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# INTERMEDIATE 1&2



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## INTERMEDIATE

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## LET'S GET F.I.T.!

WHETHER YOU'RE ALREADY ACTIVE BUT AREN'T SEEING RESULTS OR ARE LOOKING FOR THE NEXT STEP IN YOUR WEIGHT MANAGEMENT JOURNEY, THE F15 INTERMEDIATE PROGRAM HAS YOU COVERED.



FOREVER ALOE VERA GEL®

helps cleanse the digestive system and maximize absorption of nutrients.

### FOREVER FIBER®

provides a proprietary blend of 5g of water soluble fiber that can help promote feelings of fullness.

### FOREVER THERM®

offers a powerful combination of botanical extracts and vitamins that can help support metabolism.

### FOREVER GARCINIA PLUS®

may help the body burn fat more efficiently and help suppress appetite by increasing serotonin levels.

## FOREVER LITE ULTRA®

shake mix is a rich source of vitamins and minerals with 17g of protein per serving.

Please consult with a licensed physician or other qualified healthcare professional for more in-depth information before beginning any exercise program or using a dietary supplement.



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## LET'S GET STARTED.

FOREVER F15 IS SPECIALLY DESIGNED TO PROVIDE YOU WITH THE TOOLS FOR HEALTHIER LIVING THAT WILL PROPEL YOU TOWARDS SUCCESS ON YOUR WEIGHT LOSS JOURNEY.

### FOLLOW THESE TIPS TO ACHIEVE YOUR BEST RESULTS.

#### RECORD YOUR MEASUREMENTS.

While the scale is a helpful measure, it doesn't give you the complete picture of your progress. Record your measurements before and after each **FI5** program to truly understand the ways that your body is changing.

#### RECORD YOUR CALORIES.

Keeping track of your calorie intake is important as you get started. Record your calories in a notebook or use your favorite calorie-tracking app as you learn to recognize healthy portion sizes and learn new eating habits.

### DRINK PLENTY OF WATER.

Drinking at least eight glasses (64 oz.) of water a day can help you feel fuller, flush out toxins and support healthy skin.

## PUT DOWN THE SALT SHAKER.

Salt contributes to fluid retention, can make you feel sluggish and give you the impression that you're not making progress. Instead, flavor foods with a variety of herbs and spices.

#### AVOID SODAS AND CARBONATED BEVERAGES.

Carbonation promotes bloating and drinking soda can add unwanted calories and sugar that can add up fast and leave you feeling sluggish.

# **BODY WEIGHT & MEASUREMENTS.**

### HOW TO MEASURE:

CHEST / Measure under your armpits around the front of your chest with your arms relaxed at your sides.

> BICEPS / Measure halfway between your armpit and elbow with your arm relaxed at your side.

> > WAIST / Measure your natural waist – approximately 2" above your hips.

HIPS / Measure around the widest part of the hips and buttocks.

THIGHS / Measure at the widest point of the thigh including the highest point on your inner thigh.

CALVES / Measure the thickest part of your calf, typically about halfway between the knee and the ankle, while your calves are relaxed.

### **BEFORE FIS INTERMEDIATE 1 MEASUREMENTS:**

| CHEST  | HIPS   |
|--------|--------|
| BICEPS | THIGHS |
| WAIST  | CALVES |
|        | WEIGHT |

### **AFTER F15 INTERMEDIATE 1 MEASUREMENTS:**

| CHEST  | HIPS   |
|--------|--------|
| BICEPS | THIGHS |
| WAIST  | CALVES |
|        | WEIGHT |

### **AFTER FIS INTERMEDIATE 2 MEASUREMENTS:**

| CHEST  | HIPS   |
|--------|--------|
| BICEPS | THIGHS |
| WAIST  | CALVES |
|        | WEIGHT |

# **SET YOUR GOALS**.

Set realistic goals for yourself during **F15 INTERMEDIATE** and keep them in mind throughout the program. They can be anything from running a 5K to getting back into your "skinny jeans."

## CLEAR GOALS WILL HELP YOU STAY MOTIVATED AS YOU MOVE FORWARD.

## YOUR SUPPLEMENT SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS ON THE F15 INTERMEDIATE 1 PROGRAM.



OR YOUR MEAL TO MAKE SURE YOU GET THE FULL IMPACT AND BENEFIT OF FOREVER GARCINIA PLUS<sup>®</sup>!

# SIMPLIFY YOUR DIET.

Sometimes it can be hard to keep track of all of the tips and tricks to maintaining a healthy diet, especially if you're on the go. The good news? There's one golden rule to follow that can keep you moving in the right direction: eat colorful foods.

The colors of different fruits and vegetables represent different phytonutrients that provide varied benefits to the body.

Fruits and vegetables that are **pink or red** in color contain lycopene, which provides powerful antioxidant support and promotes heart health.

**Orange and yellow** color in vegetables signifies the presence of beta-carotene. The body converts beta-carotene to Vitamin A, which supports healthy vision, the immune system and bone health. Vitamin C, known for its benefits to immunity, is also present in fruits in this color category.

Green fruits and veggies are packed full of vitamins and nutrients that can have tremendous benefits on your health. Leafy greens such as spinach and kale provide the antioxidants lutein and zeaxanthin that support healthy vision.

Blue and purple fruits and vegetables provide many different nutrients including lutein, zeaxanthin, resveratrol and Vitamin C, which can help support heart health and immunity, promote brain health and fight inflammation.

- Finally, don't forget about white fruits and vegetables. These nutrient packed foods contain potassium, magnesium and a whole compliment of vitamins and minerals and provide seemingly endless benefits. WHETHER YOU'RE PLANNING YOUR MEALS FOR THE WEEK, OUT TO DINNER WITH FRIENDS OR LOOKING FOR A QUICK SNACK, CHOOSING COLORFUL FRUITS AND VEGETABLES FUELS YOUR BODY AND KEEPS YOU ON THE ROAD TO LOOKING AND FEELING BETTER.

# FOR SUCCESS.

One of the pitfalls of any weight management program is time. Between work responsibilities and family obligations it can be hard to find time to exercise, make a healthy meal or even just make time for yourself. Follow the tips below for meal preparation so that even on-the-go you are set up for success!

### + Plan Ahead

By identifying when you will be pressed for time before it happens, you can make sure you have something healthy to eat ready to grab and go.

### + Create A Menu

Determine which **F15** recipes you are going to make for the week, taking into consideration when your schedule is especially busy. Recipes can be found starting on **page 38**.

### + Go Shopping

Make a list of ingredients you need to prepare your weekly menu and head to the grocery store.

### + Get Cooking

Precook menu ingredients, like chicken breast, some vegetables and anything else that can save time for the week.

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# FOREVER LITE ULTRA® SHAKE RECIPES.

These tasty recipes will add some variety to your Forever Lite Ultra® shakes. Packed with protein and high in antioxidants, they are specially formulated to keep you feeling full and energized for hours.

In the F15 INTERMEDIATE program, drink your shake after your workout or for a mid-day boost.

