Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 1

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
8 Egg whites1 1/3 cups Oatmeal1 1/3 tsp Olive or monounsaturated oil	4.00 P 4.00 C 4.00 F Calories: 364	Eggs with oatmeal on the side. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 1 Orange 1 tsp Mayonnaise 9 Almonds, whole 1 whole Pita 6 oz Crab	Item Portions 2.00 C 1.00 F 3.00 F 2.00 C 4.00 P Calories: 364	Preparation Suggestions: Crabmeat Sandwich Mix crabmeat with mayonnaise and stuff into pita. To add a little crunch, mix in a handful of lettuce, chopped onion, celery or bean sprouts.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1/2 cup Yogurt, plain, low fat 1/2 Grapefruit 12 Peanuts	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	Preparation Suggestions: Yogurt, Fruit & Nuts Mix all ingredients and enjoy!
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Shrimp 1/2 cup Pasta 1 cup Tomato sauce 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 2.00 C 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Shrimp & Pasta 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:2 C:2 F:2 2/3 tsp Olive or monounsaturated oil 1 cup Milk, low fat (1%) 7 grams Protein powder 1/2 cup Grapes	Item Portions 2.00 F 1.00 PC 1.00 P 1.00 C Calories: 182	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! tes: 16 Fat: 16 Calories: 1456

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Have you had your Protein Smoothie today?

Item Portions	Preparation Suggestions:
2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Cook eggs any style. Enjoy the fruit on the side.
	Preparation Suggestions:
4.00 P 4.00 C 4.00 F Calories: 364	Chicken & Pasta Salad Broil chicken breast until cooked through, then allow to cool and cut into cubes. Cook pasta, then mix all ingredients, adding celery, onion, and green pepper if desired. Add salt, pepper and garlic to taste.
Item Portions	Preparation Suggestions:
1.00 P 1.00 PC .50 C .50 C 2.00 F Calories: 182	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.
Item Portions	Preparation Suggestions:
4.00 P 1.00 C 3.00 C 4.00 F Calories: 364	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.
Item Portions	Preparation Suggestions:
2.00 P 2.00 C 2.00 F Calories: 182	Cheese, Orange and Peanuts. A quick snack to keep you going!
10.0.1	tes: 16 Fat: 16 Calories: 1456
	Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364 Item Portions 4.00 P 4.00 C 4.00 F Calories: 364 Item Portions 1.00 P 1.00 PC .50 C 2.00 F Calories: 182 Item Portions 4.00 P 1.00 C 3.00 C 4.00 F Calories: 364 Item Portions 4.00 P 1.00 C 3.00 C 4.00 F Calories: 364

Have a Protein Smoothie, be Empowered

Breakfast - Meal Portions: P:4 C:4 F:4 4 oz Cheese, low or non fat 1 1/3 cups Oatmeal 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions:
Mid Meal - Meal Portions: P:4 C:4 F:4 1/2 Nectarine 1 1/2 slice Whole grain bread 6 oz Salmon steak 4 tsp Mayonnaise	Item Portions 1.00 C 3.00 C 4.00 P 4.00 F Calories: 364	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.
Snack - Meal Portions: P:2 C:2 F:2 1/2 cup Yogurt, plain, low fat 1/2 cup Grapes 1 oz Cheese, low or non fat 12 Peanuts	Item Portions 1.00 PC 1.00 C 1.00 P 2.00 F Calories: 182	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:4 C:4 F:4 4 oz Turkey breast, skinless 3 cups Broccoli 1 cup Rice 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 1.00 C 3.00 C 4.00 F Calories: 364	Preparation Suggestions: Turkey Breast with Rice Coat turkey breast with olive oil and sprinkle with paprika and garlic powder, then bake. Serve rice and vegetables on the side.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1 Kiwi 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456
** Remember to drink between 10 and 12 glasses of water per day. **

+ energized + transformed + empowered +

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
14 grams Protein powder1 cup Yogurt, plain, low fat2 Kiwis1 1/3 tsp Olive or monounsaturated oil	2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	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:4 C:4 F:4 2 cups Tomato vegetable soup 1 oz Cheddar cheese, light/low fat 1/2 slice Rye bread 1/3 tsp Olive or monounsaturated oil	Item Portions 3.00 A 1.00 P 1.00 C 1.00 F Calories: 364	Preparation Suggestions: A bowl of a soup and a cheese sandwich. Basic and satisfying.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1 cup Raspberries 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Chicken breast, skinless 1 cup Potato 1 1/2 cups Broccoli 1 cup Zucchini 1 1/3 tsp Olive or monounsaturated oil	4.00 P 3.00 C .50 C .50 C 4.00 F Calories: 364	Chicken Dinner Brush chicken with oil, then broil or grill. Mix oil with your spices of choice to add flavor.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 1 oz Cheese, low or non fat 1/3 cup Applesauce 6 Almonds, whole	1.00 PC 1.00 P 1.00 C 2.00 F Calories: 182	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.

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Enter the challenge and WIN! + http://empowerednutrition.com

Breakfast - Meal Portions: P:4 C:4 F:4 4 Egg whites	Item Portions 2.00 P	Preparation Suggestions: A simple breakfast. Enjoy the fruit on the side.
2 cups Milk, low fat (1%) 2/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	2.00 PC 2.00 C 4.00 F Calories: 364	
Mid Meal - Meal Portions: P:4 C:4 F:4 4 oz Chicken breast, skinless 2/3 Orange 1 1/3 slice Whole grain bread 1 tsp Olive or monounsaturated oil 1 tsp Mayonnaise	Item Portions 4.00 P 1.33 C 2.67 C 3.00 F 1.00 F Calories: 364	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:2 C:2 F:2 1 oz Cheese, low or non fat 1/2 cup Yogurt, plain, low fat 1 cup Strawberries 6 Cashews	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	Preparation Suggestions: Cheese, Yogurt, Strawberries and Cashews For a nice variation, mix the yogurt and berries together and top with cashews. Eat the cheese separately.
Dinner - Meal Portions: P:4 C:4 F:4 4 oz Chicken breast, skinless 2/3 cup Applesauce 2/3 cup Fruit cocktail 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 2.00 C 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Chicken with fruit and applesauce on the side.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1/2 cup Milk, low fat (1%) 1/4 cup Yogurt, plain, low fat 1/4 cup Blueberries 1/6 cup Applesauce 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P .50 PC .50 C .50 C 2.00 F Calories: 182	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!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Slim, Slender and Sexy + www.myslimappeal.com

Breakfast - Meal Portions: P:4 C:4 F:4 8 Egg whites 2 Grapefruits 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions: Eggs Any Style Breakfast Cook eggs any style in olive oil. Enjoy grapefruit on the side.
Mid Meal - Meal Portions: P:4 C:4 F:4 6 oz Salmon steak 1/3 cup Fruit cocktail 1 1/2 slice Whole grain bread 4 tsp Mayonnaise	Item Portions 4.00 P 1.00 C 3.00 C 4.00 F Calories: 364	Preparation Suggestions: Salmon Sandwich Mix salmon and mayonnaise or oil, salt and pepper to taste. For some added crunch add a handful of lettuce, celery or bean sprouts.
Snack - Meal Portions: P:2 C:2 F:2 14 grams Protein powder 1/2 Orange 1 cup Raspberries 1/3 tsp Olive or monounsaturated oil 6 Peanuts	Item Portions 2.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 182	Preparation Suggestions: 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:4 C:4 F:4 1 1/3 tsp Olive or monounsaturated oil 2/3 cup Potato 4 oz Beef, lean cuts 18 spears Asparagus 1 3/4 cups Spinach	Item Portions 4.00 F 2.00 C 4.00 P 1.50 C .50 C Calories: 364	Preparation Suggestions: Steak Dinner Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference.
Snack - Meal Portions: P:2 C:2 F:2 2 oz Cheese, low or non fat 2 cups Strawberries 6 Almonds, whole	Item Portions 2.00 P 2.00 C 2.00 F Calories: 182	Preparation Suggestions: Cheese, Strawberries & Almonds

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Check your Vitals + <u>www.vitalforcemulti.com</u>

Breakfast - Meal Portions: P:4 C:4 F:4 3 cups Broccoli 3 Eggs, whole 1 cup Milk, low fat (1%) 7 cups Spinach 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 C 3.00 P 1.00 PC 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Poach eggs and serve on a bed of steamed spinach and vegetables. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 4 oz Chicken breast, skinless 2/3 Nectarine 1 1/3 slice Whole grain bread 1/3 tsp Olive or monounsaturated oil 3 tsp Mayonnaise	Item Portions 4.00 P 1.33 C 2.67 C 1.00 F 3.00 F Calories: 364	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 2/3 tsp Olive or monounsaturated oil 1/2 cup Pineapple	Item Portions 1.00 P 1.00 PC 2.00 F 1.00 C Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 4 1/2 oz Salmon steak 1/2 cup Yogurt, plain, low fat 1 cup Watercress 1 cup Rice 1 1/3 tsp Olive or monounsaturated oil	Item Portions 3.00 P 1.00 PC .10 C 3.00 C 4.00 F Calories: 364	Preparation Suggestions: Cedar-Baked Salmon with Watercress Yogurt Sauce Soak cedar shingles in water for at least 2 hours. Steam watercress leaves until bright green, then mix with yogurt, dill, salt & pepper to make sauce. Bake salmon at 425 for 10 to 15 minutes & serve!
Snack - Meal Portions: P:2 C:2 F:2 12 Peanuts 1 cup Grapes 2 oz Cheese, low or non fat	Item Portions 2.00 F 2.00 C 2.00 P Calories: 182	Preparation Suggestions: Cheese, Fruit & Nuts Enjoy items separately.

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

3 steps for success today: Nutrition + Training + Supplements

Breakfast - Meal Portions: P:4 C:4 F:4 14 grams Protein powder 1 cup Yogurt, plain, low fat 2 cups Raspberries 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Chop the fruit and mix with the remaining ingredients. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 1/2 cup Grapes 3 oz Turkey breast, deli style 1 cup Milk, low fat (1%) 1 oz Cheese, low or non fat 1 slice Whole grain bread 12 Peanuts 2 tsp Mayonnaise	Item Portions 1.00 C 2.00 P 1.00 PC 1.00 P 2.00 C 2.00 F 2.00 F Calories: 364	Preparation Suggestions: Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:2 C:2 F:2 1 cup Milk, low fat (1%) 1/2 cup Yogurt, plain, low fat 12 Peanuts	Item Portions 1.00 PC 1.00 PC 2.00 F Calories: 182	Preparation Suggestions: Simple, quick and balanced.
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Salmon steak 1 cup Potato 2 cups Zucchini 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 3.00 C 1.00 C 4.00 F Calories: 364	Preparation Suggestions: Grilled Salmon with Roasted Potato Wedges and Zucchini Slice potato into wedges then coat with olive oil, salt, pepper, chili powder and garlic powder. Roast in a 400 degree oven for about an hour. After 45 minutes or so, throw the salmon in the oven as well with some seasonings of your choice on top. Chop the remaining vegetables, saute and lightly season with salt and pepper. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 2/3 tsp Olive or monounsaturated oil 1/4 Nectarine 1/4 Orange	Item Portions 1.00 P 1.00 PC 2.00 F .50 C .50 C Calories: 182	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 Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456
** Remember to drink between 10 and 12 glasses of water per day. **

Put up a fight, be empowered and visit <u>www.empoweredMMA.com</u>

Breakfast - Meal Portions: P:4 C:4 F:4 4 oz Cheese, low or non fat 1 Bagel 8 tsp Cream cheese, light	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions:
Mid Meal - Meal Portions: P:4 C:4 F:4 4 tsp Mayonnaise 1 whole Pita 1 Orange 4 oz Tuna, canned in water	Item Portions 4.00 F 2.00 C 2.00 C 4.00 P Calories: 364	Preparation Suggestions: 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.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 cup Mulberries 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 4 oz Beef, lean cuts 12 spears Asparagus 3 cups Broccoli 2/3 cup Potato 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Steak Dinner 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:2 C:2 F:2 1 oz Cheese, low or non fat 1 cup Milk, low fat (1%) 1/2 Apple 12 Peanuts	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	Preparation Suggestions: A nice, quick snack to satisfy those cravings!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456
** Remember to drink between 10 and 12 glasses of water per day. **

Save money, look great! <u>www.empoweredsupplements.com</u>

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 10

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 Egg whites1 cup Yogurt, plain, low fat2 Kiwis1 1/3 tsp Olive or monounsaturated oil	2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	A tasty, easy-to-prepare breakfast. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Chicken breast, skinless2 slice Rye bread4 tsp Mayonnaise	4.00 P 4.00 C 4.00 F Calories: 364	Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired. Add salt and pepper to taste.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
2 cups Milk, low fat (1%) 6 Cashews	2.00 PC 2.00 F Calories: 182	Milk & Cashews A cold, refreshing glass of milk, topped off with a handful of cashews!
Dinner - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
6 oz Ground beef (< 10% fat) 1 1/3 cups Potato 1 1/3 tsp Olive or monounsaturated oil	4.00 P 4.00 C 4.00 F Calories: 364	Beef Patty Dinner Prepare a beef patty using your favorite spices.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
7 grams Protein powder 1 cup Milk, low fat (1%) 2/3 tsp Olive or monounsaturated oil 1/2 cup Strawberries 1/4 cup Pineapple	1.00 P 1.00 PC 2.00 F .50 C .50 C Calories: 182	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 Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456
** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:4 C:4 F:4 4 Egg whites 1 cup Yogurt, plain, low fat 1 cup Pineapple 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Eggs with yogurt and fruit. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 1 cup Milk, low fat (1%) 1 1/2 slice Whole grain bread 4 tsp Mayonnaise 4 1/2 oz Turkey breast, deli style	Item Portions 1.00 PC 3.00 C 4.00 F 3.00 P Calories: 364	Preparation Suggestions: Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 cup Raspberries 1/2 cup Strawberries 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC .50 C .50 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Salmon steak 5 cups Lettuce, romaine 1 cup Celery 1 1/2 cups Cucumber 1 1/4 cups Grapes 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P .50 C .50 C .38 C 2.50 C 4.00 F Calories: 364	Preparation Suggestions: Salmon Dinner Cook salmon any way you like - baking it is one easy way. Make a salad with lettuce and vegetables, enjoy grapes for dessert.
Snack - Meal Portions: P:2 C:2 F:2 2 cups Milk, low fat (1%) 12 Peanuts	Item Portions 2.00 PC 2.00 F Calories: 182	Preparation Suggestions: Milk & Peanuts A tall glass of milk and a handful of peanuts. Enjoy!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

 ${\it Meal Plans That Work Are Empowered} \ \underline{{\it www.empowerednutrition mealplans.com}}$

