pepper, dash of vinegar and or pure lemon juice, and a couple of tablespoons of chopped onion and celery. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1 2/3 cups Potato <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 5.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 tsp Olive or monounsaturated oil <br> 1 Banana | Item Portions 4.00 P 3.00 F 3.00 C Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1 Peach <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item Portions 2.00 PC 3.00 P 2.00 C 1.00 C 5.00 F 2.00 P Calories: 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side, or on your way to work. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item Portions .50 PC .50 PC 5.00 P 1.00 C 1.00 C 3.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 cup Yogurt, plain, low fat 42 grams Protein powder 3 cups Raspberries <br> 30 Peanuts | Item Portions 2.00 PC 6.00 P 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> 1 1/2 Kiwis <br> 1/3 cup Mandarin orange, canned <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 7.00 \mathrm{P} \\ 2.50 \mathrm{C} \\ 1.50 \mathrm{C} \\ 1.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 511 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/3 Banana <br> $12 / 3$ tsp Olive or monounsaturated oil 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Your favorite cereal mixed with fruit. Enjoy the cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Sole <br> 5 cups Lettuce, romaine <br> 2 Tomatoes <br> 2 Peppers (bell or cubanelle) <br> 2 cups Cucumber <br> 1 cup Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 1.00 C <br> 1.00 C <br> . 50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Baked Sole with a Garden Salad. <br> You can make a salad dressing out of olive oil, vinegar, and seasoning if you choose. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Beef, lean cuts <br> 2 cups Cauliflower <br> 1 cup Celery <br> 2 cups Cucumber <br> 4 cups Lettuce, romaine <br> $12 / 3$ cups Tomatoes <br> 1/2 Cantaloupe <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P .50 C .50 C .50 C .40 C 1.11 C 2.00 C 5.00 F Calories: 511 | Preparation Suggestions: <br> Grilled Beef Salad with Cantaloupe Grill beef and set atop this great mixed salad. Enjoy the cantaloupe for dessert. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1 cup Strawberries <br> 9 Almonds, whole | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Yogurt, Protein, Strawberries \& Almonds Mix protein powder and fruit into yogurt. Enjoy! |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 1 1/2 cups Pineapple <br> $12 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Eggs with yogurt and fruit. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Salmon steak <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 2.00 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Salmon with a Salad <br> Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Beef, lean cuts <br> 2 cups Cauliflower <br> 1 cup Celery <br> 2 cups Cucumber <br> 4 cups Lettuce, romaine <br> 1 2/3 cups Tomatoes <br> 1/2 Cantaloupe <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> . 50 C <br> . 50 C <br> . 50 C <br> .40 C <br> 1.11 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Beef Salad with Cantaloupe Grill beef and set atop this great mixed salad. Enjoy the cantaloupe for dessert. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 Pear <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 3 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC <br> 3.00 F <br> 1.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/3 Banana <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Your favorite cereal mixed with fruit. Enjoy the cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Plums <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 1 1/2 cups Yogurt, plain, low fat 35 grams Protein powder 2 cups Strawberries 15 Almonds, whole | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Fruit Yogurt Smoothie Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 2 cups Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Beef, lean cuts <br> $11 / 3$ cups Sweet potato <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions $7.00 \text { P }$ <br> 4.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 tsp Olive or monounsaturated oil <br> 1 Banana | Item <br> Portions <br> 4.00 P <br> 3.00 F <br> 3.00 C <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
Enter the challenge and WIN! + www.EmpoweredNutrition.com/Contests

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| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1/2 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 35 grams Protein powder 1 cup Raspberries 1 cup Strawberries 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Beef, lean cuts <br> 1 cup Celery <br> 1/2 cup Onions <br> 1/4 cup Tomato, puree <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 1.00 C .50 C 3.00 C 5.00 F Calories: 539 | Preparation Suggestions: <br> Beef and vegetable pasta. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 Kiwi <br> 1 cup Strawberries <br> 3 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 7 oz Chicken breast, skinless <br> 2 Peppers (bell or cubanelle) <br> 3 cups Lettuce, romaine <br> 2 1/2 cups Broccoli <br> 2 Tomatoes <br> 2/3 cup Fruit cocktail <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> .30 C <br> .83 C <br> 1.00 C <br> 2.00 C <br> 5.00 F <br> Calories: 511 | Preparation Suggestions: <br> Grilled Chicken Salad <br> Grill or broil chicken. Prepare salad with amount of lettuce to your satisfaction and mix with oil dressing. Serve chicken on the side or cube and mix with the salad. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 21 grams Protein powder 1 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Mozzarella cheese, light/low fat <br> 1 cup Cereal, cold <br> 1 Peach <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> 2.00 P <br> Calories: 511 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side, or on your way to work. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 42 grams Protein powder <br> 1/2 cup Blueberries <br> 1 Orange <br> 3 Almonds, whole <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item Portions 6.00 P 1.00 C 2.00 C 1.00 F 2.00 F Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 1 cup Spinach <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> 2 cups Cauliflower <br> 14 spears Asparagus <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 29 C 1.00 C <br> 1.00 C <br> . 50 C <br> 1.17 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Chicken and vegetable pasta in an oil sauce. Sauté vegetables and cubed chicken, season to taste (try salt, pepper, garlic, thyme and basil) and add pasta. Cook until hot, being careful to not let the pasta stick to the bottom of the pan. Enjoy! |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 7 oz Turkey breast, skinless <br> 4 1/2 cups Broccoli <br> 3/4 cup Onions <br> 2/3 cup Applesauce <br> 5 tbsp Almonds, slivered | Item <br> Portions <br> 7.00 P <br> 1.50 C <br> 1.50 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Quick Turkey Dinner Saute and season the vegetables, then sprinkle the almonds over them. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2 Peaches <br> 3 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Sweet and Spicy Peaches <br> Gently heat peeled, pitted and sliced peaches with some vanilla extract, allspice, brown sugar and water until hot. In a bowl combine yogurt and protein powder and top with heated fruit. |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> $11 / 2$ cups Yogurt, plain, low fat 28 grams Protein powder <br> 1 cup Pineapple <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 3.00 PC <br> 4.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 12 oz Haddock <br> 5 cups Lettuce, romaine <br> 3 cups Tomatoes <br> 2 cups Cucumber <br> 2 Peppers (bell or cubanelle) <br> 3 cups Broccoli <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 2.00 C <br> . 50 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Haddock with a Salad <br> Prepare the fish any way you like. Make a salad out of the vegetables and a dressing out of olive oil, vinegar, and seasonings of your choice. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 35 grams Protein powder <br> 1 Banana <br> 18 Peanuts | Item <br> Portions <br> 5.00 P <br> 3.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Bananas If you have access to a blender, blend fruit, protein powder and ice cubes. If a blender is not available, mix protein powder with cold water and have remaining ingredients on the side. If desired add sweetener to taste. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1/2 cup Onions <br> 1/2 cup Tomato sauce <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Pasta \& Sauce <br> In a sauce pan saute onion until done. Add meat and spices to onion mixture and simmer until meat is done. Add tomato sauce and reduce heat. Pour over cooked pasta and serve. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Huge and Ripped + www.MetabolicSurgeProgram.com |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Milk, low fat (1\%) <br> 1/2 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 3 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 6 Almonds, whole | Item <br> Portions <br> 1.00 PC <br> 1.00 PC <br> 5.00 P <br> 3.00 C <br> 3.00 F <br> 2.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A refreshing breakfast of yogurt, fruit, and nuts. For a variation, throw it all in a blender, except the almonds, and enjoy as a smoothie! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 5.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 357 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> $11 / 2$ cups Yogurt, plain, low fat 35 grams Protein powder <br> 1 Pear <br> 30 Peanuts | Item <br> Portions <br> 3.00 PC <br> 5.00 P <br> 2.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Yogurt, Pears \& Nuts Mix all ingredients and enjoy! |
| Snack - Meal Portions: P:5 C:3 F: 3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 Kiwi <br> 1 cup Strawberries <br> 3 tbsp Almonds, slivered | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients, except nuts together and add ice cubes until desired consistency is reached. Blender not available? Mix protein powder with cold water and have remaining ingredients on the side. Eat nuts separately. |
| Dinner - Meal Portions: P:7 C:5 F:5 <br> 10 1/2 oz Ground beef (< $10 \%$ fat) <br> 1/2 cup Onions <br> 1/2 cup Tomato sauce <br> 3/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oi | Item <br> Portions <br> 7.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Pasta \& Sauce <br> In a sauce pan saute onion until done. Add meat and spices to onion mixture and simmer until meat is done. Add tomato sauce and reduce heat. Pour over cooked pasta and serve. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:7 C:5 F:5 | Item Portions | Preparation Suggestions: |
| :---: | :---: | :---: |
| 11/2 cups Yogurt, plain, low fat | 3.00 PC | Chop the fruit and mix with the remaining ingredients. Enjoy! |
| 28 grams Protein powder | 4.00 P |  |
| 2 cups Raspberries | 2.00 C |  |
| $12 / 3$ tsp Olive or monounsaturated oil | 5.00 F |  |
|  | Calories: 511 |  |
| Snack - Meal Portions: P:6 C:3 F:3 | Item | Preparation Suggestions: |
|  | Portions |  |
| 42 grams Protein powder$1 / 2$ cup Blueberries | 6.00 P | Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, |
|  | 1.00 C |  |
| 1/2 cup Blueberries | 1.00 C | adding water to create desired consistency. If a |
| 1 cup Strawberries | 1.00 C | blender is not available, set aside the fruit and shakeup the remaining ingredients in a closed container to |
| 1 tsp Olive or monounsaturated oil | 3.00 F |  |
|  | Calories: 357 | mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 | Item | Preparation Suggestions: |
|  | Portions |  |
| $11 / 2$ cups Yogurt, plain, low fat | 3.00 PC | Fruit Yogurt Smoothie |
| 35 grams Protein powder | 5.00 P | Mix all ingredients in a blender until desired consistency is reached. For a frozen smoothie freeze |
| 15 Almonds, whole | 2.00 C |  |
|  | 5.00 F | fruit or add ice cubes. If a blender is not available stir protein powder and chopped fruit and nuts into yogurt. |
|  | Calories: 539 |  |
| Dinner - Meal Portions: P:7 C:5 F: 5 | Item | Preparation Suggestions: |
|  | Portions |  |
| $7 \mathrm{oz} \mathrm{Turkey} \mathrm{breast}$, | 7.00 P | Quick Turkey Dinner Saute and season the vegetables, then sprinkle the almonds over them. |
| $41 / 2$ cups Broccoli | 1.50 C |  |
| 3/4 cup Onions | 1.50 C |  |
| 2/3 cup Applesauce 5 tbsp Almonds, slivered | 2.00 C |  |
|  | 5.00 F |  |
|  | Calories: 511 |  |
| Snack - Meal Portions: P:5 C:3 F:3 |  | Preparation Suggestions: |
|  | Portions |  |
| 1 cup Milk, low fat (1\%) | 1.00 PC | Protein Shake with Fruit |
| 28 grams Protein powder | 4.00 P | Blend all ingredients together and add ice cubes |
| 1 cup Blueberries | 2.00 C | until desired consistency is reached. If a blender is |
| 1 tsp Olive or monounsaturated oil | 3.00 F | not available mix protein powder with cold water and have remaining ingredients on the side. |
|  | Calories: $329$ |  |
| Snack - Meal Portions: P:4 C:3 F:3 | Item | Preparation Suggestions: |
|  | Portions |  |
| $11 / 2$ cups Yogurt, plain, low fat 9 Almonds, whole <br> 7 grams Protein powder | 3.00 PC | Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
|  | 3.00 F |  |
|  | 1.00 P |  |
|  | Calories: 301 |  |

Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548
** Remember to drink between 10 and 12 glasses of water per day. **
Vince Reveals His No Non Sense Muscle Building Strategy! www.VincesNoNonSenseMuscleBuilding.com

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## Notes:

| Breakfast - Meal Portions: P:7 C:5 F:5 <br> 1 cup Yogurt, plain, low fat <br> 10 Egg whites <br> 3 Kiwis <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> A tasty, easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:6 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 35 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 5.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $357$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:5 F:5 <br> 8 oz Chicken breast, skinless <br> 2 cups Cucumber <br> 5 cups Lettuce, romaine <br> 2 Peppers (bell or cubanelle) <br> 1 cup Pineapple <br> 2 Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> .50 C <br> .50 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 539 | Preparation Suggestions: <br> Grilled Chicken Salad Grill or broil chicken, prepare salad with amount of lettuce to your satisfaction and mix with oil and vinegar dressing (or a low-fat dressing of your choice). Serve chicken on the side or cube and mix in the salad. |
| Dinner - Meal Portions: P:7 C:5 F: 5 <br> 10 1/2 oz Salmon steak <br> 24 spears Asparagus <br> 1 1/2 cups Onions <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 511 | Preparation Suggestions: <br> Grilled Salmon with Herbed Asparagus Marinate vegetables in water, olive oil, garlic, salt, pepper and thyme before preparing the meal (at least two hours is best). Grill the fish, brushing with marinade regularly. Lightly sauté vegetables. Enjoy! |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 3 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 7 grams Protein powder | Item <br> Portions <br> 3.00 PC $3.00 \text { F }$ <br> 1.00 P <br> Calories: 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |
| Total Daily Portions: Protein: 37 Carbohydrates: 24 Fat: 24 Calories: 2548 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Take your vitamins, be active \& eat well. www.empowerednutrition.com

## Grocery List

Total items required to meet meal requirements from day 1 to day 7

## Protein

5 oz Cheddar cheese, light/low fat
812 grams Protein powder
23 oz Beef, lean cuts
22 oz Chicken breast, skinless
12 oz Haddock
22 1/2 oz Salmon steak
10 1/2 oz Ground beef (< $10 \%$ fat)
10 Egg whites
7 oz Turkey breast, skinless 3 oz Mozzarella cheese, light/low fat 7 oz Veal

## Carbohydrates

5 cups Cereal, cold 1/3 Banana
2 Tangerines
13 cups Strawberries
$11 / 2$ cups Peaches, canned
$31 / 2$ cups Spinach
$11 / 3$ cups Rice
4 cups Raspberries
2 Plums
$43 / 4$ cups Onions
2 1/4 cups Tomato, puree
22 cups Broccoli
36 spears Asparagus
3 Kiwis
25 cups Lettuce, romaine
7 cups Tomatoes
8 cups Cucumber
10 Peppers (bell or cubanelle)
2 1/2 cups Blueberries
3 cups Pineapple
4 Tomatoes
1/2 cup Tomato sauce
$11 / 2$ cups Pasta
$11 / 2$ cups Watermelon
1 Orange
1 cup Celery
4 Peaches
2/3 cup Fruit cocktail
$11 / 2$ cups Grapes
1 slice Whole grain bread
1 Pear
1 cup Applesauce
4 cups Cauliflower
2/3 cup Mango

## Fats

$432 / 3 \mathrm{tsp}$ Olive or monounsaturated oil 24 Almonds, whole 96 Peanuts 11 tbsp Almonds, slivered
2 tsp Peanut butter, natural

## Other

26 1/2 cups Milk, low fat (1\%)
7 1/4 cups Yogurt, plain, low fat

## Grocery List

Total items required to meet meal requirements from day 8 to day 14

Protein
700 grams Protein powder
12 oz Salmon steak
21 oz Beef, lean cuts
40 Egg whites
45 oz Chicken breast, skinless 12 oz Sole
10 1/2 oz Ground beef (< 10\% fat)
3 oz Mozzarella cheese, light/low fat 6 oz Turkey, dark meat, skinless
3 slices Turkey bacon
1 oz Cheddar cheese, light/low fat

## Carbohydrates

2 2/3 cups Oatmeal<br>10 cups Raspberries<br>3 cups Strawberries<br>5 Tomatoes<br>9 cups Cucumber<br>3 Bananas<br>9 Peppers (bell or cubanelle)<br>20 cups Lettuce, romaine<br>16 Cherries<br>6 cups Celery<br>$41 / 2$ Kiwis<br>1/3 cup Mandarin orange, canned<br>2 Oranges<br>6 cups Pineapple<br>$11 / 2$ cups Watermelon<br>2 1/2 cups Grapes<br>10 cups Cauliflower<br>1 1/3 cups Rice<br>10 1/2 cups Broccoli<br>1 1/2 cups Onions<br>1 Pear<br>$21 / 3$ cups Mango<br>1 cup Spinach<br>14 spears Asparagus<br>1/4 cup Pasta<br>$12 / 3$ cups Potato<br>2 cups Blueberries<br>1 Apple<br>3 Peaches<br>$11 / 3$ cups Sweet potato $12 / 3$ cups Tomatoes<br>1/2 Cantaloupe<br>1 cup Cereal, cold<br>1/3 cup Applesauce<br>1 cup Cherry tomatoes<br>1 cup Carrots<br>1 cup Corn, canned

## Fats

$461 / 3 \mathrm{tsp}$ Olive or monounsaturated oil 72 Peanuts
5 tbsp Almonds, slivered

## Other

17 1/2 cups Milk, low fat (1\%) $103 / 4$ cups
Yogurt, plain, low fat

21 Almonds, whole
5 tbsp Low fat salad
dressings

## Grocery List

Total items required to meet meal requirements from day 15 to day 21

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 784 grams Protein powder | 5 1/2 cups Pineapple 7 cups Strawberries | $472 / 3$ tsp Olive or monounsaturated oil | 7 1/2 cups Yogurt, plain, low fat |
| 6 oz Turkey, dark meat, skinless | 21 cups Lettuce, romaine 1 cup Cherry tomatoes | 102 Peanuts 6 tbsp Almonds | 27 cups Milk, low fat (1\%) |
| 3 slices Turkey bacon | 9 cups Cucumber | slivered |  |
| 1 oz Cheddar cheese, | 16 Cherries | 6 Almonds, whole |  |
| light/low fat | 1/2 cup Grapes |  |  |
| 7 oz Chicken breast, | 6 cups Cauliflower |  |  |
| skinless | 2 cups Rice |  |  |
| 44 oz Beef, lean cuts | 18 cups Broccoli |  |  |
| 10 Egg whites | 7 cups Raspberries |  |  |
| 3 oz Mozzarella | 3 cups Oatmeal |  |  |
| cheese, light/low fat | 4 cups Onions |  |  |
| 57 oz Salmon steak | $11 / 4$ cups Tomato, puree |  |  |
|  | 7 Peaches |  |  |
|  | $22 / 3$ cups Sweet potato |  |  |
|  | 1 Orange |  |  |
|  | $11 / 2$ cups Watermelon |  |  |
|  | 2 cups Celery |  |  |
|  | $42 / 3$ cups Tomatoes |  |  |
|  | 1/2 Cantaloupe |  |  |
|  | 1 cup Blueberries |  |  |
|  | 1 cup Cereal, cold |  |  |
|  | 3/4 cup Pasta |  |  |
|  | 5 Kiwis |  |  |
|  | $31 / 2$ cups Spinach |  |  |
|  | $12 / 3$ Bananas |  |  |
|  | 4 Tomatoes |  |  |
|  | 6 Peppers (bell or cubanelle) |  |  |
|  | 2 Tangerines |  |  |
|  | 48 spears Asparagus |  |  |
|  | 1 Pear |  |  |
|  | 2/3 cup Mango |  |  |

## Grocery List

Total items required to meet meal requirements from day 22 to day 28

## Protein

40 Egg whites
728 grams Protein powder
24 oz Haddock
21 oz Ground beef (< $10 \%$ fat)
37 oz Chicken breast, skinless
2 oz Cheddar cheese, light/low fat
22 oz Beef, lean cuts

