UNDERGROUNDBODYBUILDINGTIPS.COM UILDER 2.0 **MUSCLE BUILDING NUTRITION PROGRAMS** FROM



www.empowerednutrition.com

Saturday, March 01, 2008

Biglean Underground2.0 Empowered Nutrition

Dear Underground Bodybuilding Enthusiast,

Congratulations on the start of a new beginning with your Underground Bodybuilding Nutrition Program!

Your schedule was created based on the general population information gathered by our team of professional researchers and trainers. If it's not convenient, you can change it using these three simple rules of thumb:

- 1. You should have breakfast within a half-hour of waking up.
- 2. All meals (including snacks) should be spaced 3 to 5 hours apart.
- 3. You should have either a protein shake or one of your largest meals (lunch or dinner) after your workout.

Just like you can adjust *when* you eat, you can also adjust *what* you eat. If you really like a certain meal or snack, you can use it instead of another meal or snack, as long as they're the same portion size.

You can also swap out food items by referring to the substitution guides in the educational portion of your Program on page 36, in Appendix A.

Please note that the calorie counts in your Program are based on the macro-nutrient profile (Protein, Carb, or Fat) of the ingredients in the recipes. For example, cheese contains fat and carbs, but the calories for cheese are calculated as if it is mostly a protein. This means the calories listed in your Program are lower than what you're actually consuming, don't get confused, don't over analyze it, just trust us it works BIG TIME!

Included with Your Personalized Nutrition Program is a membership in our exclusive Members Area, where you'll find too much valuable information to list here. This is only available with your Underground Bodybuilding Empowered Personalized Nutrition Programs.

Use login information to get in provided in your Underground Personalized Nutrition Program: (it would look something like this - below)

Username: builder1.2 Password: xxxx

Access the Members Area by typing this website address into your browser's address bar:

www.empowerednutritionsystems.com/members/

We know that these plans are designed in a way to help 90% of the Underground population to achieve more dramatic and impact physical, mental, emotional, visual results and that is the same with an Underground Bodybuilding personalized nutrition program. To find out more how a personalized nutrition program can impact your results, click this link www.empowerednutrition.com and get your very own Underground Bodybuilding Personalized Nutrition Program to help get you your perfect AI score faster.

Each of the Underground nutrition programs within this package that you download are extremely powerful and designed to gain or maintain lean mass while decreasing body fat. This will help to ensure that you achieve your perfect AI score as fast as possible. There is nothing more powerful than a solid game plan, with a combination of training, nutrition and education to achieve your goals. This program is such a program. There is nothing else ON or OFF the Internet that is as powerful, well-thought-out, well-organized and concise with the detail and attention to detail as your Underground Bodybuilding program.

Each one of these Underground Bodybuilding nutrition programs are laid out in a daily regimen, with each meal, organized and prepared in a fashion that is easy to use with excellent recipe descriptions that are delicious and easy to prepare, as well as some more detailed and challenging recipes with enhanced flavor infusions. Each meal outlines exact protein (P), carbohydrates (C) and fats (F) that you will need to succeed and follow your program easily.

You'll find that nutrient timing is essential with this program and extremely powerful. You'll be eating every two to three hours, five to six meals per day in a combination of three solid and two to three liquid meals for optimum nutritional balance, digestion, absorption and energy expenditure.

Eating in this fashion will not only enhancer fat burning capabilities, but also control your cravings, blood sugar and fat storage mechanisms. Eating five to six times a day is thermogenic and intelligent. The only way to be more intelligent about the way you are going to eat on the Underground Bodybuilding nutrition program is to get a Personalized Nutrition Program.

Each Underground Bodybuilding Personalized Nutrition Program is based on your body composition, your information, your goals, your schedule, and your foods. Bottom line, the Underground Bodybuilding Personalized Nutrition Program is simply going to deliver as fast as possible YOUR RESULTS. Think of it this way. You tell us what you want to do when you want to do it what you want to eat, we will tell you how to do it and when to do it to succeed in achieving your perfect body goals as fast as possible. The Underground Bodybuilding Personalized Nutrition Programs are also designed with close attention to detail in regards to the demands of your life and schedule for ultimate results.

Don't get wrong idea these sample plans are the best nutrition plans you are going to get anywhere. They have been touted as "...10 years ahead of the competition..." - DMACtraining. These plans have been quoted by professional bodybuilders, trainers and professional athletes from all around the world as well as nutritionists, dietitians and holistic practitioners as "...the optimum blend and realization of performance and holistic nutrition for total control and optimum transformations that can be duplicated with the most consistent results for millions of fitness enthusiasts around the world...".

If you're looking to enhance the results achieved using these Underground Nutrition Programs, then you'll want to upgrade to an Underground Bodybuilding Personalized Nutrition Program for even greater and faster results www.empowerednutrition.com

Just check out how great these plans are and compare them with a personalized edition just for you. To make it easy to see just how close to perfect we have made our standard Underground Bodybuilding Nutrition Programs as close to perfect for everyone as we can we have included a simple an easy to see chart at the end of this cover letter for comparisons of the Standard Underground Bodybuilding Nutrition Programs and the Underground Bodybuilding Personalized Nutrition Program.

One of our best examples is a nice young chap from London, England and his mother. They have breakfast every day together and he felt that it would be perfect to keep this tradition, but he wanted to GAIN Lean Body Mass, while his mother wanted to LOSE FAT and FAST (she had a reunion coming up). Well in her notes (and his since she cooks breakfast) was a bunch of comments including this one "…I must have is toast and tomatoes for breakfast everyday…" So to accommodate both we made it happen. He got toast and tomatoes and several other items designed to make him grow and she got toast and tomatoes in a plan that will surely drop the pounds (indeed it has as she recently reported a fat loss

(-14lbs) and a lean body mass gain (+6lbs) in just 8 weeks. Her son is now 22lbs heavier and 14 inches larger in total measurements and still growing.

If you have any questions or comments, contact your Underground Bodybuilding Team and let a health representative know, or visit your various support sites, which already have answers to many frequently asked questions. Visit www.empowerednutriton.com or www.undergroundBodybuildingtips.com for more information and powerful tools to succeed.

Most importantly, have fun. You can and will achieve your goals!

Yours in health,

Your Underground Empowered Nutrition Partners

Here's just a quick glimpse of many of the features of each of these plans and of the Personalized Nutrition Programs. If you already know you want an Underground Bodybuilding Personalized Nutrition Program click here: www.empowerednutrition.com

UNDERGROUND BODYBUILDING MEAL PLANS

Features / Benefits	Underground Bodybuilding Meal Plans 1,2,3	Underground Bodybuilding Empowered Personalized Nutrition Programs
Powerful Proven Results	②	②
Fast Simple Game Plan to Succeed		
6 weeks Standard Al Meal Plans	②	
Underground Bodybuilding Burn Plans	②	②
Underground Bodybuilding Build Plans		②
Underground Bodybuilding Build & Burn Plans	②	②
2-12 weeks Personalized Nutrition Plans		②
Complete Weekly Grocery Lists	②	②
Personal Cover Letter	②	②
Motivational, Goal Setting Al Manuals	②	②
Delicious, easy to follow recipes		
Macro Nutrient Breakdowns per Meal		
Private Members Area Access and Password	⊗ ⊘	Ø
Underground Bodybuilding Email Newsletters		Ø
Underground Bodybuilding Empowered Nutrition Newsletters	-	<u></u>
Your Information	×	
Your Schedule	₩₩₩₩<	
Your Goals	*	
Your Foods	(R)	
Your Results	*	
Personalized just for you	®	
No Headaches		2
No Hassles	2	2
Just Results		©
Faster Personal Success Rate	®	②
Achieve the Underground Ideal Body		2
Achieve the Underground Ideal Body Faster		2
Let us know if you just must eat tomatoes and toast for breakfast – Get a Personalized Nutrition Program. www.undergroungbodybuilding.com	×	②

Now you have all the tools you need (Workouts, Exercises, Plans and Nutrition Programs), now go out there and get started and remember help is just a click away and success will be yours today.