Breakfast - Meal Portions: P:4 C:4 F:4 14 grams Protein powder 1 cup Yogurt, plain, low fat 1 cup Pineapple 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Chop the fruit and mix with the remaining ingredients. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 7 grams Protein powder 2 cups Tomato vegetable soup 1/2 Nectarine 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 3.00 A 1.00 C 1.00 F Calories: 364	Preparation Suggestions: A hot and tasty bowl of soup with fruit for dessert. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 1 cup Yogurt, plain, low fat 6 Almonds, whole	Item Portions 2.00 PC 2.00 F Calories: 182	Preparation Suggestions: Yogurt & Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle!
Dinner - Meal Portions: P:4 C:4 F:4 2 cups Cauliflower 6 spears Asparagus 4 oz Chicken breast, skinless 1 cup Rice 1 1/3 tsp Olive or monounsaturated oil	Item Portions .50 C .50 C 4.00 P 3.00 C 4.00 F Calories: 364	Preparation Suggestions: 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:2 C:2 F:2 7 grams Protein powder 1/2 cup Mulberries 2/3 tsp Olive or monounsaturated oil 1/2 cup Yogurt, plain, low fat	Item Portions 1.00 P 1.00 C 2.00 F 1.00 PC Calories: 182	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!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooooooooth... <u>www.empoweredsmoothie.com</u>

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 13

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
3 oz Cheddar cheese, light/low fat 1 cup Milk, low fat (1%) 12 Almonds, whole 1 1/2 cups Cereal, cold	3.00 P 1.00 PC 4.00 F 3.00 C Calories: 364	Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work!
Mid Meal - Meal Portions: P:4 C:4 F:4 2 cups Chicken noodle soup	Item Portions 4.00 A Calories: 364	Preparation Suggestions: A tasty and simple meal of soup. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1/2 cup Yogurt, plain, low fat 2/3 tsp Olive or monounsaturated oil 1/2 Tangerine	Item Portions 1.00 P 1.00 PC 2.00 F 1.00 C Calories: 182	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Shrimp 1 cup Celery 2 cups Cucumber 1/2 cup Pineapple 2/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P .50 C .50 C 1.00 C 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 2 oz Cheese, low or non fat 1 Apple 6 Cashews	Item Portions 2.00 P 2.00 C 2.00 F Calories: 182	Preparation Suggestions: Another great, on-the-go snack!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Feel the burn & incinerate the fat. www.burnerfatloss.com

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 14

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
8 Egg whites1 cup Grapes1 slice Whole grain bread2/3 tsp Olive or monounsaturated oil2 tsp Peanut butter, natural	4.00 P 2.00 C 2.00 C 2.00 F 2.00 F Calories: 364	Scrambled eggs with toast. A homestyle favorite.
Mid Meal - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
1 oz Cheese, low or non fat 2 cups Beef and vegetable soup 1/2 Orange 1/3 tsp Olive or monounsaturated oil	1.00 P 3.00 A 1.00 C 1.00 F Calories: 364	Soup with grated cheese on top. Enjoy the fruit for dessert.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 Nectarine	1.00 P 1.00 PC 1.00 C	Protein Shake with Fruit Put all ingredients in a blender over ice and blend, adding water to create desired consistency. If a
2/3 tsp Olive or monounsaturated oil	2.00 F Calories: 182	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:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Tuna, canned in water 12 spears Asparagus 2 cups Zucchini 1/2 cup Hummus 1 1/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 364	Tuna with Hummus & Vegetables Cook the vegetables any way you like and serve with a side of hummus. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat1 oz Cheese, low or non fat1/4 cup Blueberries1/2 cup Strawberries6 Almonds, whole	1.00 PC 1.00 P .50 C .50 C 2.00 F	A refreshing snack. You can mix the yogurt with the fruit or eat separately.
	Calories: 182	

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Powerful Proven Results @ www.empowerednutrition.com

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
14 grams Protein powder1 cup Yogurt, plain, low fat2 Kiwis1 1/3 tsp Olive or monounsaturated oil	2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	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:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Chicken breast, skinless 2/3 Orange 1 1/3 slice Whole grain bread 1 tsp Olive or monounsaturated oil 1 tsp Mayonnaise	4.00 P 1.33 C 2.67 C 3.00 F 1.00 F Calories: 364	Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:2 C:2 F:2 1 cup Milk, low fat (1%) 1/2 cup Yogurt, plain, low fat 12 Peanuts	Item Portions 1.00 PC 1.00 PC 2.00 F Calories: 182	Preparation Suggestions: Simple, quick and balanced.
Dinner - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
6 oz Shrimp 1 cup Celery 2 cups Cucumber 1/2 cup Pineapple 2/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	4.00 P .50 C .50 C 1.00 C 2.00 C 4.00 F Calories: 364	Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
7 grams Protein powder 1/2 cup Milk, low fat (1%) 1/4 cup Yogurt, plain, low fat 1/4 cup Blueberries 1/6 cup Applesauce 2/3 tsp Olive or monounsaturated oil	1.00 P .50 PC .50 PC .50 C .50 C 2.00 F Calories: 182	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: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Remember to take your vitamins and be empowered

Breakfast - Meal Portions: P:4 C:4 F:4 4 Egg whites 1 cup Yogurt, plain, low fat 2 Kiwis 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364 Item	Preparation Suggestions: A tasty, easy-to-prepare breakfast. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 4 oz Chicken breast, skinless 2/3 Nectarine 1 1/3 slice Whole grain bread 1/3 tsp Olive or monounsaturated oil 3 tsp Mayonnaise	Portions 4.00 P 1.33 C 2.67 C 1.00 F 3.00 F Calories: 364	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 Nectarine 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Salmon steak 5 cups Lettuce, romaine 1 cup Celery 1 1/2 cups Cucumber 1 1/4 cups Grapes 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P .50 C .50 C .38 C 2.50 C 4.00 F Calories: 364	Preparation Suggestions: Salmon Dinner Cook salmon any way you like - baking it is one easy way. Make a salad with lettuce and vegetables, enjoy grapes for dessert.
Snack - Meal Portions: P:2 C:2 F:2 1/2 cup Yogurt, plain, low fat 1 oz Cheese, low or non fat 1/3 cup Applesauce 6 Almonds, whole	Item Portions 1.00 PC 1.00 P 1.00 C 2.00 F Calories: 182	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.

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Today's checklist: 1.Protein Smoothie 2.MultiVitamin 3.Weightloss Formula

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
8 Egg whites1 cup Grapes1 slice Whole grain bread2/3 tsp Olive or monounsaturated oil2 tsp Peanut butter, natural	4.00 P 2.00 C 2.00 C 2.00 F 2.00 F Calories: 364	Scrambled eggs with toast. A homestyle favorite.
Mid Meal - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Chicken breast, skinless 1 cup Pasta 4 tsp Mayonnaise	4.00 P 4.00 C 4.00 F Calories: 364	Chicken & Pasta Salad Broil chicken breast until cooked through, then allow to cool and cut into cubes. Cook pasta, then mix all ingredients, adding celery, onion, and green pepper if desired. Add salt, pepper and garlic to taste.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1/2 cup Yogurt, plain, low fat 1/2 Grapefruit 12 Peanuts	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	Preparation Suggestions: Yogurt, Fruit & Nuts Mix all ingredients and enjoy!
Dinner - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Chicken breast, skinless 1 cup Carrots 3/4 cup Corn, canned 1 1/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C 3.00 C 4.00 F Calories: 364	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:2 C:2 F:2	Item Portions	Preparation Suggestions:
7 grams Protein powder 1 cup Milk, low fat (1%) 1 Kiwi 2/3 tsp Olive or monounsaturated oil	1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Burn baby burn www.burnerfatloss.com

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 18

Breakfast - Meal Portions: P:4 C:4 F:4 8 Egg whites 1 1/3 cups Oatmeal 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions: Eggs with oatmeal on the side. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 4 tsp Mayonnaise 1 whole Pita 1 Orange 4 oz Tuna, canned in water	Item Portions 4.00 F 2.00 C 2.00 C 4.00 P Calories: 364	Preparation Suggestions: 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.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1 cup Raspberries 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 4 oz Turkey breast, skinless 3 cups Broccoli 1 cup Rice 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 1.00 C 3.00 C 4.00 F Calories: 364	Preparation Suggestions: Turkey Breast with Rice Coat turkey breast with olive oil and sprinkle with paprika and garlic powder, then bake. Serve rice and vegetables on the side.
Snack - Meal Portions: P:2 C:2 F:2 2 oz Cheese, low or non fat 2 cups Strawberries 6 Almonds, whole	Item Portions 2.00 P 2.00 C 2.00 F Calories: 182	Preparation Suggestions: Cheese, Strawberries & Almonds

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:4 C:4 F:4 14 grams Protein powder 1 cup Yogurt, plain, low fat 1 cup Pineapple 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Chop the fruit and mix with the remaining ingredients. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 1/2 Nectarine 1 1/2 slice Whole grain bread 6 oz Salmon steak 4 tsp Mayonnaise	Item Portions 1.00 C 3.00 C 4.00 P 4.00 F Calories: 364	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.
Snack - Meal Portions: P:2 C:2 F:2 1/2 cup Yogurt, plain, low fat 1/2 cup Grapes 1 oz Cheese, low or non fat 12 Peanuts	Item Portions 1.00 PC 1.00 C 1.00 P 2.00 F Calories: 182	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:4 C:4 F:4 4 oz Chicken breast, skinless 1 cup Potato 1 1/2 cups Broccoli 1 cup Zucchini 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 3.00 C .50 C .50 C 4.00 F Calories: 364	Preparation Suggestions: Chicken Dinner Brush chicken with oil, then broil or grill. Mix oil with your spices of choice to add flavor.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 2/3 tsp Olive or monounsaturated oil 1/2 cup Strawberries 1/4 cup Pineapple	Item Portions 1.00 P 1.00 PC 2.00 F .50 C .50 C Calories: 182	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 Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooth, Slim, Simple www.slimappealfatloss.com

Breakfast - Meal Portions: P:4 C:4 F:4 4 Egg whites 1 cup Yogurt, plain, low fat 1 cup Pineapple 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Eggs with yogurt and fruit. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4 6 oz Salmon steak 1/3 cup Fruit cocktail 1 1/2 slice Whole grain bread 4 tsp Mayonnaise	Item Portions 4.00 P 1.00 C 3.00 C 4.00 F Calories: 364	Preparation Suggestions: Salmon Sandwich Mix salmon and mayonnaise or oil, salt and pepper to taste. For some added crunch add a handful of lettuce, celery or bean sprouts.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1/2 cup Yogurt, plain, low fat 2/3 tsp Olive or monounsaturated oil 1/2 Tangerine	Item Portions 1.00 P 1.00 PC 2.00 F 1.00 C Calories: 182	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Shrimp 1/2 cup Pasta 1 cup Tomato sauce 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 2.00 C 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Shrimp & Pasta 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:2 C:2 F:2 2 oz Cheese, low or non fat 1 Apple 6 Cashews	Item Portions 2.00 P 2.00 C 2.00 F Calories: 182	Preparation Suggestions: Another great, on-the-go snack!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Fight Fat + www.empoweredMMA.com

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
3 cups Broccoli 3 Eggs, whole 1 cup Milk, low fat (1%) 7 cups Spinach 1 1/3 tsp Olive or monounsaturated oil	1.00 C 3.00 P 1.00 PC 2.00 C 4.00 F Calories: 364	Poach eggs and serve on a bed of steamed spinach and vegetables. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
1/2 cup Grapes 3 oz Turkey breast, deli style 1 cup Milk, low fat (1%) 1 oz Cheese, low or non fat 1 slice Whole grain bread 12 Peanuts 2 tsp Mayonnaise	1.00 C 2.00 P 1.00 PC 1.00 P 2.00 C 2.00 F 2.00 F Calories: 364	Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 cup Mulberries 2/3 tsp Olive or monounsaturated oil	1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Beef, lean cuts 12 spears Asparagus 3 cups Broccoli 2/3 cup Potato 1 1/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 364	Steak Dinner 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:2 C:2 F:2	Item Portions	Preparation Suggestions:
2 oz Cheese, low or non fat1 Orange12 Peanuts	2.00 P 2.00 C 2.00 F Calories: 182	Cheese, Orange and Peanuts. A quick snack to keep you going!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 Egg whites 2 cups Milk, low fat (1%) 2/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	A simple breakfast. Enjoy the fruit on the side.
Mid Meal - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 1 1/2 slice Whole grain bread 4 tsp Mayonnaise 4 1/2 oz Turkey breast, deli style	1.00 PC 3.00 C 4.00 F 3.00 P Calories: 364	Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
1 oz Cheese, low or non fat1/2 cup Yogurt, plain, low fat1 cup Strawberries6 Cashews	1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	Cheese, Yogurt, Strawberries and Cashews For a nice variation, mix the yogurt and berries together and top with cashews. Eat the cheese separately.
Dinner - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 oz Chicken breast, skinless 2/3 cup Applesauce 2/3 cup Fruit cocktail 1 1/3 tsp Olive or monounsaturated oil	4.00 P 2.00 C 2.00 C 4.00 F Calories: 364	Chicken with fruit and applesauce on the side.
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
2/3 tsp Olive or monounsaturated oil1 cup Milk, low fat (1%)7 grams Protein powder1/2 cup Grapes	2.00 F 1.00 PC 1.00 P 1.00 C Calories: 182	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: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:4 C:4 F:4 4 Egg whites 2 cups Milk, low fat (1%) 1 cup Blueberries 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 P 2.00 PC 2.00 C 4.00 F	Preparation Suggestions: Cook eggs any style. Enjoy the fruit on the side.
Mid Meal - Meal Portions: P:4 C:4 F:4 1 oz Cheese, low or non fat 2 cups Beef and vegetable soup 1/2 Orange 1/3 tsp Olive or monounsaturated oil	Calories: 364 Item Portions 1.00 P 3.00 A 1.00 C 1.00 F Calories: 364	Preparation Suggestions: Soup with grated cheese on top. Enjoy the fruit for dessert.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 2/3 tsp Olive or monounsaturated oil 1/2 cup Pineapple	Item Portions 1.00 P 1.00 PC 2.00 F 1.00 C Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 2 cups Cauliflower 6 spears Asparagus 4 oz Chicken breast, skinless 1 cup Rice 1 1/3 tsp Olive or monounsaturated oil	Item Portions .50 C .50 C 4.00 P 3.00 C 4.00 F Calories: 364	Preparation Suggestions: 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:2 C:2 F:2 12 Peanuts 1 cup Grapes 2 oz Cheese, low or non fat	Item Portions 2.00 F 2.00 C 2.00 P Calories: 182	Preparation Suggestions: Cheese, Fruit & Nuts Enjoy items separately.