Carbohydrates<br>5 cups Pineapple<br>10 cups Strawberries<br>21 1/2 cups Lettuce, romaine 7 2/3 cups Tomatoes<br>10 cups Cucumber<br>9 Peppers (bell or cubanelle)<br>16 1/2 cups Broccoli<br>4 Peaches<br>3 1/3 cups Potato 1/3 Banana<br>2 Plums<br>$31 / 2$ cups Grapes 8 cups Cauliflower<br>2 2/3 cups Rice<br>1 slice Whole grain bread<br>3 1/2 cups Blueberries<br>1 Orange<br>1 cup Carrots<br>1 cup Corn, canned<br>2/3 cup Mango<br>3 cups Cereal, cold<br>6 cups Raspberries<br>$31 / 2$ cups Spinach<br>$12 / 3$ cups Oatmeal<br>3 cups Watermelon 3 Tomatoes<br>2/3 cup Applesauce 1 cup Onions<br>1 cup Tomato, puree<br>1 cup Celery<br>1/2 Cantaloupe

## Fats

$451 / 3 \mathrm{tsp}$ Olive or monounsaturated oil 51 Almonds, whole 2 tsp Peanut butter, natural 48 Peanuts
5 tbsp Almonds, slivered

## Grocery List

Total items required to meet meal requirements from day 29 to day 35

Protein
40 Egg whites
672 grams Protein powder
37 oz Beef, lean cuts 6 oz Mozzarella cheese, light/low fat
37 oz Chicken breast, skinless
10 1/2 oz Ground beef (<10\% fat) 12 oz Sole
6 oz Turkey, dark meat, skinless
3 slices Turkey bacon
1 oz Cheddar cheese, light/low fat

## Carbohydrates

7 1/2 Kiwis
8 cups Strawberries
3 1/2 cups Pineapple
8 cups Celery
$31 / 2$ cups Onions
1/2 cup Tomato, puree
2 1/4 cups Pasta
1 Banana
3 1/2 cups Spinach
3 1/3 cups Rice
7 cups Raspberries
3 1/2 cups Cereal, cold 1 Peach
1 1/2 cups Blueberries
2 Oranges
1 Apple
$12 / 3$ cups Mango
15 cups Lettuce, romaine
4 cups Grapes
1/2 cup Tomato sauce
1 1/2 cups Watermelon
7 cups Cucumber
7 Peppers (bell or cubanelle)
3 Tomatoes
10 cups Cauliflower
6 cups Broccoli
2 cups Peaches, canned
1 Pear
16 Cherries
1/3 cup Mandarin orange, canned
2 Tangerines
1/3 cup Applesauce
1 cup Cherry tomatoes
1 2/3 cups Tomatoes
1/2 Cantaloupe

## Fats

43 tsp Olive or monounsaturated oil 120 Peanuts 12 Almonds, whole 5 tbsp Low fat salad dressings
10 tbsp Almonds, slivered

## Grocery List

Total items required to meet meal requirements from day 36 to day 42

Protein
805 grams Protein powder
31 oz Chicken breast, skinless
10 1/2 oz Ground beef (< $10 \%$ fat)
30 Egg whites
6 oz Turkey, dark meat, skinless
3 slices Turkey bacon
6 oz Cheddar cheese, light/low fat
22 oz Beef, lean cuts
14 oz Turkey breast, skinless
12 oz Haddock 10 1/2 oz Salmon steak

## Carbohydrates

$51 / 2$ cups Cereal, cold
7 cups Strawberries
2 cups Blueberries
3 Oranges
14 1/2 cups Lettuce, romaine
9 cups Cucumber
5 Peppers (bell or cubanelle)
3 Tomatoes
16 cups Raspberries
4 Peaches
5 cups Onions
1/2 cup Tomato sauce
3/4 cup Pasta
3 1/3 cups Oatmeal
2 cups Mango
1 cup Cherry tomatoes
$41 / 2$ cups Pineapple
2 1/2 cups Peaches, canned
3 1/2 cups Spinach
$11 / 3$ cups Rice
$11 / 3$ Bananas
21 cups Broccoli
$12 / 3$ cups Applesauce
2 cups Tomato, puree
1 Kiwi
$11 / 3$ cups Sweet potato
1 1/2 cups Grapes
1 slice Whole grain bread
3 cups Tomatoes
36 spears Asparagus

## Fats

42 2/3 tsp Olive or monounsaturated oil
3 Almonds, whole 126 Peanuts 16 tbsp Almonds, slivered
2 tsp Peanut butter, natural

## Other

17 1/2 cups Milk, low fat (1\%)
$43 / 4$ cups Yogurt, plain, low fat

## Grocery List

Total items required to meet meal requirements from day 43 to day 49

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 819 grams Protein powder | $31 / 2$ cups Pineapple 10 cups Raspberries | $452 / 3$ tsp Olive or | $103 / 4$ cups |
| powder <br> 21 oz Ground beef (< | 10 cups Raspberries 2 Pears | monounsaturated oil 108 Peanuts | Yogurt, plain, lo fat |
| 10\% fat) | 7 Peaches | 5 tbsp Low fat salad | 21 1/2 cups Milk, |
| 15 oz Chicken breast, | 3 cups Onions | dressings | low fat (1\%) |
| skinless | 1/2 cup Tomato sauce | 18 Almonds, whole |  |
| 34 1/2 oz Salmon | 3/4 cup Pasta | 2 tsp Peanut butter, |  |
| steak | 1 cup Oatmeal | natural |  |
| 20 Egg whites | 2 1/2 cups Blueberries |  |  |
| 5 oz Cheddar cheese, | 1 cup Applesauce |  |  |
| light/low fat | 5 cups Strawberries |  |  |
| 3 oz Mozzarella | 1/2 cup Peaches, canned |  |  |
| cheese, light/low fat | 8 Peppers (bell or cubanelle) |  |  |
| 21 oz Beef, lean cuts | 27 1/2 cups Lettuce, romaine |  |  |
| 12 oz Sole | 5 1/2 cups Broccoli |  |  |
|  | 6 Tomatoes |  |  |
|  | 2/3 cup Fruit cocktail |  |  |
|  | 3 Bananas |  |  |
|  | $31 / 2$ cups Cereal, cold |  |  |
|  | 2 Tangerines |  |  |
|  | 1 Apple |  |  |
|  | $12 / 3$ cups Mango |  |  |
|  | 24 spears Asparagus |  |  |
|  | $11 / 2$ cups Grapes |  |  |
|  | 1 slice Whole grain bread |  |  |
|  | 10 cups Cucumber |  |  |
|  | $12 / 3$ cups Potato |  |  |
|  | 7 cups Celery |  |  |
|  | $11 / 2$ Kiwis |  |  |
|  | 1/3 cup Mandarin orange, canned |  |  |
|  | 4 cups Cauliflower |  |  |
|  | $61 / 3$ cups Tomatoes |  |  |
|  | 1 Cantaloupe |  |  |

## Grocery List

Total items required to meet meal requirements from day 50 to day 56

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 3 oz Cheddar cheese, light/low fat | 3 cups Cereal, cold 2 2/3 Bananas | $402 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 22 cups Milk, Iow fat (1\%) |
| 812 grams Protein powder | 2 Plums <br> 11 cups Strawberries | 48 Almonds, whole 19 tbsp Almonds, | 13 cups Yogurt, plain, low fat |
| 15 oz Beef, lean cuts | 1/2 cup Grapes | slivered |  |
| 6 oz Mozzarella | $11 / 3$ cups Sweet potato | 66 Peanuts |  |
| cheese, light/low fat | 20 1/2 cups Broccoli |  |  |
| 23 oz Chicken breast, | $31 / 2$ cups Pineapple |  |  |
| skinless | 4 cups Raspberries |  |  |
| $14 \mathrm{oz} \mathrm{Turkey} \mathrm{breast}$, | 1 cup Celery |  |  |
| skinless | $41 / 2$ cups Onions |  |  |
| 12 oz Haddock | 1/4 cup Tomato, puree |  |  |
| 21 oz Ground beef (< | $21 / 2$ cups Pasta |  |  |
| 10\% fat) | 7 Kiwis |  |  |
| 10 Egg whites | 8 Peppers (bell or cubanelle) |  |  |
| 10 1/2 oz Salmon | 13 cups Lettuce, romaine |  |  |
| steak | 4 Tomatoes |  |  |
|  | 2/3 cup Fruit cocktail |  |  |
|  | 3 Peaches |  |  |
|  | 4 cups Blueberries |  |  |
|  | 1 Orange |  |  |
|  | 1 cup Spinach |  |  |
|  | 2 cups Cauliflower |  |  |
|  | 38 spears Asparagus |  |  |
|  | 2 cups Applesauce |  |  |
|  | 2/3 cup Mango |  |  |
|  | 3 cups Tomatoes |  |  |
|  | 4 cups Cucumber |  |  |
|  | 1 cup Tomato sauce |  |  |
|  | 1 Pear |  |  |
|  | 1 Tangerine |  |  |

## 2709 Calorie Meal Plans

Day: 1

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> $13 / 4$ cups Cottage cheese, light/low fat <br> 2 cups Cereal, cold <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> A healthy breakfast of cereal and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions . 50 PC . 50 PC 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 2 whole Pita <br> 1 Pear <br> 6 tsp Mayonnaise | Item <br> Portions 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Stuffed Pita \& Fruit Mix tuna \& mayonnaise. Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> 1 1/2 Kiwis <br> 1/3 cup Mandarin orange, canned 2 tsp Olive or monounsaturated oil 1/4 cup Beans, mixed, various | Item <br> Portions 7.00 P <br> 2.50 C <br> 1.50 C <br> 1.00 C <br> 6.00 F <br> 1.00 PC <br> Calories: <br> 602 | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef, beans and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| 3 pillars to performance: nutrition + exercise + supplements |  |  |

Day: 2

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> 2 tsp Olive or monounsaturated oil <br> 1/3 cup Mango | Item <br> Portions 2.00 PC <br> 5.00 P <br> 3.00 C <br> 6.00 F <br> 1.00 C <br> Calories: <br> 574 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder 1 1/2 cups Watermelon 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1 cup Raspberries 1 cup Strawberries 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 1/2 slice Whole grain bread <br> 1/2 cup Blueberries <br> 3 tsp Mayonnaise <br> 1 tsp Olive or monounsaturated oil | Item Portions 8.00 P 5.00 C 1.00 C 3.00 F 3.00 F Calories: 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Carrots <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Potato | Item Portions 8.00 P 1.00 C 1.00 C 1.00 C 6.00 F 3.00 C Calories: 602 | Preparation Suggestions: <br> Steaks with Vegetables <br> You can season your vegetables with a little salt, pepper, and basil, if you like. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Pear <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 3

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 3 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 3.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 5 oz Hard cheeses, light/low fat <br> 2 Pickles <br> 4 Crackers <br> 18 Peanuts | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 21 grams Protein powder 1 cup Pineapple 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 slice Sourdough bread <br> 2/3 tsp Olive or monounsaturated oil 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Breast Sandwich Mix your favorite seasonings with oil and brush on chicken breast. Cook chicken until done, then slice and make a sandwich! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 12 oz Ground beef (< $10 \%$ fat) 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 6.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 1 Kiwi <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 F <br> 1.00 C <br> 2.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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Notes:

Day: 4

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 2 slice Whole grain bread 2 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 4.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Strawberries 1/2 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 Oranges <br> 1 whole Pita <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Grilled Chicken Pita Grill and dice chicken breast. Mix with a little chopped onion and tomato if desired. Stuff mixture into pita and top with a handful of lettuce. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 2 cups Carrots <br> 1 cup Corn, canned <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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Day: 5

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 3 cups Chicken noodle soup 2 oz Cheddar cheese, light/low fat | Item Portions 6.00 A 2.00 P Calories: 602 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 6.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak and Potatoes <br> Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the steak, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 14 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
MASS Building Information and Supplments + www.EmpoweredNutrition.com

Slim, Slender and Sexy + www.myslimappeal.com

Day: 6

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> 2 tsp Olive or monounsaturated oil <br> 1/2 cup Blueberries | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 6.00 F <br> 1.00 C <br> Calories: <br> 574 | Preparation Suggestions: <br> A simple, wholesome breakfast. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 3 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 3 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Breast Sandwich Mix your favourite seasonings with oil and brush on chicken breast. Bake or grill the chicken breast until done. Slice the chicken and make a sandwich with it on toasted slices of bread. You can add a little lettuce for crunch if you like. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 5.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C 4.00 C <br> 1.50 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Blueberries <br> 1 Kiwi <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $4.00 \mathrm{P}$ <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> In a mixing bowl combine all ingredients and gently blend. Serve immediately. |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 7

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 7 Eggs, whole <br> 1 cup Peaches, canned <br> 2 slice Whole grain bread <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 9 oz Chicken breast, deli style <br> 1 cup Blueberries <br> 18 Peanuts <br> 2 oz Cheddar cheese, light/low fat <br> 1 tsp Olive or monounsaturated oil <br> 2 slice Rye bread | Item Portions 6.00 P 2.00 C 3.00 F 2.00 P 3.00 F 4.00 C Calories: 602 | Preparation Suggestions: <br> Chicken with yogurt (add oils in), fruit and nuts on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 2 Kiwis 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 12 spears Asparagus <br> 4 cups Cauliflower <br> 1 1/3 cups Rice <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 1.00 C 1.00 C 4.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Dinner - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **

Day: 8

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 4 cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat | Item Portions 6.00 A 2.00 P Calories: 602 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 1 cup Rice <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 3.00 C 1.00 C 1.00 C 1.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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## Notes:

Day: 9

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 cup Cereal, cold <br> 2/3 Banana <br> 2 tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 2.00 C <br> 2.00 C <br> 6.00 F <br> 2.00 P <br> Calories: <br> 574 | Preparation Suggestions: <br> Your favorite cereal mixed with fruit and protein powder. Enjoy the cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> $11 / 2$ cups Cottage cheese, light/low fat <br> 1 Peach <br> 1 cup Mandarin orange, canned <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil <br> 14 grams Protein powder <br> $1 / 3$ cup Oatmeal | Item Portions 6.00 P 1.00 C 3.00 C 1.00 C 6.00 F 2.00 P 1.00 C Calories: 602 | Preparation Suggestions: <br> Cottage cheese and fruit with vegetables. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 12 spears Asparagus <br> 3 cups Broccoli <br> $11 / 3$ cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 1.00 C 1.00 C 4.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favorite seasonings and brush mixture on your steak. Grill steak to your preference, serve the vegetables on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **


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Day: 12

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat 21 grams Protein powder 2/3 cup Mandarin orange, canned 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> A refreshing breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Turkey breast, deli style <br> 2 slice Whole grain bread <br> 6 tsp Mayonnaise | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Deli Meat Sandwich <br> Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 cups Broccoli <br> $12 / 3$ cups Potato <br> 3 tbsp Guacamole <br> 1 tsp Butter | Item Portions 8.00 P 1.00 C 5.00 C 3.00 F 3.00 F Calories: 602 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 14 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 2.00 PC $2.00 \text { P }$ <br> 1.00 C $3.00 \text { F }$ <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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Day: 13

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat 21 grams Protein powder <br> 1 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> A tasty, yet easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Chicken breast, deli style <br> 2 slice Rye bread <br> 6 tsp Mayonnaise | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Deli Meat Sandwich <br> Use the ingredients to make a sandwich. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 5.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> . 50 C <br> 4.00 C <br> 1.50 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 3/4 cup Grapes <br> $11 / 2$ Kiwis <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 1.50 C <br> 1.50 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Cottage Cheese, Grapes, Kiwi and Peanuts Separately or together, a great combination! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Mixing in a nice flavoured protein powder makes this breakfast 'positively decadent', in the words of one client who tried it. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 slice Whole grain bread <br> 12 Peanuts <br> 4 tsp Mayonnaise | Item Portions 8.00 P 6.00 C 2.00 F 4.00 F Calories: 602 | Preparation Suggestions: <br> Roast Beef Sandwich Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 1 cup Blueberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 18 Peanuts <br> 1 Kiwi | Item Portions 8.00 P 1.00 C 1.00 C 2.00 C 1.00 C 3.00 F 3.00 F 1.00 C Calories: 602 | Preparation Suggestions: <br> Grill chicken and serve with steamed vegetables. Enjoy fruit and nuts for dessert. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |


| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 3 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> $11 / 2$ cups Cereal, cold <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 3.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> $2 / 3 \mathrm{tsp}$ Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 slice Sourdough bread 2/3 tsp Olive or monounsaturated oil 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Breast Sandwich Mix your favorite seasonings with oil and brush on chicken breast. Cook chicken until done, then slice and make a sandwich! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 12 oz Shrimp <br> 1 cup Pasta <br> 1 cup Tomato sauce <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Shrimp \& Pasta <br> Heat oil in a pan. Saute shrimp until cooked through. Stir in tomato sauce and simmer. Cook pasta as directed, serve with sauce on top. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
Get MASSIVE Results, Tips, Tricks and Information www.EmpoweredNutrition.com

Day: 16

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 3.00 C 1.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Mixing in a nice flavoured protein powder makes this breakfast 'positively decadent', in the words of one client who tried it. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 2.00 C 1.00 C 2.00 F 1.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 1 cup Grapes <br> 2 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 3 tsp Mayonnaise | Item Portions 8.00 P 2.00 C 4.00 C 3.00 F 3.00 F Calories: 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 2 cups Carrots <br> 1 cup Corn, canned <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 2.00 C 4.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 14 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
Today's checklist: 1.Eat 2.Train 3.Grow www.EmpoweredNutrition.com

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 3 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 3.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 3/4 cup Cottage cheese, light/low fat 1/2 cup Grapes <br> 18 Peanuts | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Cottage Cheese, Grapes \& Yogurt Mix cottage cheese, yogurt, fruit and nuts. Add sweetener if desired and enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1 cup Raspberries 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> $21 / 2$ slice Whole grain bread <br> 1/2 cup Blueberries <br> 3 tsp Mayonnaise <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 5.00 C <br> 1.00 C <br> 3.00 F <br> 3.00 F <br> Calories: 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 cups Broccoli <br> 1 2/3 cups Potato <br> 3 tbsp Guacamole <br> 1 tsp Butter | Item Portions 8.00 P 1.00 C 5.00 C 3.00 F 3.00 F Calories: 602 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 1 Kiwi <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 F <br> 1.00 C <br> 2.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Build It BIG www.MassBuildingMealPlans.com |  |  |

Day: 18

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat 21 grams Protein powder <br> 1 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item Portions 4.00 PC 3.00 P 2.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> A tasty, yet easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 1/2 slice Whole grain bread <br> 1/2 cup Blueberries <br> 3 tsp Mayonnaise <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 5.00 C <br> 1.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 12 oz Ground beef (< $10 \%$ fat) 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 6.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 14 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| All The Essentials, No HYPE + www.EmpoweredNutrition.com |  |  |

All the essentials for women, no hype + www.slimappealessentials.com

Day: 19

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> $13 / 4$ cups Cottage cheese, light/low fat <br> 2 cups Cereal, cold <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> A healthy breakfast of cereal and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 1 cup Strawberries 1/2 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Banana <br> 18 Peanuts | Item Portions 4.00 P 3.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Bananas If you have access to a blender, blend fruit, protein powder and ice cubes. If a blender is not available, mix protein powder with cold water and have remaining ingredients on the side. If desired add sweetener to taste. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 Oranges <br> 1 whole Pita <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Grilled Chicken Pita Grill and dice chicken breast. Mix with a little chopped onion and tomato if desired. Stuff mixture into pita and top with a handful of lettuce. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 12 spears Asparagus <br> 3 cups Broccoli <br> $11 / 3$ cups Potato <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 1.00 C <br> 4.00 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favorite seasonings and brush mixture on your steak. Grill steak to your preference, serve the vegetables on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Pear <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Swell, Swole, Simple www.EmpoweredNutrition.com