Day: 1	Schedule: 7:30 am Breakfast		am Mid Meal 7:30 pm Snack
	9:30 am Snack Workout: Weight	5:30 p	m Snack m Dinner at 8:00 pm
7:30 am Breakfast Mea 1/2 cup Yogurt, plain 3 oz Cheese, low or 1 1/2 cups Pineapple 12 Almonds, whole 14 grams Protein por	I Portions: P:6 C:4 F:4 , low fat non fat	Item Portions 1.00 PC 3.00 P 3.00 C 4.00 F 2.00 P Calories: 420	Preparation Suggestions: A tasty yet simple breakfast.
9:30 am Snack Meal Po 1 cup Yogurt, plain, I 1/2 cup Cottage chee 1 cup Raspberries 9 Cashews	ow fat	Item Portions 2.00 PC 2.00 P 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Mix the raspberries in with either the yogurt or cottage cheese and top with cashews. Either way, a great, quick snack!
9 oz Ground beef (< 1/2 cup Carrots 1/2 cup Salsa 1/4 cup Kidney bean 1/4 cup Beans, black 1 Tomato 2/3 tsp Olive or mond 6 Olives	10% fat) s	Item Portions 6.00 P .50 C 1.00 C 1.00 C 1.00 C 2.00 F 2.00 F Calories: 420	Preparation Suggestions: Spicy Mexicali Beef Saute the beef with chopped vegetables until done. Season with salt, pepper, garlic, basil and oregano, then add the salsa and beans. Let simmer, then serve. Enjoy!
2:30 pm Snack Meal Po 28 grams Protein po 1 cup Grapes 2/3 tsp Olive or mono	wder	Item Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
5:30 pm Dinner Meal Po 2 oz Cheese, low or 4 oz Chicken breast, 1/2 whole Pita 4/5 cup Grapes 1/2 cup Salsa 4 cups Lettuce, roma 1 1/3 tsp Olive or mo	non fat skinless ine	Item Portions 2.00 P 4.00 P 1.00 C 1.60 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Chicken Soft Tacos Brush chicken with oil and spices and grill or broil until cooked. Fill pita shells and garnish with topping for extra crunch. Use the remaining vegetable ingredients to make a salad.
7:30 pm Snack Meal Po 1/2 cup Yogurt, plain 14 grams Protein por 1/2 cup Guava 2/3 tsp Olive or mond	, low fat wder	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Smoothie 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!

Day: 2	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 pr	am Mid Meal 7:30 pm Snack n Snack n Dinner
		out: Rest	ii Biillici
7:30 am Breakfast Meal Port 7 Egg whites 2 1/2 oz Cheese, low or no 2 Peppers (bell or cubance) 1 1/2 cups Tomatoes 2 Peaches 1 1/3 tsp Olive or monoun	on fat elle)	Item Portions 3.50 P 2.50 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Cheese omelet with fruit on the side. If you like things a bit spicier, try adding some crushed chili peppers along with some salt and pepper.
9:30 am Snack Meal Portions 1 cup Yogurt, plain, low fa 14 grams Protein powder 1/2 cup Blackberries 3 tbsp Almonds, slivered		ltem Portions 2.00 PC 2.00 P 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Yogurt, Fruit & Nuts Mix all ingredients and enjoy!
11:30 am Mid Meal Meal Por 2 2/3 cups Beef and veget 2 oz Hard cheeses, light/k	able soup	Item Portions 4.00 A 2.00 P Calories: 420	Preparation Suggestions: A tasty and simple meal of soup. Enjoy!
2:30 pm Snack Meal Portions 28 grams Protein powder 2/3 Banana 12 Peanuts	s: P:4 C:2 F: 2	Item Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: 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.
5:30 pm Dinner Meal Portions 9 oz Ground beef (< 10% 2 cups Bamboo shoots 3/4 cup Bean sprouts 1 cup Applesauce 1 1/3 tsp Olive or monoun	fat)	Item Portions 6.00 P .50 C .50 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Ground Beef and Vegetables Brown the beef in a saucepan and steam the vegetables. Using a light seasoning on the beef and vegetables, like salt, pepper, garlic and rosemary really enhances this quick meal. The applesauce is a great dessert!
7:30 pm Snack Meal Portions 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Strawberries 1/4 cup Pineapple 2/3 tsp Olive or monounsa		Item Portions 1.00 PC 2.00 P .50 C .50 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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 [rates: 19 Fat: 19 Calories: 2009 2 glasses of water per day. **

Day: 3	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-I	2:30 pi 5:30 pi <i>Resistance a</i>	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
7:30 am Breakfast Meal 1 cup Milk, low fat (19 5 Eggs, whole 3 cups Broccoli 7 cups Spinach 1 1/3 tsp Olive or mor	6)	Item Portions 1.00 PC 5.00 P 1.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Poach eggs and serve on a bed of steamed spinach and vegetables. Enjoy!
9:30 am Snack Meal Por 4 oz Cheese, low or n 1 1/2 cups Blueberrie 9 Almonds, whole	on fat	Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Blueberries & Almonds A quick snack to fend off those cravings.
11:30 am Mid Meal Meal 9 oz Salmon steak 1 Kiwi 1 1/2 whole Pita 4 tsp Mayonnaise	Portions: P:6 C:4 F:4	Item Portions 6.00 P 1.00 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Salmon Stuffed Pita & Fruit Mix salmon & mayonnaise.Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert.
2:30 pm Snack Meal Por 1 cup Milk, low fat (19 21 grams Protein pow 8 Cherries 2/3 tsp Olive or mono	6) øder	ltem Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
5:30 pm Dinner Meal Por 6 oz Chicken breast, s 3/4 cup Mushrooms 1/2 Tomato 1/2 Apple 2 Kiwis 1/2 cup Cucumber 3 cups Lettuce, romai 1 1/3 tsp Olive or mor	skinless ne	Item Portions 6.00 P .38 C .25 C 1.00 C 2.00 C .13 C .30 C 4.00 F Calories: 420	Preparation Suggestions: 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.
7:30 pm Snack Meal Por 1 cup Milk, low fat (19 14 grams Protein pow 1/2 Tangelo 2/3 tsp Olive or mono	6) vder	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

** Remember to drink between 10 and 12 glasses of water per day. **

Day: 4	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner
		5.30 μ kout: Rest	in Dinner
7:30 am Breakfast Mea 1 cup Yogurt, plain, le 4 oz Cheese, low or i 2/3 cup Applesauce 1 1/3 tsp Olive or mo	ow fat non fat	Portions 2.00 PC 4.00 P 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Very easy to prepare, but balanced to start your day off right!
9:30 am Snack Meal Po 3/4 cup Yogurt, plain 2 1/2 oz Cheese, low 3/4 cup Blueberries 18 Peanuts	, low fat	Item Portions 1.50 PC 2.50 P 1.50 C 3.00 F Calories: 301	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
11:30 am Mid Meal Meal 1 cup Milk, low fat (1' 1 oz Cheese, low or it 6 oz Chicken breast, 3/8 cup Kidney beans 4 cups Lettuce, roma 1/2 Pepper (bell or cu 1/2 cup Mushrooms 1 Tomato 1 1/3 tsp Olive or mo	%) non fat deli style s ine ubanelle)	Item Portions 1.00 PC 1.00 P 4.00 P 1.50 C .40 C .25 C .25 C .50 C 4.00 F Calories: 420	Preparation Suggestions: Salad with Chicken & Cheese Make a simple salad. Add deli meats and top with cheese. Add balsamic vinegar to olive oil to make dressing, mix in minced garlic to spice it up.
2:30 pm Snack Meal Po 1 cup Milk, low fat (1' 21 grams Protein pov 1 cup Strawberries 2/3 tsp Olive or mond	%) vder	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!
5:30 pm Dinner Meal Po 9 oz Salmon steak 1 1/2 cups Brussels s 12 spears Asparagus 4 cups Mushrooms 1 1/3 tsp Olive or mo	sprouts	Item Portions 6.00 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Salmon Dinner Cook the salmon any way you like, cooking vegetables with olive oil and water. Here's one great cooking tip: use an untreated cedar plank as a bakin tray for salmon. It adds a superb flavor. Season wit lemon juice, garlic, salt and pepper. Enjoy!
7:30 pm Snack Meal Po 21 grams Protein pov 1 cup Mulberries 2/3 tsp Olive or mond	vder	Item Portions 3.00 P 2.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!

Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-	2:30 pi 5:30 pi	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
I Portions: P:6 C:4 F:4 ht/low fat vanelle) vin bread	Item Portions 5.00 P 1.00 P .50 C 3.50 C 4.00 F Calories: 420	Preparation Suggestions: Feta Frittata 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. Pou evenly over bread cubes and bake at 400 degrees for 20 minutes or until golden-brown. This is a great weekend breakfast. This dish also refrigerates well so you can prepare it well in advance.
ain, low fat	Item Portions 3.00 PC 3.00 F 1.00 P Calories: 301	Preparation Suggestions: Yogurt & Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle!
ubanelle)	Item Portions 6.00 P .25 C 1.00 C .67 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Spicy Tofu and Vegetables Spice this dish up with salt, pepper, crushed chili peppers, ginger, and a little soya sauce.
wder	Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
skinless	Item Portions 6.00 P .50 C 1.00 C 1.00 C .50 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Grilled Chicken Dinner Grill chicken and steam vegetables. Enjoy apple an nuts for dessert.
%) wder	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: 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!
	7:30 am Breakfast 9:30 am Snack	7:30 am Breakfast 9:30 am Snack Workout: Weight-Resistance as Item Portions: P:4 C:3 F:3 Iain, low fat 1al Portions: P:6 C:4 F:4 Intrions: P:4 C:3 F:3 Iain, low fat 1al Portions: P:6 C:4 F:4 Intrions: P:6 C:6 F:2 Intrions: P:6 C:6 F:2 Intrions: P:6 C:6 F:2 Intrions: P:6 C:6 F:6 Intrions: P:6 C:7 Intrions: P:6 C:7 Intrions: P:7 Intrions: P

Day: 6	Schedule: 7:30 am Breakfast 9:30 am Snack <i>Workout: Weight</i> -	2:30 p 5:30 p <i>Resistance a</i>	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 am
7:30 am Breakfast Meal 3 oz Cheese, low or n 1 cup Peaches, cann 2 Plums 24 Peanuts 21 grams Protein pow	on fat ed	Item Portions 3.00 P 2.00 C 2.00 C 4.00 F 3.00 P Calories: 420	Preparation Suggestions: Simple shake and cheese.
9:30 am Snack Meal Por 2 cups Milk, low fat (1 12 Pistachio nuts 1 Kiwi 14 grams Protein pow	%)	Item Portions 2.00 PC 3.00 F 1.00 C 2.00 P Calories: 301	Preparation Suggestions:
11:30 am Mid Meal Meal 3 oz Shrimp 3 oz Crab 2 oz Lobster 5 cups Lettuce, romai 2 Tomatoes 1 Pepper (bell or cuba 1 Apple 1 1/3 tsp Olive or mor	ne anelle)	Item Portions 2.00 P 2.00 P 2.00 P 5.0 C 1.00 C 5.0 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Seafood Salad Marinate seafood in oil, vinegar and seasonings. Cu up vegetables for the salad, mix together and enjoy!
2:30 pm Snack Meal Por 1 cup Milk, low fat (19 21 grams Protein pow 1/2 cup Strawberries 1/4 cup Peaches, can 2/3 tsp Olive or mono	6) vder ned	Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake with Fruit Blend all ingredients together and add ice cubes unt desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy!
5:30 pm Dinner Meal Por 6 oz Chicken breast, s 6 spears Asparagus 1 1/2 cups Beans, gre 1/2 cup Kidney beans 2 cups Cauliflower 4 Macadamia nuts	skinless en or yellow	Item Portions 6.00 P .50 C 1.00 C 2.00 C .50 C 4.00 F Calories: 420	Preparation Suggestions: Chicken with Cooked Vegetables Season and prepare the chicken any way you like and served with the vegetables. Steamed asparagu is a favourite!
7:30 pm Snack Meal Por 1 cup Milk, low fat (19 14 grams Protein pow 1/2 Tangerine 2/3 tsp Olive or mono	6) rder	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

Day: 7	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner
7:30 am Breakfast Meal F		Item	Bronovskien Commontioner
1 1/2 cups Cottage che 1 1/2 cups Bran cereal 1 cup Strawberries 1 1/3 tsp Olive or mono	eese, light/low fat , all varieties	Portions 6.00 P 3.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy.
9:30 am Snack Meal Porti 1 cup Cottage cheese, 1 cup Grapes 1/3 cup Oatmeal 3 tbsp Almonds, slivere	light/low fat	Item Portions 4.00 P 2.00 C 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Mix the grapes and oatmeal in with the cottage cheese for a new taste sensation. Try topping with the almonds!
11:30 am Mid Meal Meal I 6 oz Snapper 2 oz Anchovies 1 cup Leeks 3/4 cup Pasta 1 1/3 tsp Olive or mono		Item Portions 4.00 P 2.00 P 1.00 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Grilled Snapper with Anchovy Sauce Chop the anchovies and mix with a little fresh lemon juice, oil, salt and pepper. Chop leeks and saute, then add the anchovy mixture. Grill the snapper and put sauce on top. Enjoy!
2:30 pm Snack Meal Porti 28 grams Protein powd 1 1/2 cups Papaya 2/3 tsp Olive or monou	der	Item Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
5:30 pm Dinner Meal Port 6 oz Pork, lean 2 cups Sauerkraut 2/3 cup Potato 1 1/3 tsp Olive or mond		Item Portions 6.00 P 2.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Pork Roast and Sauerkraut Pre-heat your oven to 300 degrees. Start by browning the pork in a pan with olive oil. Meanwhile chop the potatos into bite-size peices. Transfer the pork to a baking dish, then cover with sauerkraut. Arrange the potato around the pork (optional: sprinkle with caraway seeds), then bake for an hour or until done.
7:30 pm Snack Meal Porti 3 oz Tofu, soft 14 grams Protein powo 1 cup Strawberries 2/3 tsp Olive or monou	der	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Strawberry Surprise Blend powder, tofu, strawberries and olive oil together. Throw into the fridge overnight for a nice, cool meal!

Total Daily Portions: Protein: 29 Carbohydrates: 19 Fat: 19 Calories: 2009 ** Remember to drink between 10 and 12 glasses of water per day. **

Day: 8 Scheo		am Mid Meal 7:30 pm Snack
9:30 am		om Snack om Dinner at 8:00 pm
7:30 am Breakfast Meal Portions: P:6 C 1 cup Milk, low fat (1%) 35 grams Protein powder 1 cup Cereal, cold 1 cup Strawberries 1 1/3 tsp Olive or monounsaturated of	:4 F:4	Preparation Suggestions: 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.
9:30 am Snack Meal Portions: P:4 C:3 F 1 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/3 cup Applesauce 9 Almonds, whole	2.00 PC 2.00 P 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Grate the cheese and mix with the rest of the ingredients for a quick snack that's easy to pop into a container and take along to work or elsewhere.
11:30 am Mid Meal Meal Portions: P:6 C 6 oz Chicken breast, skinless 2 slice Whole grain bread 2/3 tsp Olive or monounsaturated oil 2 tsp Mayonnaise	Item Portions 6.00 P 4.00 C 2.00 F 2.00 F Calories: 420	Preparation Suggestions: 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.
2:30 pm Snack Meal Portions: P:4 C:2 F 28 grams Protein powder 1/2 cup Blueberries 1/2 cup Raspberries 1/2 cup Strawberries 2/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C .50 C .50 C 2.00 F Calories: 238	Preparation Suggestions: 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!
5:30 pm Dinner Meal Portions: P:6 C:4 F 6 oz Chicken breast, skinless 2 Peppers (bell or cubanelle) 3 cups Broccoli 1 1/2 cups Beans, green or yellow 2 cups Mushrooms 1 1/3 tsp Olive or monounsaturated or	6.00 P 1.00 C 1.00 C 1.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: 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!
7:30 pm Snack Meal Portions: P:3 C:2 F 1 cup Milk, low fat (1%) 14 grams Protein powder 1 Peach 2/3 tsp Olive or monounsaturated oil	:2 Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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! Irates: 19 Fat: 19 Calories: 2009