|                                   |   | States and the second se |
|-----------------------------------|---|---|
|                                   | + WOMEN 300 Calories  | + MEN 450 Calories  |
| Cherry<br>Ginger<br>Zinger        | 1 scoop Forever Lite Ultra* / 6-8 oz. unsweetened<br>coconut milk / ½ cup 2% plain Greek yogurt<br>½ cup frozen cherries / ½ teaspoon minced ginger<br>1 teaspoon honey / 4-6 ice cubes<br>(274 cal)  | 1 scoop Forever Lite Ultra® / 8-10 oz. unsweet<br>coconut milk / ½ cup 2% plain Greek yogu<br>¾ cup frozen cherries / ½ teaspoon minced g<br>½ tablespoon honey / 4-6 ice cubes<br>(447 cal)  |
| Peaches<br>and<br>Cream           | 1 scoop Forever Lite Ultra* / 6-8 oz. unsweetened almond<br>milk / 1 cup frozen unsweetened peaches / ½ teaspoon<br>cinnamon / ½ oz. walnut pieces / 4-6 ice cubes<br>(295 cal)   | 1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened<br>milk / 1½ cups frozen unsweetened peaches / ½ t<br>cinnamon / ¾ oz. walnut pieces / 4-6 ice cut<br>(452 cal)  |
| Green<br>Goodness                 | 1 scoop Forever Lite Ultra® / 4-6 oz. unsweetened soy<br>milk / 2 kale leaves / ½ cup spinach / 1 small frozen<br>banana / 2 dates / ½ tablespoon flax seed<br>(318 cal)  | 1 scoop Forever Lite Ultra <sup>®</sup> / 6-8 oz. unsweeten<br>milk / 3 kale leaves / 1 cup spinach / 1 large fr<br>banana / 3 dates / % tablespoon flax see<br>(476 cal)   |
| Blueberry<br>Muffin               | <ol> <li>scoop Forever Lite Ultra<sup>®</sup> / 6-8 oz. nonfat milk or<br/>alternative / ½ cup 0% plain Greek yogurt</li> <li>½ cup frozen blueberries / ½ cup old fashioned oats</li> <li>½ teaspoon cinnamon / ½ teaspoon vanilla extract</li> <li>1 tablespoon granola for topping</li> <li>(320 cal)</li> </ol> | 1 scoop Forever Lite Ultra® / 6-8 oz. skim mil<br>alternative / ½ cup 0% plain Greek yogur<br>¾ cup frozen blueberries / ¼ cup old fashionev<br>½ teaspoon cinnamon / ¼ teaspoon vanilla e:<br>1 tablespoon granola for topping<br>(489 cal)  |
| Chocolate<br>Raspberry<br>Delight | <ol> <li>scoop Forever Lite Ultra<sup>®</sup> / 6-8 oz. unsweetened<br/>coconut milk / 1 cup fresh or frozen raspberries<br/>½ tablespoon cocco powder / 1 tablespoon almond<br/>butter / 1 teaspoon cacao nibs (optional topping)<br/>4-6 ice cubes</li> <li>(305 cal)</li> </ol>                                  | 1 scoop Forever Lite Ultra <sup>®</sup> / 8-10 oz. unsweet<br>coconut milk / 1½ cups fresh or frozen raspbe<br>1 tablespoon cocca powder / 1½ tablespoons<br>butter / 1 teaspoon cacao nibs (optional topp<br>4-6 ice cubes<br>(470 cal)  |
| Strawberry<br>Shortcake           | 1 scoop Forever Lite Ultra® / 100 calorie vanilla Greek<br>yogur / 1 cup strawberries / ¼ cup old fashioned oats<br>¼ teaspoon vanilla extract / 4-6 ice cubes<br>(278 cal)   | 1 scoop Forever Lite Ultra® / 200 calorie vanilla (<br>yogurt / 1½ cups strawberries / ¼ cup old fash<br>oats / ¼ teaspoon vanilla extract / 4-6 ice cu<br>(440 cal)  |
| Apple<br>Crisp                    | 1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened soy<br>milk / 4 oz. unsweetened applesauce / 1 small apple,<br>chopped / ½ teaspoon cinnamon and nutrneg / 2 small<br>dates / 1 teaspoon chia seeds / 4-6 ice cubes<br>(300 cal)  | 1 scoop Forever Lite Ultra® / 8-10 oz. unsweeter<br>milk / 4 oz. unsweetened applesauce / 1 small<br>chopped / % teaspoon cinnamon and nutmeg /<br>dates / 2 teaspoons chia seeds / 4-6 ice cut<br>(461 cal)  |
|                                   | 1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened soy<br>milk / 4 oz. unsweetened applesauce / 1 small apple,<br>chopped / ½ teaspoon cinnamon and nutmeg / 2 small<br>dates / 1 teaspoon chia seeds / 4-6 ice cubes  | 1 scoop Forever Lite Ultra®<br>milk / 4 oz. unsweetened a<br>chopped / ½ teaspoon cinr<br>dates / 2 teaspoons ch  |

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### F.I.T. TIP

Forever Lite Ultra® with 8-10 oz. rice milk, 1/2-1 cup of fruits and

> Feel free to substitute rice milk, unsweetened almond milk, unsweetened coconut milk or unsweetened soy milk in any of these recipes. Check the label to ensure that the milk alternative you choose provides approximately 50 to 60 calories per 8 oz.

HAVE A GREAT RECIPE? SHARE IT WITH US AT facebook.com/forevernorthamerica

# RESISTANCE MAKES RESULTS.

Many people think that weight lifting isn't related to weight loss or that introducing weights or resistance into their workouts will create bulky muscle. The reality is, when done properly, weight training burns calories and can continue to boost metabolism long after your workout has ended.

The exercises in the **FI5 INTERMEDIATE** program are designed to introduce weight resistance to core foundational movements for maximum results through the use of resistance bands. Resistance bands keep tension on the muscles for an extended period of time to help build lean muscle and burn more calories.

### RESISTANCE BANDS COME IN SEVERAL STRENGTHS, ALLOWING YOU TO ADJUST THE RESISTANCE AS YOU GET STRONGER.

For **FI5 INTERMEDIATE**, we recommend a set of light, medium and heavy bands.

### F.I.T. TIP

Make sure to challenge yourself. If you can complete a workout easily or don't feel some muscle fatigue at the end of your exercise, you're not doing enough. Choose a fitness band with more resistance to get the best results.

## F15 INTERMEDIATE WORKOUT SCHEDULE.

## LET'S GET MOVING.

Lasting change comes from pairing optimal nutrition and supplements designed to fuel your body with exercise that can help you burn calories and build lean muscle.

The **FI5 INTERMEDIATE** program combines two bodyweight workouts, yoga that you can do anywhere and cardio at your own pace to get you moving! No set up, no confusing gym equipment, no excuses.



RECOMMENDED CARDIO EXERCISES INCLUDE:

Walking, Jogging, Climbing Stairs, Elliptical, Rowing, Swimming, Yoga, Biking, Hiking, Aerobics, Dancing and Kickboxing

## CRANK UP THE CARDIO.

Cardio exercises increase heart rate, can help boost metabolism, support a healthy heart and help you recover more quickly after strenuous exercise.

During the **FI5 INTERMEDIATE 1** program, commit to doing at least **2-3 days** of cardio activity per week. These sessions should be **30-60 minutes** and ideally performed without interruption.

## THE BENEFITS OF INTERVAL CARDIO.

Introducing intervals into your cardio routine is an effective way to rev up your metabolism. Brief bursts of intensity can add enormous benefits to your workout in a short period of time.

To complete cardio intervals, choose the cardio that works best for you and can be done at varied degrees of intensity. For the first **30 seconds** of each minute, complete your cardio at a comfortable pace, then challenge yourself for the next **20 seconds**. Finally, for the last **10 seconds**, kick it into high gear and complete your exercise at the highest intensity you can.

Repeat this five times in a row before recovering for two minutes by walking slowly or jogging. That's it! In **12 minutes** you've completed a powerful, heart-pumping cardio workout. Complete interval cardio two times during the **FI5 INTERMEDIATE 1** program.

# WARM UP.

### YOUR BODY IS A MACHINE.

It's important to prep before you throw yourself into a workout. Warming up allows your joints to move through their full range of motion and can help to improve the quality of your workout while reducing your chances of injury. Think of it as a dress rehearsal for the main event. Use this warm up before each exercise in the F15 INTERMEDIATE program.

**8X** 

LUNGE

**16X** 

# **COOL DOWN.**

Save a few minutes at the end of each workout to cool down. This allows your heart rate to transition easily into recovery while breathing and blood pressure come back to normal. It also helps improve flexibility and helps prevent injury. The cool down should be performed fluidly as a series of movements rather than individual exercises.



## F15 INTERMEDIATE WORKOUT ONE

This workout builds on foundational moves learned in **FI5 BEGINNER** with added resistance. Using resistance bands challenges the body and helps build lean muscle. Repetitions of each exercise will be performed in a circuit style.

Once you have finished all 13 exercises, recover for **60 seconds** and start again with a goal of completing 2-3 rounds total!