Smooth, Slim, Simple www.slimappealfatloss.com

## Empowered Nutrition - Advanced Lean Muscle Builder - 2709 Calories

Day: 20

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2/3 cup Mandarin orange, canned <br> 2 tsp Olive or monounsaturated oil | Item Portions 4.00 PC 3.00 P 2.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> A refreshing breakfast. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 9 oz Chicken breast, deli style <br> 1 cup Blueberries <br> 18 Peanuts <br> 2 oz Cheddar cheese, light/low fat <br> 1 tsp Olive or monounsaturated oil <br> 2 slice Rye bread | Item Portions 6.00 P 2.00 C 3.00 F 2.00 P 3.00 F 4.00 C Calories: 602 | Preparation Suggestions: <br> Chicken with yogurt (add oils in), fruit and nuts on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> 1 1/3 cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C <br> 4.00 C <br> 1.50 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 3/4 cup Grapes <br> $11 / 2$ Kiwis <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 1.50 C <br> 1.50 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Cottage Cheese, Grapes, Kiwi and Peanuts Separately or together, a great combination! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Find Out If You Have the Perfect Body Ratio Women Want + www.WhatsYourAdonisIndex.com |  |  |


| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 3 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 3.00 PC <br> 4.00 P <br> 3.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> The classic cereal breakfast never gets old. Enjoy! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 3 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 3 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Breast Sandwich Mix your favourite seasonings with oil and brush on chicken breast. Bake or grill the chicken breast until done. Slice the chicken and make a sandwich with it on toasted slices of bread. You can add a little lettuce for crunch if you like. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $5.00 \mathrm{P}$ <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 12 spears Asparagus <br> 4 cups Cauliflower <br> 1 1/3 cups Rice <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 1.00 C <br> 4.00 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Chicken Dinner <br> Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Dinner - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 7 Eggs, whole <br> 1 cup Peaches, canned <br> 2 slice Whole grain bread <br> 2 tsp Olive or monounsaturated oil | Item Portions 7.00 P 2.00 C 4.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder 1 1/2 cups Watermelon 1 tsp Olive or monounsaturated oil | Item Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 Oranges <br> 1 whole Pita <br> 6 tsp Mayonnaise | Item <br> Portions $8.00 \mathrm{P}$ <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Grilled Chicken Pita Grill and dice chicken breast. Mix with a little chopped onion and tomato if desired. Stuff mixture into pita and top with a handful of lettuce. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 6.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak and Potatoes <br> Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the steak, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat <br> 14 grams Protein powder <br> 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 2.00 P <br> 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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Meal plans work. Personalized nutrition delivers Powerful Proven Results. http://empowerednutrition.com

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) 35 grams Protein powder 1 cup Oatmeal 2 tsp Olive or monounsaturated oil 1/2 cup Blueberries | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 6.00 F <br> 1.00 C <br> Calories: <br> 574 | Preparation Suggestions: <br> A simple, wholesome breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 1 cup Grapes <br> 2 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 3 tsp Mayonnaise | Item <br> Portions 8.00 P <br> 2.00 C <br> 4.00 C <br> 3.00 F <br> 3.00 F <br> Calories: 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Carrots <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Potato | Item Portions 8.00 P 1.00 C 1.00 C 1.00 C 6.00 F 3.00 C Calories: 602 | Preparation Suggestions: <br> Steaks with Vegetables <br> You can season your vegetables with a little salt, pepper, and basil, if you like. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 7 Eggs, whole <br> 1 cup Peaches, canned <br> 2 slice Whole grain bread <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 3/4 cup Cottage cheese, light/low fat 1/2 cup Grapes <br> 18 Peanuts | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Cottage Cheese, Grapes \& Yogurt Mix cottage cheese, yogurt, fruit and nuts. Add sweetener if desired and enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 3 slice Whole grain bread <br> 4 tsp Mayonnaise <br> 2 tbsp Guacamole | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 4.00 F <br> 2.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Sandwich Mix tuna and mayonnaise, salt and pepper to taste. For some added crunch add a handful of chopped lettuce, celery or bean sprouts. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 2 cups Carrots <br> 1 cup Corn, canned <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 4 oz Cheddar cheese, light/low fat 6 cups Popcorn 1 tsp Butter | Item Portions 4.00 P 3.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Popcorn and a Slice <br> Popcorn with butter and a slice of cheese. A classic snack choice. |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Have you had your Protein Smoothie today? www.empowerednutrition.com

Day: 25

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) 35 grams Protein powder 1 1/2 cups Cereal, cold 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Mixing in a nice flavoured protein powder makes this breakfast 'positively decadent', in the words of one client who tried it. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 21 grams Protein powder 1 cup Peaches, canned 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 2 whole Pita <br> 1 Pear <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Stuffed Pita \& Fruit Mix tuna \& mayonnaise. Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 12 oz Shrimp <br> 1 cup Pasta <br> 1 cup Tomato sauce <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Shrimp \& Pasta <br> Heat oil in a pan. Saute shrimp until cooked through. Stir in tomato sauce and simmer. Cook pasta as directed, serve with sauce on top. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Have a Protein Smoothie, be Empowered

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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat 21 grams Protein powder <br> 1 cup Pineapple <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 4 cups Beef and vegetable soup <br> 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 6.00 A <br> 2.00 P <br> Calories: <br> 602 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 12 spears Asparagus <br> 3 cups Broccoli <br> 1 1/3 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 1.00 C 1.00 C 4.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favorite seasonings and brush mixture on your steak. Grill steak to your preference, serve the vegetables on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **

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## Notes:

## Empowered Nutrition - Advanced Lean Muscle Builder - 2709 Calories

Day: 27

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat 21 grams Protein powder <br> 1 cup Pineapple <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Chicken breast, deli style <br> 2 slice Rye bread <br> 6 tsp Mayonnaise | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Deli Meat Sandwich Use the ingredients to make a sandwich. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) 28 grams Protein powder 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> . 50 C <br> 4.00 C <br> 1.50 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 3/4 cup Grapes <br> $11 / 2$ Kiwis <br> 18 Peanuts | Item <br> Portions $4.00 \text { P }$ <br> 1.50 C <br> 1.50 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Cottage Cheese, Grapes, Kiwi and Peanuts Separately or together, a great combination! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Mixing in a nice flavoured protein powder makes this breakfast 'positively decadent', in the words of one client who tried it. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 9 oz Chicken breast, deli style <br> 1 cup Blueberries <br> 18 Peanuts <br> 2 oz Cheddar cheese, light/low fat <br> 1 tsp Olive or monounsaturated oil <br> 2 slice Rye bread | Item Portions 6.00 P 2.00 C 3.00 F 2.00 P 3.00 F 4.00 C Calories: 602 | Preparation Suggestions: <br> Chicken with yogurt (add oils in), fruit and nuts on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 4.00 C <br> 1.50 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 7 Eggs, whole <br> 1 cup Peaches, canned <br> 2 slice Whole grain bread <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder 1 1/2 cups Watermelon 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 Peaches <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 slice Sourdough bread <br> 2/3 tsp Olive or monounsaturated oil 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Breast Sandwich Mix your favorite seasonings with oil and brush on chicken breast. Cook chicken until done, then slice and make a sandwich! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 2 cups Carrots <br> 1 cup Corn, canned <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 2.00 C 4.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> $11 / 2$ cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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Day: 30

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 3.00 C 1.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 1 1/2 cups Cottage cheese, light/low fat <br> 1 Peach <br> 1 cup Mandarin orange, canned <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil <br> 14 grams Protein powder <br> 1/3 cup Oatmeal | Item <br> Portions <br> 6.00 P <br> 1.00 C <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> 2.00 P <br> 1.00 C <br> Calories: <br> 602 | Preparation Suggestions: <br> Cottage cheese and fruit with vegetables. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 2 cups Carrots <br> 1 cup Corn, canned <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 35 grams Protein powder <br> 2 Kiwis <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Yogurt, plain, low fat <br> 1 cup Strawberries <br> 1/3 cup Oatmeal | Item Portions 5.00 P 2.00 C 6.00 F 2.00 PC 1.00 C 1.00 C Calories: 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Fast and easy, this is a great breakfast when you're in a hurry! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 5 oz Hard cheeses, light/low fat <br> 2 Pickles <br> 4 Crackers <br> 18 Peanuts | Item <br> Portions $5.00 \mathrm{P}$ <br> 2.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 3 cups Chicken noodle soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 6.00 A <br> 2.00 P <br> Calories: <br> 602 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 4 cups Cauliflower <br> 1 2/3 cups Rice <br> 18 Peanuts <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 5.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Steak and Rice <br> Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 3/4 cup Grapes <br> $11 / 2$ Kiwis <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 1.50 C <br> 1.50 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Cottage Cheese, Grapes, Kiwi and Peanuts Separately or together, a great combination! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 32

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 2 slice Whole grain bread 2 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 4.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 Oranges <br> 1 whole Pita <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Grilled Chicken Pita Grill and dice chicken breast. Mix with a little chopped onion and tomato if desired. Stuff mixture into pita and top with a handful of lettuce. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 2 cups Carrots <br> 1 cup Corn, canned <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken with Vegetables Grill or bake the chicken (if baking, do so at 350 degrees for about 20 minutes, or until there's no pink left inside the chicken breast). To boost the flavour, add a dash of low-fat, low-sugar barbecue sauce, or coat with some crushed fresh herbs, salt and pepper. Steam the vegetables and enjoy on the side. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Vince Reveals His No Non Sense Muscle Building Strategy! www.VincesNoNonSenseMuscleBuilding.com

Day: 33

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 3 oz Cheddar cheese, light/low fat <br> 1 cup Cereal, cold <br> 2/3 Banana <br> 2 tsp Olive or monounsaturated oil <br> 14 grams Protein powder | Item <br> Portions 2.00 PC <br> 3.00 P <br> 2.00 C <br> 2.00 C <br> 6.00 F <br> 2.00 P <br> Calories: <br> 574 | Preparation Suggestions: <br> Your favorite cereal mixed with fruit and protein powder. Enjoy the cheese on the side. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 1 1/2 cups Cottage cheese, light/low fat <br> 1 Peach <br> 1 cup Mandarin orange, canned <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil <br> 14 grams Protein powder <br> 1/3 cup Oatmeal | Item <br> Portions <br> 6.00 P <br> 1.00 C <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> 2.00 P <br> 1.00 C <br> Calories: 602 | Preparation Suggestions: <br> Cottage cheese and fruit with vegetables. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 4 cups Cauliflower <br> 1 2/3 cups Rice <br> 18 Peanuts <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 5.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Steak and Rice <br> Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 35 grams Protein powder <br> 2 Kiwis <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Yogurt, plain, low fat <br> 1 cup Strawberries <br> 1/3 cup Oatmeal | Item Portions 5.00 P 2.00 C 6.00 F 2.00 PC 1.00 C 1.00 C Calories: 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Fast and easy, this is a great breakfast when you're in a hurry! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 9 oz Chicken breast, deli style <br> 1 cup Blueberries <br> 18 Peanuts <br> 2 oz Cheddar cheese, light/low fat <br> 1 tsp Olive or monounsaturated oil <br> 2 slice Rye bread | Item Portions 6.00 P 2.00 C 3.00 F 2.00 P 3.00 F 4.00 C Calories: 602 | Preparation Suggestions: <br> Chicken with yogurt (add oils in), fruit and nuts on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 1 cup Blueberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 18 Peanuts <br> 1 Kiwi | Item Portions 8.00 P 1.00 C 1.00 C 2.00 C 1.00 C 3.00 F 3.00 F 1.00 C Calories: 602 | Preparation Suggestions: <br> Grill chicken and serve with steamed vegetables. Enjoy fruit and nuts for dessert. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 4 oz Cheddar cheese, light/low fat <br> 6 cups Popcorn <br> 1 tsp Butter | Item <br> Portions <br> 4.00 P <br> 3.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Popcorn and a Slice <br> Popcorn with butter and a slice of cheese. A classic snack choice. |


| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> $11 / 2$ cups Cereal, cold <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 1.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 9 oz Chicken breast, deli style <br> 1 cup Blueberries <br> 18 Peanuts <br> 2 oz Cheddar cheese, light/low fat <br> 1 tsp Olive or monounsaturated oil <br> 2 slice Rye bread | Item Portions 6.00 P 2.00 C 3.00 F 2.00 P 3.00 F 4.00 C Calories: 602 | Preparation Suggestions: <br> Chicken with yogurt (add oils in), fruit and nuts on the side. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 4.00 C 1.50 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Dinner - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Smoonoonoooth...Protein huilds muscles www.FmnoweredSmoothie.com

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> 2 tsp Olive or monounsaturated oil <br> 1/3 cup Mango | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 6.00 F <br> 1.00 C <br> Calories: <br> 574 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat <br> 28 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Turkey breast, deli style <br> 2 slice Whole grain bread <br> 6 tsp Mayonnaise | Item Portions 2.00 PC 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> $11 / 2$ Kiwis <br> 1/3 cup Mandarin orange, canned 2 tsp Olive or monounsaturated oil $1 / 4$ cup Beans, mixed, various | Item <br> Portions <br> 7.00 P <br> 2.50 C <br> 1.50 C <br> 1.00 C <br> 6.00 F <br> 1.00 PC <br> Calories: <br> 602 | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef, beans and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **
Feel the burn \& incinerate the fat. www.BurnerFatLoss.com

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Day: 37

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 2 slice Whole grain bread 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> . 50 PC <br> . 50 PC <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Banana <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 3.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Bananas If you have access to a blender, blend fruit, protein powder and ice cubes. If a blender is not available, mix protein powder with cold water and have remaining ingredients on the side. If desired add sweetener to taste. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 slice Sourdough bread 2/3 tsp Olive or monounsaturated oil 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Breast Sandwich Mix your favorite seasonings with oil and brush on chicken breast. Cook chicken until done, then slice and make a sandwich! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 1 cup Rice <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 3.00 C 1.00 C 1.00 C 1.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 7 Eggs, whole <br> 1 cup Peaches, canned <br> 2 slice Whole grain bread <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 5 oz Hard cheeses, light/low fat <br> 2 Pickles <br> 4 Crackers <br> 18 Peanuts | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 2 whole Pita <br> 1 Pear <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Stuffed Pita \& Fruit Mix tuna \& mayonnaise. Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 cups Broccoli <br> $12 / 3$ cups Potato <br> 3 tbsp Guacamole <br> 1 tsp Butter | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 5.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Steak with a baked potato and vegetables. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 1 Kiwi <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 F <br> 1.00 C <br> 2.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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Is a STOP day right for you? www.WhatlsEatStopEat.com

## Notes:

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> 2 tsp Olive or monounsaturated oil <br> 1/2 cup Blueberries | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 6.00 F <br> 1.00 C <br> Calories: <br> 574 | Preparation Suggestions: <br> A simple, wholesome breakfast. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item Portions .50 PC .50 PC 4.00 P 1.00 C 1.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 3 cups Chicken noodle soup 2 oz Cheddar cheese, light/low fat | Item Portions 6.00 A 2.00 P Calories: 602 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 12 oz Ground beef (< $10 \%$ fat) <br> 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 6.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 14 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 2.00 P 1.00 C 3.00 F Calories: <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Today's checklist: 1.Eat 2.Train 3.Grow www.EmpoweredNutrition.com

Today’s checklist: 1.Protein Smoothie 2.MultiVitamin 3.Weightloss Formula www.empowerednutrition.com

## Notes:



Burn baby burn www.burnerfatloss.com

## Notes:

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 2 slice Whole grain bread 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 slice Whole grain bread <br> 12 Peanuts <br> 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Roast Beef Sandwich <br> Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $5.00 \mathrm{P}$ <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 12 spears Asparagus <br> 4 cups Cauliflower <br> 1 1/3 cups Rice <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 1.00 C <br> 4.00 C <br> 6.00 F <br> Calories: 602 | Preparation Suggestions: <br> Chicken Dinner <br> Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Blueberries <br> 1 Kiwi <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> In a mixing bowl combine all ingredients and gently blend. Serve immediately. |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item Portions 4.00 PC 3.00 P 2.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 slice Whole grain bread <br> 12 Peanuts <br> 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Roast Beef Sandwich Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 5.00 P 1.00 C 1.00 C 1.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 4.00 C 1.50 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Swell, Swole, Simple www.EmpoweredNutrition.com

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat 21 grams Protein powder 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 2 whole Pita <br> 1 Pear <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Stuffed Pita \& Fruit Mix tuna \& mayonnaise. Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> 1 1/2 Kiwis <br> 1/3 cup Mandarin orange, canned 2 tsp Olive or monounsaturated oil 1/4 cup Beans, mixed, various | Item Portions 7.00 P 2.50 C 1.50 C 1.00 C 6.00 F 1.00 PC Calories: 602 | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef, beans and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 2/3 cup Mango <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Find Out If You Have the Perfect Body Ratio Women Want + www.WhatsYourAdonisIndex.com


| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 2 slice Whole grain bread 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Blueberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 1 cup Grapes <br> 2 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil 3 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 4.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Carrots <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Potato | Item Portions 8.00 P 1.00 C 1.00 C 1.00 C 6.00 F 3.00 C Calories: 602 | Preparation Suggestions: <br> Steaks with Vegetables <br> You can season your vegetables with a little salt, pepper, and basil, if you like. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Your best body ever in 12 weeks! www.EmpoweredNutrition.com/Contests

Day: 45

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 5 oz Hard cheeses, light/low fat <br> 2 Pickles <br> 4 Crackers <br> 18 Peanuts | Item <br> Portions <br> 5.00 P <br> 2.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Strawberries <br> 1/2 cup Pineapple <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Turkey breast, deli style <br> 2 slice Whole grain bread <br> 6 tsp Mayonnaise | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Deli Meat Sandwich <br> Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Carrots <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Potato | Item Portions 8.00 P 1.00 C 1.00 C 1.00 C 6.00 F 3.00 C Calories: 602 | Preparation Suggestions: <br> Steaks with Vegetables <br> You can season your vegetables with a little salt, pepper, and basil, if you like. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Blueberries <br> 1 Kiwi <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> In a mixing bowl combine all ingredients and gently blend. Serve immediately. |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Meal plans work. Personalized nutrition delivers Powerful Proven Results. www.EmpoweredNutrition.com/Personalized-Nutrition-Programs

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat <br> 21 grams Protein powder <br> 1 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> A tasty, yet easy-to-prepare breakfast. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1 cup Raspberries 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 1 cup Grapes <br> 2 slice Whole grain bread <br> 1 tsp Olive or monounsaturated oil <br> 3 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 4.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 4 cups Cauliflower <br> 1 2/3 cups Rice <br> 18 Peanuts <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 5.00 C <br> 3.00 F <br> 3.00 F <br> Calories: 602 | Preparation Suggestions: <br> Steak and Rice <br> Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |



| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 1 cup Yogurt, plain, low fat 35 grams Protein powder 2 slice Whole grain bread 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 3 slice Whole grain bread <br> 12 Peanuts <br> 4 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 2.00 F <br> 4.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Roast Beef Sandwich <br> Use leftover roast beef or purchase lean sliced beef from the deli counter. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $5.00 \mathrm{P}$ <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $329$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Beef, lean cuts <br> 1 1/2 cups Broccoli <br> $11 / 3$ cups Potato <br> 18 spears Asparagus <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C 4.00 C <br> 1.50 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak Dinner <br> Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Blueberries <br> 1 Kiwi <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> In a mixing bowl combine all ingredients and gently blend. Serve immediately. |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
Have a Protein Smoothie, be Empowered

