

GOLDEN RATIO CARB-CYCLE CHALLENGE



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OUTLINE

- 1. 5 Days low Carb & 2 Days high carb (re-feed)
- 2. Eat 4-6 Times per day
- 3. 20-40 Grams of protein with every Meal
- 4. Begin day with wake & shake
- 5. Get 60 mins of movement in 5 days per week

6. 10K Steps Daily (Especially on days that you are not training) Quality foods with purpose.

The Goal is not to track everything. It is to track enough to build awareness. Most people avoid this and miss out on something simple. Make a fun game out of it. (I get to eat _____ this much more. Be creative)

Overall, you'll discover that you have more freedom of what you build your meals around. Once you are familiar with what serving sizes are, you'll be able to reference when you eat intuitively.

Many people don't make progress because they are guessing.

LOWER CARB DAYS (TUESDAY, WEDNESDAY, THURSDAY, SATURDAY AND SUNDAY) 3-5 Meals Daily built around Protein & vegetables

Turn sandwiches, tacos, and burgers into salads

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HIGH CARB DAY - (Follow ON MONDAY AND FRIDAY)

Meals built around protein, starchy carbohydrates, and lower fat 2-3 pieces of fruit today Keep added fat under 10g per meal or under 60-70 grams total for the day. *You will be getting a higher percentage of your calories from Carbohydrates.*

GUIDELINE FOR YOUR PORTIONS

(150lbs and under) per meal

LOW CARB DAYS 3-6 Meals
25-40g protein
2-3 Servings of Leafy greens, cauliflower, brussels, broccoli, carrots, etc..
Keep carbs from a source of vegetables or berries
Daily Total Carbs: < 100 grams

HIGH CARB DAYS 3-6 Meals

25-40g protein + Fist or 40g carbs worth of: Sweet potato, quinoa, oats, berries *Daily Total Carbs: 200-250 grams*

(160lbs +) Per meal LOW CARB DAYS

30-45g protein
2-3 Servings of Leafy greens, cauliflower, brussels, broccoli, carrots, etc..
Keep carbs from a source of vegetables or berries
Daily Total Carbs: < 100 grams

HIGH CARB DAYS

1 Meal with added carbs (preferably post-workout)
+ Fist or 40g carbs worth of: Sweet potato, quinoa, oats, berries
Daily Total Carbs: 200-275 grams

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*Notes:

If you are 160lbs + or trying to gain muscle (your average meal will have extra serving of protein when ordering out) Friday and Saturday can be exchanged based on schedules, training, or events.

WEEKLY EXAMPLE

4 Meals Average Per Day

Find your own meals that you enjoy and can repeat

Monday (High Carb) Meal one: Wake & Shake Meal two: Spinach Salad + Sweet potato + Chicken Meal three: Lean ground beef + rice + vegetable Meal four : Salmon + Rice + broccoli & Carrot stir-fry

Tuesday Meal one: Wake & Shake Meal two: Eggs + Avocado Meal three: Salmon + Cauliflower rice + arugula Meal four Fat Burning Ice cream (dairy-free ice cream)

Wednesday Meal one: Wake & Shake Meal two: Spinach Salad + Sweet potato + Chicken Meal three: Black Bean Spaghetti Meal four: Chocolate Waffle (low sugar)

Thursday Meal one: Wake & Shake Meal two: Grilled vegetable Salad + Avocado+ Chicken Meal three: Salmon + Cauliflower rice + arugula Meal four (optional or could be breakfast) Protein Shake + Coconut milk + ½ Avocado or almond butter

Friday (High Carb) Meal one: Wake & Shake Meal two: Protein pancake or Oats with eggs Meal three: Chicken + sweet potato rice Meal fourBerry protein soft serve Ice cream

Saturday Meal one: Wake & Shake Meal two: Spinach Salad + Sweet potato + Chicken Meal three: Steak + Cauliflower rice + leafy greens Meal four Blueberry soft serve Ice cream

Sunday Meal one: Wake & Shake Meal two: Spinach Salad + Sweet potato + Chicken Meal three: Salmon + Cauliflower rice + arugula Meal four Blueberry soft serve Ice cream

PORTION SIZE GUIDE

All you need is your hands and the ability to count to two. Use this guide as a reference when ordering or building your meals. Sticking to these portions should allow you to avoid snacking – 95% snacks are probably not contributing towards your goals.