Total Daily Portions: Protein: 29 Carbohydrates: 19 Fat: 19 Calories: 2009

** Remember to drink between 10 and 12 glasses of water per day. **

Day: 9	Schedule: 7:30 am Breakfast	2:30 pi	am Mid Meal 7:30 pm Snack m Snack
	9:30 am Snack <i>Work</i>	5:30 pi <i>out: Rest</i>	m Dinner
7:30 am Breakfast Meal 12 Egg whites 1 1/2 slice Whole grain 1 cup Strawberries 4 tbsp Almonds, sliver	n bread	Item Portions 6.00 P 3.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: 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.
9:30 am Snack Meal Port 4 oz Cheese, low or n 1/3 cup Onions 1/3 cup Beans, black 2 Tomatoes 1 tsp Olive or monoun	on fat	Item Portions 4.00 P .67 C 1.33 C 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Black Bean Salsa Mix black beans, diced tomato, chopped onion, olive oil, lime juice, and cilantro in a bowl. Seed jalapeno peppers and chop finely and add to mixture.
11:30 am Mid Meal Meal 12 oz Tofu 2 cups Mushrooms 2 Peppers (bell or cul 2/3 cup Honeydew me 1 Lemon 1 1/3 tsp Olive or mon	panelle) elon	Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Sweet & Sour Tofu Mélange Sauté strips of tofu and chopped vegetables in olive oil and a little vinegar and Soya sauce. Season with salt, pepper, garlic, crushed chili peppers, ginger, and lemon juice. At the last minute, add chopped fruit. Enjoy!
2:30 pm Snack Meal Port 1 cup Milk, low fat (1% 21 grams Protein pow 1/2 cup Grapes 2/3 tsp Olive or monor	b) der	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake with Fruit Blend all ingredients together and add ice cubes unt desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy!
5:30 pm Dinner Meal Por 6 oz Chicken breast, s 1/2 cup Bean sprouts 1 cup Celery 2 cups Cucumber 1 Pepper (bell or cuba 1/4 head Lettuce, iceb 2 cups Cherry tomato 1/3 cup Applesauce 4 tbsp Almonds, sliver	nelle) erg	Item Portions 6.00 P .33 C .50 C .50 C .50 C .13 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Chicken with Salad and Applesauce Baking the chicken is an easy way to cook it. You can make a tasty salad dressing from balsamic vinegar, olive oil, garlic and any spices you choose. Finish your meal with a dessert of applesauce!
7:30 pm Snack Meal Port 1 cup Milk, low fat (1% 14 grams Protein pow 1/2 cup Boysenberries 2/3 tsp Olive or monor	o) der G	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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: 10	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-F	2:30 pr 5:30 pr	am Mid Meal 7:30 pm Snack m Snack m Dinner
7:30 am Breakfast Meal 2 cups Milk, low fat (1 8 Egg whites 1 cup Blueberries 1 1/3 tsp Olive or mon	Portions: P:6 C:4 F:4 %)	Item Portions 2.00 PC 4.00 P 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Cook eggs any style. Enjoy the fruit on the side.
9:30 am Snack Meal Por 4 oz Cheese, low or n 3/4 Cantaloupe 18 Peanuts		Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Nuts & Fruit Enjoy items separately!
11:30 am Mid Meal Meal 2 cups Beef and vege 1 cup Milk, low fat (19 1/3 tsp Olive or monoi 2 oz Cheddar cheese	table soup 6) unsaturated oil	Item Portions 3.00 A 1.00 PC 1.00 F 2.00 P Calories: 420	Preparation Suggestions: A bowl of soup and a glass of milk: it doesn't get much easier to prepare than that!
2:30 pm Snack Meal Por 3 oz Tofu, soft 21 grams Protein pow 1/2 cup Blueberries 2/3 tsp Olive or monor	rder	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Blueberry Surprise Blend powder, tofu, blueberries and olive oil togethe Throw into the fridge overnight for a nice, cool meal!
5:30 pm Dinner Meal Por 2 oz Cheese, low or n 4 oz Beef, lean cuts 1 whole Pita 1/6 Pepper (bell or cu 1/4 Tomato 1/6 cup Onions 1/4 cup Salsa 1/2 cup Pineapple 6 Almonds, whole 2/3 tsp Olive or monor	on fat banelle)	Item Portions 2.00 P 4.00 P 2.00 C .08 C .13 C .33 C .50 C 1.00 C 2.00 F 2.00 F Calories: 420	Preparation Suggestions: Steak Wrap Cut beef into 1 inch strips. In a pan heat oil. Add beet to oil along with desired seasonings and pan fry unticooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve.
7:30 pm Snack Meal Por 1/2 cup Yogurt, plain, 14 grams Protein pow 3/4 cup Papaya 2/3 tsp Olive or monor	low fat rder unsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Smoothie 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy! rates: 19 Fat: 19 Calories: 2009

Total Daily Portions: Protein: 29 Carbohydrates: 19 Fat: 19 Calories: 2009

** Remember to drink between 10 and 12 glasses of water per day. **

Schedule: 7:30 am Breakfast	2:30 pi	am Mid Meal 7:30 pm Snack m Snack
	out: Rest	in Diffier
	Portions 1.00 PC 1.00 P 4.00 P 2.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Canadian Breakfast Eggs any style and bacon with fruit and nuts on the side.
	Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: 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!
	Item Portions 6.00 P .50 C 1.00 C 1.00 C 1.50 C 4.00 F Calories: 420	Preparation Suggestions: Salmon and Veggies Salmon with sautéed vegetables. You can crumble the salmon and mix with the vegetables if you like.
ow fat er	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake with Fruit Blend all ingredients together and add ice cubes unti desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy!
e , canned d	Item Portions 4.00 P .20 C .20 C .50 C 3.00 C 4.00 F 2.00 P Calories: 420	Preparation Suggestions: Soy burger with toppings; fruit and nuts for dessert.
er	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
	7:30 am Breakfast 9:30 am Snack	7:30 am Breakfast 9:30 p 5:30 p Workout: Rest Portions: P:6 C:4 F:4 Item Portions 1.00 PC 1.00 P 2.00 C 1.00 C 4.00 F Calories: 420 Item Portions 1.00 PC 3.00 C 3.00 F Calories: 301 Item Portions 6.00 P 5.00 C 1.00 C 1.00 C 1.00 C 1.00 C 1.50 C 1.00 C 1.

Day: 12	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-F	2:30 pi 5:30 pi	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
7:30 am Breakfast Meal 1 cup Yogurt, plain, lo 1 cup Ricotta cheese, 1/2 cup Cereal, cold 1/2 cup Grapes 12 Walnuts	Portions: P:6 C:4 F:4 w fat	Item Portions 2.00 PC 4.00 P 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: A neat twist on the classic cereal breakfast, this meal will fill you up and start off your day right. Mix all the ingredients together and enjoy cold.
9:30 am Snack Meal Port 1 cup Cottage cheese 3/4 cup Grapes 1 1/2 Kiwis 18 Peanuts		Item Portions 4.00 P 1.50 C 1.50 C 3.00 F Calories: 301	Preparation Suggestions: Cottage Cheese, Grapes, Kiwi and Peanuts Separately or together, a great combination!
11:30 am Mid Meal Meal 9 oz Salmon steak 1/2 cup Blueberries 1 1/2 slice Whole grain 4 tsp Mayonnaise		Item Portions 6.00 P 1.00 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Salmon Sandwich Mix salmon and mayonnaise, salt and pepper to taste. For some crunch add a handful of chopped lettuce, celery or bean sprouts. Nuts can be include in the sandwich or on the side.
2:30 pm Snack Meal Port 1/2 cup Yogurt, plain, 21 grams Protein pow 1/3 cup Mango 2/3 tsp Olive or monou	low fat der	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
5:30 pm Dinner Meal Por 6 oz Venison 2/3 cup Potato 1 cup Carrots 1 cup Leeks 1 1/3 tsp Olive or mon		Item Portions 6.00 P 2.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Venison Stew In a pot, brown cubed venison in oil. Add water and bring to a boil, then add chopped vegetables and seasonings - salt, pepper, bay leaves, garlic and thyme are good - then let thicken. Enjoy!
7:30 pm Snack Meal Port 1 cup Milk, low fat (1% 14 grams Protein pow 1/2 cup Blueberries 3 Almonds, whole 2 Cashews 2 Peanuts	o) der	Item Portions 1.00 PC 2.00 P 1.00 C 1.00 F .67 F .33 F Calories: 210	Preparation Suggestions: 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. Prates: 19 Fat: 19 Calories: 2009