### **EQUIPMENT REQUIRED: RESISTANCE BANDS**

16x

16x

16x

16x

16x

**8x** 

16x

32x

32x

- + Static Lunges with Bicep Curl (per side) 16x
- + Squats with Tricep Kickback
- + Split Squats with Mid-Back Pull (per side) 16x
- + Squat to Shoulder Press
- + Quadruped with Left Leg Extensions 16x
- + Quadruped with Right Leg Extensions 16x
- + Pushups
- + Plank Step Outs
- + Superman
- + Side Planks (per side)
- + Seated Reverse Crunches
- + Inverted Bike
- + Mountain Climbers



F15 INTERMEDIATE WORKOUT

This workout introduces alternate exercises with added resistance. Repetitions of each exercise will be performed in a circuit style.

Once you have finished all 10 exercises, recover for **60 seconds** and start again with a goal of completing 2-3 rounds total!

#### EQUIPMENT REQUIRED: RESISTANCE BANDS

| ł | Squat Side Outs (per side)          | 16x |
|---|-------------------------------------|-----|
| 4 | Upright Rows                        | 16x |
| ÷ | Alternating Step Touches            | 16x |
| 4 | Side Upright Rows                   | 16x |
| ÷ | Squats with Glute Lift (per side)   | 16x |
| 4 | Thread the Needle Left Side Planks  | 16x |
| 4 | Full Body Tricep Pushups            | 16x |
| + | Thread the Needle Right Side Planks | 16x |
| 4 | Glute Bridges with                  |     |
|   | Leg Extension (per side)            | 16x |
| + | Core Roll Ups                       | 16x |
|   |                                     |     |

Rest 60 seconds for full workout!

### F.I.T. TIP

Challenge makes changes! Completed two rounds last time? Take on three this time to get stronger and take the next step on your path to looking and feeling better.

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## F15 YOGA

The **F15 Yoga One** workout introduces 22 fundamental yoga poses. While each is its own exercise, try to move fluidly between poses for maximum results.

Instead of focusing on completing each pose perfectly, breathe deeply and allow the body to lengthen, stretch and relax to help increase flexibility and build a mind/body connection.

8x

8x 5x

1x

15 seconds

15 seconds 30-60 seconds

Follow along with the **Yoga One** workout at **foreverfit15.com**.

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## CONGRATULATIONS ON COMPLETING FOREVER F15 INTERMEDIATE 1!

KEEP MOVING! FIS INTERMEDIATE 2 IS THE NEXT STEP ON YOUR JOURNEY TOWARDS LOOKING AND FEELING BETTER.

Don't forget to record your weight and measurements on **page 7** to track your progress. This is always a great time to reevaluate your goals and make sure you're pushing for what you want.

### ALREADY MET ONE OF YOUR GOALS? AMAZING WORK!

Consider the progress you're making and the changes you're seeing in your body, and set a new goal to challenge yourself! FINTERMEDIATE 2 TAKE TAKE THE NEXT STEP.

In **FI5 INTERMEDIATE 1**, you learned the importance of challenging yourself to help you look better and feel better and achieve your goals. Take that knowledge to the next level with **FI5 INTERMEDIATE 2**.

If you haven't already, make sure you record your weight and measurements on **page 7** and take progress photos to track your results. Review your goals and focus on what you'll need to do during the Forever **F15 INTERMEDIATE 2** program to get there.

## FEELING MOTIVATED? LET'S GET MOVING!

## YOUR SUPPLEMENT SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS ON THE F15 INTERMEDIATE 2 PROGRAM.



## SLEEP YOUR WAY TO FIT.

Okay, so you can't exactly "sleep your way to fit," but did you know that sleep can still play an important part in your weight loss strategy? This often overlooked component of a healthy routine can make a big difference in helping you look better and feel better.

The importance of sleep to your fitness routine and healthy diet has more to do with what happens when you don't get enough sleep than what happens when you do. Lack of sleep influences the body's hormonal response and can make you more prone to gain weight and overeat.

Those who get less than an adequate amount of sleep each night may also feel sluggish and less energized, making them more likely to skip a workout and generally be less active throughout the day.

When you add these things together, it's easy to see what a powerful impact not getting enough sleep could have on your routine, even when you're doing everything else right.

MAKE SURE YOU ARE GETTING THE RIGHT AMOUNT OF SLEEP FOR YOU AND YOUR LIFESTYLE AND TO WAKE UP FEELING RESTED AND READY TO FACE THE DAY!

## CURB YOUR CRAVINGS.

Do you have a sweet tooth or find yourself craving fatty foods? You're not alone. Many people crave unhealthy foods, especially if they used to have them regularly and suddenly find themselves eating a healthy diet. Good news! Here are several ways to fight these cravings and stay on track with your routine!

### + Drink More Water

Often times when we feel hungry, our body is actually thirsty. Drinking 8 oz. of water when you begin feeling hungry can fight hunger pangs. Still find that you're hungry after a few minutes? Grab a healthy snack. For FIS INTERMEDIATE snacks, go to page 40.

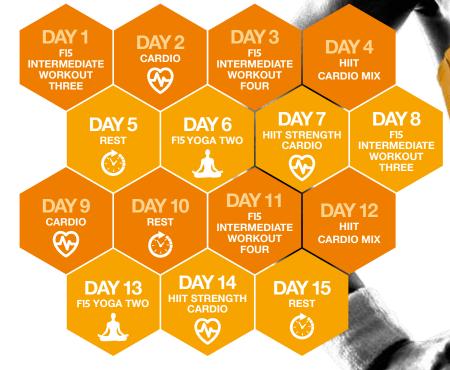
### + Plan Ahead

If you know there's a time of day when you tend to get a craving, plan your meals around it. If everyone meets in the break room at your office for a mid-morning donut break, eat something healthy before you join them so you are less likely to give in to sugary cravings just because you are hungry.

### + Mindfulness and Moderation

Denying yourself of cravings entirely can actually be detrimental to your healthy diet. Studies have found that those who deny themselves foods craved during a program are more likely to binge once the program has ended and gain back weight that they may have lost. Instead, if you are craving something unhealthy, enjoy a small amount as part of a meal once a week paired with healthy foods. Indulging a craving in moderation will help you stick to your diet, feel satisfied and stay motivated!

## F15 INTERMEDIATE 2 WORKOUT SCHEDULE.



## TAKE YOUR FITNESS TO THE NEXT LEVEL.

**F15 INTERMEDIATE 2** builds on the bodyweight and yoga workouts that you've already learned and introduces exciting new cardio trainings to get you moving.

## HIGH INTENSITY CARDIO.

High Intensity Interval Training (HIIT) workouts can add variety to your cardio routines. These high energy workouts increase your heart rate and help to burn more fat and calories in less time. But don't be fooled. HIIT workouts require maximum effort for maximum results.

The **FI5 INTERMEDIATE 2** program introduces two HIIT cardio workouts to change up your cardio routine. These fast paced workouts can be done anywhere in 16 minutes and require no equipment other than your body and a chair.

### F.I.T. TIP

Integrate FI5 HIIT Cardio with one steady state cardio routine each week for maximum results. Steady state cardio should be **30-60 minutes** in length and feel like an intensity of 5-7 on a scale of 10 with 10 being extremely difficult. For a refresher on steady state cardio, check out page 17.

# WARM UP.

In **FI5 INTERMEDIATE 1**, you learned the importance of warming up to give you the best quality workout and lowest possible risk for injury. Use those foundational moves before each **FI5 INTERMEDIATE 2** workout to get started. Need a refresher? Review the warm up and exercises on **page 18** or watch the video at **foreverfit15.com**.

## F15 HIIT STRENGTH CARDIO



Each exercise will be performed for **45 seconds** with a **15 second** recovery. Complete the entire circuit and repeat again without taking time to recover. Intensity is the key to success with this workout. Challenge yourself to compete at your highest level for maximum results.

### EQUIPMENT REQUIRED: CHAIR

- + Reverse Lunge to Front Kicks Left
- + Jackknife Shoulder Press
- + Reverse Lunge to Front Kicks Right
- + Chair Tricep Dips
- + Plank to Squat Thrusts
- + Mountain Climbers
- + Steady State Exercise
- + Mountain Climbers
- + Speed Squats
- + Inverted Bike

Repeat 2x with no rest in between for full workout!