General suggestion is 2-4 solid meals with a serving of fat, protein, & nutrient dense carb. A shake can make up for one of these meals.

There will be times where you may need to eat larger portions if you skipped or missed earlier meals – adjust to your schedule

This is a general visual guide – for some people it can work better to swap out the carb dense food for an extra serving of vegetables – this is one of the easiest ways to stay satisfied and keep cravings away while providing your body with nourishment



A serving of protein = 1 palm



A serving of vegetables = 1 fist



A serving of carbs = 1 cupped hand



A serving of fats = 1 thumb

PROTEIN

1 serving = Approximately 1 palm (3-4 oz) = 25g protein

Notes:

1. For large or active people, especially men, 1 serving = 2 palms

2. Lean protein can include:

- Lean red meat (e.g. beef, pork, wild game)
- Poultry (e.g. chicken, turkey, duck)
- Fish & seafood
- Cottage cheese
- Eggs
- Tofu or tempeh

Protein powder used in shakes, ice cream, yogurt etc.

1lb of fish, chicken, beef is 100g of protein (on average) ¼ = 4oz = 25g protein 1 Egg = 6 g



CARBS

1 serving = Approximately 1/2 fist

Notes:

Vegetables and fruits are the most abundant carbs. Starchy carbohydrates or complex carbs will be More energy dense. Better tolerated for lean people or around physical activity.

Common Starchy carbs include:

Potatoes, Fruit, Beans & legumes can include chickpeas, lentils, black beans, kidney beans, and pinto beans

Whole grains can include:

- whole or steel-cut oats, rice
- quinoa, amaranth, buckwheat groats
- whole wheat, farro, or kamut grains

Add based on tolerance, activity, and goals



1 cup cooked (oats ½ cup dry) = 35-45g Carbs

VEGETABLES

1 serving = Approximately 1 fist Notes:

1. For leafy greens, 1 serving = 2 fists

2. For starchy vegetables such as potatoes and yams,

1 serving = 1/2 fist

SHOULD BE YOUR MAIN SOURCE OF CARBS Vegetables will add volume to your meals, keeping you fuller longer. The extra fiber will help with satisfaction and detoxification

Favorites: Broccolini, fennel, carrots, cauliflower, brussels





HEALTHY FATS

1 serving = Approximately 1 thumb (10-15g fat) Notes:

Healthy fats can include:

- •Nuts (e.g. almonds, walnuts, cashews, etc.)
- •Nut butters (e.g. almond butter)
- •Seeds (e.g. pumpkin seeds, hemp seeds, chia seeds, etc.)
- •Olives and extra-virgin olive oil
- Avocado
- •Grass Fed Butter or Ghee
- Coconut, coconut milk, coconut oil
- •Cold-pressed oils such as hemp, pumpkin seed, flax, or walnut oil
- •Fatty fish such as salmon and mackerel

Common problem = underestimating 1 tablespoon serving

Level tablespoon = 15g fat ----- \rightarrow

Heaping Tablespoon (2 Tbsp) = 30g fat



FOR MEN

When eating out, assume that an entrée or added protein (chicken, fish, or beef is one portion = 25 g protein)

"Extra protein" = equals 40-60 g protein



2 palms of protein dense foods with each meal 40-60G PROTEIN





2 fists of vegetables with each meal BROCCOLI, CARROTS, SPINACH SALAD, ETC..



2 cupped handfuls of carb dense foods with most meals 40-60G CARBS

2 entire thumbs of fat dense foods with most meals 15-25G FAT

Note: Your hand size is related to your body size, making it an excellent portable and personalized way to measure and track food intake.

Also note: Just like any other form of nutrition planning, this guide serves as a starting point. Stay flexible and adjust your portions based on hunger, fullness, and other important goals.