Day: 13	Schedule:		am Mid Meal 7:30 pm Snack
	7:30 am Breakfast 9:30 am Snack		m Snack m Dinner
	Workout: Weight-		at 8:00 am
7:30 am Breakfast Meal 6 Egg whites 3 Eggs, whole	Portions: P:6 C:4 F:4	Portions 3.00 P 3.00 P	Preparation Suggestions: A great Mexican style omelet, especially when you add a bit of black pepper, hot sauce, mustard,
1/2 cup Chickpeas 1/4 cup Kidney beans 2 Peppers (bell or cul 1 1/3 tsp Olive or mon		2.00 C 1.00 C 1.00 C 4.00 F Calories: 420	turmeric and chili powder to the mix!
9:30 am Snack Meal Port 4 oz Cheese, low or n 9 Apricots 18 Peanuts		Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Apricots and Peanuts A nice, quick snack to satisfy those cravings!
11:30 am Mid Meal Meal 3 oz Crab 3 oz Scallops 3 oz Shrimp 1 1/2 Peppers (bell or 1 3/4 cups Tomatoes 1 cup Onions 1 1/3 tsp Olive or mon	cubanelle)	Item Portions 2.00 P 2.00 P 2.00 P 2.00 P .75 C 1.17 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Seafood Jambalaya Sauté all vegetables, add water and seafood. Season with salt, pepper, garlic, and spices (basil is a good one), then bring to a boil. Simmer for 5 minutes or until done. This meal is easy to carry around in a container so you can eat on the run.
2:30 pm Snack Meal Port 1 cup Milk, low fat (1% 21 grams Protein pow 1/2 cup Pineapple 2/3 tsp Olive or monou	b) der	ltem Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
5:30 pm Dinner Meal Por 6 oz Beef, lean cuts 1/4 cup Chickpeas 1 cup Cucumber 2 1/2 cups Lettuce, ro 2/3 cup Rice 1 Tomato 6 Peanuts 1 tsp Olive or monoun	maine	ltem Portions 6.00 P 1.00 C .25 C .25 C 2.00 C .50 C 1.00 F 3.00 F Calories: 420	Preparation Suggestions: Steak and Salad Grill or broil steak, prepare salad with amount of lettuce to your satisfaction and mix with oil dressing.
7:30 pm Snack Meal Port 1/2 cup Yogurt, plain, 14 grams Protein pow 3/4 cup Watermelon 2/3 tsp Olive or monou	low fat der	ltem Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

Day: 14	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner
		kout: Rest	
7:30 am Breakfast Meal 6 oz Canadian Bacon 1 1/2 cups Grapes 1/4 Cantaloupe 12 Almonds, whole		Item Portions 6.00 P 3.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Bacon and fruit breakfast.
9:30 am Snack Meal Por 4 oz Cheese, low or n 9 Apricots 9 Olives		Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Apricots & Olives Using dried apricots makes this an exceptionally easy snack to carry around with you
11:30 am Mid Meal Meal 9 oz Chicken breast, o 1 Pepper (bell or cuba 2 Tomatoes 1 cup Zucchini 1 cup Onions 1 1/3 tsp Olive or mon	deli style inelle)	Item Portions 6.00 P .50 C 1.00 C .50 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Deli Chicken and Vegetables Roughly chop the vegetables and mix with olive oil, dash of balsamic vinegar and salt, pepper and thyme. Saute or grill vegetables until done, then slice chicken and enjoy on top.
2:30 pm Snack Meal Por 1 cup Milk, low fat (1% 21 grams Protein pow 1 cup Raspberries 2/3 tsp Olive or monor	6) der	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!
5:30 pm Dinner Meal Por 9 oz Cod 3 cups Beans, green of 1 1/2 cups Broccoli 2 cups Cauliflower 1 1/2 cups Tomatoes 1 1/3 tsp Olive or mon	or yellow	Item Portions 6.00 P 2.00 C .50 C .50 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Pan-fried Cod with Vegetables You can stew the vegetables together with your choice of seasonings. Once you've got that going, heat a pan with a little olive oil and then place the cogently in it, frying until done. Season the code with dash of salt and pepper, and some lemon or lime juice if you have any handy. Enjoy!
7:30 pm Snack Meal Por 1 cup Milk, low fat (1% 14 grams Protein pow 1/4 Nectarine 1/4 Orange 2/3 tsp Olive or monor	6) der	Item Portions 1.00 PC 2.00 P .50 C .50 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!

Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-F	2:30 pr 5:30 pr	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
Portions: P:6 C:4 F:4	Item Portions 6.00 P 3.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: 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.
on fat	Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Blueberries & Almonds A quick snack to fend off those cravings.
on fat deli style ne panelle)	Item Portions 1.00 PC 1.00 P 4.00 P 1.50 C .40 C .25 C .25 C .50 C 4.00 F Calories: 420	Preparation Suggestions: Salad with Chicken & Cheese Make a simple salad. Add deli meats and top with cheese. Add balsamic vinegar to olive oil to make dressing, mix in minced garlic to spice it up.
ow fat der	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories:	Preparation Suggestions: Protein Shake with Fruit Blend all ingredients together and add ice cubes unti desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy!
naine	Item Portions 6.00 P 1.00 C .25 C .25 C 2.00 C .50 C 1.00 F 3.00 F Calories: 420	Preparation Suggestions: Steak and Salad Grill or broil steak, prepare salad with amount of lettuce to your satisfaction and mix with oil dressing.
) der	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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!
	7:30 am Breakfast 9:30 am Snack Workout: Weight-F Portions: P:6 C:4 F:4 In bread ed ions: P:4 C:3 F:3 on fat deli style ne poanelle) ounsaturated oil ions: P:4 C:2 F: 2 low fat der unsaturated oil tions: P:6 C:4 F:4 maine saturated oil ions: P:7 C:2 F:2 low fat der unsaturated oil	7:30 am Breakfast 9:30 pt 5:30 pt 5:30 pt 7:30 am Snack 7:30 pt 5:30 pt 7:30 pt 7:30 am Snack 7:30 pt

Day: 16	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 pr	am Mid Meal 7:30 pm Snack m Snack m Dinner
		out: Rest	
7:30 am Breakfast Meal Port 1 1/2 cups Cottage chees 1 1/2 cups Bran cereal, al 1 cup Strawberries 1 1/3 tsp Olive or monoun	e, light/low fat I varieties	Item Portions 6.00 P 3.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: A healthy breakfast with fibre and fruit. This meal is perfectly balanced! Just mix all the ingredients together and enjoy.
9:30 am Snack Meal Portions 4 oz Cheese, low or non for 1/3 cup Onions 1/3 cup Beans, black 2 Tomatoes 1 tsp Olive or monounsatu	at	Item Portions 4.00 P .67 C 1.33 C 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Black Bean Salsa Mix black beans, diced tomato, chopped onion, olive oil, lime juice, and cilantro in a bowl. Seed jalapeno peppers and chop finely and add to mixture.
11:30 am Mid Meal Meal Por 2 2/3 cups Beef and vege 2 oz Hard cheeses, light/lo	table soup	Item Portions 4.00 A 2.00 P Calories: 420	Preparation Suggestions: A tasty and simple meal of soup. Enjoy!
2:30 pm Snack Meal Portions 28 grams Protein powder 1 cup Guava 2/3 tsp Olive or monounsa		Item Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
5:30 pm Dinner Meal Portion 9 oz Cod 3 cups Beans, green or ye 1 1/2 cups Broccoli 2 cups Cauliflower 1 1/2 cups Tomatoes 1 1/3 tsp Olive or monoun	bllow	Item Portions 6.00 P 2.00 C .50 C .50 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Pan-fried Cod with Vegetables You can stew the vegetables together with your choice of seasonings. Once you've got that going, heat a pan with a little olive oil and then place the cod gently in it, frying until done. Season the code with a dash of salt and pepper, and some lemon or lime juice if you have any handy. Enjoy!
7:30 pm Snack Meal Portions 1/2 cup Yogurt, plain, low 14 grams Protein powder 3/4 cup Watermelon 2/3 tsp Olive or monounsa	fat	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Total [rates: 19 Fat: 19 Calories: 2009 2 glasses of water per day. **

Day: 17	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-I	2:30 pi 5:30 pi	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
7:30 am Breakfast Meal F 6 Egg whites 3 Eggs, whole 1/2 cup Chickpeas 1/4 cup Kidney beans 2 Peppers (bell or cub 1 1/3 tsp Olive or mono	Portions: P:6 C:4 F:4 anelle)	Item Portions 3.00 P 3.00 P 2.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: A great Mexican style omelet, especially when you add a bit of black pepper, hot sauce, mustard, turmeric and chili powder to the mix!
9:30 am Snack Meal Porti 1 cup Cottage cheese, 1 cup Grapes 1/3 cup Oatmeal 3 tbsp Almonds, slivere	light/low fat	Item Portions 4.00 P 2.00 C 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Mix the grapes and oatmeal in with the cottage cheese for a new taste sensation. Try topping with the almonds!
11:30 am Mid Meal Meal I 9 oz Salmon steak 1 Kiwi 1 1/2 whole Pita 4 tsp Mayonnaise	Portions: P:6 C:4 F:4	Item Portions 6.00 P 1.00 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Salmon Stuffed Pita & Fruit Mix salmon & mayonnaise.Stuff in pita and enjoy. For extra crunch add in a handful of chopped lettuce or bean sprouts. Have fruit for dessert.
2:30 pm Snack Meal Porti 28 grams Protein powd 1 1/2 cups Papaya 2/3 tsp Olive or monou	ler	Item Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
5:30 pm Dinner Meal Port 6 oz Venison 2/3 cup Potato 1 cup Carrots 1 cup Leeks 1 1/3 tsp Olive or mond		Item Portions 6.00 P 2.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Venison Stew In a pot, brown cubed venison in oil. Add water and bring to a boil, then add chopped vegetables and seasonings - salt, pepper, bay leaves, garlic and thyme are good - then let thicken. Enjoy!
7:30 pm Snack Meal Porti 1 cup Milk, low fat (1% 14 grams Protein powe 1/2 cup Blueberries 3 Almonds, whole 2 Cashews 2 Peanuts) der	Item Portions 1.00 PC 2.00 P 1.00 C 1.00 F .67 F .33 F Calories: 210	Preparation Suggestions: 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. rates: 19 Fat: 19 Calories: 2009