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 cup Oatmeal <br> 2 tsp Olive or monounsaturated oil 1/3 cup Mango | Item <br> Portions <br> 2.00 PC <br> 5.00 P <br> 3.00 C <br> 6.00 F <br> 1.00 C <br> Calories: <br> 574 | Preparation Suggestions: <br> Combine over heat and enjoy this stick-to-your-ribs breakfast. |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Chicken breast, deli style <br> 2 slice Rye bread <br> 6 tsp Mayonnaise | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Deli Meat Sandwich <br> Use the ingredients to make a sandwich. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 35 grams Protein powder <br> 1/2 cup Blueberries <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 5.00 P 1.00 C 1.00 C 1.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 12 spears Asparagus <br> 4 cups Cauliflower <br> 1 1/3 cups Rice <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 1.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Dinner - Meal Portions: P:4 C:3 F:3 <br> 6 oz Shrimp <br> 1 cup Celery <br> 2 cups Cucumber <br> 1/2 cup Pineapple <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P .50 C .50 C 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 Pear <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 35 grams Protein powder <br> 1 1/2 cups Cereal, cold <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil | Item Portions 2.00 PC 5.00 P 3.00 C 1.00 C 6.00 F Calories: 574 | Preparation Suggestions: <br> Enjoy your preferred, non-sugary cereal with milk and fruit. Stir in the protein powder to add flavour and protein, or course, which will get you started on your day right. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Milk, low fat (1\%) <br> 1/4 cup Yogurt, plain, low fat <br> 28 grams Protein powder <br> 1/2 cup Blueberries <br> 1/3 cup Applesauce <br> 1 tsp Olive or monounsaturated oil | Item Portions .50 PC .50 PC 4.00 P 1.00 C 1.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item Portions 4.00 P 2.00 C 1.00 C 2.00 F 1.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 3 cups Chicken noodle soup 2 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 6.00 A <br> 2.00 P <br> Calories: <br> 602 | Preparation Suggestions: <br> A tasty and simple meal of soup. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 6.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Steak and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the steak, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 14 grams Protein powder 1/3 Banana <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. |  |  |

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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 35 grams Protein powder <br> 2 Kiwis <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Yogurt, plain, low fat <br> 1 cup Strawberries <br> 1/3 cup Oatmeal | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 5.00 \mathrm{P} \\ 2.00 \mathrm{C} \\ 6.00 \mathrm{~F} \\ 2.00 \mathrm{PC} \\ 1.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ \text { Calories: } \\ 5744 \end{gathered}$ | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Fast and easy, this is a great breakfast when you're in a hurry! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder 1 1/2 cups Watermelon 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F Calories: 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> $11 / 2$ cups Cottage cheese, light/low fat <br> 1 Peach <br> 1 cup Mandarin orange, canned <br> 1 cup Strawberries <br> 2 tsp Olive or monounsaturated oil <br> 14 grams Protein powder <br> 1/3 cup Oatmeal | Item Portions 6.00 P 1.00 C 3.00 C 1.00 C 6.00 F 2.00 P 1.00 C Calories: 602 | Preparation Suggestions: <br> Cottage cheese and fruit with vegetables. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Beef, lean cuts <br> 4 cups Cauliflower <br> 1 2/3 cups Rice <br> 18 Peanuts <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 5.00 C <br> 3.00 F <br> 3.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Steak and Rice <br> Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 2.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 7 Eggs, whole <br> 1 cup Peaches, canned <br> 2 slice Whole grain bread <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 2.00 C <br> 4.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Yogurt, plain, low fat 3/4 cup Cottage cheese, light/low fat 1/2 cup Grapes <br> 18 Peanuts | Item <br> Portions <br> 2.00 PC <br> 3.00 P <br> 1.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Cottage Cheese, Grapes \& Yogurt Mix cottage cheese, yogurt, fruit and nuts. Add sweetener if desired and enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 2 whole Pita <br> 1 Pear <br> 6 tsp Mayonnaise | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Stuffed Pita \& Fruit Mix tuna \& mayonnaise. Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 7 oz Beef, lean cuts <br> 5 cups Celery <br> 1 1/2 Kiwis <br> $1 / 3$ cup Mandarin orange, canned 2 tsp Olive or monounsaturated oil 1/4 cup Beans, mixed, various | Item Portions 7.00 P 2.50 C 1.50 C 1.00 C 6.00 F 1.00 PC Calories: 602 | Preparation Suggestions: <br> Chinese Sautéed Beef and Celery <br> Saute the beef, beans and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Cottage cheese, light/low fat 1/2 cup Blueberries <br> 1 Kiwi <br> 1/3 cup Mandarin orange, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> In a mixing bowl combine all ingredients and gently blend. Serve immediately. |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 2 cups Yogurt, plain, low fat <br> 21 grams Protein powder <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 PC <br> 3.00 P <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Enjoy! |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 28 grams Protein powder <br> 1 Orange <br> 1 cup Raspberries <br> 2/3 tsp Olive or monounsaturated oil <br> 6 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 2.00 F <br> 1.00 F <br> Calories: <br> 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together, except nuts, and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Nuts on the side. |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 2 Oranges <br> 1 whole Pita <br> 6 tsp Mayonnaise | Item <br> Portions 8.00 P <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Grilled Chicken Pita Grill and dice chicken breast. Mix with a little chopped onion and tomato if desired. Stuff mixture into pita and top with a handful of lettuce. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 8 oz Chicken breast, skinless <br> 1 cup Rice <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 1/2 cup Grapes <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 3.00 C 1.00 C 1.00 C 1.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 14 grams Protein powder <br> 1/2 cup Grapes <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 PC <br> 2.00 P <br> 1.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit Blend all ingredients together and add ice cubes until desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Breakfast - Meal Portions: P:7 C:6 F:6 <br> $13 / 4$ cups Cottage cheese, light/low fat <br> 2 cups Cereal, cold <br> 2 cups Raspberries <br> 2 tsp Olive or monounsaturated oil | Item <br> Portions $7.00 \text { P }$ <br> 4.00 C <br> 2.00 C <br> 6.00 F <br> Calories: <br> 574 | Preparation Suggestions: <br> A healthy breakfast of cereal and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 28 grams Protein powder <br> 1 Tangerine <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: <br> 329 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1/2 cup Yogurt, plain, low fat 21 grams Protein powder 1 cup Raspberries 1 cup Strawberries 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $301$ | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Mid Meal - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Tuna, canned in water <br> 3 slice Whole grain bread <br> 4 tsp Mayonnaise <br> 2 tbsp Guacamole | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 4.00 F <br> 2.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Tuna Sandwich Mix tuna and mayonnaise, salt and pepper to taste. For some added crunch add a handful of chopped lettuce, celery or bean sprouts. |
| Dinner - Meal Portions: P:8 C:6 F:6 <br> 12 oz Ground beef (< $10 \%$ fat) <br> 2 cups Potato <br> 2 tsp Olive or monounsaturated oil | Item Portions 8.00 P 6.00 C 6.00 F Calories: 602 | Preparation Suggestions: <br> Beef Patty Dinner <br> Prepare a beef patty using your favorite spices. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 1/2 cups Watermelon <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 301 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
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| Put up a fight, be empowered and visit www.empoweredMMA.com |  |  |

Notes:

| Breakfast - Meal Portions: P:7 C:6 F:6 <br> 35 grams Protein powder <br> 2 Kiwis <br> 2 tsp Olive or monounsaturated oil <br> 1 cup Yogurt, plain, low fat <br> 1 cup Strawberries <br> $1 / 3$ cup Oatmeal | Item Portions 5.00 P 2.00 C 6.00 F 2.00 PC 1.00 C 1.00 C Calories: 574 | Preparation Suggestions: <br> Chop the fruit and mix with the remaining ingredients. Fast and easy, this is a great breakfast when you're in a hurry! |
| :---: | :---: | :---: |
| Mid Meal - Meal Portions: P:8 C:6 F:6 <br> 2 cups Milk, low fat (1\%) <br> 9 oz Chicken breast, deli style <br> 2 slice Rye bread <br> 6 tsp Mayonnaise | Item <br> Portions <br> 2.00 PC <br> 6.00 P <br> 4.00 C <br> 6.00 F <br> Calories: <br> 602 | Preparation Suggestions: <br> Deli Meat Sandwich <br> Use the ingredients to make a sandwich. Add a slice of onion and a leaf of lettuce for flavor. |
| Snack - Meal Portions: P:5 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 28 grams Protein powder <br> 2 Kiwis <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> Calories: 329 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:6 F: 6 <br> 8 oz Chicken breast, skinless <br> 3 cups Broccoli <br> 4 cups Cauliflower <br> 1 cup Blueberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 18 Peanuts <br> 1 Kiwi | Item <br> Portions 8.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 3.00 F <br> 3.00 F <br> 1.00 C <br> Calories: <br> 602 | Preparation Suggestions: <br> Grill chicken and serve with steamed vegetables. Enjoy fruit and nuts for dessert. |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 1 cup Milk, low fat (1\%) <br> 21 grams Protein powder <br> 1 cup Raspberries <br> 1 cup Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 1.00 PC 3.00 P 1.00 C 1.00 C 3.00 F Calories: 301 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Snack - Meal Portions: P:4 C:3 F:3 <br> 2 cups Milk, low fat (1\%) <br> 18 Peanuts <br> 1 Kiwi <br> 14 grams Protein powder | Item <br> Portions <br> 2.00 PC <br> 3.00 F <br> 1.00 C <br> 2.00 P <br> Calories: <br> 301 | Preparation Suggestions: <br> Milk \& Peanuts <br> A tall glass of milk and a handful of peanuts. Enjoy! |

Total Daily Portions: Protein: 36 Carbohydrates: 27 Fat: 27 Calories: 2709
** Remember to drink between 10 and 12 glasses of water per day. **


## Grocery List

Total items required to meet meal requirements from day 1 to day 7

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| $23 / 4$ cups Cottage | 5 cups Cereal, cold | $501 / 3 \mathrm{tsp}$ Olive or | $231 / 2$ cups Milk, |
| cheese, light/low fat | 8 cups Raspberries | monounsaturated oil | low fat (1\%) |
| 588 grams Protein | $41 / 2$ cups Blueberries | 22 tsp Mayonnaise | $23 / 4$ cups Yogurt, |
| powder | 1/3 cup Applesauce | 60 Peanuts | plain, low fat |
| 8 oz Tuna, canned in | 2 Peaches |  | 1/4 cup Beans, |
| water | 3 whole Pita |  | mixed, various |
| 31 oz Beef, lean cuts | 2 Pears |  | 3 cups Chicken |
| 48 oz Chicken breast, | 8 cups Celery |  | noodle soup |
| skinless | $51 / 2$ Kiwis |  |  |
| 5 oz Hard cheeses, | 1 cup Mandarin orange, canned |  |  |
| light/low fat | 1 Tangerine |  |  |
| 12 oz Ground beef (< | 2 cups Oatmeal |  |  |
| 10\% fat) | 1 cup Mango |  |  |
| 4 oz Cheddar cheese, | $11 / 2$ cups Watermelon |  |  |
| light/low fat | 7 cups Strawberries |  |  |
| 7 Eggs, whole | $91 / 2$ slice Whole grain bread |  |  |
| 9 oz Chicken breast, | 1/2 cup Tomato, puree |  |  |
| deli style | 3 cups Carrots |  |  |
| 6 oz Shrimp | $61 / 3$ cups Potato |  |  |
|  | 2 Pickles |  |  |
|  | 4 Crackers |  |  |
|  | $11 / 2$ cups Pineapple |  |  |
|  | 3 slice Sourdough bread |  |  |
|  | $11 / 2$ cups Peaches, canned |  |  |
|  | 3 Oranges |  |  |
|  | 1 cup Corn, canned |  |  |
|  | 1/2 cup Grapes |  |  |
|  | $11 / 2$ cups Broccoli |  |  |
|  | 30 spears Asparagus |  |  |
|  | 2 slice Rye bread |  |  |
|  | 4 cups Cauliflower |  |  |
|  | $11 / 3$ cups Rice |  |  |
|  | 2 cups Cucumber |  |  |

## Grocery List

Total items required to meet meal requirements from day 8 to day 14

Protein
588 grams Protein powder
9 oz Cheddar cheese, light/low fat
24 oz Chicken breast, skinless
$31 / 4$ cups Cottage cheese, light/low fat
40 oz Beef, lean cuts
18 oz Shrimp
8 oz Tuna, canned in water
9 oz Turkey breast, deli style
9 oz Chicken breast, deli style

## Carbohydrates

7 cups Raspberries
1 Tangerine
1 1/2 cups Peaches, canned
2 2/3 cups Rice
13 1/2 cups Broccoli
12 cups Cauliflower
$43 / 4$ cups Grapes
3 cups Watermelon
$21 / 2$ cups Cereal, cold
2 Bananas
9 cups Strawberries
2 cups Pineapple
1 Peach
2 cups Mandarin orange, canned
2/3 cup Oatmeal
30 spears Asparagus
4 1/3 cups Potato
$61 / 2$ Kiwis
10 slice Whole grain bread
1 cup Pasta
1 cup Tomato sauce
6 cups Popcorn
2 1/2 cups Blueberries
2/3 cup Mango
1 Orange
2 slice Rye bread 1 cup Celery
2 cups Cucumber

Fats
43 2/3 tsp Olive or
monounsaturated oil 108 Peanuts
23 tsp Mayonnaise 2 tsp Butter
5 tbsp Guacamole

## Other

12 1/2 cups Yogurt, plain, low fat
19 cups Milk, low fat (1\%)
4 cups Beef and vegetable soup

## Grocery List

Total items required to meet meal requirements from day 15 to day 21

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 588 grams Protein | 8 cups Cereal, cold | 48 tsp Olive or | 26 cups Milk, low |
| powder | 8 cups Strawberries | monounsaturated oil | fat (1\%) |
| 64 oz Chicken breast, | 4 Oranges | 102 Peanuts | 6 cups Yogurt, |
| skinless | 9 cups Raspberries | 22 tsp Mayonnaise | plain, low fat |
| 18 oz Shrimp | 3 slice Sourdough bread | 3 tbsp Guacamole |  |
| $31 / 2$ cups Cottage | 1 cup Pasta | 1 tsp Butter |  |
| cheese, light/low fat | 1 cup Tomato sauce |  |  |
| 24 oz Beef, lean cuts | $43 / 4$ cups Grapes |  |  |
| $12 \mathrm{oz} \mathrm{Ground} \mathrm{beef} \mathrm{(<}$ | 2 Tangerines |  |  |
| 10\% fat) | 10 slice Whole grain bread |  |  |
| 9 oz Chicken breast, | 2 cups Carrots |  |  |
| deli style | 1 cup Corn, canned |  |  |
| 2 oz Cheddar cheese, | $21 / 2$ cups Blueberries |  |  |
| light/low fat | $71 / 2$ cups Broccoli |  |  |
|  | $61 / 3$ cups Potato |  |  |
|  | $41 / 2$ Kiwis |  |  |
|  | 2 Peaches |  |  |
|  | 1/2 cup Peaches, canned |  |  |
|  | 1 Banana |  |  |
|  | 1 whole Pita |  |  |
|  | 42 spears Asparagus |  |  |
|  | 1 Pear |  |  |
|  | 1 cup Mandarin orange, canned |  |  |
|  | 2 slice Rye bread |  |  |
|  | 4 cups Cauliflower |  |  |
|  | $11 / 3$ cups Rice |  |  |
|  | 1 cup Celery |  |  |
|  | 2 cups Cucumber |  |  |
|  | 1/2 cup Pineapple |  |  |

## Grocery List

Total items required to meet meal requirements from day 22 to day 28

Protein
14 Eggs, whole
539 grams Protein powder
24 oz Chicken breast, skinless 40 oz Beef, lean cuts $13 / 4$ cups Cottage cheese, light/low fat 16 oz Tuna, canned in water
8 oz Cheddar cheese, light/low fat
18 oz Shrimp
18 oz Chicken breast, deli style

## Carbohydrates

$41 / 2$ cups Peaches, canned 9 slice Whole grain bread
$11 / 2$ cups Watermelon 7 cups Strawberries 3 cups Pineapple

2 Oranges
3 whole Pita
7 cups Potato
1/3 Banana
1 cup Oatmeal
1 1/2 cups Blueberries
4 Peaches
3 1/4 cups Grapes
$1 / 2$ cup Tomato, puree
3 cups Celery
3 cups Carrots
2 cups Mango
1 cup Corn, canned
6 cups Popcorn
3 cups Cereal, cold
1 Pear
1 cup Pasta
1 cup Tomato sauce
48 spears Asparagus
6 cups Broccoli
1 Tangerine
4 slice Rye bread
$51 / 2$ Kiwis
1 cup Raspberries
2 cups Cucumber
$1 / 3$ cup Mandarin orange, canned

Fats
48 tsp Olive or monounsaturated oil 25 tsp Mayonnaise 54 Peanuts
2 tbsp Guacamole
1 tsp Butter

## Other

8 cups Yogurt, plain, low fat 20 cups Milk, low fat (1\%)
4 cups Beef and vegetable soup

## Grocery List

Total items required to meet meal requirements from day 29 to day 35

Protein
7 Eggs, whole
609 grams Protein powder
48 oz Chicken breast, skinless
4 cups Cottage cheese, light/low fat 5 oz Hard cheeses, light/low fat
13 oz Cheddar cheese, light/low fat 24 oz Beef, lean cuts
18 oz Chicken breast, deli style
6 oz Shrimp

## Carbohydrates

2 1/2 cups Peaches, canned 4 slice Whole grain bread $41 / 2$ cups Watermelon

4 Peaches
3 slice Sourdough bread
6 cups Carrots
3 cups Corn, canned
4 cups Cereal, cold
13 cups Strawberries
$21 / 3$ cups Mandarin orange, canned
$11 / 3$ cups Oatmeal
5 cups Raspberries
10 1/2 Kiwis
2 Pickles
4 Crackers
$11 / 2$ cups Pineapple
12 cups Cauliflower
3 1/3 cups Rice
3/4 cup Grapes
4 cups Blueberries
2 Oranges
1 whole Pita
1 Banana
1 Tangerine
4 slice Rye bread
$41 / 2$ cups Broccoli
6 cups Popcorn
$11 / 3$ cups Potato
18 spears Asparagus
1 cup Celery
2 cups Cucumber

Fats
$492 / 3 \mathrm{tsp}$ Olive or monounsaturated oil 10 tsp Mayonnaise 126 Peanuts 1 tsp Butter

## Other

5 cups Yogurt, plain, low fat 20 cups Milk, low fat (1\%)
3 cups Chicken noodle soup

## Grocery List

Total items required to meet meal requirements from day 36 to day 42

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 588 grams Protein powder | 2 cups Oatmeal 1/3 cup Mango | $442 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 19 cups Milk, low fat (1\%) |
| 9 oz Turkey breast, deli style | $11 / 2$ cups Watermelon 5 cups Blueberries | 24 tsp Mayonnaise 78 Peanuts | 6 cups Yogurt, plain, low fat |
| 39 oz Beef, lean cuts | 14 slice Whole grain bread | 3 tbsp Guacamole | 1/4 cup Beans, |
| 24 oz Chicken breast, | 6 cups Celery | 1 tsp Butter | mixed, various |
| skinless | $31 / 2$ Kiwis |  | 6 cups Chicken |
| 7 Eggs, whole | 1 cup Mandarin orange, canned |  | noodle soup |
| $5 \mathrm{oz} \mathrm{Hard} \mathrm{cheeses}$, | 12 cups Raspberries |  |  |
| light/low fat | 2/3 cup Applesauce |  |  |
| 8 oz Tuna, canned in | 1 Banana |  |  |
| water | 3 slice Sourdough bread |  |  |
| 4 oz Cheddar cheese, | $21 / 3$ cups Rice |  |  |
| light/low fat | 7 1/2 cups Broccoli |  |  |
| 12 oz Ground beef (< | 8 cups Cauliflower |  |  |
| 10\% fat) | 1 cup Grapes |  |  |
| $23 / 4$ cups Cottage | 3 Tangerines |  |  |
| cheese, light/low fat | 1 cup Peaches, canned |  |  |
| 18 oz Shrimp | 2 Pickles |  |  |
|  | 4 Crackers |  |  |
|  | 2 whole Pita |  |  |
|  | 1 Pear |  |  |
|  | 5 cups Potato |  |  |
|  | 4 cups Strawberries |  |  |
|  | 2 cups Cereal, cold |  |  |
|  | $11 / 2$ cups Pineapple |  |  |
|  | 1 cup Pasta |  |  |
|  | 1 cup Tomato sauce |  |  |
|  | 30 spears Asparagus |  |  |
|  | 2 cups Cucumber |  |  |

## Grocery List

Total items required to meet meal requirements from day 43 to day 49

Protein
609 grams Protein powder
8 oz Tuna, canned in water
55 oz Beef, lean cuts
24 oz Chicken breast, skinless
5 oz Hard cheeses, light/low fat
9 oz Turkey breast, deli style
$31 / 2$ cups Cottage cheese, light/low fat 9 oz Chicken breast, deli style
6 oz Shrimp