## F15 HIIT CARDIO

This cardio **HIIT Mix** will use **Tabata** timing. This means **20 seconds** of high intensity exercise followed by **10 seconds** of recovery. Four rounds of each exercises will be completed followed by **1-2 minutes** of recovery before moving on to the next exercise.

rounds

20 seconds each



+ Jumping Jacks + Pushups + Side to Side Shuffles + Spiderman Mountain Climbers + High Knees + Reverse Crunches

## F.I.T. TIP

Remember, the key to HIIT workouts are intensity. Without maximum intensity you won't achieve maximum results. Want more? If you can complete this workout easily and are looking for a challenge, double the rounds of each exercise before resting.

## F15 INTERMEDIATE WORKOUT

#### EQUIPMENT REQUIRED: DUMBBELLS, STEP OR CHAIR, RESISTANCE BANDS

This workout builds on the **FIS INTERMEDIATE 1** workouts by adding weight resistance and muscle group isolation. Using weights challenges the body, helps to build lean muscle and causes the body to move in different ways. Repetitions of each exercise will be performed before moving on to the next exercise.

Once you have finished all 10 exercises, recover for **60 seconds** and start again with a goal of completing between 2-3 rounds total!

16x 2-3 60 each exercise rounds second recovery EXER

Lunge to Step Up and Bicep Curls Left Lunge to Step Up and Bicep Curls Right Reverse Lunge to Tricep Kickbacks Left Reverse Lunge to Tricep Kickbacks Right Split Squats with Mid-Back Row Left Split Squats with Mid-Back Row Right Squat to Single Arm Overhead Presses Left Squat to Single Arm Overhead Presses Right Renegade Rows

Weighted Reverse Crunches

Rest 60 seconds for full workout!

## F.I.T. TIP

Choose dumbbells that allow you to complete the exercises, but feel fatigued at the end of each set before your rest. If you are not able to complete 2-3 rounds of each exercise due to fatigue, you need lighter weights. If the exercises seem too easy at the end of 2-3 rounds, invest in heavier weights to challenge yourself.

## F15 INTERMEDIATE WORKOUT FOUR

### EQUIPMENT REQUIRED: DUMBBELLS, RESISTANCE BANDS

This workout builds on the **FI5 INTERMEDIATE 1** workouts by adding weight resistance and muscle group isolation. Using weights challenges the body, helps to build lean muscle and causes the body to move in different ways. Repetitions of each exercise will be performed before moving on to the next exercise.

Once you have finished all 14 exercises, recover for **60 seconds** and start again with a goal of completing between 2-3 rounds total!



+ Squat Side Outs Left + Lateral Shoulder Raise + Squat Side Outs Right + Plié Squats with Upright Row + Curtsey Lunges with Lateral Bicep Curl Left + Curtsey Lunges with Lateral Bicep Curl Right + Lateral Lunge to Knee Balances Left + Lateral Lunge to Knee Balances Right + Lateral Lunge to Knee Balances Right + Squat and Step Overs + Planks with Alternating Hip Drop + Table Top Tricep Pushups + Glute Bridges with Single Glute Work Left + Glute Bridges with Single Glute Work Right + Row Boat Core



# F15 YOGA TWO

The F15 Yoga Two workout builds on the beginner yoga poses that were introduced in F15 INTERMEDIATE 1. While each is its own exercise, try to move fluidly between poses for maximum results.

Instead of focusing on completing each pose perfectly, breathe deeply and allow the body to lengthen, stretch and relax to help build flexibility.

**8**x

5x

3x 1x

1x

1x

3x

1x

**1**x

**1**x

1x

1x **1**x

1x

5x

Follow along with the Yoga Two workout at foreverfit15.com.

| + Sunflower            |
|------------------------|
| + Sun Salutation       |
| + Warrior Series Right |
| + Extended Angle       |
| + Triangle Pose        |
| + Tree Pose            |
| + Warrior Series Left  |
| + Extended Angle       |
| + Triangle Pose        |
| + Tree Pose            |
| + Crescent Lunge Left  |
| + Kneeling Twist       |
| + Crescent Lunge Right |
|                        |

- + Kneeling Twist
- + Child's Pose
- + Relaxation Pose 30-60 seconds

# COOL DOWN.

Don't forget to save a few minutes at the end of each workout to cool down. To review the cool down, visit page 19 or watch the at foreverfit15.com.

# CONGRATULATIONS ON COMPLETING FOREVER F15 INTERMEDIATE 2! YOU DID IT!

WHAT'S NEXT? BUILD ON EVERYTHING YOU'VE LEARNED IN THE F15 INTERMEDIATE PROGRAM, CRANK UP THE INTENSITY AND TAKE THE NEXT STEP TO LOOKING AND FEELING BETTER WITH F15 ADVANCED!

Don't forget to record your weight and measurements on page 7 to track your progress. This is always a great time to reevaluate your goals and make sure you're pushing for what you want.

## ALREADY MET ONE OF YOUR GOALS? AMAZING WORK!

Now that you're experiencing some changes in your body, it's a great time to dream bigger! Consider the progress you're making and set a new goal to challenge yourself!

> Not ready to move on? Repeat the F15 INTERMEDIATE program until vou achieve your maximum results or are ready for a new challenge, whichever comes first!

To learn more and purchase FI5 ADVANCED, visit foreverliving.com!

Share your success with F15 on social using the hashtag #IAmForeverFIT. We can't wait to hear about your transformation and the goals you've reached.

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## FEEDING YOUR BODY.

The road to looking and feeling better goes right through your kitchen. Follow the calorie requirements below during the F15 INTERMEDIATE program.

plain nonfat Greek

uncooked rolled

blespoon wheat germ

plespoon sunflower

olespoon dried

p unsweetened

aspoon vanilla

herries

berry juice **blespoon** honey

### + Women 1,600-1,750 Calories

+ Men 1,900 Calories

## **BREAKFAST.**

Mix and match the following recipes durina F15 INTERMEDIATE to start your day.

| Cranberry Muesli                |                        |
|---------------------------------|------------------------|
| Women                           | Men                    |
| ⅓ <b>cup</b> plain nonfat Greek | ⅔ <b>⊂ι</b>            |
| yogurt                          | yogı                   |
| 1/4 cup uncooked rolled         | יא <mark>כו</mark> 1∕3 |
| oats                            | oats                   |
| 1/2 tablespoon wheat germ       | 1 tal                  |
| 1 tablespoon sunflower          | 1 tal                  |
| seeds                           | seed                   |
| 1 tablespoon dried              | 1 tal                  |
| cranberries                     | cran                   |
| 1/3 cup unsweetened             | <sup>%</sup> <b>દા</b> |
| cranberry juice                 | cran                   |
| 2 teaspoons honey               | 1 tal                  |
| 1⁄4 teaspoon vanilla            | 1⁄4 te                 |
| extract                         | extra                  |

Combine all ingredients. Mix well, cover and refrigerate for eight hours or overnight.

| Breakfast Taco       |                       |
|----------------------|-----------------------|
| Women                | Men                   |
| 1 egg                | 2 eggs                |
| 2 egg whites         | 1 egg white           |
| 2 corn tortillas     | 3 corn tortillas      |
| 1 tablespoon low fat | 2 tablespoons low fat |
| cheddar cheese       | cheddar cheese        |
| 2 tablespoons salsa  | 3 tablespoons salsa   |

Spray pan with cooking spray and cook eggs and egg whites as desired. Sprinkle tortillas with cheese and heat to melt. Top with eggs and salsa.

### Egg and Salmon Sandwich

Women

muffin

1 oz. smoked saln

1 whole wheat En

1/2 teaspoon olive

1 tablespoon red

1/2 teaspoon cape

1 slice tomato

chopped

(optional)

2 egg whites

|        | Men                    |
|--------|------------------------|
| non    | 2 oz. smoked salmon    |
|        | 2 egg whites           |
| glish  | 1 whole wheat English  |
|        | muffin                 |
| oil    | 1/2 teaspoon olive oil |
|        | 1 slice tomato         |
| onion, | 1 tablespoon red onic  |
|        | chopped                |
| ers    | 1/2 teaspoon capers    |
|        | (optional)             |
|        | 8 oz. orange juice     |

Heat olive oil in a non-stick pan. Add onion and cook for one minute. Add egg whites and capers and cook until eggs are set. Toast whole wheat English muffin and add eggs, smoked salmon and tomato. Men can enjoy orange juice on the side.