FOR WOMEN

When eating out, assume that an entrée or added protein (chicken, fish, or beef is one portion = 25 g protein) "Extra protein" = equals 40-60 g protein



1 palm of protein dense foods with each 20-30G PROTEIN



1 cupped handful of carb dense foods with most meals 20-30G CARBS



1 fist of vegetables with each meal



1 entire thumb of fat dense foods with most meals **7-12G FAT**

PROTEIN GOALS (ADD CARBS BASED ON DEMAND) 25-40g per meal Portions can be increased/decreased for protein goals

GOAL = 175G PROTEIN, MODERATE FAT

BREAKFAST:

2 Whole eggs2 Egg whites1 slice bacon or avocado

LUNCH: 7 oz Salmon

DINNER: 8 oz 90% grass-fed beef

SNACKS: RX Bar

Greek yogurt

POST-WORKOUT: Protein shake – 1 scoop

> END TOTALS = 171G PROTEIN, 66G FAT

GOAL = 120G PROTEIN, MODERATE FAT

BREAKFAST: Wake & Shake

LUNCH: 4 oz Chicken thighs

DINNER: 5 oz 90% grass-fed beef

SNACKS: 2 Whole eggs

2 Egg whites 1 slice bacon or avocado

POST-WORKOUT: Protein shake – 1 scoop

> END TOTALS = 123G PROTEIN, 46G FAT

GOAL = 175G PROTEIN, LOWER FAT

BREAKFAST:

1 Whole eggs 3 Egg whites 1 slice turkey bacon

LUNCH: 6 oz Lean beef

DINNER: 8 oz Chicken Breast

POST-WORKOUT: Protein shake – 1.5 scoop

> END TOTALS = 175G PROTEIN, 38G FAT

GOAL = 120G PROTEIN, LOWER FAT

BREAKFAST: Protein Shake with carrots, celery, vanilla

LUNCH: 5 oz Salmon

DINNER: 5 oz Chicken breast

SNACKS: Greek yogurt

POST-WORKOUT: Protein shake – 1 scoop

> END TOTALS = 121G PROTEIN, 22G FAT

HOW TO TRACK YOUR MACROS

CALORIE BUDGET You have a budget of macronutrients (protein, carbs, and fat), it's up to you how to spend them. Don't get too caught up on calorie counting as the macros will take care of it.

Budget:

Example of servings 1 quarter = 25 grams of protein 1 dime = 40 grams of carbs (choose carbs with fiber) 1 nickel = 15 grams of fat

Amy is 150 lbs and should eat:

125 grams of protein (5 quarters) = 500 CALORIES
120 grams of carbs (3 dimes) = 480 CALORIES
60 grams of fat (6 nickels) = 540 calories
25+ grams of fiber **Total calories** = 1520 (1 gram of protein and carb = 4 calories, 1 gram of fat = 9 calories)
Don't worry about counting the calories, the macros will always add up

Spend it however you want but get as close as you can. Divide it between 3-6 meals.

3 Meal example:
Each meal
40 grams of protein
30 grams of carbs
20 grams of fat
5 grams of fiber (especially with any carbohydrate)

6 Meal example:

Each meal 20 grams of protein 15 grams of carbs 10 grams of fat

After 2 meals, adjust your meals to favor fat, carbs, or protein based on what you need.

Meal 1 Shake 60	Meal 2 Chicken Wrap	1PM Total (after 2 meals)	Remaining total - P: 125 C: 120 F:
P: 25g	P: 30g	P: 55g	P: 70
C: 30g	C: 40g	C: 70g	C: 50
F: 10g	F: 20g	F: 30g	F: 30

Tailor your meal to be carb or fat friendly based on your demand. This gives you the opportunity to save up for a meal, therefor you could fit in your favorite food.

HIGH CARB DAY

	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-	
6		-	/
			1
		1	
		/	

 CARBS
 217 g

 PRO
 170 g

 FAT
 65 g

 FIBER
 25 g

244

CALORIES Protein: 31 g

Carbs: 12 g Fat: 7 g Fiber: 3 g

475 CALORIES Protein: 40 g Carbs: 55 g Fat: 15 g Fiber: 7 g

WAKE & SHAKE + COCONUT MILK

CHOCOLATE COFFEE PROTEIN WAFFLE

GLUTEN-FREE OATS, CHOCOLATE PROTEIN,, COFFEE, EGGS, COCONUT MILK ANTIOXIDANTS, ZINC, B VITAMINS

560

CALORIES Protein: 50 g

Carbs: 50 g Fat: 20 g Fiber: 4 g

GRILLED CHICKEN OVER SWEET POTATO

RICE, WITH ARUGULA, HOT SAUCE AND COCONUT AMINOS *VITAMIN A, B, K, MAGNEISUM*

50 Extra carbs of choice:

Glass of wine Ice Cream – Iower Fat Fruit smoothie Sweet potato toast Protein Cookies Eggs + Toast