## Carbohydrates

10 cups Raspberries
13 cups Strawberries
$11 / 2$ cups Peaches, canned
2 whole Pita
2 Pears
10 cups Celery
3 1/2 Kiwis
2 1/3 cups Mandarin orange, canned
$12 / 3$ cups Mango
13 slice Whole grain bread
3 cups Blueberries
4 cups Grapes
1 cup Tomato, puree
2 cups Carrots
$51 / 3$ cups Potato
1/3 Banana
2 Pickles
4 Crackers
2 cups Pineapple
8 cups Cauliflower
3 cups Rice 1 Peach
$11 / 3$ cups Oatmeal
1 1/2 cups Broccoli
30 spears Asparagus
2 slice Rye bread
2 cups Cucumber

## Grocery List

Total items required to meet meal requirements from day 50 to day 56

Protein
609 grams Protein powder
2 oz Cheddar cheese, light/low fat
31 oz Beef, lean cuts
5 cups Cottage
cheese, light/low fat
7 Eggs, whole
16 oz Tuna, canned in water
32 oz Chicken breast, skinless
12 oz Ground beef (< $10 \%$ fat)
9 oz Chicken breast, deli style
6 oz Shrimp

## Carbohydrates

$31 / 2$ cups Cereal, cold 8 cups Strawberries
3 cups Blueberries
1/3 cup Applesauce 6 Oranges
15 cups Raspberries
5 1/3 cups Potato
1/3 Banana
10 1/2 Kiwis
2 cups Oatmeal
3 cups Watermelon
1 Peach
2 cups Mandarin orange, canned
12 cups Cauliflower
2 2/3 cups Rice
1 cup Peaches, canned
8 slice Whole grain bread
$11 / 2$ cups Grapes
3 whole Pita
1 Pear
6 cups Celery
2 Tangerines
$71 / 2$ cups Broccoli
2 slice Rye bread
18 spears Asparagus
2 cups Cucumber
1/2 cup Pineapple

Fats
$462 / 3 \mathrm{tsp}$ Olive or monounsaturated oil 96 Peanuts 25 tsp Mayonnaise 2 tbsp Guacamole

## Other

15 1/2 cups Milk, low fat (1\%)
$81 / 4$ cups Yogurt, plain, low fat 3 cups Chicken noodle soup 1/4 cup Beans, mixed, various

## 2999 Calorie Meal Plans

Day: 1

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 2 cups Cottage cheese, light/low fat 2 cups Bran cereal, all varieties 2 cups Strawberries 1 tsp Olive or monounsaturated oil 1 tbsp Barley 2 tbsp Almonds, slivered | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 8.00 \mathrm{P} \\ 4.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 3.00 \mathrm{~F} \\ 2.00 \mathrm{C} \\ 2.00 \mathrm{~F} \\ \text { Calories: } \\ 647 \end{gathered}$ | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item Portions 4.00 P 2.00 C 3.00 F 2.00 C Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item Portions 6.00 P 6.00 C Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 4 oz Cheese, low or non fat <br> 8 oz Tofu <br> 3 slice Whole grain bread <br> 2 Rice cakes <br> 12 Peanuts <br> 3 tsp Mayonnaise | Item Portions 4.00 P 4.00 P 6.00 C 2.00 C 2.00 F 3.00 F Calories: 647 | Preparation Suggestions: <br> Triple Decker Tofu Sandwich <br> Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. Add flavored rice cakes for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> $11 / 2$ cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> $11 / 2$ Peppers (bell or cubanelle) <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 4.00 P .50 C 1.00 C .50 C 1.33 C .75 C 4.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat $11 / 3$ cups Applesauce <br> 18 Peanuts | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 4.00 \mathrm{P} \\ 4.00 \mathrm{C} \\ 3.00 \mathrm{~F} \\ \text { Calories: } \\ 337 \end{gathered}$ | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

Day: 2

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1/2 cup Onions <br> 1 cup Jalapeno peppers <br> 1/2 cup Salsa <br> 3 cups Tomatoes <br> $11 / 2$ slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 1.00 C <br> . 50 C <br> 1.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Goat cheese, light/low fat 8 oz Tofu <br> $11 / 3$ cups Fruit cocktail <br> 2 slice Whole grain bread <br> 5 tsp Mayonnaise | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 4.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Cheese \& Tofu Sandwich Slice cheese and tofu and top with mayonnaise. You may also wish to add lettuce for crunch. Add fruit for dessert. ***OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 21 grams Protein powder $11 / 2$ cups Yogurt, plain, low fat 1 cup Peaches, canned $1 / 3$ cup Oatmeal | Item <br> Portions 3.00 P <br> 3.00 PC <br> 2.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1 cup Tomatoes <br> $12 / 3$ cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .67 C 5.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 2 cups Tomatoes <br> 1 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .25 C 2.00 C 1.33 C 2.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 6 oz Feta cheese, light/low fat <br> 1 cup Won ton soup <br> 2/3 cup Fruit juice <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 2.00 A <br> 2.00 C <br> 4.00 C <br> 3.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of soup with a cheese pita on the side. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 2 cups Mushrooms <br> 1 cup Onions <br> 1 1/2 cups Tomatoes <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> Calories: 647 | Preparation Suggestions: <br> Tofu with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts <br> 2 Rice cakes | Item <br> Portions $4.00 \text { P }$ <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |

Day: 4

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 21 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 tbsp Barley <br> 2 cups Bran cereal, all varieties <br> 5 tbsp Almonds, slivered <br> 3 oz Cheddar cheese, light/low fat | Item Portions 3.00 P 2.00 PC 2.00 C 4.00 C 5.00 F 3.00 P Calories: 647 | Preparation Suggestions: <br> A healthy breakfast with plenty of fibre. Enjoy the cheese on the side. You can add the nuts to your cereal for a bit of crunch! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 4.00 C $3.00 \text { F }$ <br> Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 2.00 C 1.00 C 1.00 C 4.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 links Soy sausage <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> 1 cup Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 3.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Soy Links with rice, fruit and applesauce on the side. ${ }^{* * *}$ OPTIONAL/OPTIMAL SUPPLEMENTS: ${ }^{* * *}$ Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 5


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 7 Eggs, whole <br> 1/2 cup Yogurt, plain, low fat <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 3 1/2 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 PC <br> . 50 C <br> 2.00 C <br> . 25 C <br> 2.00 C <br> 2.33 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item Portions 6.00 P 6.00 C Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 cup Milk, low fat (1\%) <br> 1 1/2 cups Yogurt, plain, low fat 2 cups Chili, canned $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 1.00 \mathrm{PC} \\ 3.00 \mathrm{PC} \\ 4.00 \mathrm{~A} \\ 1.00 \mathrm{~F} \\ \text { Calories: } \\ 647 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> A bowl of veggie chili and a glass of milk with yogurt for desert: it doesn't get much easier to prepare than that! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 oz Feta cheese, light/low fat 12 oz Tofu <br> 1 cup Beans, green or yellow 1/2 cup Beans, black <br> 1 cup Chickpeas <br> 1/4 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 2.00 \mathrm{P} \\ 6.00 \mathrm{P} \\ .67 \mathrm{C} \\ 2.00 \mathrm{C} \\ 4.00 \mathrm{C} \\ .06 \mathrm{C} \\ .50 \mathrm{C} \\ 1.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 647 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Grilled Tofu with Seasoned Beans Let beans and vegetables marinate in olive oil, balsamic vinegar and seasoning for at least a couple hours. Grill the tofu, rubbing first with a seasoning mixture of salt, lemon pepper, and rosemary (optional). Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat <br> 9 Almonds, whole | Item Portions 4.00 PC 3.00 F Calories: 337 | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

Day: 7

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 1.00 C 1.00 C 5.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item <br> Portions <br> 6.00 P <br> 4.00 C <br> 2.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> 6.00 C <br> 4.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **
Huge and Ripped + www.MetabolicSurgeProgram.com

Day: 8

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 56 grams Protein powder 2 cups Mandarin orange, canned $12 / 3$ tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions 8.00 P <br> 6.00 C <br> 5.00 F <br> 2.00 C <br> Calories: <br> 647 | Preparation Suggestions: <br> A refreshing breakfast. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder 2 cups Strawberries 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> $11 / 2$ cups Won ton soup 2 whole Pita 2/3 tsp Olive or monounsaturated oil 4 oz Feta cheese, light/low fat 1 cup Milk, low fat (1\%) | Item <br> Portions <br> 3.00 A <br> 4.00 C <br> 2.00 F <br> 4.00 P <br> 1.00 PC <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of soup with a cheese sandwich on the side. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Chickpeas <br> 1/4 cup Kidney beans <br> 1/2 cup Onions <br> 1 1/2 cups Tomatoes <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions <br> 4.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> 8.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Stew <br> Brown soy quickly and place in a pot with the vegetables and pasta. Stew everything together for this highly nutritious dinner. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> $11 / 3$ cups Applesauce <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 9

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Eggs, whole <br> 4 oz Cheese, low or non fat <br> 2/3 cup Mandarin orange, canned <br> 2 cups Fruit juice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Simple, balanced, and fast, this breakfast is perfect for those with busy lifestyles. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 6 oz Cheese, low or non fat <br> 2 cups Milk, low fat (1\%) <br> 1 cup Cucumber <br> 1 Tomato <br> 1 Apple <br> 1 1/2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 6.00 P <br> 2.00 PC <br> . 25 C <br> . 50 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Tomato Cucumber Salad <br> Mix ingredients with 1 clove of minced garlic and $1 / 3$ tbsp of chopped fresh basil leaves. Add balsamic vinegar, salt \& pepper to taste. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 21 grams Protein powder 1 1/2 cups Yogurt, plain, low fat 1 cup Peaches, canned 1/3 cup Oatmeal | Item <br> Portions $3.00 \mathrm{P}$ <br> 3.00 PC <br> 2.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 2 cups Mushrooms <br> 1/2 cup Onions <br> 1 1/2 cups Tomatoes <br> 1 2/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 2.00 C $3.00 \text { F }$ <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Vince Reveals His No Non Sense Muscle Building Strategy! www.VincesNoNonSenseMuscleBuilding.com |  |  |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Egg whites <br> 6 Eggs, whole <br> 1 cup Peaches, canned <br> 2 cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 6.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A simple breakfast. Enjoy fruit on the side. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 2 oz Feta cheese, light/low fat <br> 12 oz Tofu <br> 1 cup Celery <br> 1/2 cup Cucumber <br> 1/2 Pepper (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Grapes <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil <br> 12 Peanuts | Item Portions 2.00 P 6.00 P .50 C .13 C .25 C 1.00 C 2.00 C 4.00 C 3.00 F 2.00 F Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Salad Roughly chop the vegetables and mix with olive oil, a dash of balsamic vinegar and salt, pepper and thyme. Put the tofu on top (dashing with a little lemon juice if you want) and start eating! Enjoy the fruit for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 3 cups Eggplant <br> 2 cups Celery <br> 2 Peppers (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Tofu-Eggplant Gumbo <br> Roughly chop the vegetables and tofu, then saute all of them except the tomatoes in a small pot with the olive oil. When they're almost cooked through, add the tomatoes and a dash of water, then simmer. Season with salt, pepper, thyme, rosemary and some chili pepper. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 56 grams Protein powder <br> 1 cup Mandarin orange, canned <br> $12 / 3$ tsp Olive or monounsaturated oil <br> $12 / 3$ cups Oatmeal | Item <br> Portions <br> 8.00 P <br> 3.00 C <br> 5.00 F <br> 5.00 C <br> Calories: <br> 647 | Preparation Suggestions: <br> A refreshing breakfast. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 1.00 C 1.00 C 5.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item Portions 6.00 P 4.00 C 2.00 C Calories: 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu, wow thank goodness I hate tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 Egg whites <br> 1 cup Lentils <br> 1 Tomato <br> 1 cup Onions <br> 1 cup Carrots <br> 1 cup Spinach <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 4.00 PC .50 C 2.00 C 1.00 C .29 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Dhal <br> You'll also need a garlic clove and a small piece of ginger (dried can be substituted). Chop the onions, garlic, and ginger and fry. Add chopped tomato, curry powder (according to how hot you like it), 1 tsp tumeric powder, and if you've got em, some cumin and coriander. ${ }^{* * *}$ OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Multi Vitamin, Digestive <br> Enzymes \& Omega 3 capsules <br> Then add 1-2 cups water, lentils, carrots, egg and spinach, then simmer. Season with salt and pepper, and enjoy! |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 1.00 C 1.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 1 1/2 cups Cottage cheese, light/low fat 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1 tbsp Barley <br> $11 / 2$ cups Bran cereal, all varieties <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 2.00 PC <br> 1.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/2 tbsp Barley <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 1.00 C 1.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 2 cups Fruit juice 42 grams Protein powder | Item <br> Portions <br> 6.00 C <br> 6.00 P <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 4 oz Cheese, low or non fat <br> 8 oz Tofu <br> 1 1/3 cups Fruit juice <br> 2 slice Whole grain bread <br> 12 Peanuts <br> 3 tsp Mayonnaise | Item Portions 4.00 P 4.00 P 4.00 C 4.00 C 2.00 F 3.00 F Calories: 647 | Preparation Suggestions: <br> Cheese \& Tofu Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 oz Feta cheese, light/low fat 6 oz Tofu <br> 1/4 cup Onions <br> 1 Pepper (bell or cubanelle) <br> 1 cup Salsa <br> 2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 1 cup Milk, low fat (1\%) | Item <br> Portions <br> 4.00 P <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> 1.00 PC <br> Calories: <br> 647 | Preparation Suggestions: <br> Feta \& Tofu Wrap Cut tofu into strips or chunks and add to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat 1 1/3 cups Applesauce <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

Day: 13

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 1/2 cups Egg substitute <br> 4 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil <br> $1 / 2$ cup Goat cheese, light/low fat | Item <br> Portions <br> 6.00 P <br> 8.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted Western Chop cheese (and a little onion and peppers if desired). In a small bowl combine with eggs. Preheat oil over medium heat, and add mixture. Serve on toasted bread. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 12 oz Tofu <br> $11 / 2$ cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> $11 / 2$ Peppers (bell or cubanelle) <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> $1 / 2$ cup Neufchatel cheese, light/low fat | Item <br> Portions 6.00 P .50 C <br> 1.00 C <br> . 50 C <br> 1.33 C <br> . 75 C <br> 4.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat <br> 9 Almonds, whole | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **
Feel the burn \& incinerate the fat. www.BurnerFatL oss.com

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions $8.00 \text { P }$ <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 2.00 C 1.00 C 4.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item Portions 4.00 P 1.00 C 1.00 C 5.00 F 6.00 C 4.00 P Calories: 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ${ }^{* * *}$ OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

Day: 15


Day: 16

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 56 grams Protein powder <br> 1 cup Mandarin orange, canned <br> $12 / 3$ tsp Olive or monounsaturated oil <br> $12 / 3$ cups Oatmeal | Item <br> Portions <br> 8.00 P <br> 3.00 C <br> 5.00 F <br> 5.00 C <br> Calories: <br> 647 | Preparation Suggestions: <br> A refreshing breakfast. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 C <br> 5.00 F <br> 8.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item <br> Portions 6.00 P <br> 4.00 C <br> 2.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu, wow thank goodness I hate tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 links Soy sausage <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> 1 cup Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 3.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Soy Links with rice, fruit and applesauce on the side. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **
Today's checklist: 1.Eat 2.Train 3.Grow www.EmpoweredNutrition.com

Today’s checklist: 1.Protein Smoothie 2.MultiVitamin 3.Weightloss Formula www.empowerednutrition.com

## Notes:

## Day: 17

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Eggs, whole <br> 4 oz Cheese, low or non fat <br> 2/3 cup Mandarin orange, canned <br> 2 cups Fruit juice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 4.00 P 2.00 C 6.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Simple, balanced, and fast, this breakfast is perfect for those with busy lifestyles. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/2 tbsp Barley <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 1/2 cups Egg substitute 4 slice Whole grain bread $12 / 3$ tsp Olive or monounsaturated oil 1/2 cup Goat cheese, light/low fat | Item Portions 6.00 P 8.00 C 5.00 F 2.00 P Calories: 647 | Preparation Suggestions: <br> Toasted Western <br> Chop cheese (and a little onion and peppers if desired). In a small bowl combine with eggs. Preheat oil over medium heat, and add mixture. Serve on toasted bread. ${ }^{* * *}$ OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 Egg whites <br> 1 cup Lentils <br> 1 Tomato <br> 1 cup Onions <br> 1 cup Carrots <br> 1 cup Spinach <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 4.00 P <br> 4.00 PC <br> .50 C <br> 2.00 C <br> 1.00 C <br> . 29 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Dhal <br> You'll also need a garlic clove and a small piece of ginger (dried can be substituted). Chop the onions, garlic, and ginger and fry. Add chopped tomato, curry powder (according to how hot you like it), 1 tsp tumeric powder, and if you've got em, some cumin and coriander. ${ }^{* * *}$ OPTIONAL/OPTIMAL SUPPLEMENTS: ${ }^{* * \star}$ Multi Vitamin, Digestive Enzymes \& Omega 3 capsules <br> Then add 1-2 cups water, lentils, carrots, egg and spinach, then simmer. Season with salt and pepper, and enjoy! |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat 1 1/3 cups Applesauce <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 1 1/2 cups Cottage cheese, light/low fat 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1 tbsp Barley <br> $11 / 2$ cups Bran cereal, all varieties <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 2.00 PC <br> 1.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 2.00 C 1.00 C 1.00 C 4.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 21 grams Protein powder <br> 1 1/2 cups Yogurt, plain, low fat <br> 1 cup Peaches, canned <br> 1/3 cup Oatmeal | Item <br> Portions <br> 3.00 P <br> 3.00 PC <br> 2.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 12 oz Tofu <br> 1 1/2 cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> $11 / 2$ Peppers (bell or cubanelle) <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> $1 / 2$ cup Neufchatel cheese, light/low fat | Item <br> Portions 6.00 P . 50 C 1.00 C . 50 C <br> 1.33 C . 75 C 4.00 C 5.00 F 2.00 P Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 6 oz Feta cheese, light/low fat <br> 1 cup Won ton soup <br> 2/3 cup Fruit juice <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil | Item Portions 6.00 P 2.00 A 2.00 C 4.00 C 3.00 F Calories: 647 | Preparation Suggestions: <br> A bowl of soup with a cheese pita on the side. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> 6.00 C <br> 4.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts <br> 2 Rice cakes | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 7 Eggs, whole <br> 1/2 cup Yogurt, plain, low fat <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 3 1/2 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 7.00 P 1.00 PC .50 C 2.00 C .25 C 2.00 C 2.33 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item Portions 4.00 P 2.00 C 2.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder 2 cups Fruit juice | Item Portions 6.00 P 6.00 C Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> $11 / 2$ cups Won ton soup 2 whole Pita 2/3 tsp Olive or monounsaturated oil 4 oz Feta cheese, light/low fat 1 cup Milk, low fat (1\%) | Item Portions 3.00 A 4.00 C 2.00 F 4.00 P 1.00 PC Calories: 647 | Preparation Suggestions: <br> A bowl of soup with a cheese sandwich on the side. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 2 cups Mushrooms <br> 1 cup Onions <br> 1 1/2 cups Tomatoes <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 4.00 P 1.00 C 2.00 C 1.00 C 4.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Tofu with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat <br> 9 Almonds, whole | Item Portions 4.00 PC 3.00 F Calories: 337 | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Egg whites <br> 6 Eggs, whole <br> 1 cup Peaches, canned <br> 2 cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 2.00 P 6.00 P 2.00 C 6.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> A simple breakfast. Enjoy fruit on the side. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat 1 1/3 cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 1.00 C 1.00 C 5.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1 cup Tomatoes <br> 1 2/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .67 C 5.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |



| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 2 cups Tomatoes <br> 1 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .25 C 2.00 C 1.33 C 2.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 2.00 C 1.00 C 1.00 C 4.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 21 grams Protein powder $11 / 2$ cups Yogurt, plain, low fat 1 cup Peaches, canned $1 / 3$ cup Oatmeal | Item Portions 3.00 P 3.00 PC 2.00 C 1.00 C Calories: 384 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 oz Feta cheese, light/low fat 8 oz Tofu <br> 1/2 cup Onions <br> 2 Peppers (bell or cubanelle) <br> 1 cup Salsa <br> 2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Feta \& Tofu Wrap Cut tofu into strips or chunks and add to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 2.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Egg whites <br> 6 Eggs, whole <br> 1 cup Peaches, canned <br> 2 cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 6.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A simple breakfast. Enjoy fruit on the side. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 2 cups Fruit juice 42 grams Protein powder | Item <br> Portions <br> 6.00 C <br> 6.00 P <br> Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> $11 / 2$ cups Won ton soup 2 whole Pita 2/3 tsp Olive or monounsaturated oil 4 oz Feta cheese, light/low fat 1 cup Milk, low fat (1\%) | Item <br> Portions $3.00 \mathrm{~A}$ <br> 4.00 C <br> 2.00 F <br> 4.00 P <br> 1.00 PC <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of soup with a cheese sandwich on the side. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 Egg whites <br> 1 cup Lentils <br> 1 Tomato <br> 1 cup Onions <br> 1 cup Carrots <br> 1 cup Spinach <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 4.00 P <br> 4.00 PC <br> . 50 C <br> 2.00 C <br> 1.00 C <br> . 29 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Dhal <br> You'll also need a garlic clove and a small piece of ginger (dried can be substituted). Chop the onions, garlic, and ginger and fry. Add chopped tomato, curry powder (according to how hot you like it), 1 tsp tumeric powder, and if you've got em, some cumin and coriander. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules <br> Then add 1-2 cups water, lentils, carrots, egg and spinach, then simmer. Season with salt and pepper, and enjoy! |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts <br> 2 Rice cakes | Item Portions 4.00 P 2.00 C 3.00 F 2.00 C Calories: | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |



| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/2 tbsp Barley <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 4 oz Cheese, low or non fat <br> 8 oz Tofu <br> 1 1/3 cups Fruit juice <br> 2 slice Whole grain bread <br> 12 Peanuts <br> 3 tsp Mayonnaise | Item Portions 4.00 P 4.00 P 4.00 C 4.00 C 2.00 F 3.00 F Calories: 647 | Preparation Suggestions: <br> Cheese \& Tofu Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 oz Feta cheese, light/low fat <br> 6 oz Tofu <br> 1/4 cup Onions <br> 1 Pepper (bell or cubanelle) <br> 1 cup Salsa <br> 2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 1 cup Milk, low fat (1\%) | Item <br> Portions 4.00 P <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> 1.00 PC <br> Calories: <br> 647 | Preparation Suggestions: <br> Feta \& Tofu Wrap <br> Cut tofu into strips or chunks and add to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat 1 1/3 cups Applesauce <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 | Item Portions | Preparation Suggestions: |
| :---: | :---: | :---: |
| 1 1/4 cups Cottage cheese, light/low fat 21 grams Protein powder | $\begin{aligned} & 5.00 \mathrm{P} \\ & 3.00 \mathrm{P} \end{aligned}$ | A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients |
| 1 cup Strawberries | 1.00 C | together and enjoy. |
| $11 / 2$ tbsp Barley | 3.00 C | ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** |
| 2 cups Bran cereal, all varieties | 4.00 C | Multivitamin, Digestive Enzymes, 1 gram of Vitamin |
| $12 / 3$ tsp Olive or monounsaturated oil | 5.00 F | C, 400 IU Vitamin E, Omega 3 capsules |
|  | Calories: $647$ |  |
| Snack - Meal Portions: P:4 C:4 F:3 | Item Portions | Preparation Suggestions: |
|  | 2.00 P | PRE - Protein Shake + Energy Sustaining Growth |
| 2 cups Milk, low fat (1\%) | 2.00 PC | Carbs |
| 1 cup Strawberries | 1.00 C |  |
| 1/2 tbsp Barley <br> 1 tsp Olive or monounsaturated oil | 1.00 C | Put all ingredients in a blender over ice and blend to |
|  | 3.00 F | desired consistency. Enjoy! |
|  | Calories: 337 | *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 | Item Portions | Preparation Suggestions: |
| 42 grams Protein powder 2 cups Fruit juice | 6.00 P | POST - Protein Shake |
|  | 6.00 C | Put all ingredients in blender over ice. We |
|  | Calories: 384 | recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 | Item Portions | Preparation Suggestions: |
| 11/2 cups Egg substitute 4 slice Whole grain bread $12 / 3$ tsp Olive or monounsaturated oil 1/2 cup Goat cheese, light/low fat | 6.00 P | Toasted Western |
|  | 8.00 C | Chop cheese (and a little onion and peppers if |
|  | 5.00 F | desired). In a small bowl combine with eggs. Preheat |
|  | $2.00 \text { P }$ | oil over medium heat, and add mixture. Serve on |
|  | Calories: 647 | toasted bread. ***OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 | Item Portions | Preparation Suggestions: |
| 8 oz Textured Vegetable Protein | 8.00 P | TVP with sautéed vegetables: an easy meal to |
| 2 cups Mushrooms | 1.00 C | prepare. Try seasoning the vegetables with salt and |
| 1/2 cup Onions | 1.00 C | pepper to taste, plus some basil and oregano. |
| $11 / 2$ cups Tomatoes | 1.00 C | ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi |
| $12 / 3$ cups Rice | 5.00 C | Vitamin, Digestive Enzymes \& Omega 3 capsules |
| $12 / 3$ tsp Olive or monounsaturated oil | 5.00 F |  |
|  | Calories: 647 |  |
| Snack - Meal Portions: P:4 C:4 F:3 | Item | Preparation Suggestions: |
|  | Portions |  |
| 4 oz Cheese, low or non fat $11 / 3$ cups Applesauce 18 Peanuts | 4.00 P | Cheese, Applesauce \& Peanuts |
|  | 4.00 C | Enjoy this quick snack. |
|  | 3.00 F |  |
|  | Calories: $337$ |  |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **
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| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Eggs, whole <br> 4 oz Cheese, low or non fat <br> 2/3 cup Mandarin orange, canned <br> 2 cups Fruit juice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 4.00 P 4.00 P 2.00 C 6.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Simple, balanced, and fast, this breakfast is perfect for those with busy lifestyles. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat 1 1/3 cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 6 oz Cheese, low or non fat <br> 2 cups Milk, low fat (1\%) <br> 1 cup Cucumber <br> 1 Tomato <br> 1 Apple <br> 1 1/2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 6.00 P 2.00 PC .25 C .50 C 2.00 C 3.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Tomato Cucumber Salad Mix ingredients with 1 clove of minced garlic and $1 / 3$ tbsp of chopped fresh basil leaves. Add balsamic vinegar, salt \& pepper to taste. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 21 grams Protein powder $11 / 2$ cups Yogurt, plain, low fat 1 cup Peaches, canned $1 / 3$ cup Oatmeal | Item Portions 3.00 P 3.00 PC 2.00 C 1.00 C Calories: 384 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 oz Feta cheese, light/low fat 12 oz Tofu <br> 1 cup Beans, green or yellow 1/2 cup Beans, black <br> 1 cup Chickpeas <br> 1/4 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 2.00 P 6.00 P .67 C 2.00 C 4.00 C .06 C .50 C 1.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Grilled Tofu with Seasoned Beans Let beans and vegetables marinate in olive oil, balsamic vinegar and seasoning for at least a couple hours. Grill the tofu, rubbing first with a seasoning mixture of salt, lemon pepper, and rosemary (optional). Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 21 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 tbsp Barley <br> 2 cups Bran cereal, all varieties <br> 5 tbsp Almonds, slivered <br> 3 oz Cheddar cheese, light/low fat | Item Portions 3.00 P 2.00 PC 2.00 C 4.00 C 5.00 F 3.00 P Calories: 647 | Preparation Suggestions: <br> A healthy breakfast with plenty of fibre. Enjoy the cheese on the side. You can add the nuts to your cereal for a bit of crunch! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 cup Milk, low fat (1\%) <br> 1 1/2 cups Yogurt, plain, low fat 2 cups Chili, canned <br> $1 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 PC <br> 4.00 A <br> 1.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of veggie chili and a glass of milk with yogurt for desert: it doesn't get much easier to prepare than that! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item Portions 4.00 P 1.00 C 1.00 C 5.00 F 6.00 C 4.00 P Calories: 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 1/3 cups Applesauce <br> 18 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 21 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 tbsp Barley <br> 2 cups Bran cereal, all varieties <br> 5 tbsp Almonds, slivered <br> 3 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 3.00 P <br> 2.00 PC <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> 3.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with plenty of fibre. Enjoy the cheese on the side. You can add the nuts to your cereal for a bit of crunch! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 6 oz Cheese, low or non fat <br> 2 cups Milk, low fat (1\%) <br> 1 cup Cucumber <br> 1 Tomato <br> 1 Apple <br> 1 1/2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 6.00 P 2.00 PC .25 C .50 C 2.00 C 3.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Tomato Cucumber Salad <br> Mix ingredients with 1 clove of minced garlic and $1 / 3$ tbsp of chopped fresh basil leaves. Add balsamic vinegar, salt \& pepper to taste. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> $11 / 2$ cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> 1 1/2 Peppers (bell or cubanelle) <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> . 50 C <br> 1.00 C <br> .50 C <br> 1.33 C <br> . 75 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder 2 cups Milk, low fat (1\%) <br> 1 cup Peaches, canned <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 2.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 56 grams Protein powder 2 cups Mandarin orange, canned $12 / 3$ tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 5.00 F <br> 2.00 C <br> Calories: <br> 647 | Preparation Suggestions: <br> A refreshing breakfast. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 cup Milk, low fat (1\%) <br> 1 1/2 cups Yogurt, plain, low fat 2 cups Chili, canned <br> $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 PC <br> 4.00 A <br> 1.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of veggie chili and a glass of milk with yogurt for desert: it doesn't get much easier to prepare than that! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 12 oz Tofu <br> 1 1/2 cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> $11 / 2$ Peppers (bell or cubanelle) <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 1/2 cup Neufchatel cheese, light/low fat | Item <br> Portions 6.00 P . 50 C 1.00 C . 50 C <br> 1.33 C . 75 C 4.00 C 5.00 F 2.00 P Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat <br> 9 Almonds, whole | Item Portions 4.00 PC 3.00 F Calories: 337 | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 1.00 C 1.00 C 5.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder <br> 2 cups Blueberries <br> 2/3 cup Oatmeal | Item Portions 6.00 P 4.00 C 2.00 C Calories: 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu, wow thank goodness I hate tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Chickpeas <br> 1/4 cup Kidney beans <br> 1/2 cup Onions <br> 1 1/2 cups Tomatoes <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions <br> 4.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> 8.00 P <br> Calories: 647 | Preparation Suggestions: <br> Stew <br> Brown soy quickly and place in a pot with the vegetables and pasta. Stew everything together for this highly nutritious dinner. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |

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| Breakfast - Meal Portions: P:8 C:8 F:5 | Item Portions | Preparation Suggestions: |
| :---: | :---: | :---: |
| $11 / 4$ cups Cottage cheese, light/low fat | 5.00 P | A healthy breakfast with fibre and fruit. This meal is |
| 21 grams Protein powder | 3.00 P | perfectly balanced! Just mix all the ingredients |
| 1 cup Strawberries | 1.00 C | together and enjoy. |
| $11 / 2$ tbsp Barley | 3.00 C | ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** |
| 2 cups Bran cereal, all varieties | 4.00 C | Multivitamin, Digestive Enzymes, 1 gram of Vitamin |
| $12 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | 5.00 F | C, 400 IU Vitamin E, Omega 3 capsules |
|  | Calories: 647 |  |
| Snack - Meal Portions: P:4 C:4 F:3 | Item Portions | Preparation Suggestions: |
| 14 grams Protein powder 2 cups Milk, low fat (1\%) | 2.00 P | PRE - Protein Shake + Energy Sustaining Growth |
|  | 2.00 PC | Carbs |
| 1 cup Strawberries 1/2 tbsp Barley | 1.00 C |  |
|  | 1.00 C | Put all ingredients in a blender over ice and blend to |
| 1 tsp Olive or monounsaturated oil | 3.00 F | desired consistency. Enjoy! |
|  | Calories: 337 | *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 | Item Portions | Preparation Suggestions: |
| 42 grams Protein powder 2 cups Fruit juice | 6.00 P | POST - Protein Shake |
|  | 6.00 C | Put all ingredients in blender over ice. We |
|  | Calories: $384$ | recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 | Item Portions | Preparation Suggestions: |
| 3/4 cup Neufchatel cheese, light/low fat 1 cup Milk, low fat (1\%) | 3.00 P | A bowl of soup and a glass of milk with yogurt for |
|  | 1.00 PC | desert: it doesn't get much easier to prepare than |
| 1 cup Yogurt, plain, low fat | 2.00 PC | that! |
| 1 cup Egg drop soup | 2.00 A | ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** |
| 1 Banana <br> 1 tsp Olive or monounsaturated oil | 3.00 C | Digestive Enzymes, Omega 3 capsules \& Vitamin B |
|  | 3.00 F |  |
|  | Calories: 647 |  |
| Dinner - Meal Portions: P:8 C:8 F:5 | Item | Preparation Suggestions: |
|  | Portions | Preparation Suggestions: |
| 4 oz Feta cheese, light/low fat | 4.00 P | Feta \& Tofu Wrap |
| 6 oz Tofu | 3.00 P | Cut tofu into strips or chunks and add to oil with |
| 1/4 cup Onions | . 50 C | desired seasonings and pan fry until cooked. You |
| 1 Pepper (bell or cubanelle) | . 50 C | can fry the vegetables or have them raw. Mix all |
| 1 cup Salsa | 2.00 C | ingredients into pita and enjoy. |
| 2 whole Pita | 4.00 C | ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi |
| $12 / 3$ tsp Olive or monounsaturated oil | 5.00 F | Vitamin, Digestive Enzymes \& Omega 3 capsules |
| 1 cup Milk, low fat (1\%) | 1.00 PC |  |
|  | $\begin{gathered} \text { Calories: } \\ 647 \end{gathered}$ |  |
| Snack - Meal Portions: P:4 C:4 F:3 |  | Preparation Suggestions: |
|  | Portions |  |
| 4 oz Cheese, low or non fat | 4.00 P | Cheese, Apples \& Peanuts |
| 1 Apple | 2.00 C | A quick snack to keep you going through the day! |
| 18 Peanuts | 3.00 F |  |
| 2 Rice cakes | 2.00 C |  |
|  | Calories: $337$ |  |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 1 1/4 cups Cottage cheese, light/low fat 21 grams Protein powder <br> 1 cup Strawberries <br> 1 1/2 tbsp Barley <br> 2 cups Bran cereal, all varieties <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 5.00 P <br> 3.00 P <br> 1.00 C <br> 3.00 C <br> 4.00 C <br> 5.00 F <br> Calories: 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder 2 cups Strawberries 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item Portions 4.00 P 2.00 C 3.00 F 2.00 C Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 4 oz Cheese, low or non fat <br> 8 oz Tofu <br> 3 slice Whole grain bread <br> 2 Rice cakes <br> 12 Peanuts <br> 3 tsp Mayonnaise | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 6.00 C <br> 2.00 C <br> 2.00 F <br> 3.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Triple Decker Tofu Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. Add flavored rice cakes for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 oz Feta cheese, light/low fat <br> 6 oz Tofu <br> 1/4 cup Onions <br> 1 Pepper (bell or cubanelle) <br> 1 cup Salsa <br> 2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 1 cup Milk, low fat (1\%) | Item <br> Portions <br> 4.00 P <br> 3.00 P <br> . 50 C <br> . 50 C <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> 1.00 PC <br> Calories: <br> 647 | Preparation Suggestions: <br> Feta \& Tofu Wrap Cut tofu into strips or chunks and add to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts <br> 2 Rice cakes | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions <br> 1.00 C <br> 2.00 C <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> 8.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Ground soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 oz Feta cheese, light/low fat 12 oz Tofu <br> 1 cup Beans, green or yellow 1/2 cup Beans, black <br> 1 cup Chickpeas <br> 1/4 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 6.00 P <br> . 67 C <br> 2.00 C <br> 4.00 C <br> .06 C <br> . 50 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Grilled Tofu with Seasoned Beans Let beans and vegetables marinate in olive oil, balsamic vinegar and seasoning for at least a couple hours. Grill the tofu, rubbing first with a seasoning mixture of salt, lemon pepper, and rosemary (optional). Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 1.00 C 1.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

Smonoonoooonth...Protein huilds muscles www.EmnoweredSmoothie.com

Day: 36

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 2 cups Cottage cheese, light/low fat 2 cups Bran cereal, all varieties <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 1 tbsp Barley <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> 2.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 1/2 cups Egg substitute 4 slice Whole grain bread $12 / 3$ tsp Olive or monounsaturated oil 1/2 cup Goat cheese, light/low fat | Item <br> Portions <br> 6.00 P <br> 8.00 C <br> 5.00 F <br> 2.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted Western <br> Chop cheese (and a little onion and peppers if desired). In a small bowl combine with eggs. Preheat oil over medium heat, and add mixture. Serve on toasted bread. ${ }^{* * *}$ OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> 6.00 C <br> 4.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes <br> Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat <br> 9 Almonds, whole | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **
Feel the burn \& incinerate the fat. www. BurnerFatL oss.com