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456
** Remember to drink between 10 and 12 glasses of water per day. **

WIN Cash and Prizes http://empowerednutrition.com

Breakfast - Meal Portions: P:4 C:4 F:4 4 oz Cheese, low or non fat 1 1/3 cups Oatmeal 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions:
Mid Meal - Meal Portions: P:4 C:4 F:4 2 cups Tomato vegetable soup 1 oz Cheddar cheese, light/low fat 1/2 slice Rye bread 1/3 tsp Olive or monounsaturated oil	Item Portions 3.00 A 1.00 P 1.00 C 1.00 F Calories: 364	Preparation Suggestions: A bowl of a soup and a cheese sandwich. Basic and satisfying.
Snack - Meal Portions: P:2 C:2 F:2 1 cup Yogurt, plain, low fat 6 Almonds, whole	Item Portions 2.00 PC 2.00 F Calories: 182	Preparation Suggestions: Yogurt & Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle!
Dinner - Meal Portions: P:4 C:4 F:4 4 oz Tuna, canned in water 12 spears Asparagus 2 cups Zucchini 1/2 cup Hummus 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 1.00 C 1.00 C 2.00 C 4.00 F Calories: 364	Preparation Suggestions: Tuna with Hummus & Vegetables Cook the vegetables any way you like and serve with a side of hummus. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 2/3 tsp Olive or monounsaturated oil 1/4 Nectarine 1/4 Orange	Item Portions 1.00 P 1.00 PC 2.00 F .50 C .50 C Calories: 182	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 Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Have you had your Protein Smoothie today?

Breakfast - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
14 grams Protein powder1 cup Yogurt, plain, low fat2 cups Raspberries1 1/3 tsp Olive or monounsaturated oil	2.00 P 2.00 PC 2.00 C 4.00 F Calories: 364	Chop the fruit and mix with the remaining ingredients. Enjoy!
Mid Meal - Meal Portions: P:4 C:4 F:4	Item Portions	Preparation Suggestions:
2 cups Chicken noodle soup	4.00 A Calories: 364	A tasty and simple meal of soup. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 Kiwi 1/2 cup Strawberries 2 tbsp Almonds, slivered	1.00 P 1.00 PC .50 C .50 C 2.00 F Calories: 182	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:4 C:4 F:4	Item Portions	Preparation Suggestions:
4 1/2 oz Salmon steak 1/2 cup Yogurt, plain, low fat 1 cup Watercress 1 cup Rice 1 1/3 tsp Olive or monounsaturated oil	3.00 P 1.00 PC .10 C 3.00 C 4.00 F Calories: 364	Cedar-Baked Salmon with Watercress Yogurt Sauce Soak cedar shingles in water for at least 2 hours. Steam watercress leaves until bright green, then mix with yogurt, dill, salt & pepper to make sauce. Bake salmon at 425 for 10 to 15 minutes & serve!
Snack - Meal Portions: P:2 C:2 F:2	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat1 oz Cheese, low or non fat1/4 cup Blueberries1/2 cup Strawberries6 Almonds, whole	1.00 PC 1.00 P .50 C .50 C 2.00 F Calories: 182	A refreshing snack. You can mix the yogurt with the fruit or eat separately.

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Have a Protein Smoothie, be Empowered

Breakfast - Meal Portions: P:4 C:4 F:4 4 oz Cheese, low or non fat 1 Bagel 8 tsp Cream cheese, light	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions:
Mid Meal - Meal Portions: P:4 C:4 F:4 1 Orange 1 tsp Mayonnaise 9 Almonds, whole 1 whole Pita 6 oz Crab	Item Portions 2.00 C 1.00 F 3.00 F 2.00 C 4.00 P Calories: 364	Preparation Suggestions: Crabmeat Sandwich Mix crabmeat with mayonnaise and stuff into pita. To add a little crunch, mix in a handful of lettuce, chopped onion, celery or bean sprouts.
Snack - Meal Portions: P:2 C:2 F:2 2 cups Milk, low fat (1%) 6 Cashews	Item Portions 2.00 PC 2.00 F Calories: 182	Preparation Suggestions: Milk & Cashews A cold, refreshing glass of milk, topped off with a handful of cashews!
Dinner - Meal Portions: P:4 C:4 F:4 1 1/3 tsp Olive or monounsaturated oil 2/3 cup Potato 4 oz Beef, lean cuts 18 spears Asparagus 1 3/4 cups Spinach	Item Portions 4.00 F 2.00 C 4.00 P 1.50 C .50 C Calories: 364	Preparation Suggestions: Steak Dinner Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference.
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1/2 cup Mulberries 2/3 tsp Olive or monounsaturated oil 1/2 cup Yogurt, plain, low fat	Item Portions 1.00 P 1.00 C 2.00 F 1.00 PC Calories: 182	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!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456
** Remember to drink between 10 and 12 glasses of water per day. **

+ energized + transformed + empowered +

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 27

Breakfast - Meal Portions: P:4 C:4 F:4 8 Egg whites 2 Grapefruits 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions: Eggs Any Style Breakfast Cook eggs any style in olive oil. Enjoy grapefruit on the side.
Mid Meal - Meal Portions: P:4 C:4 F:4 4 oz Chicken breast, skinless 2 slice Rye bread 4 tsp Mayonnaise	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired. Add salt and pepper to taste.
Snack - Meal Portions: P:2 C:2 F:2 14 grams Protein powder 1/2 Orange 1 cup Raspberries 1/3 tsp Olive or monounsaturated oil 6 Peanuts	Item Portions 2.00 P 1.00 C 1.00 C 1.00 F 1.00 F Calories: 182	Preparation Suggestions: 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:4 C:4 F:4 6 oz Ground beef (< 10% fat) 1 1/3 cups Potato 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 4.00 C 4.00 F Calories: 364	Preparation Suggestions: Beef Patty Dinner Prepare a beef patty using your favorite spices.
Snack - Meal Portions: P:2 C:2 F:2 2 cups Milk, low fat (1%) 12 Peanuts	Item Portions 2.00 PC 2.00 F Calories: 182	Preparation Suggestions: Milk & Peanuts A tall glass of milk and a handful of peanuts. Enjoy!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Enter the challenge and WIN! + http://empowerednutrition.com

Breakfast - Meal Portions: P:4 C:4 F:4 3 oz Cheddar cheese, light/low fat 1 cup Milk, low fat (1%) 12 Almonds, whole 1 1/2 cups Cereal, cold Mid Meal - Meal Portions: P:4 C:4 F:4 7 grams Protein powder	Item Portions 3.00 P 1.00 PC 4.00 F 3.00 C Calories: 364 Item Portions 1.00 P	Preparation Suggestions: Your favorite cereal with milk. Enjoy the cheese and nuts on the side, or on your way to work! Preparation Suggestions: A hot and tasty bowl of soup with fruit for dessert.
2 cups Totell powder 2 cups Tomato vegetable soup 1/2 Nectarine 1/3 tsp Olive or monounsaturated oil	3.00 A 1.00 C 1.00 F Calories: 364	Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 7 grams Protein powder 1 cup Milk, low fat (1%) 1/2 cup Raspberries 1/2 cup Strawberries 2/3 tsp Olive or monounsaturated oil	Item Portions 1.00 P 1.00 PC .50 C .50 C 2.00 F Calories: 182	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!
Dinner - Meal Portions: P:4 C:4 F:4 6 oz Salmon steak 1 cup Potato 2 cups Zucchini 1 1/3 tsp Olive or monounsaturated oil	Item Portions 4.00 P 3.00 C 1.00 C 4.00 F Calories: 364	Preparation Suggestions: Grilled Salmon with Roasted Potato Wedges and Zucchini Slice potato into wedges then coat with olive oil, salt, pepper, chili powder and garlic powder. Roast in a 400 degree oven for about an hour. After 45 minutes or so, throw the salmon in the oven as well with some seasonings of your choice on top. Chop the remaining vegetables, saute and lightly season with salt and pepper. Enjoy!
Snack - Meal Portions: P:2 C:2 F:2 1 oz Cheese, low or non fat 1 cup Milk, low fat (1%) 1/2 Apple 12 Peanuts	Item Portions 1.00 P 1.00 PC 1.00 C 2.00 F Calories: 182	Preparation Suggestions: A nice, quick snack to satisfy those cravings!

Total Daily Portions: Protein: 16 Carbohydrates: 16 Fat: 16 Calories: 1456 ** Remember to drink between 10 and 12 glasses of water per day. **

Slim, Slender and Sexy + www.myslimappeal.com

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)3 oz Cheese, low or non fat1 Orange24 Peanuts7 grams Protein powder	1.00 PC 3.00 P 2.00 C 4.00 F 1.00 P Calories: 356	Simple and healthful, this breakfast will give you a needed energy boost!
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1/2 cup Grapes 1 slice Whole grain bread 1 tsp Olive or monounsaturated oil 2 tsp Mayonnaise	Item Portions 5.00 P 1.00 C 2.00 C 3.00 F 2.00 F Calories: 383	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Grapes 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Grapes & Almonds A great, quick snack!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2/3 cup Rice 3 1/2 cups Spinach 30 Peanuts	Item Portions 6.00 P 2.00 C 1.00 C 5.00 F Calories: 411	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/4 cup Blackberries 1/4 cup Blueberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Check your Vitals + <u>www.vitalforcemulti.com</u>

3/4 Bagel 4 tsp Cream cheese	5.00 P 3.00 C 4.00 F Calories: 356	
Mid Meal - Meal Portions: P:5 C:3 F:5	Item Portions	Preparation Suggestions:
5 oz Chicken breast, skinless1 1/2 slice Whole grain bread2 tsp Mayonnaise1 tsp Olive or monounsaturated oil	5.00 P 3.00 C 2.00 F 3.00 F Calories: 383	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:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)14 grams Protein powder1/2 cup Blueberries3 Almonds, whole4 Cashews4 Peanuts	1.00 PC 2.00 P 1.00 C 1.00 F 1.33 F .67 F Calories: 237	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:6 C:3 F:5	Item Portions	Preparation Suggestions:
6 oz Beef, lean cuts 1/2 cup Tomato, puree 1 cup Celery 1 1/2 cups Carrots 1 2/3 tsp Olive or monounsaturated oil	6.00 P 1.00 C .50 C 1.50 C 5.00 F Calories: 411	Steaks with Vegetables You can season your vegetables with a little salt, pepper, and basil, if you like.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
3 oz Hard cheeses, light/low fat 1 Pickle 4 Crackers 18 Peanuts	3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately.
		tes: 13 Fat: 20 Calories: 1624 plasses of water per day. **

3 steps for success today: Nutrition + Training + Supplements

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Milk, low fat (1%) 28 grams Protein powder 1 cup Cereal, cold 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	Preparation Suggestions: The classic cereal breakfast never gets old. Enjoy!
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1 slice Whole grain bread 1/3 cup Fruit cocktail 1 tsp Olive or monounsaturated oil 2 tsp Mayonnaise	Item Portions 5.00 P 2.00 C 1.00 C 3.00 F 2.00 F Calories: 383	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Grapes 18 Peanuts	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese and Grape Snack Enjoy items separately!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2 cups Zucchini 2/3 cup Rice 30 Peanuts	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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! tes: 13 Fat: 20 Calories: 1624

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Put up a fight, be empowered and visit www.empoweredMMA.com

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1 1/3 cups Honeydew melon 12 Cashews	1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	A great way to start your day!
Mid Meal - Meal Portions: P:5 C:3 F:5	Item Portions	Preparation Suggestions:
1 1/3 cups Beef and vegetable soup 1 cup Milk, low fat (1%) 1 tsp Olive or monounsaturated oil 14 grams Protein powder	2.00 A 1.00 PC 3.00 F 2.00 P Calories: 383	A bowl of soup and a glass of milk: it doesn't get much easier to prepare than that!
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat14 grams Protein powder3/4 cup Watermelon1 tsp Olive or monounsaturated oil	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:3 F:5	Item Portions	Preparation Suggestions:
6 oz Chicken breast, skinless 1/2 cup Grapes 2 cups Cauliflower 1 1/2 cups Broccoli 1/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	6.00 P 1.00 C .50 C .50 C 1.00 C 5.00 F Calories: 411	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:3 C:2 F:3	Item Portions	Preparation Suggestions:
3 oz Cheese, low or non fat 1 Apple 18 Peanuts	3.00 P 2.00 C 3.00 F Calories: 237	Cheese, Apples & Peanuts A quick snack to keep you going through the day!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Save money, look great! <u>www.empoweredsupplements.com</u>

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Yogurt, plain, low fat 21 grams Protein powder 1/2 slice Whole grain bread 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 PC 3.00 P 1.00 C 4.00 F Calories: 356	Preparation Suggestions: Yogurt and toast. Mix the protein powder and olive oil into the yogurt. Enjoy!
Mid Meal - Meal Portions: P:5 C:3 F:5 1 cup Yogurt, plain, low fat 21 grams Protein powder 1 cup Strawberries 15 Almonds, whole	Item Portions 2.00 PC 3.00 P 1.00 C 5.00 F Calories: 383	Preparation Suggestions: 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:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1 cup Raspberries 9 Almonds, whole	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Chicken breast, skinless 1 2/3 cups Spinach 1 cup Zucchini 2/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .48 C .50 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: 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:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Tangerine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:5 C:3 F:4 6 Egg whites 6 slices Turkey bacon 1 1/2 Apples 12 Almonds, whole	Item Portions 3.00 P 2.00 P 3.00 C 4.00 F Calories: 356	Preparation Suggestions: Eggs and bacon with fruit on the side. Try some extra spices with your eggs if you like - oregano is one option.
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Tuna, canned in water 1 Kiwi 1/2 cup Chickpeas 1 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P 1.00 C 2.00 C 5.00 F Calories: 383	Preparation Suggestions: Tuna & Chickpea Salad Mix tuna with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Pear 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2 cups Celery 1 Kiwi 1/3 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 1.00 C 1.00 C 1.00 C 5.00 F Calories: 411	Preparation Suggestions: Chinese Sautéed Beef and Celery Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 Orange 3 tbsp Avocado	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Orange and Avocado

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

 ${\it Meal Plans That Work Are Empowered} \ \underline{{\it www.empowerednutrition mealplans.com}}$

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
10 Egg whites1 slice Whole grain bread1 cup Strawberries4 tbsp Almonds, slivered	5.00 P 2.00 C 1.00 C 4.00 F Calories: 356	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.
Mid Meal - Meal Portions: P:5 C:3 F:5 1 cup Milk, low fat (1%) 4 oz Beef, lean cuts 1 slice Whole grain bread 9 Almonds, whole 2 tsp Mayonnaise	Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F 2.00 F Calories: 383	Preparation Suggestions: 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:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 1 cup Potato 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 3.00 C 5.00 F Calories: 411	Preparation Suggestions: 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:3 C:2 F:3 3 oz Cheese, low or non fat 1 Apple 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Apple and Almonds A nice, quick snack to satisfy those cravings!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooooooooth... <u>www.empoweredsmoothie.com</u>