520 CALORIES Protein: 45 g Carbs: 50 g Fat: 20 g

Fiber: 4 g

CITRUS SALMON OVER FORBIDDEN RICE, SHREDDED CARROTS, AND SAUTEED KALE WITH BROTH AND GARLIC SAUCE OMEGA 3'S, K, A, B'S, COLLAGEN

LOW CARB DAY

Carbs	63 g
Pro	132 g
FAT	71 g
Fiber	23 g



244 CALORIES

Protein: 31 g Carbs: 12 g Fat: 7 g Fiber: 3 g

BULLETPROOF BLIZZARD Wake & Shake with coffee + coconut milk



A CA Pro Ca Fibe

400

CALORIES Protein: 40 g Carbs: 15 g Fat: 20 g Fiber: 5 g



545

315

CALORIES Protein: 26 g

Carbs: 10 g

CALORIES

Protein: 35 g Carbs: 30 g Fat: 25 g Fiber: 6 g

CHICKEN, BROCCOLI, KELP NOODLES, SPINACH, LEMON, GARLIC SAUCE, CASHEWS MINERALS, ZINC, VITAMIN C+ SALMON, CAULIFLOWER RICE, AND SHREDDED STEAMED KALE, SWEET POTATO WITH A CASHEW VINAGERETTE *A, K, B'S, MAGNESIUM, OMEGA 3'S*



MEAL EXAMPLES

HIGH CARB

CALORIES Protein: 30 g Carbs: 45 g Fat: 10 g Fiber: 10 g



408

CALORIES

Protein: 35 g Carbs: 40 g Fat: 12 g Fiber: 6 g

BLUEBERRY SMOOTHIE POURED OVER OATS + EGG (CARROTS, CELERY, COCONUT MILK, VANILLA STEVIA)

VANILLA-CARAMEL WAFFLE **MODERATE CARB W/GLUTEN-FREE OATS** VANILLA PROTEIN, EGGS, COCONUT MILK TOP WITH SUGAR-FREE MAPLE OR NUT BUTTER



330 CALORIES

Protein: 40 g Carbs: 40 g Fat: 20 g Fiber: 4 g



428

CALORIES Protein: 40 g Carbs: 40 g Fat: 12 g Fiber: 4 g

SALMON, CAULIFLOWER RICE, AND SHREDDED STEAMED KALE WITH A CASHEW VINAGERETTE CROCKPOT CHICKEN WITH SWEET POTATO RICE STIR-FRIED ON PAN W/ GARLIC SAUCE + LEMON



522

Protein: 40 g Carbs: 50 g Fat: 18 g Fiber: 2 g

CHICKEN THIGHS, CULTURED VEGETABLES, SPINACH, BASMATI RICE



½ LB GROUND GRASS-FED BEEF WITH BRUSSELS, FARRO, & AVOCADO

593 CALORIES Protein: 52 g

Carbs: 40 g Fat: 25 g Fiber: 6 g



MEAL EXAMPLES

LOW CARB

335 CALORIES Protein: 35 g

Carbs: 15 g Fat: 15 g Fiber: 7 g

CHOCOLATE PROTEIN WAFFLE LOW CARB/GRAIN-FREE CHOCOLATE PROTEIN, COCONUT FLOUR, COFFEE, EGGS, COCONUT MILK



SAVORY CROCKPOT BEEF WITH PARSNIP RICE, CHOPPED KALE AND CASHEW SAUCE

440 CALORIES

Protein: 40g Carbs: 25g Fat: 20g Fiber: 7g



MACKEREL, AVOCADO, CULTURED VEGGIES, UPGRADED HOT SAUCE

256

CALORIES Protein: 23 g Carbs: 5 g Fat: 16 g Fiber: 3 g



308 CALORIES Protein: 40 g

Protein: 40 g Carbs: 10 g Fat: 12 g Fiber: 3 g

CHICKEN, BROCCOLI, KELP NOODLES, SPINACH, LEMON, GARLIC SAUCE, CASHEWS



278

CALORIES Protein: 32 g Carbs: 15 g Fat: 10 g Fiber: 6 g



273 CALORIES Protein: 22 g

Carbs: 17 g Fat: 13 g Fiber: 4 g

BAKED SALMON CHARD, SHREDDED CARROTS AND FORBIDDEN RICE WITH GARLIC SAUCE

SHRIMP TACOS WITH SWEET POTATO TORTILLAS, AVOCADO, ARUGULA AND CULTURED VEGGIES (2 TACOS)