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 1 1/2 cups Cottage cheese, light/low fat 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1 tbsp Barley <br> $11 / 2$ cups Bran cereal, all varieties <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 2.00 PC <br> 1.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $4.00 \mathrm{P}$ <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 2 oz Feta cheese, light/low fat <br> 12 oz Tofu <br> 1 cup Celery <br> 1/2 cup Cucumber <br> 1/2 Pepper (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Grapes <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil <br> 12 Peanuts | Item Portions 2.00 P 6.00 P .50 C .13 C .25 C 1.00 C 2.00 C 4.00 C 3.00 F 2.00 F Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Salad Roughly chop the vegetables and mix with olive oil, a dash of balsamic vinegar and salt, pepper and thyme. Put the tofu on top (dashing with a little lemon juice if you want) and start eating! Enjoy the fruit for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 3 cups Eggplant <br> 2 cups Celery <br> 2 Peppers (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 2.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Tofu-Eggplant Gumbo <br> Roughly chop the vegetables and tofu, then saute all of them except the tomatoes in a small pot with the olive oil. When they're almost cooked through, add the tomatoes and a dash of water, then simmer. Season with salt, pepper, thyme, rosemary and some chili pepper. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 9 Almonds, whole | Item Portions 4.00 PC 3.00 F | Preparation Suggestions: <br> Yogurt \& Almonds Mix them together or eat them separately. Either |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 7 Eggs, whole <br> 1/2 cup Yogurt, plain, low fat <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 3 1/2 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 PC <br> . 50 C <br> 2.00 C <br> . 25 C <br> 2.00 C <br> 2.33 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 2.00 C 1.00 C 4.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 oz Feta cheese, light/low fat <br> 12 oz Tofu <br> 1 cup Beans, green or yellow <br> 1/2 cup Beans, black <br> 1 cup Chickpeas <br> 1/4 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \mathrm{P}$ <br> 6.00 P <br> . 67 C <br> 2.00 C <br> 4.00 C <br> .06 C <br> . 50 C <br> 1.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Grilled Tofu with Seasoned Beans Let beans and vegetables marinate in olive oil, balsamic vinegar and seasoning for at least a couple hours. Grill the tofu, rubbing first with a seasoning mixture of salt, lemon pepper, and rosemary (optional). Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \text { P }$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 2 cups Cottage cheese, light/low fat <br> 2 cups Bran cereal, all varieties <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 1 tbsp Barley <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> 2.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 2 cups Fruit juice 42 grams Protein powder | Item <br> Portions <br> 6.00 C <br> 6.00 P <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 2 oz Feta cheese, light/low fat <br> 12 oz Tofu <br> 1 cup Celery <br> 1/2 cup Cucumber <br> 1/2 Pepper (bell or cubanelle) <br> $11 / 2$ cups Tomatoes <br> 1 cup Grapes <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil <br> 12 Peanuts | Item Portions 2.00 P 6.00 P .50 C .13 C .25 C 1.00 C 2.00 C 4.00 C 3.00 F 2.00 F Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Salad <br> Roughly chop the vegetables and mix with olive oil, a dash of balsamic vinegar and salt, pepper and thyme. Put the tofu on top (dashing with a little lemon juice if you want) and start eating! Enjoy the fruit for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Chickpeas <br> 1/4 cup Kidney beans <br> 1/2 cup Onions <br> 1 1/2 cups Tomatoes <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 4.00 C 1.00 C 1.00 C 1.00 C 1.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Stew <br> Brown soy quickly and place in a pot with the vegetables and pasta. Stew everything together for this highly nutritious dinner. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 7 Eggs, whole <br> 1/2 cup Yogurt, plain, low fat <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 3 1/2 cups Tomatoes <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 7.00 P <br> 1.00 PC <br> . 50 C <br> 2.00 C <br> .25 C <br> 2.00 C <br> 2.33 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder 2 cups Strawberries 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 2 cups Fruit juice 42 grams Protein powder | Item <br> Portions <br> 6.00 C <br> 6.00 P <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 cup Milk, low fat (1\%) <br> 1 1/2 cups Yogurt, plain, low fat 2 cups Chili, canned $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 PC <br> 4.00 A <br> 1.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of veggie chili and a glass of milk with yogurt for desert: it doesn't get much easier to prepare than that! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 2 cups Mushrooms <br> 1/2 cup Onions <br> $11 / 2$ cups Tomatoes <br> 1 2/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat $11 / 3$ cups Applesauce <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
${ }^{* *}$ Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Egg whites <br> 6 Eggs, whole <br> 1 cup Peaches, canned <br> 2 cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 6.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A simple breakfast. Enjoy fruit on the side. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 4.00 C $3.00 \mathrm{~F}$ <br> Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Goat cheese, light/low fat 8 oz Tofu <br> $11 / 3$ cups Fruit cocktail <br> 2 slice Whole grain bread <br> 5 tsp Mayonnaise | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 4.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Cheese \& Tofu Sandwich <br> Slice cheese and tofu and top with mayonnaise. You may also wish to add lettuce for crunch. Add fruit for dessert. ***OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item <br> Portions $6.00 \text { P }$ <br> 4.00 C <br> 2.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 3 cups Eggplant <br> 2 cups Celery <br> 2 Peppers (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 4.00 P 4.00 P <br> 2.00 C <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Tofu-Eggplant Gumbo <br> Roughly chop the vegetables and tofu, then saute all of them except the tomatoes in a small pot with the olive oil. When they're almost cooked through, add the tomatoes and a dash of water, then simmer. Season with salt, pepper, thyme, rosemary and some chili pepper. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \mathrm{P}$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/2 tbsp Barley <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 2 cups Fruit juice 42 grams Protein powder | Item Portions 6.00 C 6.00 P Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 3/4 cup Neufchatel cheese, light/low fat <br> 1 cup Milk, low fat (1\%) <br> 1 cup Yogurt, plain, low fat <br> 1 cup Egg drop soup <br> 1 Banana <br> 1 tsp Olive or monounsaturated oil | Item Portions 3.00 P 1.00 PC 2.00 PC 2.00 A 3.00 C 3.00 F Calories: 647 | Preparation Suggestions: <br> A bowl of soup and a glass of milk with yogurt for desert: it doesn't get much easier to prepare than that! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 2 cups Mushrooms <br> 1 cup Onions <br> 1 1/2 cups Tomatoes <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 4.00 \mathrm{P} \\ 4.00 \mathrm{P} \\ 1.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 1.00 \mathrm{C} \\ 4.00 \mathrm{C} \\ 5.00 \mathrm{~F} \end{gathered}$ <br> Calories: 647 | Preparation Suggestions: <br> Tofu with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts <br> 2 Rice cakes | Item Portions 4.00 P 2.00 C 3.00 F 2.00 C Calories: 337 | Preparation Suggestions: <br> Cheese, Apples \& Peanuts <br> A quick snack to keep you going through the day! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1/2 cup Onions <br> 1 cup Jalapeno peppers <br> 1/2 cup Salsa <br> 3 cups Tomatoes <br> $11 / 2$ slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C <br> 1.00 C <br> . 50 C <br> 1.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions <br> 2.00 C <br> 1.00 C <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> 8.00 P <br> Calories: 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item Portions 6.00 P 4.00 C 2.00 C Calories: 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu, wow thank goodness I hate tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item <br> Portions <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 5.00 F <br> 6.00 C <br> 4.00 P <br> Calories: 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ${ }^{* * *}$ OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 2 cups Tomatoes <br> 1 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .25 C 2.00 C 1.33 C 2.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/2 tbsp Barley <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 1.00 C 1.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder 2 cups Fruit juice |  | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 2 oz Feta cheese, light/low fat <br> 12 oz Tofu <br> 1 cup Celery <br> 1/2 cup Cucumber <br> 1/2 Pepper (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Grapes <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil <br> 12 Peanuts | Item Portions 2.00 P 6.00 P .50 C .13 C .25 C 1.00 C 2.00 C 4.00 C 3.00 F 2.00 F Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Salad <br> Roughly chop the vegetables and mix with olive oil, a dash of balsamic vinegar and salt, pepper and thyme. Put the tofu on top (dashing with a little lemon juice if you want) and start eating! Enjoy the fruit for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 links Soy sausage <br> 1 cup Applesauce <br> 2/3 cup Fruit cocktail <br> 1 cup Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P 3.00 C 2.00 C 3.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> Soy Links with rice, fruit and applesauce on the side. ${ }^{* * *}$ OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 1/3 cups Applesauce <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 2 cups Cottage cheese, light/low fat <br> 2 cups Bran cereal, all varieties <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 1 tbsp Barley <br> 2 tbsp Almonds, slivered | Item <br> Portions <br> 8.00 P <br> 4.00 C <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> 2.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat 1 1/3 cups Fruit cocktail <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item Portions 1.00 C 1.00 C 1.00 C 5.00 C 5.00 F 8.00 P Calories: 647 | Preparation Suggestions: <br> Ground soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 2 cups Mushrooms <br> 1/2 cup Onions <br> 1 1/2 cups Tomatoes <br> 1 2/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P 1.00 C 1.00 C 1.00 C 5.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 1.00 C 1.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 2 cups Cottage cheese, light/low fat <br> 2 cups Bran cereal, all varieties <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil <br> 1 tbsp Barley <br> 2 tbsp Almonds, slivered | $\begin{gathered} \hline \text { Item } \\ \text { Portions } \\ 8.00 \mathrm{P} \\ 4.00 \mathrm{C} \\ 2.00 \mathrm{C} \\ 3.00 \mathrm{~F} \\ 2.00 \mathrm{C} \\ 2.00 \mathrm{~F} \\ \text { Calories: } \\ 647 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 2 cups Fruit juice 42 grams Protein powder | Item <br> Portions <br> 6.00 C <br> 6.00 P <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 1 cup Milk, low fat (1\%) <br> 1 1/2 cups Yogurt, plain, low fat 2 cups Chili, canned <br> $1 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions <br> 1.00 PC <br> 3.00 PC <br> 4.00 A <br> 1.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of veggie chili and a glass of milk with yogurt for desert: it doesn't get much easier to prepare than that! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1 cup Tomatoes <br> 1 2/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item Portions 8.00 P .50 C 2.00 C .67 C 5.00 C 5.00 F Calories: 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat 1 1/3 cups Applesauce <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 56 grams Protein powder 2 cups Mandarin orange, canned $12 / 3$ tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 8.00 P <br> 6.00 C <br> 5.00 F <br> 2.00 C <br> Calories: <br> 647 | Preparation Suggestions: <br> A refreshing breakfast. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder 2 cups Strawberries 1 tsp Olive or monounsaturated oil 2/3 cup Oatmeal | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item Portions 6.00 P 6.00 C Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 2 oz Feta cheese, light/low fat <br> 12 oz Tofu <br> 1 cup Celery <br> 1/2 cup Cucumber <br> 1/2 Pepper (bell or cubanelle) <br> 1 1/2 cups Tomatoes <br> 1 cup Grapes <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil <br> 12 Peanuts | Item Portions 2.00 P 6.00 P .50 C .13 C .25 C 1.00 C 2.00 C 4.00 C 3.00 F 2.00 F Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Salad <br> Roughly chop the vegetables and mix with olive oil, a dash of balsamic vinegar and salt, pepper and thyme. Put the tofu on top (dashing with a little lemon juice if you want) and start eating! Enjoy the fruit for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 oz Feta cheese, light/low fat 12 oz Tofu <br> 1 cup Beans, green or yellow 1/2 cup Beans, black <br> 1 cup Chickpeas <br> 1/4 cup Cucumber <br> 1 Pepper (bell or cubanelle) <br> 1/4 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil | $\begin{gathered} \text { Item } \\ \text { Portions } \\ 2.00 \mathrm{P} \\ 6.00 \mathrm{P} \\ .67 \mathrm{C} \\ 2.00 \mathrm{C} \\ 4.00 \mathrm{C} \\ .06 \mathrm{C} \\ .50 \mathrm{C} \\ 1.00 \mathrm{C} \\ 5.00 \mathrm{~F} \\ \text { Calories: } \\ 647 \\ \hline \end{gathered}$ | Preparation Suggestions: <br> Grilled Tofu with Seasoned Beans Let beans and vegetables marinate in olive oil, balsamic vinegar and seasoning for at least a couple hours. Grill the tofu, rubbing first with a seasoning mixture of salt, lemon pepper, and rosemary (optional). Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat <br> 9 Almonds, whole | Item Portions 4.00 PC 3.00 F Calories: | Preparation Suggestions: <br> Yogurt \& Almonds <br> Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item <br> Portions <br> 4.00 PC <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1/2 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 1/4 cups Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 C <br> 5.00 F <br> 8.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Ground soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 2 cups Milk, low fat (1\%) <br> 28 grams Protein powder <br> 1 cup Oatmeal <br> 1 cup Strawberries | Item <br> Portions <br> 2.00 PC <br> 4.00 P <br> 3.00 C <br> 1.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 oz Feta cheese, light/low fat <br> 8 oz Tofu <br> 1/2 cup Onions <br> 2 Peppers (bell or cubanelle) <br> 1 cup Salsa <br> 2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Feta \& Tofu Wrap Cut tofu into strips or chunks and add to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \mathrm{P}$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 6 oz Feta cheese, light/low fat <br> 1 cup Won ton soup <br> 2/3 cup Fruit juice <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 2.00 A <br> 2.00 C <br> 4.00 C <br> 3.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A bowl of soup with a cheese pita on the side. <br> Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 Egg whites <br> 1 cup Lentils <br> 1 Tomato <br> 1 cup Onions <br> 1 cup Carrots <br> 1 cup Spinach <br> $12 / 3 \mathrm{tsp}$ Olive or monounsaturated oil | Item <br> Portions 4.00 P <br> 4.00 PC <br> . 50 C <br> 2.00 C <br> 1.00 C <br> . 29 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Dhal <br> You'll also need a garlic clove and a small piece of ginger (dried can be substituted). Chop the onions, garlic, and ginger and fry. Add chopped tomato, curry powder (according to how hot you like it), 1 tsp tumeric powder, and if you've got em, some cumin and coriander. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules <br> Then add 1-2 cups water, lentils, carrots, egg and spinach, then simmer. Season with salt and pepper, and enjoy! |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat 1 1/3 cups Applesauce 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1 cup Onions <br> 1/2 cup Jalapeno peppers <br> 1 cup Salsa <br> 2 cups Tomatoes <br> 1 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P . 50 C <br> 2.00 C <br> . 25 C <br> 2.00 C <br> 1.33 C <br> 2.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 2 cups Yogurt, plain, low fat 3 tbsp Almonds, slivered | Item Portions 4.00 PC 3.00 F Calories: 337 | Preparation Suggestions: <br> Yogurt \& Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 6 oz Cheese, low or non fat <br> 2 cups Milk, low fat (1\%) <br> 1 cup Cucumber <br> 1 Tomato <br> 1 Apple <br> 1 1/2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 6.00 P <br> 2.00 PC <br> . 25 C <br> . 50 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: 647 | Preparation Suggestions: <br> Tomato Cucumber Salad Mix ingredients with 1 clove of minced garlic and $1 / 3$ tbsp of chopped fresh basil leaves. Add balsamic vinegar, salt \& pepper to taste. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item <br> Portions <br> 6.00 P <br> 4.00 C <br> 2.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu, wow thank goodness I hate tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 1 cup Neufchatel cheese, light/low fat 8 oz Tofu <br> 1 1/2 cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> $11 / 2$ Peppers (bell or cubanelle) <br> 1 1/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 4.00 P <br> 4.00 P <br> . 50 C <br> 1.00 C <br> .50 C <br> 1.33 C <br> .75 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions $2.00 \mathrm{P}$ <br> 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 21 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 tbsp Barley <br> 2 cups Bran cereal, all varieties <br> 5 tbsp Almonds, slivered <br> 3 oz Cheddar cheese, light/low fat | Item Portions 3.00 P 2.00 PC 2.00 C 4.00 C 5.00 F 3.00 P Calories: 647 | Preparation Suggestions: <br> A healthy breakfast with plenty of fibre. Enjoy the cheese on the side. You can add the nuts to your cereal for a bit of crunch! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 6 oz Feta cheese, light/low fat <br> 1 cup Won ton soup <br> 2/3 cup Fruit juice <br> 2 whole Pita <br> 1 tsp Olive or monounsaturated oil | Item Portions 6.00 P 2.00 A 2.00 C 4.00 C 3.00 F Calories: 647 | Preparation Suggestions: <br> A bowl of soup with a cheese pita on the side. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 4 oz Feta cheese, light/low fat 8 oz Tofu <br> 1/2 cup Onions <br> 2 Peppers (bell or cubanelle) <br> 1 cup Salsa <br> 2 whole Pita <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 1.00 C <br> 1.00 C <br> 2.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Feta \& Tofu Wrap Cut tofu into strips or chunks and add to oil with desired seasonings and pan fry until cooked. You can fry the vegetables or have them raw. Mix all ingredients into pita and enjoy. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi <br> Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat $11 / 3$ cups Applesauce <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999
** Remember to drink between 10 and 12 glasses of water per day. **

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Mushrooms <br> 1/2 cup Onions <br> 1 cup Jalapeno peppers <br> 1/2 cup Salsa <br> 3 cups Tomatoes <br> $11 / 2$ slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> . 50 C <br> 1.00 C <br> . 50 C <br> 1.00 C <br> 2.00 C <br> 3.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Eggs with sautéed vegetables. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat $11 / 3$ cups Fruit cocktail <br> 18 Peanuts | Item <br> Portions $4.00 \mathrm{P}$ <br> 4.00 C $3.00 \mathrm{~F}$ <br> Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Goat cheese, light/low fat 8 oz Tofu <br> $11 / 3$ cups Fruit cocktail <br> 2 slice Whole grain bread <br> 5 tsp Mayonnaise | Item <br> Portions <br> 4.00 P <br> 4.00 P <br> 4.00 C <br> 4.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Cheese \& Tofu Sandwich <br> Slice cheese and tofu and top with mayonnaise. You may also wish to add lettuce for crunch. Add fruit for dessert. ***OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 42 grams Protein powder 2 cups Blueberries 2/3 cup Oatmeal | Item Portions 6.00 P 4.00 C 2.00 C Calories: 384 | Preparation Suggestions: <br> Blueberry Surprise <br> Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal! SURPIRSE no tofu. |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 12 oz Tofu <br> 1 1/2 cups Cabbage <br> 2 cups Mushrooms <br> 1 cup Zucchini <br> 2 cups Bean sprouts <br> $11 / 2$ Peppers (bell or cubanelle) <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 1/2 cup Neufchatel cheese, light/low fat | Item <br> Portions 6.00 P . 50 C 1.00 C . 50 C <br> 1.33 C .75 C 4.00 C 5.00 F 2.00 P Calories: 647 | Preparation Suggestions: <br> Tofu and Vegetable Stirfry Lightly saute the vegetables and tofu, in a wok if you have one. Season to taste. Enjoy! <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item Portions 2.00 P 2.00 PC 1.00 C 1.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 56 grams Protein powder <br> 1 cup Mandarin orange, canned <br> $12 / 3$ tsp Olive or monounsaturated oil <br> $12 / 3$ cups Oatmeal | Item <br> Portions <br> 8.00 P <br> 3.00 C <br> 5.00 F <br> 5.00 C <br> Calories: <br> 647 | Preparation Suggestions: <br> A refreshing breakfast. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: $337$ | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder <br> 2 cups Fruit juice | Item <br> Portions <br> 6.00 P <br> 6.00 C <br> Calories: <br> 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 4 oz Cheese, low or non fat <br> 8 oz Tofu <br> 1 1/3 cups Fruit juice <br> 2 slice Whole grain bread <br> 12 Peanuts <br> 3 tsp Mayonnaise | Item <br> Portions $4.00 \mathrm{P}$ <br> 4.00 P <br> 4.00 C <br> 4.00 C <br> 2.00 F <br> 3.00 F <br> Calories: 647 | Preparation Suggestions: <br> Cheese \& Tofu Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 Egg whites <br> 1 cup Lentils <br> 1 Tomato <br> 1 cup Onions <br> 1 cup Carrots <br> 1 cup Spinach <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 4.00 P <br> 4.00 PC <br> . 50 C <br> 2.00 C <br> 1.00 C <br> . 29 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Dhal <br> You'll also need a garlic clove and a small piece of ginger (dried can be substituted). Chop the onions, garlic, and ginger and fry. Add chopped tomato, curry powder (according to how hot you like it), 1 tsp tumeric powder, and if you've got em, some cumin and coriander. ***OPTIONAL/OPTIMAL <br> SUPPLEMENTS:*** Multi Vitamin, Digestive <br> Enzymes \& Omega 3 capsules <br> Then add 1-2 cups water, lentils, carrots, egg and spinach, then simmer. Season with salt and pepper, and enjoy! |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> $11 / 3$ cups Applesauce <br> 18 Peanuts | Item <br> Portions <br> 4.00 P <br> 4.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Applesauce \& Peanuts Enjoy this quick snack. |

Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999

| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 4 Egg whites <br> 6 Eggs, whole <br> 1 cup Peaches, canned <br> 2 cups Oatmeal <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 2.00 P <br> 6.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> A simple breakfast. Enjoy fruit on the side. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 28 grams Protein powder <br> 1 tbsp Barley <br> 2 cups Strawberries <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 2.00 C <br> 3.00 F <br> Calories: <br> 337 | Preparation Suggestions: <br> PRE - Protein Shake + Energy Sustaining Growth Carbs <br> Put all ingredients in a blender over ice and blend to desired consistency. Enjoy! <br> *Optional Supplements for Optimal Results: Creatine and BCAA's |
| Snack - Meal Portions: P:6 C:6 F:0 <br> 42 grams Protein powder 2 cups Fruit juice | Item Portions 6.00 P 6.00 C Calories: 384 | Preparation Suggestions: <br> POST - Protein Shake <br> Put all ingredients in blender over ice. We recommend using a high glycemic juice like grape juice for max recuperation. Enjoy! <br> *Optional/Optimal Supplement Recommendation: 1 gram Vit C, Creatine \& BCAA's |
| Mid Meal - Meal Portions: P:8 C:8 F: 5 <br> 4 oz Cheese, low or non fat <br> 8 oz Tofu <br> 3 slice Whole grain bread <br> 2 Rice cakes <br> 12 Peanuts <br> 3 tsp Mayonnaise | Item Portions 4.00 P 4.00 P 6.00 C 2.00 C 2.00 F 3.00 F Calories: 647 | Preparation Suggestions: <br> Triple Decker Tofu Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour. Add flavored rice cakes for dessert. <br> ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** <br> Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 2 patty Soy burger <br> 2 Peppers (bell or cubanelle) <br> 1/4 cup Baked beans <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 2 cups Potato <br> 4 oz Cheddar cheese, light/low fat | Item Portions 4.00 P 1.00 C 1.00 C 5.00 F 6.00 C 4.00 P Calories: 647 | Preparation Suggestions: <br> Soy Burgers and Potatoes Cube the potatoes and toss in olive oil, salt, pepper, a dash of chili powder and some cayenne pepper if you like 'em spicy, then roast them at 350 degrees for about half an hour or until done. Grill the soy patties, seasoning with your favourite steak spice (Montreal steak spice is a great choice!) ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 4 oz Cheese, low or non fat <br> 1 Apple <br> 18 Peanuts <br> 2 Rice cakes | Item <br> Portions <br> 4.00 P <br> 2.00 C <br> 3.00 F <br> 2.00 C <br> Calories: <br> 337 | Preparation Suggestions: <br> Cheese, Apples \& Peanuts A quick snack to keep you going through the day! |


| Breakfast - Meal Portions: P:8 C:8 F:5 <br> 8 Eggs, whole <br> 1 cup Peaches, canned <br> 3 slice Whole grain bread <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions <br> 8.00 P <br> 2.00 C <br> 6.00 C <br> 5.00 F <br> Calories: <br> 647 | Preparation Suggestions: <br> Toasted egg sandwich with fruit. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multivitamin, Digestive Enzymes, 1 gram of Vitamin C, 400 IU Vitamin E, Omega 3 capsules |
| :---: | :---: | :---: |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 1 cup Cottage cheese, light/low fat 1 1/3 cups Fruit cocktail <br> 18 Peanuts | Item Portions 4.00 P 4.00 C 3.00 F Calories: 337 | Preparation Suggestions: <br> Another great, on-the-go snack! |
| Mid Meal - Meal Portions: P:8 C:8 F:5 <br> 1 cup Onions <br> 1/2 cup Tomato, puree <br> 2 cups Celery <br> 1 cup Pasta <br> $12 / 3$ tsp Olive or monounsaturated oil <br> 8 oz Soy, ground | Item <br> Portions 2.00 C <br> 1.00 C <br> 1.00 C <br> 4.00 C <br> 5.00 F <br> 8.00 P <br> Calories: <br> 647 | Preparation Suggestions: <br> Ground Soy and vegetable pasta. Enjoy! ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Digestive Enzymes, Omega 3 capsules \& Vitamin B |
| Snack - Meal Portions: P:6 C:6 F: 0 <br> 21 grams Protein powder <br> $11 / 2$ cups Yogurt, plain, low fat <br> 1 cup Peaches, canned <br> 1/3 cup Oatmeal | Item Portions 3.00 P 3.00 PC 2.00 C 1.00 C Calories: 384 | Preparation Suggestions: <br> Protein Smoothie <br> Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a blender is not available, set aside the fruit and shake up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! |
| Dinner - Meal Portions: P:8 C:8 F:5 <br> 8 oz Textured Vegetable Protein <br> 2 cups Mushrooms <br> 1/2 cup Onions <br> 1 1/2 cups Tomatoes <br> 1 2/3 cups Rice <br> $12 / 3$ tsp Olive or monounsaturated oil | Item <br> Portions 8.00 P <br> 1.00 C <br> 1.00 C <br> 1.00 C <br> 5.00 C <br> 5.00 F <br> Calories: 647 | Preparation Suggestions: <br> TVP with sautéed vegetables: an easy meal to prepare. Try seasoning the vegetables with salt and pepper to taste, plus some basil and oregano. ***OPTIONAL/OPTIMAL SUPPLEMENTS:*** Multi Vitamin, Digestive Enzymes \& Omega 3 capsules |
| Snack - Meal Portions: P:4 C:4 F:3 <br> 14 grams Protein powder <br> 2 cups Milk, low fat (1\%) <br> 1 cup Strawberries <br> 1/3 cup Oatmeal <br> 1 tsp Olive or monounsaturated oil | Item <br> Portions 2.00 P 2.00 PC <br> 1.00 C <br> 1.00 C <br> 3.00 F <br> Calories: 337 | Preparation Suggestions: <br> Protein Shake <br> Put all ingredients in blender over ice and blend. <br> Add water to create desired consistency. Enjoy! |
| Total Daily Portions: Protein: 38 Carbohydrates: 38 Fat: 21 Calories: 2999 <br> ** Remember to drink between 10 and 12 glasses of water per day. ** |  |  |
| Take your vitamins, be active \& eat well \& GROW. www.EmpoweredNutrition.com |  |  |

## Grocery List

Total items required to meet meal requirements from day 1 to day 7

Protein
5 1/4 cups Cottage cheese, light/low fat 441 grams Protein powder
16 oz Cheese, low or non fat 52 oz Tofu
2 3/4 cups Neufchatel cheese, light/low fat

31 Eggs, whole
1 cup Goat cheese, light/low fat 8 oz Textured
Vegetable Protein
12 oz Feta cheese, light/low fat 7 oz Cheddar cheese, light/low fat
16 oz Soy, ground
4 links Soy sausage
2 patty Soy burger

## Carbohydrates

6 cups Bran cereal, all varieties 13 cups Strawberries 6 tbsp Barley 3 1/3 cups Oatmeal
$82 / 3$ cups Fruit juice
$101 / 2$ slice Whole grain bread
4 Rice cakes
1 1/2 cups Cabbage
8 cups Mushrooms 1 cup Zucchini
2 cups Bean sprouts
$61 / 2$ Peppers (bell or cubanelle) 5 1/3 cups Rice
$32 / 3$ cups Applesauce 6 1/2 cups Onions 2 cups Jalapeno peppers

3 1/2 cups Salsa
11 cups Tomatoes $42 / 3$ cups Fruit cocktail
3 cups Peaches, canned 4 whole Pita 1 Apple
1 cup Tomato, puree
4 cups Celery
2 1/2 cups Pasta
1 Banana
1 cup Beans, green or yellow
1/2 cup Beans, black
1 cup Chickpeas
1/4 cup Cucumber
2 cups Blueberries
1/4 cup Baked beans 2 cups Potato

## Grocery List

Total items required to meet meal requirements from day 8 to day 14

Protein
511 grams Protein powder
10 oz Feta cheese, light/low fat
24 oz Soy, ground
26 oz Cheese, low or non fat
26 Eggs, whole 8 oz Textured Vegetable Protein 12 Egg whites 46 oz Tofu
$11 / 2$ cups Neufchatel cheese, light/low fat 3 1/2 cups Cottage cheese, light/low fat

1 1/2 cups Egg substitute
$1 / 2$ cup Goat cheese, light/low fat 2 patty Soy burger
4 oz Cheddar cheese, light/low fat

## Carbohydrates

$32 / 3$ cups Mandarin orange, canned $72 / 3$ cups Oatmeal
11 cups Strawberries
11 1/3 cups Fruit juice
$71 / 2$ whole Pita
1 cup Chickpeas
1/4 cup Kidney beans
3 1/4 cups Onions
6 cups Tomatoes
$31 / 2$ cups Pasta
2 2/3 cups Applesauce
$11 / 2$ cups Cucumber
2 Tomatoes
2 Apples
5 cups Peaches, canned
4 cups Mushrooms
2 2/3 cups Rice
$31 / 2$ tbsp Barley
7 cups Celery
7 Peppers (bell or cubanelle)
1 cup Grapes
3 cups Eggplant
2 Rice cakes
$22 / 3$ cups Fruit cocktail
$11 / 2$ cups Tomato, puree
2 cups Blueberries
1 cup Carrots
1 cup Spinach
$11 / 2$ cups Bran cereal, all varieties
12 slice Whole grain bread 1 cup Salsa
$11 / 2$ cups Cabbage
1 cup Zucchini
2 cups Bean sprouts
1/4 cup Baked beans
2 cups Potato
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## Fats

$382 / 3 \mathrm{tsp}$ Olive or monounsaturated oil 114 Peanuts 3 tbsp Almonds, slivered 3 tsp Mayonnaise
9 Almonds, whole

## Other

$11 / 2$ cups Won ton soup
16 cups Milk, low fat (1\%)
$51 / 2$ cups Yogurt, plain, low fat
1 cup Lentils

## Grocery List

Total items required to meet meal requirements from day 15 to day 21

Protein
511 grams Protein powder
18 oz Feta cheese, light/low fat 28 oz Tofu 24 oz Soy, ground 4 links Soy sausage

25 Eggs, whole
12 oz Cheese, low or non fat
1 1/2 cups Egg substitute
1/2 cup Goat cheese, light/low fat
12 Egg whites $31 / 2$ cups Cottage cheese, light/low fat $11 / 2$ cups Neufchatel cheese, light/low fat 2 patty Soy burger
4 oz Cheddar cheese, light/low fat 8 oz Textured Vegetable Protein

## Carbohydrates

2 2/3 cups Mandarin orange, canned
8 cups Oatmeal
$41 / 2$ tbsp Barley
11 cups Strawberries
10 2/3 cups Fruit juice 8 whole Pita
$61 / 2$ cups Onions
$51 / 2$ Peppers (bell or cubanelle)
2 cups Salsa
$11 / 2$ cups Tomato, puree
6 cups Celery
$41 / 2$ cups Pasta
2 cups Blueberries
2 1/3 cups Applesauce
$31 / 3$ cups Fruit cocktail 4 cups Rice
4 cups Peaches, canned
7 slice Whole grain bread
1 Tomato
1 cup Carrots
1 cup Spinach
$11 / 2$ cups Bran cereal, all varieties
$11 / 2$ cups Cabbage
6 cups Mushrooms
1 cup Zucchini
2 cups Bean sprouts
1/4 cup Baked beans
2 cups Potato
1 Apple
2 Rice cakes
1/2 cup Jalapeno peppers
6 cups Tomatoes

## Grocery List

Total items required to meet meal requirements from day 22 to day 28

| Protein | Carbohydrates | Fats | Other |
| :---: | :---: | :---: | :---: |
| 434 grams Protein powder | $22 / 3$ cups Mandarin orange, canned $42 / 3$ cups Oatmeal | 39 1/3 tsp Olive or monounsaturated oil | 4 1/2 cups Yogurt, plain, low fat |
| 3 cups Egg substitute | $41 / 2$ tbsp Barley | 138 Peanuts | 16 cups Milk, low |
| 1 cup Goat cheese, | 9 cups Strawberries | 3 tsp Mayonnaise | fat (1\%) |
| light/low fat | $111 / 3$ cups Fruit juice |  | $11 / 2$ cups Won |
| 2 patty Soy burger | 14 slice Whole grain bread |  | ton soup |
| 4 oz Cheddar cheese, | 8 Peppers (bell or cubanelle) |  | 1 cup Lentils |
| light/low fat | 1/4 cup Baked beans |  |  |
| 30 oz Cheese, low or | 2 cups Potato |  |  |
| non fat | 4 cups Applesauce |  |  |
| 26 Eggs, whole | 3 cups Mushrooms |  |  |
| $53 / 4$ cups Cottage | $51 / 4$ cups Onions |  |  |
| cheese, light/low fat | 1/2 cup Jalapeno peppers |  |  |
| 16 oz Soy, ground | 3 cups Salsa |  |  |
| 14 oz Feta cheese, | 5 cups Tomatoes |  |  |
| light/low fat | 4 cups Fruit cocktail |  |  |
| 42 oz Tofu | 1 cup Tomato, puree |  |  |
| 12 Egg whites | 6 cups Celery |  |  |
| 1 cup Neufchatel | $21 / 4$ cups Pasta |  |  |
| cheese, light/low fat | 7 cups Peaches, canned |  |  |
| 8 oz Textured | $71 / 2$ whole Pita |  |  |
| Vegetable Protein | 2 Tomatoes |  |  |
|  | 1 cup Carrots |  |  |
|  | 1 cup Spinach |  |  |
|  | 2 Apples |  |  |
|  | 2 Rice cakes |  |  |
|  | $31 / 2$ cups Bran cereal, all varieties |  |  |
|  | 3 cups Eggplant |  |  |
|  | $22 / 3$ cups Rice |  |  |
|  | $11 / 4$ cups Cucumber |  |  |
|  | 1 cup Beans, green or yellow |  |  |
|  | 1/2 cup Beans, black |  |  |
|  | 1 cup Chickpeas |  |  |

## Grocery List

Total items required to meet meal requirements from day 29 to day 35

Protein
546 grams Protein powder
10 oz Cheddar
cheese, light/low fat
2 patty Soy burger
22 oz Cheese, low or non fat
3 1/2 cups Cottage cheese, light/low fat
$21 / 4$ cups Neufchatel cheese, light/low fat 52 oz Tofu 16 Eggs, whole 24 oz Soy, ground 10 oz Feta cheese, light/low fat

## Carbohydrates

$71 / 2$ tbsp Barley
8 cups Bran cereal, all varieties
13 cups Strawberries
8 cups Fruit juice
8 Peppers (bell or cubanelle)
1/4 cup Baked beans
2 cups Potato
$11 / 3$ cups Applesauce
$11 / 3$ cups Fruit cocktail
1 1/4 cups Cucumber
1 Tomato
3 Apples
$51 / 2$ whole Pita
$42 / 3$ cups Oatmeal
3 cups Cabbage
4 cups Mushrooms
2 cups Zucchini
4 cups Bean sprouts
1 1/3 cups Rice
3 cups Peaches, canned
2 cups Mandarin orange, canned
3 3/4 cups Pasta
9 slice Whole grain bread
2 cups Onions
1 1/2 cups Tomato, puree
4 cups Celery
2 cups Blueberries
2 cups Chickpeas
1/4 cup Kidney beans
1 1/2 cups Tomatoes
1 Banana
2 cups Salsa
6 Rice cakes
1 cup Beans, green or yellow
1/2 cup Beans, black

## Fats <br> Other

16 tbsp Almonds, slivered
$332 / 3$ tsp Olive or monounsaturated oil

84 Peanuts
9 Almonds, whole 3 tsp Mayonnaise

23 cups Milk, low fat (1\%)
10 cups Yogurt, plain, low fat
4 cups Chili, canned
1 cup Egg drop soup

## Grocery List

Total items required to meet meal requirements from day 36 to day 42

Protein
$83 / 4$ cups Cottage cheese, light/low fat 434 grams Protein powder
1 1/2 cups Egg substitute $11 / 2$ cups Goat cheese, light/low fat 2 patty Soy burger
4 oz Cheddar cheese, light/low fat 24 oz Soy, ground 4 links Soy sausage 6 oz Feta cheese,
light/low fat
60 oz Tofu
2 cups Neufchatel cheese, light/low fat

20 Eggs, whole
8 oz Cheese, low or non fat 8 oz Textured Vegetable Protein

4 Egg whites

## Carbohydrates

$71 / 2$ cups Bran cereal, all varieties 18 cups Strawberries 6 1/2 tbsp Barley
8 cups Fruit juice
6 slice Whole grain bread 8 Peppers (bell or cubanelle)
1/4 cup Baked beans
2 cups Potato
4 cups Onions
2 cups Tomato, puree
10 cups Celery
2 1/2 cups Pasta
2 cups Peaches, canned
$61 / 3$ cups Oatmeal
2 1/3 cups Applesauce
4 2/3 cups Fruit cocktail
4 2/3 cups Rice
$11 / 4$ cups Cucumber
16 cups Tomatoes
2 cups Grapes
4 whole Pita
6 cups Eggplant
4 cups Mushrooms
1 cup Jalapeno peppers
2 cups Salsa
1 cup Beans, green or yellow
1/2 cup Beans, black
2 cups Chickpeas
1/4 cup Kidney beans 1 Apple
2 Rice cakes
2 cups Blueberries 96 Peanuts
5 tsp Mayonnaise

36 1/3 tsp Olive or monounsaturated oil 7 tbsp Almonds, slivered
18 Almonds, whole 96 Peanuts

10 cups Yogurt, plain, low fat 11 cups Milk, low fat (1\%)
2 cups Chili, canned

Fats Other

## Grocery List

Total items required to meet meal requirements from day 43 to day 49

Protein

32 Eggs, whole 448 grams Protein powder $13 / 4$ cups Neufchatel cheese, light/low fat

52 oz Tofu
12 oz Cheese, low or non fat
6 cups Cottage cheese, light/low fat 24 oz Soy, ground 2 patty Soy burger
4 oz Cheddar cheese, light/low fat
10 oz Feta cheese, light/low fat 4 links Soy sausage 16 oz Textured Vegetable Protein

## Carbohydrates

2 cups Peaches, canned
$81 / 2$ slice Whole grain bread 15 cups Strawberries 4 tbsp Barley
8 cups Fruit juice
1 Banana
7 cups Mushrooms
6 1/2 cups Onions
12 cups Tomatoes
5 2/3 cups Rice
1 Apple
2 Rice cakes
1 1/2 cups Jalapeno peppers
2 1/2 cups Salsa
$31 / 3$ cups Fruit cocktail
1 1/2 cups Tomato, puree 8 cups Celery
3 3/4 cups Pasta
2 cups Blueberries
5 cups Oatmeal
6 Peppers (bell or cubanelle)
1/4 cup Baked beans 2 cups Potato
1 1/4 cups Cucumber 2 cups Grapes 6 whole Pita
3 2/3 cups Applesauce
4 cups Bran cereal, all varieties
2 cups Mandarin orange, canned
1 cup Beans, green or yellow
1/2 cup Beans, black
1 cup Chickpeas

## Fats

37 1/3 tsp Olive or monounsaturated oil 114 Peanuts
7 tbsp Almonds, slivered
9 Almonds, whole

## Other

16 cups Milk, Iow fat (1\%)
6 1/2 cups Yogurt, plain, low fat
1 cup Egg drop soup 2 cups Chili, canned

## Grocery List

Total items required to meet meal requirements from day 50 to day 56

Protein

38 Eggs, whole
504 grams Protein powder
16 oz Feta cheese, light/low fat
20 Egg whites
30 oz Cheese, low or non fat
$11 / 2$ cups Neufchatel cheese, light/low fat 52 oz Tofu
7 oz Cheddar cheese, light/low fat
2 cups Cottage cheese, light/low fat 1 cup Goat cheese, light/low fat 2 patty Soy burger 8 oz Soy, ground 8 oz Textured Vegetable Protein

## Carbohydrates

4 cups Peaches, canned
15 1/2 slice Whole grain bread 5 tbsp Barley
11 cups Strawberries
10 2/3 cups Fruit juice
7 1/2 whole Pita
3 Tomatoes
5 1/2 cups Onions
2 cups Carrots
2 cups Spinach
4 cups Applesauce
8 cups Mushrooms
1 1/2 cups Jalapeno peppers
2 1/2 cups Salsa
6 1/2 cups Tomatoes
1 cup Cucumber
2 Apples
4 cups Blueberries
$61 / 3$ cups Oatmeal
3 cups Cabbage
2 cups Zucchini
4 cups Bean sprouts
7 Peppers (bell or cubanelle) 3 cups Rice
2 cups Bran cereal, all varieties
4 cups Fruit cocktail
2 cups Pasta

1 cup Mandarin orange, canned
4 Rice cakes
1/4 cup Baked beans 2 cups Potato
1/2 cup Tomato, puree
2 cups Celery
1 cup Mandarin orange, canned

## Fats

34 tsp Olive or monounsaturated oil 132 Peanuts 8 tbsp Almonds,
slivered
11 tsp Mayonnaise

## Other

2 cups Won ton
soup 2 cups Lentils
3 1/2 cups Yogurt, plain, low fat
10 cups Milk, low fat (1\%)