** Remember to drink between 10 and 12 glasses of water per day. **

Day: 18	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner
		з.зо р kout: Rest	III Dillilei
7:30 am Breakfast Meal 2 cups Milk, low fat (1' 8 Egg whites 1 cup Blueberries 1 1/3 tsp Olive or mon	Portions: P:6 C:4 F:4 %)	Item Portions 2.00 PC 4.00 P 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Cook eggs any style. Enjoy the fruit on the side.
9:30 am Snack Meal Port 4 oz Cheese, low or n 3/4 Cantaloupe 18 Peanuts		Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Nuts & Fruit Enjoy items separately!
11:30 am Mid Meal Meal 3 oz Crab 3 oz Scallops 3 oz Shrimp 1 1/2 Peppers (bell or 1 3/4 cups Tomatoes 1 cup Onions 1 1/3 tsp Olive or mon	cubanelle)	Item Portions 2.00 P 2.00 P 2.00 P 2.00 P .75 C 1.17 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Seafood Jambalaya Sauté all vegetables, add water and seafood. Season with salt, pepper, garlic, and spices (basil is a good one), then bring to a boil. Simmer for 5 minutes or until done. This meal is easy to carry around in a container so you can eat on the run.
2:30 pm Snack Meal Port 28 grams Protein pow 2/3 Banana 12 Peanuts		Item Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: 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.
5:30 pm Dinner Meal Por 2 oz Cheese, low or n 4 oz Chicken breast, s 1/2 whole Pita 4/5 cup Grapes 1/2 cup Salsa 4 cups Lettuce, romain 1 1/3 tsp Olive or mon	on fat skinless ne	Item Portions 2.00 P 4.00 P 1.00 C 1.60 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Chicken Soft Tacos Brush chicken with oil and spices and grill or broil until cooked. Fill pita shells and garnish with topping for extra crunch. Use the remaining vegetable ingredients to make a salad.
7:30 pm Snack Meal Port 1 cup Milk, low fat (1% 14 grams Protein pow 3/4 cup Watermelon 2/3 tsp Olive or monot	o) der	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

** Remember to drink between 10 and 12 glasses of water per day. **

Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-R	2:30 pr 5:30 pr	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
I Portions: P:6 C:4 F:4 %) nounsaturated oil	Item Portions 1.00 PC 5.00 P 1.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Poach eggs and serve on a bed of steamed spinach and vegetables. Enjoy!
rtions: P:4 C:3 F:3 ow fat ese, light/low fat	Item Portions 2.00 PC 2.00 P 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Mix the raspberries in with either the yogurt or cottage cheese and top with cashews. Either way, a great, quick snack!
I Portions: P:6 C:4 F:4 ine anelle) nounsaturated oil	Item Portions 2.00 P 2.00 P 2.00 P 5.0 C 1.00 C 5.0 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Seafood Salad Marinate seafood in oil, vinegar and seasonings. Cut up vegetables for the salad, mix together and enjoy!
rtions: P:4 C:2 F: 2 %) wder ounsaturated oil	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: 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!
rtions: P:6 C:4 F:4 skinless een or yellow	Item Portions 6.00 P .50 C 1.00 C 1.00 C .50 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Grilled Chicken Dinner Grill chicken and steam vegetables. Enjoy apple and nuts for dessert.
rtions: P:3 C:2 F:2 wder ounsaturated oil	Item Portions 3.00 P 2.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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!
	7:30 am Breakfast 9:30 am Snack Workout: Weight-F I Portions: P:6 C:4 F:4 %) nounsaturated oil rtions: P:4 C:3 F:3 ow fat ese, light/low fat I Portions: P:6 C:4 F:4 ine anelle) nounsaturated oil rtions: P:4 C:2 F: 2 %) vder ounsaturated oil rtions: P:6 C:4 F:4 skinless een or yellow rtions: P:3 C:2 F:2 vder ounsaturated oil	7:30 am Breakfast 9:30 pm Snack 5:30 pm Workout: Weight-Resistance at lem Portions: P:6 C:4 F:4 Portions: 1.00 PC 5.00 P 1.00 C 2.00 C 4.00 F Calories: 420 Pc 2.00 P 2.00

Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-	2:30 p 5:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 am
	Item	
non fat ned	Portions 3.00 P 2.00 C 2.00 C 4.00 F 3.00 P Calories: 420	Preparation Suggestions: Simple shake and cheese.
	Portions 4.00 P 3.00 C 3.00 F Calories:	Preparation Suggestions: Cheese, Apricots and Peanuts A nice, quick snack to satisfy those cravings!
10% fat)	Item Portions 6.00 P .50 C 1.00 C 1.00 C 1.00 C 2.00 F 2.00 F Calories:	Preparation Suggestions: Spicy Mexicali Beef Saute the beef with chopped vegetables until done. Season with salt, pepper, garlic, basil and oregano, then add the salsa and beans. Let simmer, then serve. Enjoy!
vder	Item Portions 4.00 P 1.00 C .50 C .50 C 2.00 F Calories: 238	Preparation Suggestions: 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!
skinless	Item Portions 6.00 P .38 C .25 C 1.00 C 2.00 C .13 C .30 C 4.00 F Calories: 420	Preparation Suggestions: 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.
%) vder s	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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!
	7:30 am Breakfast 9:30 am Snack Workout: Weight- Portions: P:6 C:4 F:4 non fat ned vder Itions: P:4 C:3 F:3 non fat I Portions: P:6 C:4 F:4 10% fat) sunsaturated oil rtions: P:4 C:2 F: 2 vder unsaturated oil rtions: P:6 C:4 F:4 skinless ine nounsaturated oil rtions: P:3 C:2 F:2 vder sunsaturated oil	7:30 am Breakfast 9:30 p 9:30 am Snack 5:30 p Workout: Weight-Resistance at ltem Portions: P:6 C:4 F:4 non fat 3.00 P calories: 420 Item Portions: P:4 C:3 F:3

Day: 21	Schedule: 7:30 am Breakfast		am Mid Meal 7:30 pm Snack m Snack
	9:30 am Snack	5:30 pi kout: Rest	m Dinner
7:30 am Breakfast Meal 6 oz Canadian Bacon 1 1/2 cups Grapes 1/4 Cantaloupe 12 Almonds, whole		Item Portions 6.00 P 3.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Bacon and fruit breakfast.
9:30 am Snack Meal Por 1 cup Cottage cheese 3/4 cup Grapes 1 1/2 Kiwis 18 Peanuts		Item Portions 4.00 P 1.50 C 1.50 C 3.00 F Calories: 301	Preparation Suggestions: Cottage Cheese, Grapes, Kiwi and Peanuts Separately or together, a great combination!
11:30 am Mid Meal Meal 6 oz Snapper 2 oz Anchovies 1 cup Leeks 3/4 cup Pasta 1 1/3 tsp Olive or mor		Item Portions 4.00 P 2.00 P 1.00 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Grilled Snapper with Anchovy Sauce Chop the anchovies and mix with a little fresh lemoi juice, oil, salt and pepper. Chop leeks and saute, then add the anchovy mixture. Grill the snapper an put sauce on top. Enjoy!
2:30 pm Snack Meal Por 1 cup Milk, low fat (19 21 grams Protein pow 1/2 cup Strawberries 1/4 cup Peaches, can 2/3 tsp Olive or mono	6) rder ned	Item Portions 1.00 PC 3.00 P .50 C .50 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake with Fruit Blend all ingredients together and add ice cubes ur desired consistency is reached. If a blender is not available mix protein powder with cold water and have remaining ingredients on the side. Enjoy!
5:30 pm Dinner Meal Pol 6 oz Chicken breast, s 1/2 cup Bean sprouts 1 cup Celery 2 cups Cucumber 1 Pepper (bell or cuba 1/4 head Lettuce, icel 2 cups Cherry tomato 1/3 cup Applesauce 4 tbsp Almonds, slive	anelle) perg es	Item Portions 6.00 P .33 C .50 C .50 C .50 C .13 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Chicken with Salad and Applesauce Baking the chicken is an easy way to cook it. You can make a tasty salad dressing from balsamic vinegar, olive oil, garlic and any spices you choose Finish your meal with a dessert of applesauce!
7:30 pm Snack Meal Por 1 cup Milk, low fat (19 14 grams Protein pow 1/2 cup Strawberries 1/4 cup Pineapple 2/3 tsp Olive or mono	6) der	Item Portions 1.00 PC 2.00 P .50 C .50 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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 shak up the remaining ingredients in a closed container t mix it all together, then eat the fruit on the side. Enjoy!