#### **Huevos Rancheros**

| Women                 | Men                    |
|-----------------------|------------------------|
| 1 eqq                 | 2 eggs                 |
| 2 oz. egg whites      | 2 oz. egg whites       |
| 1 corn tortilla       | 3 corn tortillas       |
| 1/4 cup black beans   | 1/4 cup black beans    |
| 1 tablespoon avocado  | 1 tablespoon avocado   |
| 1 tablespoon shredded | 2 tablespoons shredded |
| cheese                | cheese                 |
| 1 cup spinach         | 1 cup spinach          |
| 2 tablespoons salsa   | 3 tablespoons salsa    |
| Hot sauce to taste    | Hot sauce to taste     |

Heat corn tortilla in a pan, sprinkle with cheese and heat until melted. Remove from heat and set aside. Sprav pan with cooking spray and sauté spinach. Add egg and egg whites and cook as desired. Place on tortilla along with black beans. salsa. Add hot sauce if desired

### ELT. TIP

#### **Orange Cream of Wheat**

| Women                  |
|------------------------|
| 1 cup 1% milk          |
| 1/4 cup cream of wheat |
| 1 small orange, peeled |
| and sliced             |
| 1 tablespoon orange    |
| marmalade              |

orange slices and enjoy!

marmalade Combine milk and marmalade in a sauce pan and heat on medium-high heat. Add cream of wheat and simmer for 30-60 seconds. Remove from heat and wait to cool slightly. Add

Men

Men 1<sup>1</sup>/<sub>3</sub> cups 1% milk

and sliced

#### **Bagel with Almond Butter**

#### Women 1/2 whole grain bagel 1 tablespoon almond butter 1/2 banana, sliced

1/2 whole grain bagel 11/2 tablespoons almond butter 1/2 banana, sliced 8 oz. 1% milk

1/3 cup cream of wheat

1 small orange, peeled

11/4 tablespoons orange

Toast bagel and top with almond butter and sliced banana Men, enjoy with milk.

## HAVE A GREAT RECIPE? SHARE IT WITH US AT

facebook.com/forevernorthamerica

#### **Coconut Latte Overnight Oats**

| Women                             | Men                        |
|-----------------------------------|----------------------------|
| ⅓ <b>cup</b> vanilla nonfat Greek | 1/3 cup vanilla nonfat Gre |
| yogurt                            | yogurt                     |
| 1/2 cup rolled oats               | 3/3 cup rolled oats        |
| 1 tablespoon                      | 1 tablespoon               |
| unsweetened coconut               | unsweetened coconut        |
| flakes                            | flakes                     |
| 1/2 tablespoon slivered           | 1 tablespoon slivered      |
| almonds                           | almonds                    |
| 1/4 cup brewed coffee             | 1/3 cup brewed coffee      |
| 1/4 cup light coconut milk        | 1/3 cup light coconut mil  |
| 1/2 teaspoon cinnamon             | 1/2 teaspoon cinnamon      |

Place all ingredients except slivered almonds in a container and mix. Refrigerate overnight. Stir and top with slivered almonde



## SNACK.

A well-balanced snack can help you feel full, fight cravings and keep you energized throughout the day. Make sure your snack includes at least two food items and pairs a carbohydrate with a protein and/or a healthy fat to promote balance.

### + Women 200 Calories

### + Men 350 Calories

**Peanut Butter and Jelly Yogurt** 

#### Cheesy Popcorn

Women 4 cups air popped 4 tablespoons grated Parmesan cheese 1 teaspoon olive oil Salt to taste Cayenne pepper (optional)

6 cups air popped 6 tablespoons grated Parmesan cheese 11/2 teaspoons olive oil Salt to taste Cavenne pepper (optional)

Men

Air pop popcorn and toss with olive oil, Parmesan cheese and cayenne pepper. Lightly salt to taste.

Men

butter

sliced

2 plain brown rice cakes

11/2 tablespoons almond

2 large strawberries,

#### **Rice Cakes with Almond Butter**

| Women                    |  |
|--------------------------|--|
|                          |  |
| 2 plain brown rice cakes |  |
| 1 tablespoon almond      |  |
| butter                   |  |
| 2 large strawberries,    |  |
| sliced                   |  |

Spread almond butter on each each rice cake and top with strawherries

#### **Coconutty Bananas**

| Women               | Men                  |
|---------------------|----------------------|
| 1 small banana      | 1 regular banana     |
| 1 tablespoon almond | 2 tablespoons almond |
| butter              | butter               |
| 1 tablespoon        | 1 tablespoon         |
| unsweetened coconut | unsweetened coconut  |
| flakes              | flakes               |

Slice banana into one inch pieces. Dab a bit of almond butter on each one and sprinkle unsweetened coconut flakes on top.

#### Pita Chips with Hummus and Veggies

|          | wen                  |
|----------|----------------------|
|          | 14 pita chips        |
| s hummus | 2 tablespoons hummus |
| etables  | 1 cup raw vegetables |
|          | 3 oz. turkey         |

Dip vegetables and pita chips into hummus. Men should add 3 oz. of turkey to their snack and enjoy!

| Women                    | Men                      |
|--------------------------|--------------------------|
| 6 oz. plain nonfat Greek | 8 oz. plain nonfat Greek |
| yogurt                   | yogurt                   |
| 1 tablespoon reduced     | 1 tablespoon reduced     |
| sugar grape jelly        | sugar grape jelly        |
| 1/4 cup red grapes       | 1/4 cup red grapes       |
| 1 tablespoon peanut      | 11/2 tablespoons peanut  |
| butter                   | butter                   |
| 1 teaspoon unsalted      | 1 teaspoon unsalted      |
|                          |                          |

oon unsalted peanuts, chopped peanuts chopped

Slightly mix jelly and peanut butter into the yogurt. Cut grapes in half and sprinkle on top. Add chopped peanuts and enjoy!

#### **Cookie Dough Greek Yogurt**

Women

voaurt

1/2 cup pla

1 tablesp

1 packets

1 tablesp

1/2 teaspo

Pinch of s

|                    | Men                             |
|--------------------|---------------------------------|
| ain nonfat Greek   | ⅔ <b>cup</b> plain nonfat Greek |
|                    | yogurt                          |
| oon nut butter     | 11/2 tablespoons nut butter     |
| stevia             | 1 packet stevia                 |
| oon mini           | 11/2 tablespoons mini           |
| chips              | chocolate chips                 |
| on vanilla extract | 1/2 teaspoon vanilla extract    |
| ea salt            | Pinch of sea salt               |
|                    |                                 |

Mix all ingredients together and enjoy!

#### **Healthy Rice Pudding**

| Women                     | Men                     |
|---------------------------|-------------------------|
| 1/2 cup cooked brown rice | ⅔ cup cooked brown rice |
| 1/2 cup reduced fat       | 3 cup reduced fat       |
| coconut milk              | coconut milk            |
| 1 tablespoon raisins      | 1 tablespoon raisins    |
| 1 teaspoon chopped        | 1 teaspoon chopped      |
| walnuts                   | walnuts                 |
| Pinch of cinnamon         | Pinch of cinnamon       |
|                           |                         |

Cover cooked rice with coconut milk. Heat in the microwave for 60 seconds. Top with raisins, cinnamon and chopped walnuts.

## LUNCH & DINNER.

Mix and match the following recipes during the F15 INTERMEDIATE program to make sure you're meeting your calorie requirement and staving properly fueled throughout the day!