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 36

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Egg substitute 1 1/2 slice Whole grain bread 4 tsp Peanut butter, natural 1 oz Cheddar cheese, light/low fat	Item Portions 4.00 P 3.00 C 4.00 F 1.00 P Calories: 356	Preparation Suggestions: Scrambled Eggs and Toast Add spices to the egg mixture, then cook until desired consistency is reached.
Mid Meal - Meal Portions: P:5 C:3 F:5 7 1/2 oz Salmon steak 1/2 cup Grapes 1 whole Pita 5 tsp Mayonnaise	Item Portions 5.00 P 1.00 C 2.00 C 5.00 F Calories: 383	Preparation Suggestions: Salmon Stuffed Pita Mix salmon, mayonnaise or oil, and stuff into a wrap or a tortilla. For extra crunch add lettuce or bean sprouts.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Yogurt, plain, low fat 9 Cashews 7 grams Protein powder	Item Portions 2.00 PC 3.00 F 1.00 P Calories: 237	Preparation Suggestions: Yogurt & Cashews Enjoy this quick snack!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2 cups Zucchini 2/3 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 21 grams Protein powder 1/2 cup Blueberries 1/2 Orange 3 Almonds, whole 2/3 tsp Olive or monounsaturated oil	Item Portions 3.00 P 1.00 C 1.00 C 1.00 F 2.00 F Calories: 237	Preparation Suggestions: 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: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Feel the burn & incinerate the fat. $\underline{www.burnerfatloss.com}$

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	Item Portions 2.00 PC 3.00 P 1.00 C 4.00 F Calories: 356	Preparation Suggestions: A refreshing breakfast.
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1 slice Whole grain bread 1/2 cup Blackberries 2/3 tsp Olive or monounsaturated oil 3 tsp Mayonnaise	Item Portions 5.00 P 2.00 C 1.00 C 2.00 F 3.00 F Calories: 383	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2/3 cup Potato 1 1/2 cups Broccoli 6 spears Asparagus 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 2.00 C .50 C .50 C 5.00 F Calories: 411	Preparation Suggestions: Steak Dinner Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Yogurt, plain, low fat 3 tbsp Almonds, slivered 7 grams Protein powder	Item Portions 2.00 PC 3.00 F 1.00 P Calories: 237	Preparation Suggestions: Yogurt & Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Powerful Proven Results @ $\underline{www.empowerednutrition.com}$

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
5 oz Cheese, low or non fat 1 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	5.00 P 3.00 C 4.00 F Calories: 356	Simple, balanced, and fast, this breakfast is perfect for those with busy lifestyles.
Mid Meal - Meal Portions: P:5 C:3 F:5 2 oz Cheese, low or non fat	Item Portions 2.00 P	Preparation Suggestions: Tuna Melt
3 oz Tuna, canned in water 1 1/2 slice Whole grain bread 5 tsp Mayonnaise	3.00 P 3.00 C 5.00 F Calories: 383	Mix tuna with mayonnaise, chopped onion (optional) or your favourite ingredients. Spread tuna mixture on bread and place in 350 degree F oven for 5 minutes, top with cheese and bake until cheese is melted.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat14 grams Protein powder1 cup Strawberries9 Almonds, whole	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Yogurt, Protein, Strawberries & Almonds Mix protein powder and fruit into yogurt. Enjoy!
Dinner - Meal Portions: P:6 C:3 F:5	Item Portions	Preparation Suggestions:
6 oz Beef, lean cuts 3 cups Broccoli 2/3 cup Potato 2 1/2 tbsp Sour cream	6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Steak with a baked potato and vegetables.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)	1.00 PC	Protein Shake
14 grams Protein powder	2.00 P	Put all ingredients in a blender over ice and blend,
1/2 Nectarine	1.00 C	adding water to create desired consistency. If a
1 tsp Olive or monounsaturated oil	3.00 F Calories: 237	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: 22 Carbohydrates: 13 Fat: 20 Calories: 1624
** Remember to drink between 10 and 12 glasses of water per day. **

Remember to take your vitamins and be empowered

Breakfast - Meal Portions: P:5 C:3 F:4 1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1 cup Pineapple 12 Almonds, whole Mid Meal - Meal Portions: P:5 C:3 F:5 3 cups Vegetable soup 2 oz Cheddar cheese, light/low fat	Item Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356 Item Portions 3.00 A 2.00 P	Preparation Suggestions: A tasty yet simple breakfast. Preparation Suggestions: A tasty and simple meal of soup.
6 Almonds, whole	2.00 F Calories: 383	
Snack - Meal Portions: P:3 C:2 F:3 21 grams Protein powder 1/2 cup Blueberries 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 3.00 P 1.00 C .50 C .50 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 3 cups Cauliflower 3/4 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P .75 C 2.25 C 5.00 F Calories: 411	Preparation Suggestions: Steak and Rice Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 3/4 cup Yogurt, plain, low fat 12 grams Protein powder 1/4 cup Blackberries 3 tbsp Almonds, slivered	Item Portions 1.50 PC 1.71 P .50 C 3.00 F Calories: 237	Preparation Suggestions: Yogurt, Fruit & Nuts Mix all ingredients and enjoy!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Today's checklist: 1.Protein Smoothie 2.MultiVitamin 3.Weightloss Formula

Day: 40

Breakfast - Meal Portions: P:5 C:3 F:4 1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 2/3 cup Applesauce 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	Preparation Suggestions: Very easy to prepare, but balanced to start your day off right!
Mid Meal - Meal Portions: P:5 C:3 F:5 7 1/2 oz Salmon steak 1/2 Grapefruit 1/2 cup Chickpeas 1 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P 1.00 C 2.00 C 5.00 F Calories: 383	Preparation Suggestions: Salmon & Chickpea Salad Mix salmon with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 2/3 cup Applesauce 9 Cashews	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Applesauce & Cashews A nice light snack. Why not try dipping the cashews in the applesauce?
Dinner - Meal Portions: P:6 C:3 F:5 1/4 cup Yogurt, plain, low fat 5 1/2 oz Tuna, steak 1/4 cup Blueberries 2/3 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions .50 PC 5.50 P .50 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Broiled Tuna Steak with Dill Sauce and Fruit Make the dill sauce with yogurt, seasonings, and about half a tablespoon of dill. (Dill is a spice that goes very well with most kinds of fish).
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 3/4 cup Watermelon 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Burn baby burn www.burnerfatloss.com

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)8 Egg whites1 cup Grapes4 tbsp Almonds, slivered	1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	This one is pretty straight forward. Scrambled eggs and grapes! Season with salt and pepper to taste and enjoy the nuts on the side.
Mid Meal - Meal Portions: P:5 C:3 F:5 2 cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat 6 Almonds, whole	Item Portions 3.00 A 2.00 P 2.00 F Calories: 383	Preparation Suggestions: A tasty and simple meal of soup. Enjoy!
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
21 grams Protein powder1 cup Mulberries1 tsp Olive or monounsaturated oil	3.00 P 2.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5	Item Portions	Preparation Suggestions:
1 cup Carrots2 cups Celery1 Lemon1 2/3 tsp Olive or monounsaturated oil6 oz Salmon, canned	1.00 C 1.00 C 1.00 C 5.00 F 6.00 P Calories: 411	Sweet and Sour Whitefish Saute chopped vegetables until tender. Add tomato sauce, lemon juice, and a little bit of brown sugar. Place fish on a pan and pour mixture on top, cover with foil and bake at 350 for 20 minutes.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
3 oz Cheese, low or non fat 1 cup Raspberries 1 cup Strawberries 18 Peanuts	3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624

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

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

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Milk, low fat (1%) 4 oz Cheese, low or non fat 1 Nectarine 24 Peanuts	Item Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	Preparation Suggestions: A quick and tasty breakfast.
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1 slice Whole grain bread 1/2 cup Blueberries 3 tsp Mayonnaise 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P 2.00 C 1.00 C 3.00 F 2.00 F Calories: 383	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 9 oz Ground beef (< 10% fat) 1/2 cup Tomato sauce 1/2 cup Pasta 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Pasta & Sauce 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:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Blueberries 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooth, Slim, Simple www.slimappealfatloss.com

Breakfast - Meal Portions: P:5 C:3 F:4 1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1 cup Pineapple 12 Almonds, whole	Item Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	Preparation Suggestions: A tasty yet simple breakfast.
Mid Meal - Meal Portions: P:5 C:3 F:5 1 cup Milk, low fat (1%) 4 oz Beef, lean cuts 1 slice Whole grain bread 9 Almonds, whole 2 tsp Mayonnaise	Item Portions 1.00 PC 4.00 P 2.00 C 3.00 F 2.00 F Calories: 383	Preparation Suggestions: 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:3 C:2 F:3 3 oz Cheese, low or non fat 2/3 cup Applesauce 9 Cashews	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Applesauce & Cashews A nice light snack. Why not try dipping the cashews in the applesauce?
Dinner - Meal Portions: P:6 C:3 F:5 1 cup Carrots 2 cups Celery 1 Lemon 1 2/3 tsp Olive or monounsaturated oil 6 oz Salmon, canned	Item Portions 1.00 C 1.00 C 1.00 C 5.00 F 6.00 P Calories: 411	Preparation Suggestions: Sweet and Sour Whitefish Saute chopped vegetables until tender. Add tomato sauce, lemon juice, and a little bit of brown sugar. Place fish on a pan and pour mixture on top, cover with foil and bake at 350 for 20 minutes.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/4 cup Blackberries 1/4 cup Blueberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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! Tes: 13 Fat: 20 Calories: 1624

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Fight Fat + www.empoweredMMA.com

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 2/3 cup Applesauce 1 1/3 tsp Olive or monounsaturated oil	1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	Very easy to prepare, but balanced to start your day off right!
Mid Meal - Meal Portions: P:5 C:3 F:5	Item Portions	Preparation Suggestions:
1 cup Yogurt, plain, low fat 21 grams Protein powder 1 cup Strawberries 15 Almonds, whole	2.00 PC 3.00 P 1.00 C 5.00 F Calories: 383	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:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 1 tsp Olive or monounsaturated oil	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 3 cups Broccoli 2/3 cup Potato 2 1/2 tbsp Sour cream	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Steak with a baked potato and vegetables.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
3/4 cup Yogurt, plain, low fat 12 grams Protein powder 1/4 cup Blackberries 3 tbsp Almonds, slivered	1.50 PC 1.71 P .50 C 3.00 F Calories: 237	Yogurt, Fruit & Nuts Mix all ingredients and enjoy!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
5 oz Cheese, low or non fat	5.00 P	Simple, balanced, and fast, this breakfast is
1 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	3.00 C 4.00 F	perfect for those with busy lifestyles.
1 170 top City of Monouncatarated on	Calories:	
	356	
Mid Meal - Meal Portions: P:5 C:3 F:5	Item Portions	Preparation Suggestions:
7 1/2 oz Salmon steak	5.00 P	Salmon & Chickpea Salad
1/2 Grapefruit	1.00 C	Mix salmon with chickpeas, oil, a little salt,
1/2 cup Chickpeas	2.00 C	pepper, dash of vinegar or pure lemon juice, and
1 2/3 tsp Olive or monounsaturated oil	5.00 F Calories:	a couple of tablespoons of chopped onion and celery.
	383	Celery.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
3 oz Cheese, low or non fat	3.00 P	Cheese, Grapes & Almonds
1 cup Grapes	2.00 C	A great, quick snack!
9 Almonds, whole	3.00 F	
	Calories: 237	
Dinner - Meal Portions: P:6 C:3 F:5	Item Portions	Preparation Suggestions:
6 oz Chicken breast, skinless	6.00 P	Chicken Dinner
1/2 cup Grapes	1.00 C	Brush chicken lightly with oil, broil or grill chicken.
2 cups Cauliflower	.50 C	Mix oil with your spices of choice to add flavour.
1 1/2 cups Broccoli	.50 C	
1/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	1.00 C 5.00 F	
1 2/3 tsp Olive of Monourisaturated on	Calories:	
	411	
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)	1.00 PC	Protein Shake
14 grams Protein powder	2.00 P	Put all ingredients in a blender over ice and blend,
1/2 Nectarine	1.00 C	adding water to create desired consistency. If a
1 tsp Olive or monounsaturated oil	3.00 F	blender is not available, set aside the fruit and
	Calories:	shake up the remaining ingredients in a closed
	237	container to mix it all together, then eat the fruit on the side. Enjoy!
Total Daily Portions: Prote	ain: 22 Carbobydra	tes: 13 Fat: 20 Calories: 1624

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:5 C:3 F:4 6 Egg whites 6 slices Turkey bacon 1 1/2 Apples 12 Almonds, whole	Item Portions 3.00 P 2.00 P 3.00 C 4.00 F Calories: 356	Preparation Suggestions: Eggs and bacon with fruit on the side. Try some extra spices with your eggs if you like - oregano is one option.
Mid Meal - Meal Portions: P:5 C:3 F:5 3 cups Vegetable soup 2 oz Cheddar cheese, light/low fat 6 Almonds, whole	Portions 3.00 A 2.00 P 2.00 F Calories: 383	Preparation Suggestions: A tasty and simple meal of soup.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 3 Almonds, whole 4 Cashews 4 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 1.00 F 1.33 F .67 F Calories: 237	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.
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2 cups Zucchini 2/3 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Yogurt, plain, low fat 3 tbsp Almonds, slivered 7 grams Protein powder	Item Portions 2.00 PC 3.00 F 1.00 P Calories: 237	Preparation Suggestions: Yogurt & Slivered Almonds Mix them together or eat them separately. Either way, you're on your way to a healthy lifestyle!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

WIN Cash and Prizes http://empowerednutrition.com

Item Portions 1.00 PC	Preparation Suggestions: The classic cereal breakfast never gets old.
4.00 P 2.00 C 4.00 F Calories: 356	Enjoy!
Item Portions	Preparation Suggestions:
5.00 P 2.00 C 1.00 C 3.00 F 2.00 F Calories: 383	Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste.
Item Portions	Preparation Suggestions:
3.00 P 2.00 C 3.00 F Calories: 237	Cheese and Grape Snack Enjoy items separately!
Item Portions	Preparation Suggestions:
6.00 P 1.00 C	Chinese Sautéed Beef and Celery
1.00 C 1.00 C 5.00 F Calories: 411	Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy.
Item Portions	Preparation Suggestions:
1.00 PC 2.00 P 1.00 C 3.00 F Calories:	Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
	Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356 Item Portions 5.00 P 2.00 C 1.00 C 3.00 F Calories: 383 Item Portions 3.00 P 2.00 C 3.00 F Calories: 237 Item Portions 6.00 P 1.00 C 3.00 F Calories: 411 Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Have you had your Protein Smoothie today?