SAME BUT DIFFERENT

LOW CARB & BIG FLAVOR

Trader Joes Wild Salmon, shaved broccoli, cultured veggies, avocado, and hot sauce

LOW FAT & BIG FLAVOR

Trader Joes Wild Salmon, shaved broccoli, jalepeno cultured veggies, 1 cup basmati rice



357 CALORIES Protein: 35 g Carbs: 16 g Fat: 17 g

Flavor insurance with low carbs:

Condiments that are low cal kimchi, kraut, lemon

440

CALORIES Protein: 37 g Carbs: 55 g Fat: 8 g

Flavor insurance with low fat: kimchi, kraut, lemon, rice, fruit

ADJUSTMENTS BASED ON LIFE

Low carb proteins: Protein powder, eggs, chicken, beef, fish **Quick prep options:** Rotisserie Chicken, Canned Salmon, ground meat

Meals: Pancakes with coconut flour + eggs + protein powder, Vegetable based meals, Fat-burning ice cream, chicken + spinach + vegetable stir-fry, vegetable rice (cauliflower, parsnip, etc..) Pasta with kelp noodles or miracle noodles

Low Carb Fats: Avocado, seeds, nuts, coconut (high energy) Coconut oil will provide energy similar to carbs

Example if you use up all of your FAT early in the day:

Low fat proteins: Egg whites, chicken breast, protein powder

Meals: Pancakes with egg whites, protein + oats, pasta, low fat sauce, sweet potato + protein

Low fat Carbs: Sweet potatoes, fruit, rice, oats, quinoa, Powdered peanut butter

Note: it's rare that people over eat protein without hitting other macros.

EATING OUT CHEET SHEET

Get familiar with what your common meals are AND:

40 Grams of protein looks like

25, 40, 50 Grams of protein looks like

Be aware of what you order. Extra oils and fat adds up quick **Ask questions** or look up nutrition facts. It's worth it!

Sauces often are high in sugars and fat

- Order sauce on the side and add your own
- Order side of lemons, hot sauce, or salsa

Grilled or Steamed when ordering Protein & Vegetables

Average size of protein at is 3-4 oz = 22-30 grams of protein Ordering extra protein will often double

HABITS OF HIGHLY EFFECTIVE FAT-BURNERS

Personal Success and fulfillment is made up from a ton of small habits. These are all proven rituals that support stress and energy management. We need a healthy system to burn-fat efficiently.

PICK 2 NEW HABITS TO TRY ON EACH WEEK

10 MINUTE WALK after each meal

CUP OF WATER OR TEA (sugar-free) before and after each meal

5 MIN MORNING to RSVP healthy habits for the day (Movement, meals, mindfulness

5 MIN REFLECTION, audit, or journal on what went well and what could be improved. AND how it can be improved.

EVENING BRAIN DUMP and schedule in what is on your mind. This has been shown to improve sleep and peace of mind.

10,000 STEPS. The magic is in consistency and making sure that we're not moving LESS. Make a game out of it and know that each step supports circulation, recovery, fat-burning, digestion, and happiness

DAILY MEDITATION or even to 5-7 minute sessions. Try a free app such as Insight timer, calm, or headspace. Try different options until you find one that you like.

PARTNER UP FOR A SPHYSICAL CHALLENGE Use something measurable or a partner for accountability. Improvement in anything is a small win that promotes momentum.

WEEKLY AUDIT

ON A LEVEL OF 1-5 (RATE THE FOLLOWING)

Without judgement ;)

Nutrition (eating habits, planning, how you feel) What would make this a 5?				
Sleep (1-5) What would make this a 5?				
Stress & Happiness (1-5) What would make this a 5?				
Physical Health (how you feel, workouts) What would make this a 5?				
Positive health behaviors and environment (1-5) What would make this a 5?				