### + Women 450 Calories

#### Middle Eastern Stuffed Pepper

Men

6 oz. lean ground beef

1 oz. grated cheese

1/8 cup dried currants

1/2 cup vegetable juice

1 clove garlic, minced

1/4 teaspoon cinnamon

1/4 teaspoon orange zest

1/2 teaspoon cumin

1/4 teaspoon mint

1 bell pepper

1/2 cup brown rice, cooked

| Women                      |
|----------------------------|
| 3 oz. lean ground beef     |
| 1/2 cup brown rice, cooked |
| 1 bell pepper              |
| 1 oz. grated cheese        |
| 1/4 cup dried currants     |
| 1/2 cup vegetable juice    |
| 1 clove garlic, minced     |
| 1/2 teaspoon cumin         |
| 1/4 teaspoon cinnamon      |
| 1/4 teaspoon orange zest   |
| 1/4 teaspoon mint          |

Cut top off pepper and remove seeds. Place top down on a microwave safe dish, add half an inch water and cover. Microwave peppers on high until tender (3-6 minutes). Drain water. Cook ground beef with garlic over medium heat. Stir in currants, cumin, cinnamon, orange zest, mint, rice and 1/4 cup vegetable juice. Stuff mixture into pepper and return to the microwave with the remaining vegetable juice in the base of the dish. Heat 2-3 minutes.

#### **Thai Peanut Tofu Wrap**

| Women                   | Men                                       |
|-------------------------|---|
| 6 oz. baked tofu        | 8 oz. baked tofu                          |
| 2 whole wheat tortillas | 2 whole wheat tortillas                   |
| 1 tablespoon Thai       | 1 tablespoon Thai                         |
| peanut sauce            | peanut sauce                              |
| 1 tablespoon peanuts,   | 1 <sup>1</sup> / <sub>2</sub> tablespoons |
| chopped                 | peanuts, chopped                          |
| 1/4 cup sliced bell     | 1/4 cup sliced bell                       |
| peppers                 | peppers                                   |
| 14 snow peas            | 14 snow peas                              |

Spread Thai peanut sauce on each tortilla. Place peppers, snow peas and tofu in each tortilla. Top with chopped peanuts.

### + Men 550 Calories

### Green Curry with Tilapia

| Vomen                            | Men                        |
|----------------------------------|----------------------------|
| <b>6 oz.</b> tilapia             | 6 oz. tilapia              |
| ∕₂ cup sweet potato,             | 3/4 cup sweet potato,      |
| diced                            | diced                      |
| /2 <b>cup</b> light coconut milk | 1/2 cup light coconut milk |
| /2 tablespoon canola oil         | 1⁄2 tablespoon canola oil  |
| ∕₂ <b>cup</b> bok choy           | 1⁄2 cup bok choy           |
| ⁄₂ <b>cup</b> green beans        | 1⁄2 cup green beans        |
| I scallion, diced                | 1 scallion, diced          |
| /2 tablespoon curry              | 1/2 tablespoon curry       |
| paste                            | paste                      |
| /2 teaspoon fish sauce           | 1/2 teaspoon fish sauce    |
| I lime slice                     | 1 lime slice               |
|                                  |                            |

Heat canola oil in a skillet over medium heat. Add tilapia and scallions and cook for 4-5 minutes. Remove tilania and scallions from the skillet. Place sweet potato in the skillet and cook for 2 minutes. Add coconut milk, curry paste, fish sauce. bok choy and green beans. Bring to a simmer then cover and cook for 7 minutes. Add tilapia back into the pan to warm, top with a squeeze of fresh lime juice and enjoy!

#### **Vegetarian Fried Rice**

| Women                          | Men                      |
|--------------------------------|--------------------------|
| 2 eggs                         | 2 eggs                   |
| 1/2 cup brown rice             | 2 egg whites             |
| 1⁄2 <b>teaspoon</b> sesame oil | 3/4 cup brown rice       |
| 1 teaspoon canola oil          | 1/2 teaspoon sesame oil  |
| 3 oz. asparagus,               | 1 teaspoon canola oil    |
| chopped                        | 3 oz. asparagus,         |
| 1⁄2 bell pepper, chopped       | chopped                  |
| 2 scallions, chopped           | 1/2 bell pepper, chopped |
| 1 garlic clove, minced         | 2 scallions, chopped     |
| 1/4 teaspoon ginger            | 1 garlic clove, minced   |
| 2 teaspoons soy sauce          | 1/4 teaspoon ginger      |
| 1 tablespoon rice              | 2 teaspoons soy sauce    |
| vinegar                        | 1 tablespoon rice        |
|                                | vinegar                  |

Prepare brown rice according to the package. Sauté asparagus, bell peppers, scallions, garlic and ginger with canola oil. Add the eggs and break them up in the pan while cooking. Fold in rice, soy sauce and vinegar. Cook until liquid is absorbed. Stir in sesame oil and serve.

### **CONTINUED FROM PAGE 41.**

### + Women 450 Calories

#### **Quinoa Salad** Women Men 1/2 cup edamame, 3/3 cup edamame, cooked and shelled cooked and shelled 1/2 cup quinoa ⅔ **cup** quinoa 1/2 oz. walnuts, chopped 3/4 oz. walnuts, chopped 1/2 tablespoon olive oil 1/2 tablespoon olive oil 1/4 cup roasted red 1/4 cup roasted red peppers, chopped peppers, chopped 1 tablespoon dried 1 tablespoon dried currants currants 1/2 tablespoon lemon 1/2 tablespoon lemon juice 1/4 teaspoon lemon zest 1/4 teaspoon lemon zest 1/2 teaspoon tarragon 1/2 teaspoon tarragon Salt and pepper to taste Salt and pepper to taste

Cook quinoa as directed. Combine with edamame, lemon juice, lemon zest, olive oil, tarragon, roasted red peppers, currants and chopped walnuts. This recipe can easily be prepared ahead of time and kept for up to 3 days.

| Brussels Sprouts Turkey Bacon Hash |   |  |  |  |
|------------------------------------|---|--|--|--|
| Women                              | Men   |  |  |  |
| 2 slices turkey bacon              | 3 slices turkey bacon                           |  |  |  |
| 1 egg                              | 1 egg   |  |  |  |
| 1 cup shredded hash                | 1 <sup>1</sup> / <sub>3</sub> cup shredded hash |  |  |  |
| browns                             | browns  |  |  |  |
| 1/2 tablespoon olive oil           | 1/2 tablespoon olive oil                        |  |  |  |
| 1 tablespoon Parmesan              | 1 tablespoon Parmesan                           |  |  |  |
| cheese                             | cheese  |  |  |  |
| 4 oz. Brussels sprouts,            | 4 oz. Brussels sprouts,                         |  |  |  |
| thinly sliced                      | thinly sliced                                   |  |  |  |
| 1 tablespoon onion,                | 1 tablespoon onion,                             |  |  |  |
| chopped                            | chopped   |  |  |  |
| 1/8 teaspoon rosemary,             | 1/4 teaspoon rosemary,                          |  |  |  |
| chopped                            | chopped   |  |  |  |
| Salt and pepper to taste           | Salt and pepper to taste                        |  |  |  |

Heat olive oil over medium heat in a skilled. Add onion ad rosemary. Cook for 2 minutes. Add hash brows and salt and pepper. Spread hash browns over the bottom of the pan and let cook for 4 minutes without stirring. Stir in thinly sliced Brussel sprouts and continue cooking until hash browns are golden and crispy. In a separate pan, cook turkey bacon. Once cooked, chop and add to hash browns. Cook egg as desired, place on top of hash browns and enjoy!

### + Men 550 Calories

| Baked Beef Taquitos   |   |  |  |
|---|---|--|--|
| Women         3 oz. lean ground beef         2 corn tortillas         2 tablespoons cheddar         cheese         1 teaspoon canola oil         1 small zucchini         ½ teaspoon onion         powder         ½ teaspoon cumin         5/4 teaspoon cumin         Salt to taste | Men<br>5 oz. lean ground be<br>2 corn tortillas<br>2 tablespoons ched<br>cheese<br>1 teaspoon canola o<br>1 small zucchini<br>½ teaspoon onion<br>powder<br>½ tablespoon chili<br>powder<br>¼ teaspoon cumin<br>Salt to taste |  |  |
|   |   |  |  |

Preheat oven to 425°. Grate zucchini and squeeze in a paper towel to reduce the moisture. Heat canola oil in a non-stick pan on medium-high heat. Add zucchini, ground beef, onion powder, chili powder, cumin and salt. Stir and cook until beef is fully cooked. Spray corn tortillas with cooking spray and place on a baking sheet. Divide the beef mixture between the tortillas. Sprinkle with cheese, roll and bake for 14 minutes.