Breakfast - Meal Portions: P:5 C:3 F:4	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 8 Egg whites 1 cup Grapes 4 tbsp Almonds, slivered	1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	This one is pretty straight forward. Scrambled eggs and grapes! Season with salt and pepper to taste and enjoy the nuts on the side.
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1 1/2 slice Whole grain bread 2 tsp Mayonnaise 1 tsp Olive or monounsaturated oil	Item Portions 5.00 P 3.00 C 2.00 F 3.00 F Calories: 383	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.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2/3 cup Potato 1 1/2 cups Broccoli 6 spears Asparagus 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 2.00 C .50 C .50 C 5.00 F Calories: 411	Preparation Suggestions: Steak Dinner Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Blueberries 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Have a Protein Smoothie, be Empowered

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Egg substitute 1 1/2 slice Whole grain bread 4 tsp Peanut butter, natural 1 oz Cheddar cheese, light/low fat	Item Portions 4.00 P 3.00 C 4.00 F 1.00 P Calories: 356	Preparation Suggestions: Scrambled Eggs and Toast Add spices to the egg mixture, then cook until desired consistency is reached.
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1 slice Whole grain bread 1/2 cup Blackberries 2/3 tsp Olive or monounsaturated oil 3 tsp Mayonnaise	Item Portions 5.00 P 2.00 C 1.00 C 2.00 F 3.00 F Calories: 383	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 3/4 cup Watermelon 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:3 F:5 1/4 cup Yogurt, plain, low fat 5 1/2 oz Tuna, steak 1/4 cup Blueberries 2/3 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions .50 PC 5.50 P .50 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Broiled Tuna Steak with Dill Sauce and Fruit Make the dill sauce with yogurt, seasonings, and about half a tablespoon of dill. (Dill is a spice that goes very well with most kinds of fish).
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 Orange 3 tbsp Avocado	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Orange and Avocado

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

+ energized + transformed + empowered +

Breakfast - Meal Portions: P:5 C:3 F:4 1/2 cup Yogurt, plain, low fat	Item Portions 1.00 PC	Preparation Suggestions: A great way to start your day!
4 oz Cheese, low or non fat 1 1/3 cups Honeydew melon 12 Cashews	4.00 P 2.00 C 4.00 F Calories: 356	region nay to other your day.
Mid Meal - Meal Portions: P:5 C:3 F:5	Item Portions	Preparation Suggestions:
5 oz Chicken breast, skinless 1 slice Whole grain bread 1/2 cup Blueberries 3 tsp Mayonnaise 2/3 tsp Olive or monounsaturated oil	5.00 P 2.00 C 1.00 C 3.00 F 2.00 F Calories: 383	Chicken Salad Sandwich Make a basic chicken salad adding a little celery, onion and green pepper if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Yogurt, plain, low fat9 Cashews7 grams Protein powder	2.00 PC 3.00 F 1.00 P Calories: 237	Yogurt & Cashews Enjoy this quick snack!
Dinner - Meal Portions: P:6 C:3 F:5	Item Portions	Preparation Suggestions:
6 oz Beef, lean cuts 2/3 cup Rice 3 1/2 cups Spinach 30 Peanuts	6.00 P 2.00 C 1.00 C 5.00 F Calories: 411	Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
21 grams Protein powder 1/2 cup Blueberries 1/2 Orange 3 Almonds, whole 2/3 tsp Olive or monounsaturated oil	3.00 P 1.00 C 1.00 C 1.00 F 2.00 F Calories: 237	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: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Enter the challenge and WIN! + http://empowerednutrition.com

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Milk, low fat (1%) 3 oz Cheese, low or non fat 1 Orange 24 Peanuts 7 grams Protein powder	Item Portions 1.00 PC 3.00 P 2.00 C 4.00 F 1.00 P Calories:	Preparation Suggestions: Simple and healthful, this breakfast will give you a needed energy boost!
Mid Meal - Meal Portions: P:5 C:3 F:5 7 1/2 oz Salmon steak 1/2 cup Grapes 1 whole Pita 5 tsp Mayonnaise	356 Item Portions 5.00 P 1.00 C 2.00 C 5.00 F Calories: 383	Preparation Suggestions: Salmon Stuffed Pita Mix salmon, mayonnaise or oil, and stuff into a wrap or a tortilla. For extra crunch add lettuce or bean sprouts.
Snack - Meal Portions: P:3 C:2 F:3 21 grams Protein powder 1/2 cup Blueberries 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 3.00 P 1.00 C .50 C .50 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 9 oz Ground beef (< 10% fat) 1/2 cup Tomato sauce 1/2 cup Pasta 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Pasta & Sauce 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:3 C:2 F:3 3 oz Cheese, low or non fat 1 Apple 18 Peanuts	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Apples & Peanuts A quick snack to keep you going through the day!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Slim, Slender and Sexy + www.myslimappeal.com

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Yogurt, plain, low fat	Item Portions 2.00 PC	Preparation Suggestions: Yogurt and toast. Mix the protein powder and
21 grams Protein powder 1/2 slice Whole grain bread 1 1/3 tsp Olive or monounsaturated oil	3.00 P 1.00 C 4.00 F Calories: 356	olive oil into the yogurt. Enjoy!
Mid Meal - Meal Portions: P:5 C:3 F:5	Item Portions	Preparation Suggestions:
2 oz Cheese, low or non fat 3 oz Tuna, canned in water 1 1/2 slice Whole grain bread 5 tsp Mayonnaise	2.00 P 3.00 P 3.00 C 5.00 F Calories: 383	Tuna Melt Mix tuna with mayonnaise, chopped onion (optional) or your favourite ingredients. Spread tuna mixture on bread and place in 350 degree F oven for 5 minutes, top with cheese and bake until cheese is melted.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat2 oz Cheese, low or non fat1 cup Raspberries9 Almonds, whole	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:6 C:3 F:5	Item Portions	Preparation Suggestions:
6 oz Beef, lean cuts 1/2 cup Tomato, puree	6.00 P 1.00 C	Steaks with Vegetables
1 cup Celery 1 1/2 cups Carrots 1 2/3 tsp Olive or monounsaturated oil	.50 C 1.50 C 5.00 F Calories: 411	You can season your vegetables with a little salt, pepper, and basil, if you like.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)14 grams Protein powder1/2 Tangerine1 tsp Olive or monounsaturated oil	1.00 PC 2.00 P 1.00 C 3.00 F Calories:	Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Check your Vitals + <u>www.vitalforcemulti.com</u>

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Milk, low fat (1%) 4 oz Cheese, low or non fat 1 Nectarine 24 Peanuts	Item Portions 1.00 PC 4.00 P 2.00 C 4.00 F Calories: 356	Preparation Suggestions: A quick and tasty breakfast.
Mid Meal - Meal Portions: P:5 C:3 F:5 1 1/3 cups Beef and vegetable soup 1 cup Milk, low fat (1%) 1 tsp Olive or monounsaturated oil 14 grams Protein powder	Item Portions 2.00 A 1.00 PC 3.00 F 2.00 P Calories: 383	Preparation Suggestions: A bowl of soup and a glass of milk: it doesn't get much easier to prepare than that!
Snack - Meal Portions: P:3 C:2 F:3 21 grams Protein powder 1 cup Mulberries 1 tsp Olive or monounsaturated oil	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 1 cup Potato 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 3.00 C 5.00 F Calories: 411	Preparation Suggestions: 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:3 C:2 F:3 3 oz Cheese, low or non fat 1 Apple 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Apple and Almonds A nice, quick snack to satisfy those cravings!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

3 steps for success today: Nutrition + Training + Supplements

Day: 54

Breakfast - Meal Portions: P:5 C:3 F:4 5 oz Cheese, low or non fat 3/4 Bagel 4 tsp Cream cheese	Item Portions 5.00 P 3.00 C 4.00 F Calories: 356	Preparation Suggestions:
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Tuna, canned in water 1 Kiwi 1/2 cup Chickpeas 1 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P 1.00 C 2.00 C 5.00 F Calories: 383	Preparation Suggestions: Tuna & Chickpea Salad Mix tuna with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1 cup Strawberries 9 Almonds, whole	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Yogurt, Protein, Strawberries & Almonds Mix protein powder and fruit into yogurt. Enjoy!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 3 cups Cauliflower 3/4 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P .75 C 2.25 C 5.00 F Calories: 411	Preparation Suggestions: Steak and Rice Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624
** Remember to drink between 10 and 12 glasses of water per day. **

Put up a fight, be empowered and visit www.empoweredMMA.com

Breakfast - Meal Portions: P:5 C:3 F:4 10 Egg whites 1 slice Whole grain bread 1 cup Strawberries 4 tbsp Almonds, slivered	Item Portions 5.00 P 2.00 C 1.00 C 4.00 F Calories: 356	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.
Mid Meal - Meal Portions: P:5 C:3 F:5 5 oz Chicken breast, skinless 1/2 cup Grapes 1 slice Whole grain bread 1 tsp Olive or monounsaturated oil 2 tsp Mayonnaise	Item Portions 5.00 P 1.00 C 2.00 C 3.00 F 2.00 F Calories: 383	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Chicken breast, skinless 1 2/3 cups Spinach 1 cup Zucchini 2/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .48 C .50 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: 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:3 C:2 F:3 3 oz Hard cheeses, light/low fat 1 Pickle 4 Crackers 18 Peanuts	Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately.

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

Save money, look great! www.empoweredsupplements.com

Breakfast - Meal Portions: P:5 C:3 F:4 1 cup Yogurt, plain, low fat 21 grams Protein powder 1/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil Mid Meal - Meal Portions: P:5 C:3 F:5 2 cups Beef and vegetable soup 2 oz Cheddar cheese, light/low fat	Item Portions 2.00 PC 3.00 P 1.00 C 4.00 F Calories: 356 Item Portions 3.00 A 2.00 P	Preparation Suggestions: A refreshing breakfast. Preparation Suggestions: A tasty and simple meal of soup. Enjoy!
6 Almonds, whole	2.00 P 2.00 F Calories: 383	
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Pear 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:3 F:5 6 oz Beef, lean cuts 2 cups Zucchini 2/3 cup Rice 30 Peanuts	Item Portions 6.00 P 1.00 C 2.00 C 5.00 F Calories: 411	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Raspberries 1 cup Strawberries 18 Peanuts	Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise!

Total Daily Portions: Protein: 22 Carbohydrates: 13 Fat: 20 Calories: 1624 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%)	Item Portions 1.00 PC	Preparation Suggestions: Cook egg whites any style for a nutritious
8 Egg whites 1/2 Apple 1 1/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C 4.00 F Calories: 320	breakfast.
Mid Meal - Meal Portions: P:5 C:2 F:5 7 1/2 oz Turkey breast, deli style 1 cup Strawberries 1/2 cup Grapes 15 Almonds, whole	Item Portions 5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Preparation Suggestions: Grilled turkey breast with fruit - makes a refreshing lunch and an interesting change in your routine.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Raspberries 1 cup Strawberries 18 Peanuts	Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 9 spears Asparagus 1/3 cup Potato 1 cup Broccoli 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .75 C 1.00 C .33 C 5.00 F Calories: 375	Preparation Suggestions: Steak Dinner Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Nectarine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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 Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Meal Plans That Work Are Empowered <u>www.empowerednutritionmealplans.com</u>

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
10 Egg whites1/2 slice Whole grain bread1 cup Strawberries4 tbsp Almonds, slivered	5.00 P 1.00 C 1.00 C 4.00 F Calories: 320	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.
Mid Meal - Meal Portions: P:5 C:2 F:5 1 cup Milk, low fat (1%) 4 oz Beef, lean cuts 1/2 slice Whole grain bread 12 Peanuts 3 tsp Mayonnaise	Item Portions 1.00 PC 4.00 P 1.00 C 2.00 F 3.00 F Calories: 347	Preparation Suggestions: 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:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Tangerine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Chicken breast, skinless 1 2/3 cups Spinach 1 cup Zucchini 1/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .48 C .50 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: 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:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Blueberries 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooooooooth... <u>www.empoweredsmoothie.com</u>

Item Portions	Preparation Suggestions:
3.00 P 2.00 P 2.00 C 4.00 F Calories: 320	Eggs and bacon with fruit on the side. Try some extra spices with your eggs if you like - oregano is one option.
Item Portions 5.00 P 2.00 C 1.00 F 4.00 F Calories: 347	Preparation Suggestions: Chicken Breast Sandwich Mix your favourite seasonings with oil and brush on chicken breast. Cook chicken throughly. Slice and top with mayonnaise. You may also wish to add lettuce for crunch.
Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately.
Item Portions 6.00 P .50 C .25 C .33 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Chicken Dinner Brush chicken lightly with oil, broil or grill chicken. Mix oil with your spices of choice to add flavour.
Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories:	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
	Portions 3.00 P 2.00 C 4.00 F 2.00 C 4.00 F Calories: 320 Item Portions 5.00 P 2.00 C 1.00 F 4.00 F Calories: 347 Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237 Item Portions 6.00 P .50 C .25 C .33 C 1.00 C 5.00 F Calories: 375 Item Portions 1.00 PC 2.00 P .50 C 3.00 F

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516

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

Feel the burn & incinerate the fat. www.burnerfatloss.com

Day: 60

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 8 Egg whites 1/2 cup Blackberries 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: Eggs with fruit. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 1/2 cup Yogurt, plain, low fat 6 oz Chicken breast, deli style 1/2 cup Blueberries 30 Peanuts	Item Portions 1.00 PC 4.00 P 1.00 C 5.00 F Calories: 347	Preparation Suggestions: Chicken with yogurt, fruit and nuts on the side.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 3/4 cup Watermelon 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 2 cups Zucchini 1/3 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 2 oz Cheese, low or non fat 1/2 Apple 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: A nice, quick snack to satisfy those cravings!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516
** Remember to drink between 10 and 12 glasses of water per day. **

Powerful Proven Results @ www.empowerednutrition.com

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
6 Egg whites2 oz Cheese, low or non fat1 cup Strawberries1/3 cup Oatmeal1 1/3 tsp Olive or monounsaturated oil	3.00 P 2.00 P 1.00 C 1.00 C 4.00 F Calories: 320	Fried eggs with melted cheese and fruit and oatmeal on the side. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Chicken breast, skinless 1/4 cup Grapes 3/4 slice Whole grain bread 1 tsp Olive or monounsaturated oil 2 tsp Mayonnaise	Item Portions 5.00 P .50 C 1.50 C 3.00 F 2.00 F Calories:	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Grapes 18 Peanuts	347 Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1 1/2 cups Broccoli 1/2 cup Potato 2 1/2 tbsp Sour cream	Item Portions 6.00 P .50 C 1.50 C 5.00 F Calories: 375	Preparation Suggestions: Steak with a baked potato and vegetables.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Remember to take your vitamins and be empowered

Breakfast - Meal Portions: P:5 C:2 F:4 1/2 cup Yogurt, plain, low fat 8 Egg whites 1/2 cup Grapes 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: A tasty, easy-to-prepare breakfast. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Tuna, canned in water 2/3 Kiwi 1/3 cup Chickpeas 1 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P .67 C 1.33 C 5.00 F Calories: 347	Preparation Suggestions: Tuna & Chickpea Salad Mix tuna with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 3/4 cup Watermelon 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1/2 cup Celery 1 Kiwi 1/4 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .25 C 1.00 C .75 C 5.00 F Calories: 375	Preparation Suggestions: Chinese Sautéed Beef and Celery Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/4 cup Blueberries 1/2 cup Strawberries 9 Almonds, whole	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	Preparation Suggestions: A refreshing snack. You can mix the yogurt with the fruit or eat separately.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Today's checklist: 1.Protein Smoothie 2.MultiVitamin 3.Weightloss Formula