Create framework to make it easy. Think about how you are spending your time. Think professional (or ideal self) and amateur habits. Use the ques of old habits to attach your bias for improvement.

Audit action plan: what are you going to pick for 30-60 mins per day this week? research, podcast, YouTube , audiobook, journaling (develop skills)

Why Cycle Carbs? We are teaching the body to be more metabolic flexible and jumpstart the metabolism. This also helps create more awareness of why you are eating what you are eating.

High-carb days (best on physically demanding days – heavy weights) Stimulate an insulin response that shuttle nutrients in your muscle cells, causing them to grow Replenish glycogen stores that fuel your muscles Make you feel good and energized

Low-carb days

Promote fat loss by tricking your body into burning fat for fuel (instead of the sugar from the carbs it would normally get) Keep your body more receptive to insulin, improving your body's muscle-building response

HOW DOES CARB CYCLING WORK?

Carbs are a powerful tool that can and should be used in a strategic way in order to help you achieve the physical result you want, whether that is losing body fat, or gaining muscle (or both!). The problem is, most people are afraid of carbs, or just don't know how to use them properly when it comes to physique changes and performance enhancement. This challenge is all about teaching you exactly how to get carbs on your good side so you can use them to your advantage! Learn how to get lean and stay lean, year-round, while building muscle & strength.

What is healthy and un-healthy?

A: Your mindset. Anything can be overdone Foods that promote wellness. You **can** eat the foods that you love. Get your body what it needs, **and then** eat the foods that you crave.

Why would I want to track anything?

I can just do tons of cardio and move around a lot and I will lose weight, right? Wrong! It has been shown that marathon runners burn 2,600 calories during their 26-mile endeavor. Good luck trying to do that every single day when a pound of fat comprised of 3,500 calories!

Flexible dieting is: a nutrition system that requires you to break down and track your entire diet in terms of the three macronutrients (Protein, Fat and Carbs). By adjusting your daily intake and ratios of the three types of macronutrients, you can adjust your body's metabolism and muscle building potential.

The freedom comes in the flexibility of HOW you get your calories in. Whether you prefer to eat 5 meals or 3, you can achieve the same results.

How about BCAA's

Amino acids play an important role for tissue recovery when low on protein or working out on an empty stomach. Essential amino acids and glutamine convert to glucose for energy and muscle sparing.

Energy Tips

Stay hydrated, look for resources online, emphasize quality sleep and stress management. Look for natural energy boosts through the day from Deva or other non-stimulant teas.

What to expect?

This is probably more food than you are use to eating. The difference is we are more purposeful with food choices.

We are filling up on more high-volume foods like vegetables.

The first week can be a struggle especially if your body is used to carbohydrates all throughout the day. This adjustment passes soon and means that your body is adapting.

TRACKING MACROS WHEN EATING OUT

Most restaurants will know their portion sizes – Otherwise you want to assume that protein portions are 3-4oz. If there is a place that you go on a regular basis, it's worth doing some homework to find out what you are eating. Ask or check the website.

Restaurants are getting pretty good at publishing their nutrition data online. Fast food restaurants usually have a pdf on their website. Some companies, like Chipotle, have macro calculators where you can build your own meal.

Not all restaurants have reached this level, and it poses a problem if you are counting your macros.

Hidden fats and sugars (carbs) will add up. If you are trying to be strict, it's best to as for things as plain as possible and then you can add your own seasoning.

Assume that the cut of meat is closer to 80/20 than 90/10 and assume that there is extra fat from oil in dressings, fries, and generally all dishes

Common scenario: Your daily lunchtime salad that you thought wouldn't be worth counting (because it's mostly leafy green vegetables) actually has 40g of fat and 30 g of sugar in it because of the dressing.

Salad with Grilled Chicken (watch the "extras" like nuts and dressing) Salad with Grilled Shrimp Salad with Game Meat Egg White Omelette Grilled Chicken Sandwich (watch the "extras") Fish Entree (white fish is a bit leaner than other types of fish) Grilled Chicken Entree Pork Loin Lobster Crab Game Meat Burger

FAT BURNING TIPS

Use a fitness tracker or smart phone app to track your steps.
 Work on improving your step count by about 5% each week.
 10,000-15,000 goals are an easy-low stress way to burn fat.