#### Egg and Avocado Salad

| Women                 | Men                 |
|-----------------------|---------------------|
| 1 hard-boiled egg     | 2 hard-boiled eggs  |
| 2 tablespoons plain   | 4 tablespoons plair |
| Greek yogurt          | Greek yogurt        |
| 1 slice whole grain   | 1 slice whole grain |
| bread, toasted        | bread, toasted      |
| ¼ avocado             | 14 avocado          |
| 1 cup fresh pineapple | 1 cup fresh pineapp |
| ½ teaspoon red wine   | ½ teaspoon red wir  |
| vinegar               | vinegar             |
| 1 chine chooped       | 1 chive chapped     |
| vinegar               | vinegar             |
| 1 chive, chopped      | 1 chive, chopped    |
| Salt to taste         | Salt to taste       |
|                       |                     |

Mash egg yolk, avocado and Greek yogurt together. Chop egg white and mix with red wine vinegar and chive. Add to egg yolk mixture and place on top of 1 slice of whole grain toast. Serve fresh pineapple on the side and enjoy!

#### **Beet and Spinach Salad**

| Women                     | Men                    |
|---------------------------|------------------------|
| 3 oz. cooked chicken      | 6 oz. cooked chicken   |
| breast                    | breast                 |
| 1 hard-boiled egg         | 1 hard-boiled egg      |
| 1/2 canned beets          | 1/2 canned beets       |
| 1 whole wheat pita        | 1 whole wheat pita     |
| 1 tablespoon feta         | 1 tablespoon feta      |
| 2 tablespoons vinaigrette | 2 tablespoons vinaigre |
| 2 cups spinach            | 2 cups spinach         |

Chop canned beets and hard-boiled egg. Add to spinach and toss. Top with chicken breast and drizzle with vinaigrette Sprinkle feta and enjoy with pita on the side.

#### **Mediterranean Wrap**

| Women                    | Men                      |
|--------------------------|--------------------------|
| 4 oz. cooked chicken     | 6 oz. cooked chicken     |
| breast                   | breast                   |
| 1/3 cup whole wheat      | 1/3 cup whole wheat      |
| couscous                 | couscous                 |
| 1 spinach tortilla       | 1 spinach tortilla       |
| 1/2 tablespoon olive oil | 1/2 tablespoon olive oil |
| 1/4 tomato, chopped      | 1/4 tomato, chopped      |
| 2 tablespoons chopped    | 2 tablespoons chopped    |
| cucumber                 | cucumber                 |
| 1/4 cup parsley, chopped | 1/4 cup parsley, chopped |
| 1/8 cup mint, chopped    | 1/6 cup mint, chopped    |
| 1⁄2 teaspoon garlic,     | 1/2 teaspoon garlic,     |
| minced                   | minced                   |
| 1 tablespoon lemon       | 1 tablespoon lemon       |
| juice                    | juice                    |
| Salt and pepper to taste | Salt and pepper to taste |

Prepare couscous according to package directions. In a bowl, combine parsley, mint, garlic, olive oil, tomato, cucumber and salt and pepper. Add couscous and chicken and stir. Place the mixture in a spinach tortilla, wrap and enjoy!

Salt and pepper to taste

| Pesto Salmon Fettuccine      |                             |  |  |
|------------------------------|-----------------------------|--|--|
| Women                        | Men                         |  |  |
| 3 oz. salmon                 | 6 oz. salmon                |  |  |
| 4 oz. whole wheat            | 4 oz. whole wheat           |  |  |
| fettuccine noodles           | fettuccine noodles          |  |  |
| <b>1 tablespoon</b> prepared | 1 tablespoon prepared       |  |  |
| pesto                        | pesto                       |  |  |
| 1 teaspoon olive oil         | <b>1 teaspoon</b> olive oil |  |  |
| 1⁄2 cup asparagus,           | 1⁄2 <b>cup</b> asparagus,   |  |  |
| steamed                      | steamed                     |  |  |
| Salt and pepper to taste     | Salt and pepper to taste    |  |  |

Cook noodles according to the package directions. Add pesto to drained noodles. Heat olive oil in a skilled over medium-high heat. Season the salmon with salt and pepper and cook for 3-4 minutes on each side and place on top of pasta. Steam asparagus, serve on the side and enjoy!

#### **Chicken and Apple Hash**

| Vomen<br>I chicken sausage<br>I cup sweet potato,<br>cubed<br>2 teaspoons coconut oil<br>I small apple, chopped | Men<br>2 chicken sausages<br>34 cup sweet potato,<br>cubed<br>2 teaspoons coconut o<br>1 small apple, chopped                         |
|---|---|
| A small apple, chopped<br>4 <b>cup</b> onion, chopped<br>Pinch of cinnamon<br>Salt and pepper to taste          | <ul> <li>Small apple, chopped</li> <li>1/4 cup onion, chopped</li> <li>Pinch of cinnamon</li> <li>Salt and pepper to taste</li> </ul> |
|   |   |

Preheat oven to 375°. Melt coconut oil and toss with apples, sweet potatoes and onions. Sprinkle with cinnamon, salt and pepper. Place mixture on a baking sheet covered with aluminum foil and bake for 30 minutes. While hash is baking, cook chicken sausage according to package directions. Place sausage on hash, serve and enjoy!

#### **BBQ Pork Sandwich**

| Women                    | Men                      |
|--------------------------|--------------------------|
| 4 oz. pork, shredded     | 6 oz. pork, shredded     |
| 1 whole wheat bun        | 1 whole wheat bun        |
| 1/4 avocado              | 1/4 avocado              |
| 1 tablespoon light ranch | 1 tablespoon light ranch |
| dressing                 | dressing                 |
| 1 tablespoon BBQ sauce   | 2 tablespoons BBQ sauce  |
| 1-2 cups romaine lettuce | 1-2 cups romaine lettuce |
| 1/4 cup tomato           | 1/4 cup tomato           |

Combine pork with BBQ sauce. Heat and place on a whole wheat bun with lettuce. Toss remaining lettuce with tomato, avocado and ranch dressing and enjoy on the side.

## CREATE YOUR PERFECT MEAL.

For a quick and easy way to add variety to your lunch and dinners, pick one from each of the following. Following these food charts ensures that you're getting the correct balance of protein, carbohydrates and healthy fats and stay within your recommended calories.

## CARBOHYDRATES.

| WOMEN + 125 Calories MEN + 200 Calories |   |  |                                  |   |
|---|---|--|----------------------------------|---|
| CATEGORY                                | ТҮРЕ                                      |  | SERVING SIZE                     |   |
|   |   |  | WOMEN                            | MEN                                       |
| OATS                                    | Rolled oats (GF if uncontaminated)        |  | 1 cup (cooked) or 1/2 cup (dry)  | 1½ cups (cooked) or ½ cup (dry)           |
|   | Steel cut oats (GF if uncontaminated)     |  | % cup (cooked) or % cup (dry)    | 1 cup (cooked) or ½ cup (dry)             |
| GRAINS                                  | Quinoa (GF)                               |  | % cup                            | 1 cup (cooked)                            |
|   | Rice (wild or brown)                      |  | ⅔ cup                            | 1 cup (cooked)                            |
|   | Cream of wheat                            |  | 1 (pouch) or ¾ cup (cooked)      | 2 (pouches) or 1½ cups (cooked)           |
|   | Barley                                    |  | ⅔ <b>cup</b> (cooked)            | 1 cup (cooked)                            |
|   | Cream of Rice (GF)                        |  | 1 cup (cooked)                   | 1½ cups (cooked)                          |
| BREAD                                   | Whole grain English muffin                |  | 1 muffin (125 calorie serving)   | 1½ muffins<br>(110 - 120 calorie serving) |
|   | Whole grain bread                         |  | 1 slice (125 calorie serving)    | 2 slices (100 calorie serving)            |
|   | Whole grain tortilla                      |  | 1 tortilla (120 calorie serving) | 2 tortillas (100 calorie serving)         |
|   | Corn tortilla (GF)                        |  | 2 small (60 calorie p/tortilla)  | 4 small (50-60 calorie p/tortilla)        |
|   | English muffin (GF)                       |  | 1 muffin (120 calorie serving)   | 1½ muffins<br>(110-120 calorie serving)   |
| PASTA                                   | Buckwheat soba noodles                    |  | 1 cup (cooked)                   | 2 cups (cooked)                           |
|   | Whole wheat pasta                         |  | ⅔ cup (cooked)                   | 1 cup (cooked)                            |
|   | Pasta (quinoa, rice) (GF)                 |  | ⅔ <b>cup</b> (cooked)            | 1 cup (cooked)                            |
| LEGUMES                                 | Black beans, chickpeas, pinto             |  | ⅔ cup (rinsed & cooked)          | 1 cup (rinsed & cooked)                   |
| STARCHY VEG                             | Baked red potato                          |  | 2 small                          | <b>2</b> small                            |
|   | Baked sweet potato                        |  | 1 cup                            | 1½ cups                                   |
|   | Winter squash (hubbard, acorn, butternut) |  | 1¼ cups (cooked)                 | 2 cups (cooked)                           |