Day: 63

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 4 oz Cheese, low or non fat 1/2 Orange 24 Peanuts	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Simple and healthful, this breakfast will give you a needed energy boost!
Mid Meal - Meal Portions: P:5 C:2 F:5	Item Portions	Preparation Suggestions:
7 1/2 oz Salmon steak 1 slice Whole grain bread 5 tsp Mayonnaise	5.00 P 2.00 C 5.00 F Calories: 347	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.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
21 grams Protein powder1/2 cup Blueberries1/2 Orange3 Almonds, whole2/3 tsp Olive or monounsaturated oil	3.00 P 1.00 C 1.00 C 1.00 F 2.00 F Calories: 237	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:6 C:2 F:5 6 oz Beef, lean cuts 2 cups Zucchini 1/3 cup Rice 30 Peanuts	Item Portions 6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat	Item Portions 1.00 PC	Preparation Suggestions: Grate the cheese and mix with the rest of the
2 oz Cheese, low or non fat 1/3 cup Applesauce 9 Almonds, whole	2.00 P 1.00 C 3.00 F Calories: 237	ingredients for a quick snack that's easy to pop into a container and take along to work or elsewhere.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Burn baby burn www.burnerfatloss.com

Day: 64

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1/3 cup Applesauce 1 1/3 tsp Olive or monounsaturated oil	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Very easy to prepare, but balanced to start your day off right!
Mid Meal - Meal Portions: P:5 C:2 F:5 2 oz Cheese, low or non fat 4 1/2 oz Turkey breast, deli style 1 slice Whole grain bread 2 tsp Mayonnaise 18 Peanuts	Item Portions 2.00 P 3.00 P 2.00 C 2.00 F 3.00 F Calories: 347	Preparation Suggestions: Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 2/3 cup Applesauce 9 Cashews	Item Portions 3.00 P 2.00 C 3.00 F	Preparation Suggestions: Cheese, Applesauce & Cashews A nice light snack. Why not try dipping the cashews in the applesauce?
Dinner - Meal Portions: P:6 C:2 F:5	Calories: 237 Item	Preparation Suggestions:
6 oz Beef, lean cuts 1/3 cup Rice 3 1/2 cups Spinach 30 Peanuts	Portions 6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 21 grams Protein powder 1/2 cup Blueberries 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 3.00 P 1.00 C .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516

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

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

Day: 65

Breakfast - Meal Portions: P:5 C:2 F:4 1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1/2 cup Pineapple 12 Almonds, whole Mid Meal - Meal Portions: P:5 C:2 F:5 7 1/2 oz Salmon steak 1/2 whole Pita 1 cup Raspberries 5 tsp Mayonnaise	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320 Item Portions 5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Preparation Suggestions: A tasty yet simple breakfast. 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.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 2 cups Cauliflower 1/2 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P .50 C 1.50 C 5.00 F Calories: 375	Preparation Suggestions: Steak and Rice Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Blueberries 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Blueberries & Almonds A quick snack to fend off those cravings.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooth, Slim, Simple <u>www.slimappealfatloss.com</u>

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 4 oz Cheese, low or non fat 1/2 Nectarine 24 Peanuts	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: A quick and tasty breakfast.
Mid Meal - Meal Portions: P:5 C:2 F:5 2 oz Cheese, low or non fat 4 1/2 oz Turkey breast, deli style 1 slice Whole grain bread 18 Peanuts 2 tsp Mayonnaise	Item Portions 2.00 P 3.00 P 2.00 C 3.00 F 2.00 F Calories: 347	Preparation Suggestions: Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Grapes 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Grapes & Almonds A great, quick snack!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1/2 cup Tomato, puree 1 cup Celery 1/2 cup Carrots 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 1.00 C .50 C .50 C 5.00 F Calories: 375	Preparation Suggestions: Steaks with Vegetables You can season your vegetables with a little salt, pepper, and basil, if you like.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 3 Almonds, whole 4 Cashews 4 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 1.00 F 1.33 F .67 F Calories: 237	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.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Fight Fat + <u>www.empoweredMMA.com</u>

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Milk, low fat (1%) 4 1/2 oz Mozzarella cheese, light/low fat 1/2 cup Cereal, cold 1/4 cup Pineapple 1 1/3 tsp Olive or monounsaturated oil	.50 PC 4.50 P 1.00 C .50 C 4.00 F Calories: 320	Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side.
Mid Meal - Meal Portions: P:5 C:2 F:5 4 1/2 oz Turkey breast, deli style 2 oz Cheese, low or non fat 1 whole Pita 5 tsp Mayonnaise	Item Portions 3.00 P 2.00 P 2.00 C 5.00 F Calories: 347	Preparation Suggestions: Deli Style Meat in a Pita Add in a handful of lettuce and onion for extra flavour.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Pear 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:2 F:5 9 oz Shrimp 1/4 cup Celery 1/4 cup Cucumber 1/2 cup Pineapple 1/3 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .13 C .06 C 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy!
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 Orange 3 tbsp Avocado	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Orange and Avocado

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Day: 68

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat8 Egg whites1/2 cup Pineapple1 1/3 tsp Olive or monounsaturated oil	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Eggs with yogurt and fruit. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5	Item Portions	Preparation Suggestions:
5 oz Tuna, canned in water 1/4 cup Chickpeas 1/2 cup Pineapple 1 2/3 tsp Olive or monounsaturated oil	5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Tuna & Chickpea Salad Mix tuna with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Grapes 18 Peanuts	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:6 C:2 F:5	Item Portions	Preparation Suggestions:
9 oz Shrimp 1/4 cup Pasta 1/2 cup Tomato sauce 1 2/3 tsp Olive or monounsaturated oil	6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Shrimp & Pasta 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:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%)14 grams Protein powder1 cup Strawberries1 tsp Olive or monounsaturated oil	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 8 Egg whites 1/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: A simple breakfast. Enjoy the fruit on the side.
Mid Meal - Meal Portions: P:5 C:2 F:5 1 cup Milk, low fat (1%) 4 oz Beef, lean cuts 1/2 slice Whole grain bread 2 tsp Mayonnaise 9 Almonds, whole	Item Portions 1.00 PC 4.00 P 1.00 C 2.00 F 3.00 F Calories: 347	Preparation Suggestions: 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:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1/2 Tangerine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 6 spears Asparagus 1 1/2 cups Broccoli 1/3 cup Potato 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .50 C .50 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Steak Dinner 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:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Grapes 18 Peanuts	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese and Grape Snack Enjoy items separately!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516

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

WIN Cash and Prizes http://empowerednutrition.com

Breakfast - Meal Portions: P:5 C:2 F:4 1/2 cup Yogurt, plain, low fat	Item Portions 1.00 PC	Preparation Suggestions: A tasty, easy-to-prepare breakfast. Enjoy!
8 Egg whites1 Kiwi1 1/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C 4.00 F Calories: 320	
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Tuna, canned in water 1/2 Pear 1/2 whole Pita 5 tsp Mayonnaise	Item Portions 5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Preparation Suggestions: 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.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Strawberries 1/4 cup Pineapple 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Tuna, canned in water 6 spears Asparagus 1 cup Zucchini 1/4 cup Hummus 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .50 C .50 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Tuna with Hummus & Vegetables Cook the vegetables any way you like and serve with a side of hummus. Enjoy!
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/3 cup Applesauce 9 Almonds, whole	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Have you had your Protein Smoothie today?

Breakfast - Meal Portions: P:5 C:2 F:4 6 Egg whites 2 oz Cheese, low or non fat 1 cup Strawberries 1/3 cup Oatmeal 1 1/3 tsp Olive or monounsaturated oil	Item Portions 3.00 P 2.00 P 1.00 C 1.00 C 4.00 F Calories: 320	Preparation Suggestions: Fried eggs with melted cheese and fruit and oatmeal on the side. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 7 1/2 oz Salmon steak 1 slice Whole grain bread 5 tsp Mayonnaise	Item Portions 5.00 P 2.00 C 5.00 F Calories: 347	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.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Grapes 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1/2 cup Tomato, puree 1 cup Celery 1/2 cup Carrots 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 1.00 C .50 C .50 C 5.00 F Calories: 375	Preparation Suggestions: Steaks with Vegetables You can season your vegetables with a little salt, pepper, and basil, if you like.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/4 cup Blackberries 1/4 cup Blueberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Have a Protein Smoothie, be Empowered

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 4 oz Cheese, low or non fat 1/2 Nectarine 24 Peanuts	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: A quick and tasty breakfast.
Mid Meal - Meal Portions: P:5 C:2 F:5 7 1/2 oz Salmon steak 1/2 whole Pita 1 cup Raspberries 5 tsp Mayonnaise	Item Portions 5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	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.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Strawberries 1/4 cup Pineapple 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:2 F:5 9 oz Shrimp 1/4 cup Celery 1/4 cup Cucumber 1/2 cup Pineapple 1/3 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .13 C .06 C 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Japanese Sweet and Sour Mandarin Shrimp Sauté the shrimp and vegetables until softened, add the mandarin oranges and season. Enjoy!
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Blueberries 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

+ energized + transformed + empowered +

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 4 oz Cheese, low or non fat 1/2 Orange 24 Peanuts	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: Simple and healthful, this breakfast will give you a needed energy boost!
Mid Meal - Meal Portions: P:5 C:2 F:5 2 oz Cheese, low or non fat 4 1/2 oz Turkey breast, deli style 1 slice Whole grain bread 2 tsp Mayonnaise 18 Peanuts	Item Portions 2.00 P 3.00 P 2.00 C 2.00 F 3.00 F Calories: 347	Preparation Suggestions: Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 2/3 cup Applesauce 9 Cashews	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Applesauce & Cashews A nice light snack. Why not try dipping the cashews in the applesauce?
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 9 spears Asparagus 1/3 cup Potato 1 cup Broccoli 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .75 C 1.00 C .33 C 5.00 F Calories: 375	Preparation Suggestions: Steak Dinner Mix oil with your favourite seasonings and brush mixture on your steak. Grill steak to your preference.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Nectarine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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 Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Enter the challenge and WIN! + http://empowerednutrition.com

Breakfast - Meal Portions: P:5 C:2 F:4 1/2 cup Yogurt, plain, low fat 8 Egg whites 1 Kiwi 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: A tasty, easy-to-prepare breakfast. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Tuna, canned in water 2/3 Kiwi 1/3 cup Chickpeas 1 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P .67 C 1.33 C 5.00 F Calories: 347	Preparation Suggestions: Tuna & Chickpea Salad Mix tuna with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 6 spears Asparagus 1 1/2 cups Broccoli 1/3 cup Potato 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .50 C .50 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Steak Dinner 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:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/3 cup Applesauce 9 Almonds, whole	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Slim, Slender and Sexy + www.myslimappeal.com

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Milk, low fat (1%) 4 1/2 oz Mozzarella cheese, light/low fat 1/2 cup Cereal, cold 1/4 cup Pineapple 1 1/3 tsp Olive or monounsaturated oil	.50 PC 4.50 P 1.00 C .50 C 4.00 F Calories: 320	Enjoy your preferred, non-sugary cereal with milk and fruit. Have a slice of cheese on the side.
Mid Meal - Meal Portions: P:5 C:2 F:5	Item Portions	Preparation Suggestions:
2 oz Cheese, low or non fat4 1/2 oz Turkey breast, deli style1 slice Whole grain bread18 Peanuts2 tsp Mayonnaise	2.00 P 3.00 P 2.00 C 3.00 F 2.00 F Calories: 347	Deli Meat Sandwich Use ingredients to make a sandwich. Add onion and a leaf of lettuce for flavour.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Raspberries 1 cup Strawberries 18 Peanuts	Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Berries and Peanuts Dice the cheese and throw everything into a bowl. Every handful will be a great surprise!
Dinner - Meal Portions: P:6 C:2 F:5	Item Portions	Preparation Suggestions:
6 oz Chicken breast, skinless 1/4 cup Grapes 1 cup Cauliflower 1 cup Broccoli 1/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	6.00 P .50 C .25 C .33 C 1.00 C 5.00 F Calories: 375	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:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 14 grams Protein powder 1 cup Strawberries 1 tsp Olive or monounsaturated oil	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Check your Vitals + www.vitalforcemulti.com

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1/3 cup Applesauce 1 1/3 tsp Olive or monounsaturated oil	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Very easy to prepare, but balanced to start your day off right!
Mid Meal - Meal Portions: P:5 C:2 F:5 4 1/2 oz Turkey breast, deli style 2 oz Cheese, low or non fat 1 whole Pita 5 tsp Mayonnaise	Item Portions 3.00 P 2.00 P 2.00 C 5.00 F Calories: 347	Preparation Suggestions: Deli Style Meat in a Pita Add in a handful of lettuce and onion for extra flavour.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Tangerine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 2 cups Cauliflower 1/2 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P .50 C 1.50 C 5.00 F Calories: 375	Preparation Suggestions: Steak and Rice Season steak as desired and grill to your preference. Cook rice, adding seasoning and chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 2 oz Cheese, low or non fat 1/2 Apple 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: A nice, quick snack to satisfy those cravings!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516
** Remember to drink between 10 and 12 glasses of water per day. **

3 steps for success today: Nutrition + Training + Supplements

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 8 Egg whites 1/2 cup Blackberries 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: Eggs with fruit. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Tuna, canned in water 1/2 Pear 1/2 whole Pita 5 tsp Mayonnaise	Item Portions 5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Preparation Suggestions: 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.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 Pear 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 2 cups Zucchini 1/3 cup Rice 5 tbsp Almonds, slivered	Item Portions 6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Blueberries 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Blueberries & Almonds A quick snack to fend off those cravings.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Put up a fight, be empowered and visit www.empoweredMMA.com

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 4 oz Cheese, low or non fat 1/2 cup Pineapple 12 Almonds, whole	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	A tasty yet simple breakfast.
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Chicken breast, skinless 1/4 cup Grapes 3/4 slice Whole grain bread 1 tsp Olive or monounsaturated oil 2 tsp Mayonnaise	Item Portions 5.00 P .50 C 1.50 C 3.00 F 2.00 F Calories: 347	Preparation Suggestions: Chicken Salad Sandwich Make a basic chicken salad adding a little celery and onion if desired, and salt and pepper to taste.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/2 cup Grapes 18 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Grate the cheese and mix with the remaining ingredients for a uniquely enjoyable snack.
Dinner - Meal Portions: P:6 C:2 F:5 9 oz Shrimp 1/4 cup Pasta 1/2 cup Tomato sauce 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Shrimp & Pasta 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:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Save money, look great! www.empoweredsupplements.com