Day: 22 Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight	2:30 p 5:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
7:30 am Breakfast Meal Portions: P:6 C:4 F:4 1 cup Milk, low fat (1%) 35 grams Protein powder 1 cup Cereal, cold 1 cup Strawberries 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 5.00 P 2.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: 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.
9:30 am Snack Meal Portions: P:4 C:3 F:3 1 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/3 cup Applesauce 9 Almonds, whole	Item Portions 2.00 PC 2.00 P 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Grate the cheese and mix with the rest of the ingredients for a quick snack that's easy to pop into a container and take along to work or elsewhere.
11:30 am Mid Meal Meal Portions: P:6 C:4 F:4 12 oz Tofu 1/4 cup Carrots 2 Peppers (bell or cubanelle) 2 cups Cabbage 1 1/2 cups Tomatoes 1/2 cup Onions 1 1/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .25 C 1.00 C .67 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Spicy Tofu and Vegetables Spice this dish up with salt, pepper, crushed chili peppers, ginger, and a little soya sauce.
2:30 pm Snack Meal Portions: P:4 C:2 F: 2 3 oz Tofu, soft 21 grams Protein powder 1/2 cup Blueberries 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: Blueberry Surprise Blend powder, tofu, blueberries and olive oil together. Throw into the fridge overnight for a nice, cool meal!
5:30 pm Dinner Meal Portions: P:6 C:4 F:4 6 oz Chicken breast, skinless 6 spears Asparagus 1 1/2 cups Beans, green or yellow 1/2 cup Kidney beans 2 cups Cauliflower 4 Macadamia nuts	Item Portions 6.00 P .50 C 1.00 C 2.00 C .50 C 4.00 F Calories: 420	Preparation Suggestions: Chicken with Cooked Vegetables Season and prepare the chicken any way you like and served with the vegetables. Steamed asparagus is a favourite!
7:30 pm Snack Meal Portions: P:3 C:2 F:2 3 oz Tofu, soft 14 grams Protein powder 1 cup Strawberries 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Strawberry Surprise Blend powder, tofu, strawberries and olive oil together. Throw into the fridge overnight for a nice, cool meal!
3 oz Tofu, soft 14 grams Protein powder 1 cup Strawberries 2/3 tsp Olive or monounsaturated oil Total Daily Portions: Protein:	Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Strawberry Surprise Blend powder, tofu, strawberries and olive oil together. Throw into the fridge overnight for a nice,

Day: 23	Schedule: 7:30 am Breakfast 9:30 am Snack <i>Work</i>	2:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner
7:30 am Breakfast Mea 5 oz Feta cheese, lig 2 Egg whites 1 Pepper (bell or cub 1 3/4 slice Whole gra 1 1/3 tsp Olive or mo	Il Portions: P:6 C:4 F:4 ht/low fat panelle) hin bread	Item Portions 5.00 P 1.00 P .50 C 3.50 C 4.00 F Calories: 420	Preparation Suggestions: Feta Frittata 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. Pou evenly over bread cubes and bake at 400 degrees for 20 minutes or until golden-brown. This is a great weekend breakfast. This dish also refrigerates well so you can prepare it well in advance.
9:30 am Snack Meal Po 1 cup Yogurt, plain, l 14 grams Protein po 1/2 cup Blackberries 3 tbsp Almonds, slive	ow fat wder	Item Portions 2.00 PC 2.00 P 1.00 C 3.00 F Calories: 301	Preparation Suggestions: Yogurt, Fruit & Nuts Mix all ingredients and enjoy!
9 oz Salmon steak 1 cup Celery 1 Plum 1/4 cup Chickpeas 3/4 cup Onions 1 1/3 tsp Olive or mo		Item Portions 6.00 P .50 C 1.00 C 1.00 C 1.50 C 4.00 F Calories: 420	Preparation Suggestions: Salmon and Veggies Salmon with sautéed vegetables. You can crumble the salmon and mix with the vegetables if you like.
2:30 pm Snack Meal Po 28 grams Protein po 1 cup Grapes 2/3 tsp Olive or mone	wder	ltem Portions 4.00 P 2.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
5:30 pm Dinner Meal Po 6 oz Pork, lean 2 cups Sauerkraut 2/3 cup Potato 1 1/3 tsp Olive or mo		Item Portions 6.00 P 2.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Pork Roast and Sauerkraut Pre-heat your oven to 300 degrees. Start by browning the pork in a pan with olive oil. Meanwhile chop the potatos into bite-size peices. Transfer the pork to a baking dish, then cover with sauerkraut. Arrange the potato around the pork (optional: sprinkle with caraway seeds), then bake for an hour or until done.
7:30 pm Snack Meal Po 1/2 cup Yogurt, plain 14 grams Protein po 1/2 cup Guava 2/3 tsp Olive or mone	ı, low fat wder	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Smoothie 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!

Day: 24	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-	2:30 p 5:30 p <i>Resistance a</i>	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
7:30 am Breakfast Meal 1 cup Yogurt, plain, lo 1 cup Ricotta cheese, 1/2 cup Cereal, cold 1/2 cup Grapes 12 Walnuts	w fat	Item Portions 2.00 PC 4.00 P 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: A neat twist on the classic cereal breakfast, this meal will fill you up and start off your day right. Mix all the ingredients together and enjoy cold.
9:30 am Snack Meal Port 4 oz Cheese, low or n 1 1/2 Apples 9 Walnuts		Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: 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!
11:30 am Mid Meal Meal 9 oz Salmon steak 1/2 cup Blueberries 1 1/2 slice Whole grain 4 tsp Mayonnaise		Item Portions 6.00 P 1.00 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Salmon Sandwich Mix salmon and mayonnaise, salt and pepper to taste. For some crunch add a handful of chopped lettuce, celery or bean sprouts. Nuts can be include in the sandwich or on the side.
2:30 pm Snack Meal Port 1 cup Milk, low fat (1% 21 grams Protein pow 8 Cherries 2/3 tsp Olive or monor	b) der	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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!
5:30 pm Dinner Meal Por 2 patty Soy burger 2 cups Alfalfa sprouts 2 cups Lettuce, romai 1 Tomato 1 cup Mandarin orang 4 tbsp Almonds, sliver 2 oz Feta cheese, ligh	ne e, canned ed	Item Portions 4.00 P .20 C .20 C .50 C 3.00 C 4.00 F 2.00 P Calories: 420	Preparation Suggestions: Soy burger with toppings; fruit and nuts for dessert.
7:30 pm Snack Meal Port 1 cup Milk, low fat (1% 14 grams Protein pow 1/4 Nectarine 1/4 Orange 2/3 tsp Olive or monor	o) der unsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake 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! rates: 19 Fat: 19 Calories: 2009