## **PROTEIN.**

| WOMEN      | + 130 - 150 Calories M                                | IEN + 170 - 20                 | 00 Calories                  |
|------------|---|--------------------------------|------------------------------|
| CATEGORY   | ТҮРЕ  | SERVING SIZE                   |                              |
|            |   | WOMEN                          | MEN                          |
| FISH       | Halibut, tilapia, cod, tuna, orange roughy, swordfish | 4 oz.                          | 5 oz.                        |
|            | Salmon  | 3 oz.                          | 4 oz.                        |
| TURKEY     | Turkey bacon  | 3 slices (130 calorie serving) | 5 slices (170 calorie servin |
|            | Turkey sausage  | 4 links (130 calorie serving)  | 5 links (170 calorie servin  |
|            | Ground turkey   | 4 oz.                          | 5 oz.                        |
|            | Deli meat   | 4 oz.                          | 6 oz.                        |
| CHICKEN    | Chicken breast  | 4 oz.                          | 5 oz.                        |
|            | Ground chicken  | 4 oz.                          | 5 oz.                        |
|            | Deli meat   | 4 oz.                          | 6 oz.                        |
| BEEF       | 95% Lean ground beef                                  | 3 oz.                          | 4 oz.                        |
|            | Ground bison  | 3 oz.                          | 4 oz.                        |
|            | Roast beef deli meat                                  | 4 oz.                          | 6 oz.                        |
| EGG        | Egg   | 1 whole + 3 whites             | 2 whole                      |
|            | Egg substitute  | 8 oz.                          | 12 oz.                       |
| DAIRY      | Plain nonfat Greek yogurt or low sugar (under 10 g)   | 1 cup                          | 1½ cups                      |
|            | 2% Cottage cheese                                     | ²⁄₃ cup                        | <sup>7</sup> ∕₀ cup          |
|            | 1% Milk   | 10 oz.                         | 12 oz.                       |
|            | Whey protein  | 1 scoop (125 calorie)          | 1½ scoops (100-125 calo      |
| VEGETARIAN | Lentils   | 1/2 cup (cooked)               | 3/4 cup (cooked)             |
|            | Black beans   | % cup (rinsed & cooked)        | ¾ cup (rinsed & cooked       |
|            | Forever Lite Ultra®                                   | 1½ scoops                      | 1½ scoops                    |
|            | Tofu  | 8 oz.                          | 10 oz.                       |
|            | Edamame (shelled)                                     | ¾ cup                          | 1 cup                        |
|            | Veggie burger   | 1 patty (125 calorie)          | 1½ patties (110-125 calo     |

## PRODUCE.

| WOMEN + 60 - 75 Calories MEN + 50 - 60 Calories |                     |  |                        |                        |
|---|---------------------|--|------------------------|------------------------|
| CATEGORY  | ТҮРЕ                |  | SERVING SIZE           |                        |
|   |                     |  | WOMEN                  | MEN                    |
| FRUIT<br>(fresh or frozen)                      | Apple               |  | 1 med                  | 1 med                  |
|   | Apricot             |  | 4 small                | 3 small                |
|   | Banana              |  | 1 small                | 1 small                |
|   | Berries (all)       |  | 1 cup                  | 1 cup                  |
|   | Cantaloupe          |  | 1 cup                  | 1 cup                  |
|   | Grapefruit          |  | 1/2 large              | 1/2 large              |
|   | Grapes              |  | 1 cup                  | 1 cup                  |
|   | Orange              |  | 1 med or 2 clementines | 1 med or 2 clementines |
|   | Peach               |  | 1 med                  | 1 med                  |
|   | Pear                |  | 1 med                  | 1 med                  |
|   | Pineapple           |  | 1 cup                  | 1 cup                  |
|   | Tomato              |  | 1 cup                  | 1 cup                  |
| FRUIT<br>(dried)                                | Raisins             |  | ⅓ cup                  | ⅓ cup                  |
|   | Prunes              |  | 4 large                | 3 large                |
| VEGETABLES<br>(fresh or frozen)                 | Artichoke           |  | 1 large (whole)        | 1 large (whole)        |
| Raw or steamed                                  | Carrots             |  | 1 cup                  | 1 cup                  |
|   | Asparagus           |  | 18 spears              | 15 spears              |
|   | Corn on the cob     |  | 1 whole                | 1 whole                |
|   | Brussel sprouts     |  | 12 sprouts             | 10 sprouts             |
| FREE  | Zucchini            |  |                        |                        |
|   | Bell pepper         |  |                        |                        |
|   | Broccoli            |  |                        |                        |
|   | Cabbage             |  |                        |                        |
|   | Celery              |  |                        |                        |
|   | Cucumber            |  |                        |                        |
|   | Green beans         |  |                        |                        |
|   | Kale                |  |                        |                        |
|   | Lettuce (all types) |  |                        |                        |
|   | Spinach             |  |                        |                        |
|   | Cauliflower         |  |                        |                        |

## FATS.

| WOMEN    | + 90 - 100 Calories M               | EN + 120 Cal             | ories               |
|----------|-------------------------------------|--------------------------|---------------------|
| CATEGORY | ТҮРЕ                                | SERVIN                   | IG SIZE             |
|          |                                     | WOMEN                    | MEN                 |
| NUT      | Nut butter (peanut, almond, cashew) | 1 tablespoon             | 1½ tablespoons      |
|          | Almond (whole & unsalted)           | 12 almonds (½ oz.)       | 18 almonds (¾ oz.)  |
|          | Walnut (halves)                     | 7 halves (½ oz.)         | 10 halves (¾ oz.)   |
|          | Cashew (whole & unsalted)           | 7 cashews (½ oz.)        | 10 cashews (¾ oz.)  |
|          | Pistachio                           | 20 kernels               | 30 kernels          |
| FRUIT    | Avocado                             | % avocado or 4 teaspoons | 4 tablespoons       |
|          | Coconut flakes (unsweetened)        | ¼ cup                    | 3 tablespoons       |
|          | Olives                              | 9 whole                  | 10 whole            |
| SEED     | Pumpkin seeds                       | 11/2 tablespoons         | 2 tablespoons       |
|          | Sunflower seeds                     | 11/2 tablespoons         | 2 tablespoons       |
|          | Chia seeds                          | 11/2 tablespoons         | 2 teaspoons         |
|          | Flax seeds                          | 1 tablespoon             | 1½ tablespoons      |
| OIL      | Olive oil                           | 2 teaspoons              | 1 teaspoon          |
|          | Coconut oil                         | 2 teaspoons              | 1 teaspoon          |
|          | Sunflower oil                       | 2 teaspoons              | 1 teaspoon          |
| DAIRY    | Mozzarella cheese                   | 1 oz.                    | 1 oz.               |
|          | Reduced fat cheese                  | 1 oz.                    | 1½ oz.              |
|          | Full fat cheese                     | ½ oz.                    | <sup>3</sup> ⁄4 oz. |
|          | Dark chocolate (at least 70% cacao) | ½ oz.                    | <sup>3</sup> ⁄4 oz. |



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