Breakfast - Meal Portions: P:5 C:2 F:4 1/2 cup Yogurt, plain, low fat	Item Portions 1.00 PC	Preparation Suggestions: A tasty, easy-to-prepare breakfast. Enjoy!
8 Egg whites1/2 cup Grapes1 1/3 tsp Olive or monounsaturated oil	4.00 P 1.00 C 4.00 F Calories: 320	
Mid Meal - Meal Portions: P:5 C:2 F:5	Item Portions	Preparation Suggestions:
7 1/2 oz Turkey breast, deli style 1 cup Strawberries 1/2 cup Grapes 15 Almonds, whole	5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Grilled turkey breast with fruit - makes a refreshing lunch and an interesting change in your routine.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 14 grams Protein powder 3/4 cup Watermelon 1 tsp Olive or monounsaturated oil	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5	Item Portions	Preparation Suggestions:
6 oz Tuna, canned in water 6 spears Asparagus 1 cup Zucchini 1/4 cup Hummus 1 2/3 tsp Olive or monounsaturated oil	6.00 P .50 C .50 C 1.00 C 5.00 F Calories: 375	Tuna with Hummus & Vegetables Cook the vegetables any way you like and serve with a side of hummus. Enjoy!
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/3 cup Applesauce 9 Almonds, whole	1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	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.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

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

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 8 Egg whites 1/3 cup Mandarin orange, canned 1 1/3 tsp Olive or monounsaturated oil	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	A simple breakfast. Enjoy the fruit on the side.
Mid Meal - Meal Portions: P:5 C:2 F:5 1 cup Milk, low fat (1%) 4 oz Beef, lean cuts 1/2 slice Whole grain bread 12 Peanuts 3 tsp Mayonnaise	Item Portions 1.00 PC 4.00 P 1.00 C 2.00 F 3.00 F Calories: 347	Preparation Suggestions: 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:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Grapes 9 Almonds, whole	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese, Grapes & Almonds A great, quick snack!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1 1/2 cups Broccoli 1/2 cup Potato 2 1/2 tbsp Sour cream	Item Portions 6.00 P .50 C 1.50 C 5.00 F Calories: 375	Preparation Suggestions: Steak with a baked potato and vegetables.
Snack - Meal Portions: P:3 C:2 F:3 1 cup Milk, low fat (1%) 14 grams Protein powder 1/2 cup Blueberries 3 Almonds, whole 4 Cashews 4 Peanuts	Item Portions 1.00 PC 2.00 P 1.00 C 1.00 F 1.33 F 67 F Calories: 237	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.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Meal Plans That Work Are Empowered <u>www.empowerednutritionmealplans.com</u>

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
6 Egg whites6 slices Turkey bacon1 Apple12 Almonds, whole	3.00 P 2.00 P 2.00 C 4.00 F Calories: 320	Eggs and bacon with fruit on the side. Try some extra spices with your eggs if you like - oregano is one option.
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Chicken breast, skinless 1 slice Whole grain bread 1/3 tsp Olive or monounsaturated oil 4 tsp Mayonnaise	Item Portions 5.00 P 2.00 C 1.00 F 4.00 F Calories: 347	Preparation Suggestions: Chicken Breast Sandwich Mix your favourite seasonings with oil and brush on chicken breast. Cook chicken throughly. Slice and top with mayonnaise. You may also wish to add lettuce for crunch.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 3/4 cup Watermelon 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1/2 cup Celery 1 Kiwi 1/4 cup Mandarin orange, canned 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .25 C 1.00 C .75 C 5.00 F Calories: 375	Preparation Suggestions: Chinese Sautéed Beef and Celery Saute the beef and celery in a wok if you have one. Add chopped kiwi and orange, season and enjoy.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 2 oz Cheese, low or non fat 1/4 cup Blueberries 1/2 cup Strawberries 9 Almonds, whole	Item Portions 1.00 PC 2.00 P .50 C .50 C 3.00 F Calories: 237	Preparation Suggestions: A refreshing snack. You can mix the yogurt with the fruit or eat separately.

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516 ** Remember to drink between 10 and 12 glasses of water per day. **

Smooooooooth... www.empoweredsmoothie.com

Breakfast - Meal Portions: P:5 C:2 F:4 1 cup Milk, low fat (1%) 8 Egg whites 1/2 Apple 1 1/3 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Preparation Suggestions: Cook egg whites any style for a nutritious breakfast.
Mid Meal - Meal Portions: P:5 C:2 F:5 5 oz Tuna, canned in water 1/4 cup Chickpeas 1/2 cup Pineapple 1 2/3 tsp Olive or monounsaturated oil	Item Portions 5.00 P 1.00 C 1.00 C 5.00 F Calories: 347	Preparation Suggestions: Tuna & Chickpea Salad Mix tuna with chickpeas, oil, a little salt, pepper, dash of vinegar or pure lemon juice, and a couple of tablespoons of chopped onion and celery.
Snack - Meal Portions: P:3 C:2 F:3 3 oz Hard cheeses, light/low fat 1 Pickle 4 Crackers 18 Peanuts	Item Portions 3.00 P 1.00 C 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Slice the pickles and the cheese and serve on crackers. Enjoy the nuts separately.
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Beef, lean cuts 1/3 cup Rice 3 1/2 cups Spinach 30 Peanuts	Item Portions 6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3 21 grams Protein powder 1/2 cup Blueberries 1/2 cup Raspberries 1/2 cup Strawberries 1 tsp Olive or monounsaturated oil	Item Portions 3.00 P 1.00 C .50 C .50 C 3.00 F Calories: 237	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!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516
** Remember to drink between 10 and 12 glasses of water per day. **

Feel the burn & incinerate the fat. $\underline{www.burnerfatloss.com}$

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
10 Egg whites1/2 slice Whole grain bread1 cup Strawberries4 tbsp Almonds, slivered	5.00 P 1.00 C 1.00 C 4.00 F Calories: 320	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.
Mid Meal - Meal Portions: P:5 C:2 F:5	Item Portions	Preparation Suggestions:
1 cup Milk, low fat (1%) 4 oz Beef, lean cuts 1/2 slice Whole grain bread 2 tsp Mayonnaise 9 Almonds, whole	1.00 PC 4.00 P 1.00 C 2.00 F 3.00 F Calories: 347	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:3 C:2 F:3	Item Portions	Preparation Suggestions:
21 grams Protein powder 1/2 cup Blueberries 1/2 Orange 3 Almonds, whole 2/3 tsp Olive or monounsaturated oil	3.00 P 1.00 C 1.00 C 1.00 F 2.00 F Calories: 237	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:6 C:2 F:5	Item Portions	Preparation Suggestions:
6 oz Beef, lean cuts 2 cups Zucchini 1/3 cup Rice 30 Peanuts	6.00 P 1.00 C 1.00 C 5.00 F Calories: 375	Steak And Rice Season steak as desired and grill to your preference. Cook rice adding in chopped nuts.
Snack - Meal Portions: P:3 C:2 F:3	Item Portions	Preparation Suggestions:
3 oz Cheese, low or non fat1 Orange3 tbsp Avocado	3.00 P 2.00 C 3.00 F Calories: 237	Cheese, Orange and Avocado

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516

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

Powerful Proven Results @ $\underline{www.empowerednutrition.com}$

Empowered Nutrition - Critical Bench Lean Muscle Builder - 1456 Calories

Day: 84

Breakfast - Meal Portions: P:5 C:2 F:4	Item Portions	Preparation Suggestions:
1/2 cup Yogurt, plain, low fat8 Egg whites1/2 cup Pineapple1 1/3 tsp Olive or monounsaturated oil	1.00 PC 4.00 P 1.00 C 4.00 F Calories: 320	Eggs with yogurt and fruit. Enjoy!
Mid Meal - Meal Portions: P:5 C:2 F:5 1/2 cup Yogurt, plain, low fat 6 oz Chicken breast, deli style 1/2 cup Blueberries 30 Peanuts	Item Portions 1.00 PC 4.00 P 1.00 C 5.00 F Calories: 347	Preparation Suggestions: Chicken with yogurt, fruit and nuts on the side.
Snack - Meal Portions: P:3 C:2 F:3 1/2 cup Yogurt, plain, low fat 14 grams Protein powder 1/2 Tangerine 1 tsp Olive or monounsaturated oil	Item Portions 1.00 PC 2.00 P 1.00 C 3.00 F Calories: 237	Preparation Suggestions: Protein Shake Put all ingredients in blender over ice and blend. Add water to create desired consistency. Enjoy!
Dinner - Meal Portions: P:6 C:2 F:5 6 oz Chicken breast, skinless 1 2/3 cups Spinach 1 cup Zucchini 1/3 cup Rice 1 2/3 tsp Olive or monounsaturated oil	Item Portions 6.00 P .48 C .50 C 1.00 C 5.00 F Calories: 375	Preparation Suggestions: 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:3 C:2 F:3 3 oz Cheese, low or non fat 1 cup Grapes 18 Peanuts	Item Portions 3.00 P 2.00 C 3.00 F Calories: 237	Preparation Suggestions: Cheese and Grape Snack Enjoy items separately!

Total Daily Portions: Protein: 22 Carbohydrates: 10 Fat: 20 Calories: 1516
** Remember to drink between 10 and 12 glasses of water per day. **

Remember to take your vitamins and be empowered

Grocery List

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

Protein	Carbohydrates	Fats	Other
24 Egg whites 6 oz Crab 77 grams Protein powder 6 oz Shrimp 24 oz Chicken breast, skinless 13 oz Cheese, low or non fat 16 1/2 oz Salmon steak 4 oz Turkey breast, skinless 1 oz Cheddar cheese, light/low fat 4 oz Beef, lean cuts 3 Eggs, whole	2 2/3 cups Oatmeal 3 1/6 Oranges 1 whole Pita 2 1/2 Grapefruits 1 1/2 cups Pasta 1 cup Tomato sauce 2 cups Grapes 1 1/4 cups Blueberries 3 1/2 Kiwis 3 1/2 cups Strawberries 1 cup Carrots 3/4 cup Corn, canned 1 1/6 Nectarines 5 2/3 slice Whole grain bread 7 1/2 cups Broccoli 2 cups Rice 1/2 slice Rye bread 2 cups Raspberries 1 2/3 cups Potato 1 cup Zucchini 1 1/6 cups Applesauce 2/3 cup Mandarin orange, canned 1 cup Fruit cocktail 18 spears Asparagus 8 3/4 cups Spinach 1/2 cup Pineapple 1 cup Watercress	24 tsp Olive or monounsaturated oil 17 tsp Mayonnaise 21 Almonds, whole 54 Peanuts 2 tbsp Almonds, slivered 6 Cashews	3 3/4 cups Yogurt, plain, low fat 10 1/2 cups Milk, low fat (1%) 2 cups Tomato vegetable soup

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

Protein	Carbohydrates	Fats	Other
84 grams Protein powder 7 1/2 oz Turkey breast, deli style 10 oz Cheese, low or non fat 12 oz Salmon steak 8 oz Tuna, canned in water 4 oz Beef, lean cuts 16 Egg whites 8 oz Chicken breast, skinless 6 oz Ground beef (< 10% fat) 3 oz Cheddar cheese, light/low fat 6 oz Shrimp	2 1/2 cups Raspberries 2 3/4 cups Grapes 3 1/2 slice Whole grain bread 3 cups Potato 4 cups Zucchini 1 1/4 Nectarines 1 3/4 Oranges 1 Bagel 1 whole Pita 1 cup Mulberries 30 spears Asparagus 3 cups Broccoli 1 1/2 Apples 2 Kiwis 2 slice Rye bread 1 1/2 cups Strawberries 2 3/4 cups Pineapple 5 cups Lettuce, romaine 2 cups Celery 3 1/2 cups Cucumber 2 cups Cauliflower 1 cup Rice 1 1/2 rangerine 2/3 cup Mandarin orange, canned 1/2 cup Hummus 1/4 cup Blueberries	20 2/3 tsp Olive or monounsaturated oil 48 Peanuts 14 tsp Mayonnaise 8 tsp Cream cheese, light 12 Cashews 24 Almonds, whole 2 tsp Peanut butter, natural	7 cups Yogurt, plain, low fat 14 cups Milk, low fat (1%) 2 cups Tomato vegetable soup 2 cups Chicken noodle soup 2 cups Beef and vegetable soup

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

Other

6 3/4 cups Yogurt, plain, low fat 8 1/2 cups Milk, low fat (1%)

Protein	Carbohydrates	Fats
84 grams Protein powder 20 oz Chicken breast, skinless 12 oz Shrimp 24 Egg whites 18 oz Salmon steak 9 oz Cheese, low or non fat 4 oz Tuna, canned in water 4 oz Turkey breast, skinless 3 Eggs, whole 3 oz Turkey breast, deli style 4 oz Beef, lean cuts	5 Kiwis 2 2/3 Oranges 7 2/3 slice Whole grain bread 2 cups Celery 3 1/2 cups Cucumber 2 3/4 cups Pineapple 2/3 cup Mandarin orange, canned 1/4 cup Blueberries 1/2 cup Applesauce 1 2/3 Nectarines 5 cups Lettuce, romaine 3 1/4 cups Grapes 1 1/2 cups Pasta 1/2 Grapefruit 1 cup Carrots 3/4 cup Corn, canned 1 1/3 cups Oatmeal 1 whole Pita 1 cup Raspberries 10 1/2 cups Broccoli 1 cup Rice 2 1/2 cups Strawberries 1 2/3 cups Potato 1 cup Zucchini 1/3 cup Fruit cocktail 1/2 Tangerine 1 cup Tomato sauce 1 Apple 7 cups Spinach 1/2 cup Mulberries 12 spears Asparagus	24 tsp Olive or monounsaturated oil 22 tsp Mayonnaise 60 Peanuts 12 Almonds, whole 2 tsp Peanut butter, natural 6 Cashews

Grocery List

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

Protein	Carbohydrates	Fats	Other
16 Egg whites 4 1/2 oz Turkey breast, deli style 14 oz Cheese, low or non fat 12 oz Chicken breast, skinless 77 grams Protein powder 4 oz Cheddar cheese, light/low fat 4 oz Tuna, canned in water 10 1/2 oz Salmon steak 6 oz Crab 4 oz Beef, lean cuts 6 oz Ground beef (< 10% fat)	2/3 cup Mandarin orange, canned 1 1/2 slice Whole grain bread 2 1/2 cups Strawberries 2/3 cup Applesauce 2/3 cup Fruit cocktail 1 1/2 cups Grapes 1 1/4 cups Blueberries 2 1/4 Oranges 1/2 cup Pineapple 2 cups Cauliflower 36 spears Asparagus 2 cups Rice 1 1/3 cups Oatmeal 2 1/2 slice Rye bread 4 cups Zucchini 1/2 cup Hummus 3/4 Nectarine 3 1/2 cups Raspberries 1/2 Kiwi 1 cup Watercress 1 Bagel 1 whole Pita 3 cups Potato 1 3/4 cups Spinach 1/2 cup Mulberries 2 Grapefruits	20 2/3 tsp Olive or monounsaturated oil 9 tsp Mayonnaise 12 Cashews 42 Peanuts 33 Almonds, whole 2 tbsp Almonds, slivered 8 tsp Cream cheese, light	16 cups Milk, low fat (1%) 4 cups Yogurt, plain, low fat 2 cups Beef and vegetable soup 4 cups Tomato vegetable soup 2 cups Chicken noodle soup
non fat 12 oz Chicken breast, skinless 77 grams Protein powder 4 oz Cheddar cheese, light/low fat 4 oz Tuna, canned in water 10 1/2 oz Salmon steak 6 oz Crab 4 oz Beef, lean cuts 6 oz Ground beef (<	2/3 cup Fruit cocktail 1 1/2 cups Grapes 1 1/4 cups Blueberries 2 1/4 Oranges 1/2 cup Pineapple 2 cups Cauliflower 36 spears Asparagus 2 cups Rice 1 1/3 cups Oatmeal 2 1/2 slice Rye bread 4 cups Zucchini 1/2 cup Hummus 3/4 Nectarine 3 1/2 cups Raspberries 1/2 Kiwi 1 cup Watercress 1 Bagel 1 whole Pita 3 cups Potato 1 3/4 cups Spinach	42 Peanuts 33 Almonds, whole 2 tbsp Almonds, slivered 8 tsp Cream cheese,	2 cups Beef and vegetable soup 4 cups Tomato vegetable soup 2 cups Chicken