** Remember to drink between 10 and 12 glasses of water per day. **

Day: 25	Schedule: 7:30 am Breakfast		am Mid Meal 7:30 pm Snack m Snack
	9:30 am Snack Work	5:30 pi <i>out: Rest</i>	m Dinner
7:30 am Breakfast Meal 1 cup Milk, low fat (1% 2 Egg whites 4 oz Canadian Bacon 1 Apple 1/2 Orange 12 Cashews	Portions: P:6 C:4 F:4	Item Portions 1.00 PC 1.00 P 4.00 P 2.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Canadian Breakfast Eggs any style and bacon with fruit and nuts on the side.
9:30 am Snack Meal Port 2 cups Milk, low fat (1' 12 Pistachio nuts 1 Kiwi 14 grams Protein pow	%)	Item Portions 2.00 PC 3.00 F 1.00 C 2.00 P Calories: 301	Preparation Suggestions:
11:30 am Mid Meal Meal 6 oz Chicken breast, s 2 slice Whole grain bro 2/3 tsp Olive or monou 2 tsp Mayonnaise	kinless ead	Item Portions 6.00 P 4.00 C 2.00 F 2.00 F Calories: 420	Preparation Suggestions: 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.
2:30 pm Snack Meal Port 1/2 cup Yogurt, plain, 21 grams Protein pow 1/3 cup Mango 2/3 tsp Olive or monou	low fat der	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
5:30 pm Dinner Meal Por 9 oz Ground beef (< 1 2 cups Bamboo shoot 3/4 cup Bean sprouts 1 cup Applesauce 1 1/3 tsp Olive or mon	0% fat) s	Item Portions 6.00 P .50 C .50 C 3.00 C 4.00 F Calories: 420	Preparation Suggestions: Ground Beef and Vegetables Brown the beef in a saucepan and steam the vegetables. Using a light seasoning on the beef and vegetables, like salt, pepper, garlic and rosemary really enhances this quick meal. The applesauce is a great dessert!
7:30 pm Snack Meal Port 1 cup Milk, low fat (1% 14 grams Protein pow 1/2 Nectarine 2/3 tsp Olive or monou	o) der unsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: 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! rates: 19 Fat: 19 Calories: 2009

Total Daily Portions: Protein: 29 Carbohydrates: 19 Fat: 19 Calories: 2009

** Remember to drink between 10 and 12 glasses of water per day. **

Day: 26	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-F	2:30 pi 5:30 pi <i>Resistance a</i>	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 pm
7:30 am Breakfast Meal P 1 cup Yogurt, plain, low 4 oz Cheese, low or noi 2/3 cup Applesauce 1 1/3 tsp Olive or monoi	fat n fat	Item Portions 2.00 PC 4.00 P 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Very easy to prepare, but balanced to start your day off right!
9:30 am Snack Meal Portice 3/4 cup Yogurt, plain, location 2 1/2 oz Cheese, low or 3/4 cup Blueberries 18 Peanuts	w fat	Item Portions 1.50 PC 2.50 P 1.50 C 3.00 F Calories: 301	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
9 oz Chicken breast, de 1 Pepper (bell or cuban 2 Tomatoes 1 cup Zucchini 1 cup Onions 1 1/3 tsp Olive or mono	li style elle)	Item Portions 6.00 P .50 C 1.00 C .50 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Deli Chicken and Vegetables Roughly chop the vegetables and mix with olive oil, a dash of balsamic vinegar and salt, pepper and thyme. Saute or grill vegetables until done, then slice chicken and enjoy on top.
2:30 pm Snack Meal Portic 1 cup Milk, low fat (1%) 21 grams Protein powde 1/2 cup Grapes 2/3 tsp Olive or monour	er	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: 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!
5:30 pm Dinner Meal Portion 9 oz Salmon steak 1 1/2 cups Brussels spr 12 spears Asparagus 4 cups Mushrooms 1 1/3 tsp Olive or mono	outs	Item Portions 6.00 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Salmon Dinner Cook the salmon any way you like, cooking vegetables with olive oil and water. Here's one great cooking tip: use an untreated cedar plank as a baking tray for salmon. It adds a superb flavor. Season with lemon juice, garlic, salt and pepper. Enjoy!
7:30 pm Snack Meal Portice 1 cup Milk, low fat (1%) 14 grams Protein powde 1/2 Tangelo 2/3 tsp Olive or monour	er	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Tota			rates: 19 Fat: 19 Calories: 2009 ? glasses of water per day. **

Day: 27	Schedule: 7:30 am Breakfast 9:30 am Snack Workout: Weight-	2:30 pi 5:30 pi	am Mid Meal 7:30 pm Snack m Snack m Dinner at 8:00 am
7:30 am Breakfast Meal Po 7 Egg whites 2 1/2 oz Cheese, low or 2 Peppers (bell or cuba 1 1/2 cups Tomatoes 2 Peaches 1 1/3 tsp Olive or monor	ortions: P:6 C:4 F:4 non fat nelle)	Item Portions 3.50 P 2.50 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 420	Preparation Suggestions: Cheese omelet with fruit on the side. If you like things a bit spicier, try adding some crushed chili peppers along with some salt and pepper.
9:30 am Snack Meal Portion 4 oz Cheese, low or nor 9 Apricots 9 Olives		Item Portions 4.00 P 3.00 C 3.00 F Calories: 301	Preparation Suggestions: Cheese, Apricots & Olives Using dried apricots makes this an exceptionally easy snack to carry around with you
11:30 am Mid Meal Meal P 12 oz Tofu 2 cups Mushrooms 2 Peppers (bell or cuba 2/3 cup Honeydew melo 1 Lemon 1 1/3 tsp Olive or monor	nelle) on	Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: Sweet & Sour Tofu Mélange Sauté strips of tofu and chopped vegetables in olive oil and a little vinegar and Soya sauce. Season with salt, pepper, garlic, crushed chili peppers, ginger, and lemon juice. At the last minute, add chopped fruit. Enjoy!
2:30 pm Snack Meal Portion 1 cup Milk, low fat (1%) 21 grams Protein powde 1 cup Strawberries 2/3 tsp Olive or monoun	er	ltem Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: 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!
5:30 pm Dinner Meal Portion 6 oz Chicken breast, ski 2 Peppers (bell or cubat 3 cups Broccoli 1 1/2 cups Beans, greer 2 cups Mushrooms 1 1/3 tsp Olive or monoc	nless nelle) n or yellow	Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 1.00 C 4.00 F Calories: 420	Preparation Suggestions: 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!
7:30 pm Snack Meal Portion 1/2 cup Yogurt, plain, lo 14 grams Protein powder 3/4 cup Papaya 2/3 tsp Olive or monoun	w fat er saturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Smoothie 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! rates: 19 Fat: 19 Calories: 2009

** Remember to drink between 10 and 12 glasses of water per day. **

Day: 28	Schedule: 7:30 am Breakfast 9:30 am Snack	2:30 p	am Mid Meal 7:30 pm Snack m Snack m Dinner
7:30 am Breakfast Meal 1/2 cup Yogurt, plain, 3 oz Cheese, low or n 1 1/2 cups Pineapple 12 Almonds, whole 14 grams Protein pow	Portions: P:6 C:4 F:4 low fat on fat	Item Portions 1.00 PC 3.00 P 3.00 C 4.00 F 2.00 P Calories: 420	Preparation Suggestions: A tasty yet simple breakfast.
9:30 am Snack Meal Por 1 1/2 cups Yogurt, pla 9 Almonds, whole 7 grams Protein powo	in, low fat	Item Portions 3.00 PC 3.00 F 1.00 P Calories: 301	Preparation Suggestions: Yogurt & Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle!
11:30 am Mid Meal Meal 2 cups Beef and vege 1 cup Milk, low fat (19 1/3 tsp Olive or mono 2 oz Cheddar cheese	table soup 6) unsaturated oil	Item Portions 3.00 A 1.00 PC 1.00 F 2.00 P Calories: 420	Preparation Suggestions: A bowl of soup and a glass of milk: it doesn't get much easier to prepare than that!
2:30 pm Snack Meal Por 1 cup Milk, low fat (19 21 grams Protein pow 1/2 cup Pineapple 2/3 tsp Olive or mono	6) rder	Item Portions 1.00 PC 3.00 P 1.00 C 2.00 F Calories: 238	Preparation Suggestions: Protein Shake 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 shak up the remaining ingredients in a closed container to mix it all together, then eat the fruit on the side. Enjoy!
5:30 pm Dinner Meal Por 2 oz Cheese, low or n 4 oz Beef, lean cuts 1 whole Pita 1/6 Pepper (bell or cu 1/4 Tomato 1/6 cup Onions 1/4 cup Salsa 1/2 cup Pineapple 6 Almonds, whole 2/3 tsp Olive or mono	on fat banelle)	Item Portions 2.00 P 4.00 P 2.00 C .08 C .13 C .33 C .50 C 1.00 C 2.00 F 2.00 F Calories: 420	Preparation Suggestions: Steak Wrap Cut beef into 1 inch strips. In a pan heat oil. Add beet to oil along with desired seasonings and pan fry unt cooked. You can pan fry vegetables or have them raw. Mix all ingredients into pita or tortilla and serve
7:30 pm Snack Meal Por 1 cup Milk, low fat (19 14 grams Protein pow 1/2 Tangerine 2/3 tsp Olive or mono	6) rder	Item Portions 1.00 PC 2.00 P 1.00 C 2.00 F Calories: 210	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

** Remember to drink between 10 and 12 glasses of water per day. **