2. Lift heavy stuff to increase your RMR and be more awesome.

3. Eat most of your carbs before and after workouts, at dinner, and at bedtime to improve your body's use of carbs as a fuel source for high-intensity activity while using more fat at rest.

4. Focus on small, steady changes (minimal effective dose) over time and make adjustments as needed.

Prioritize sleep. Make your bedroom dark and cool, minimize blue light at night, and go to bed earlier. Reduce stress with breathing exercises, NEAT (walking), and light recreational activities.

COMMON OBSTACLES

Adherence – If you can't stick with it, it's not going to work. Consistency is 80% even when you are only getting 80% of your goals.

Crash diets. You don't need to go extreme. I want you to eat foods that make you feel good. I believe that you can and should eat foods that make you feel good now and later.

"Eat what you love, just get in what you need first."

Not eating enough – Are you crazy? Many people have dieted so much or create a fear around food and calories, which can down-regulate the metabolism. See more below. It's often too little protein, too many carbs & sugar. Eating too less is a stress. Stress equals fat and water storage because of cortisol.

Fat Burning Switch

Eat more non-starchy vegetables Protein & Fiber combination

Turns On Storage - Culprits to be aware of and reduce:

Fructose (especially fruit products, high fructose corn syrup) Agave, large sugar load without the cue of insulin to lower blood sugar Fruit juice is concentrated sugar Dried fruit, it's like candy! Fat-free dressings (no-fat and added sugar) Apple juice has more sugar than a soda! Your body turns it into fat and your body is still hungry! Where do you slip up the most?

UPGRADING

Upgrade snacks: Snack on protein recipes (15 + grams of protein) Sneaking vegetables in

Breakfast

Coffee Drink & creamer Bagel whole grain Egg Mcmuffin Fruit smoothie or juice – Jamba Juice/ Turkey bacon (sodium) gives you the bloat Oatmeal Remove Sugar

Upgrades

coconut and sugar free (add flavored stevia) sprouted grain Homemade egg muffins Unsweetened Acai/natural sweeteners Organic Bacon Add protein and sugar-free milk with a healthy fat Smoothie – Add protein Add healthy fat (avocado/almond butter/flax) sugar-free sweetener(Add pumpkin pie spice or liquid Stevia)

How about snacks? Think mini meals

They should always have protein Try and include vegetables! Try bars without sugar

AVOID SWEETS/SWEETENED DRINKS – ADD LIQUID FLAVORED STEVIA FOR ALTERNATIVE

Ten grams of "sugar" (anything with calories which is added to food to make it sweeter) is a serving. Sweets are the easiest food to overeat. This is why you can take in three servings of sweets by drinking a soda and still have plenty of room for a fast food meal. The fastest way to gain fat and damage your health is to eat and drink sweeteners.

FOOD LIST

Drinks – (Under 5 grams of sugar) Black Tea, Herbal Tea, Good Quality Coffee, Still/Sparkling Water Abundance foods to add in

Why: The following foods are nutrient dense items that can keep you energized and satisfied.

2 WEEK JUMPSTART

WEEK ONE

Grocery trip to pick up Quick start ingredients

Cook a meal with someone - Accountability and opportunity to connect

Steam-fry vegetables

Pick a sauce and mix in with salad, protein and/or vegetables

Pick a dessert (ice cream or thin mints)

WEEK TWO

Use or invest in a tool that can save you time - Crockpot, waffle maker, blender

Riced vegetables - Try cauliflower "rice" or parsnip rice

Make enough food to use for the following 2 days

Create your own sauce that will encourage you to eat more vegetables

STAYING SATISFIED

These foods will help you hit your goal while staying full and satisfied

High Volume foods

Choose low calorie, high volume foods:

Broccoli, fennel, leafy greens, cucumber, celery, Kelp noodles, miracle noodles, Rice cakes, sugar-free coconut milk, Protein powder mixed with ice

Meals:

cauliflower rice + chicken or eggs Roasted vegetables/detox salad Man-salad (2-3 cups of leafy greens) Cucumber sliced salad Kelp noodles with protein



Low calorie condiments and flavor

Walden farms syrups, dressings, dips, lemon, lime, mustard, herbs, spices, coconut aminos, nutritional yeast (cheesy flavor)

Use BCAA's as needed when working out without a full meal also when you are below your protein goal.