1 1/2 cups Cereal, cold 1/2 Apple

Grocery List

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

Protein	Carbohydrates	Fats	Other
29 oz Cheese, low or non fat 189 grams Protein powder 27 oz Chicken breast, skinless 34 oz Beef, lean cuts 3 oz Hard cheeses, light/low fat 16 Egg whites 6 slices Turkey bacon 5 oz Tuna, canned in water	2 Oranges 3 cups Grapes 6 slice Whole grain bread 2 1/3 cups Rice 5 1/6 cups Spinach 1/4 cup Blackberries 3/4 cup Blueberries 3/4 Bagel 1/2 cup Tomato, puree 3 cups Celery 1 1/2 cups Carrots 1 Pickle 4 Crackers 1 cup Cereal, cold 1/3 cup Fruit cocktail 3 cups Zucchini 1 1/2 cups Raspberries 3 1/2 cups Raspberries 1 1/3 cups Honeydew melon 3/4 cup Watermelon 2 cups Cauliflower 1 1/2 cups Broccoli 3 1/2 Apples 1/2 Tangerine 2 Kiwis 1/2 cup Chickpeas 1/2 Pear 1/3 cup Mandarin orange, canned 1 cup Potato	142 Peanuts 22 2/3 tsp Olive or monounsaturated oil 8 tsp Mayonnaise 66 Almonds, whole 4 tsp Cream cheese 16 Cashews 3 tbsp Avocado 4 tbsp Almonds, slivered	9 cups Milk, low fat (1%) 4 cups Yogurt, plain, low fat 1 1/3 cups Beef and vegetable soup

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

Protein	Carbohydrates	Fats	Other
1 cup Egg substitute 5 oz Cheddar cheese, light/low fat 15 oz Salmon steak 180 grams Protein powder 24 oz Beef, lean cuts 10 oz Chicken breast, skinless 27 oz Cheese, low or non fat 3 oz Tuna, canned in water 5 1/2 oz Tuna, steak 8 Egg whites 6 oz Salmon, canned 9 oz Ground beef (< 10% fat)	5 slice Whole grain bread 1 1/2 cups Grapes 1 whole Pita 2 cups Zucchini 1 5/12 cups Rice 2 3/4 cups Blueberries 1/2 Orange 2 cups Mandarin orange, canned 3/4 cup Blackberries 1 1/3 cups Potato 4 1/2 cups Broccoli 6 spears Asparagus 3 1/2 cups Strawberries 1 1/2 Nectarines 1 cup Pineapple 1 1/2 cups Raspberries 3 cups Cauliflower 1 1/3 cups Applesauce 1/2 Grapefruit 1/2 cup Chickpeas 3/4 cup Watermelon 1 cup Mulberries 1 cup Carrots 2 cups Celery 1 Lemon 1/2 cup Tomato sauce 1/2 cup Pasta	4 tsp Peanut butter, natural 16 tsp Mayonnaise 18 Cashews 20 tbsp Almonds, slivered 36 Almonds, whole 20 1/3 tsp Olive or monounsaturated oil 2 1/2 tbsp Sour cream 60 Peanuts	6 cups Yogurt, plain, low fat 6 cups Milk, low fat (1%) 3 cups Vegetable soup 2 cups Beef and vegetable soup

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

Protein	Carbohydrates	Fats	Other
27 oz Cheese, low or non fat 28 oz Beef, lean cuts 6 oz Salmon, canned 166 grams Protein powder 7 1/2 oz Salmon steak 21 oz Chicken breast, skinless 14 Egg whites 6 slices Turkey bacon 3 oz Cheddar cheese, light/low fat 1 cup Egg substitute 5 1/2 oz Tuna, steak	1 cup Pineapple 6 slice Whole grain bread 1 1/3 cups Applesauce 1 cup Carrots 4 cups Celery 1 Lemon 1 cup Blackberries 2 cups Blueberries 2 cups Strawberries 6 cups Broccoli 1 1/3 cups Potato 2 cups Mandarin orange, canned 1/2 Grapefruit 1/2 cup Chickpeas 3 1/2 cups Grapes 2 cups Cauliflower 1 cup Rice 1/2 Nectarine 1 1/2 Apples 2 cups Zucchini 1 cup Cereal, cold 1/3 cup Fruit cocktail 1 Kiwi 1 1/2 cups Watermelon	66 Almonds, whole 9 tsp Mayonnaise 13 Cashews 22 2/3 tsp Olive or monounsaturated oil 2 1/2 tbsp Sour cream 15 tbsp Almonds, slivered 40 Peanuts 4 tsp Peanut butter, natural 3 tbsp Avocado	5 cups Yogurt, plain, low fat 9 cups Milk, low fat (1%) 3 cups Vegetable soup

6 spears Asparagus 1 Orange

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

Other

5 cups Yogurt, plain, low fat 6 cups Milk, low fat (1%) 3 1/3 cups Beef and vegetable soup

Protein	Carbohydrates	Fats
29 oz Cheese, low or non fat 16 oz Chicken breast, skinless 203 grams Protein powder 30 oz Beef, lean cuts 7 1/2 oz Salmon steak 9 oz Ground beef (< 10% fat) 8 oz Tuna, canned in water 10 Egg whites 3 oz Hard cheeses, light/low fat 2 oz Cheddar cheese, light/low fat	1 1/3 cups Honeydew melon 5 slice Whole grain bread 1 1/2 cups Blueberries 2 3/4 cups Rice 5 1/6 cups Spinach 1 1/2 Oranges 1 cup Grapes 1 whole Pita 3 cups Raspberries 5 cups Strawberries 1/2 cup Tomato sauce 1/2 cup Pasta 2 Apples 1/2 cup Tomato, puree 1 cup Celery 1 1/2 cups Carrots 1/2 Tangerine 1 Nectarine 1 cup Mulberries 1 cup Potato 3/4 Bagel 1 Kiwi 1/2 cup Chickpeas 3 cups Cauliflower 3 cups Zucchini 1 Pickle 4 Crackers /3 cup Mandarin orange, canned	21 Cashews 15 tsp Mayonnaise 20 1/3 tsp Olive or monounsaturated oil 162 Peanuts 36 Almonds, whole 4 tsp Cream cheese 9 tbsp Almonds, slivered

Grocery List

Total items required to meet meal requirements from day 57 to day 63

Carbohydrates	Fats	Other
2 Apples 5 cups Strawberries 2 cups Grapes 1 1/2 cups Raspberries 9 spears Asparagus 5/6 cup Potato 3 1/2 cups Broccoli 1/2 Nectarine 3 3/4 slice Whole grain bread 1/2 Tangerine 1 2/3 cups Spinach 5 cups Zucchini 1 1/3 cups Rice 2 cups Blueberries 1 Pickle 4 Crackers 1 cup Cauliflower 3/4 cup Blackberries 1 1/2 cups Watermelon 1/3 cup Oatmeal 1 2/3 Kiwis 1/3 cup Chickpeas 1/2 cup Celery 1/4 cup Mandarin orange, canned 1 Orange	21 2/3 tsp Olive or monounsaturated oil 48 Almonds, whole 186 Peanuts 9 tbsp Almonds, slivered 14 tsp Mayonnaise 2 1/2 tbsp Sour cream	9 cups Milk, low fat (1%) 4 cups Yogurt, plain, low fat
	2 Apples 5 cups Strawberries 2 cups Grapes 1 1/2 cups Raspberries 9 spears Asparagus 5/6 cup Potato 3 1/2 cups Broccoli 1/2 Nectarine 3 3/4 slice Whole grain bread 1/2 Tangerine 1 2/3 cups Spinach 5 cups Zucchini 1 1/3 cups Rice 2 cups Blueberries 1 Pickle 4 Crackers 1 cup Cauliflower 3/4 cup Blackberries 1 1/2 cups Watermelon 1/3 cup Oatmeal 1 2/3 Kiwis 1/3 cup Chickpeas 1/2 cup Celery 1/4 cup Mandarin orange, canned	2 Apples 5 cups Strawberries 2 cups Grapes 1 1/2 cups Raspberries 9 spears Asparagus 5/6 cup Potato 3 1/2 cups Broccoli 1/2 Nectarine 3 3/4 slice Whole grain bread 1/2 Tangerine 1 2/3 cups Spinach 5 cups Zucchini 1 1/3 cups Rice 2 cups Blueberries 1 Pickle 4 Crackers 1 cup Cauliflower 3/4 cup Blackberries 1 1/2 cups Watermelon 1/3 cup Oatmeal 1 2/3 Kiwis 1/3 cup Chickpeas 1/2 cup Mandarin orange, canned 1 Orange

Total items required to meet meal requirements from day 64 to day 70

Protein	Carbohydrates	Fats	Other
37 oz Cheese, low or non fat 13 1/2 oz Turkey breast, deli style 28 oz Beef, lean cuts 105 grams Protein powder 7 1/2 oz Salmon steak 4 1/2 oz Mozzarella cheese, light/low fat 18 oz Shrimp 24 Egg whites 16 oz Tuna, canned in water	1 1/3 cups Applesauce 2 1/2 slice Whole grain bread 5/6 cup Rice 3 1/2 cups Spinach 2 1/2 cups Blueberries 1 1/2 cups Raspberries 2 cups Strawberries 2 1/2 cups Pineapple 2 whole Pita 2 cups Cauliflower 1/2 Nectarine 2 1/2 cups Grapes 1/2 cup Tomato, puree 1 1/4 cups Celery 1/2 cup Carrots 1/2 cup Cereal, cold 1 Pear 1/4 cup Cucumber 2/3 cup Mandarin orange, canned 1 Orange 1/4 cup Chickpeas 1/4 cup Pasta 1/2 cup Tomato sauce 1/2 Tangerine 12 spears Asparagus 1 1/2 cups Broccoli 1/3 cup Potato 1 Kiwi 1 cup Zucchini	22 2/3 tsp Olive or monounsaturated oil 21 tsp Mayonnaise 130 Peanuts 13 Cashews 51 Almonds, whole 5 tbsp Almonds, slivered 3 tbsp Avocado	3 1/2 cups Yogurt, plain, low fat 8 1/2 cups Milk, low fat (1%)
	414 11		

1/4 cup Hummus

Total items required to meet meal requirements from day 71 to day 77

Protein	Carbohydrates	Fats	Other
22 Egg whites 37 oz Cheese, low or non fat 15 oz Salmon steak 30 oz Beef, lean cuts 98 grams Protein powder 9 oz Shrimp 13 1/2 oz Turkey breast, deli style 10 oz Tuna, canned in water 4 1/2 oz Mozzarella cheese, light/low fat 6 oz Chicken breast, skinless	3 1/2 cups Strawberries 1/3 cup Oatmeal 3 slice Whole grain bread 3/4 cup Grapes 1/2 cup Tomato, puree 1 1/4 cups Celery 1/2 cup Carrots 3/4 cup Blackberries 2 1/4 cups Blueberries 1 Nectarine 2 whole Pita 2 cups Raspberries 1 cup Pineapple 1/4 cup Cucumber 1/3 cup Mandarin orange, canned 1/2 Orange 1 1/3 cups Applesauce 15 spears Asparagus 2/3 cup Potato 3 1/2 cups Broccoli 1 2/3 Kiwis 1/3 cup Chickpeas 1/2 cup Cereal, cold 3 cups Cauliflower 1 1/6 cups Rice 1/2 Tangerine	23 2/3 tsp Olive or monounsaturated oil 24 tsp Mayonnaise 156 Peanuts 9 Cashews 18 Almonds, whole 10 tbsp Almonds, slivered	2 1/2 cups Yogurt, plain, low fat 11 1/2 cups Milk, low fat (1%)
13 1/2 oz Turkey breast, deli style 10 oz Tuna, canned in water 4 1/2 oz Mozzarella cheese, light/low fat 6 oz Chicken breast,	2 1/4 cups Blueberries 1 Nectarine 2 whole Pita 2 cups Raspberries 1 cup Pineapple 1/4 cup Cucumber 1/3 cup Mandarin orange, canned 1/2 Orange 1 1/3 cups Applesauce 15 spears Asparagus 2/3 cup Potato 3 1/2 cups Broccoli 1 2/3 Kiwis 1/3 cup Chickpeas 1/2 cup Cereal, cold 3 cups Cauliflower 1 1/6 cups Rice		

1/2 Apple 1 Pear 2 cups Zucchini

Grocery List

Total items required to meet meal requirements from day 78 to day 84

Protein	Carbohydrates	Fats	Other
19 oz Cheese, low or non fat 16 oz Chicken breast, skinless 9 oz Shrimp 112 grams Protein powder 48 Egg whites 7 1/2 oz Turkey breast, deli style 11 oz Tuna, canned in water 32 oz Beef, lean cuts 6 slices Turkey bacon 3 oz Hard cheeses, light/low fat 6 oz Chicken breast, deli style	1 1/2 cups Pineapple 3 3/4 cups Grapes 3 1/4 slice Whole grain bread 1/4 cup Pasta 1/2 cup Tomato sauce 1 cup Raspberries 3 1/2 cups Strawberries 1 1/2 cups Watermelon 6 spears Asparagus 4 cups Zucchini 1/4 cup Hummus 1/3 cup Applesauce 7/12 cup Mandarin orange, canned 1 1/2 cups Broccoli 1/2 cup Potato 2 1/4 cups Blueberries 1 1/2 Apples 1/2 cup Celery 1 Kiwi 1/4 cup Chickpeas 1 Pickle 4 Crackers 1 cup Rice 5 1/6 cups Spinach 1 1/2 Oranges 1/2 Tangerine	81 Almonds, whole 20 2/3 tsp Olive or monounsaturated oil 11 tsp Mayonnaise 160 Peanuts 2 1/2 tbsp Sour cream 4 Cashews 4 tbsp Almonds, slivered 3 tbsp Avocado	5 cups Yogurt, plain, low fat 6 cups Milk, low fat (1%)