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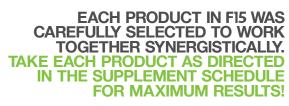


# ARE YOU READY?

IT'S TIME TO GET
INSPIRED AND TAKE THE
NEXT STEPS TO LOOKING
BETTER AND FEELING
BETTER.

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

CHANGE THE WAY
YOU THINK ABOUT
FOOD AND EXERCISE.
LEARN HOW TO
MAKE PERMANENT
CHANGES FOR THE
BETTER.



#### 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.



Forever Aloe Vera Gel® 2X 1-Liter Bottles Forever Lite Ultra® 1X 15 Serving Pouch

Forever Garcinia Plus® 90 Softgels What your F15 Pak includes:

Forever Therm®
30 Tablets

Forever Fiber®
15 Packets





FOREVER FI5 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.



# SET YOUR GOALS.

Set realistic goals for yourself during **FI5 BEGINNER** and keep them in mind throughout the program. They can be anything from dropping a pants size to running a mile without stopping.

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



# **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 FI5 BEGINNER 1 MEASUREMENTS: CHEST HIPS BICEPS THIGHS WAIST CALVES** WEIGHT AFTER F15 BEGINNER 1 MEASUREMENTS: **CHEST HIPS BICEPS THIGHS CALVES WAIST** WEIGHT TER FI5 BEGINNER 2 MEASUREMENTS: **HIPS CHEST BICEPS THIGHS WAIST CALVES** WEIGHT 07

# YOUR SUPPLEMENT SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS ON THE FI5 BEGINNER 1 PROGRAM.

Breakfast



**2X** Forever Garcinia Plus® Softgels



Before taking Forever Aloe Vera Gel®



4 oz. Forever Aloe Vera Gel® With a minimum of 8 oz. of water

Snack



**1X Packet**Forever Fiber®
Mixed with 8-10 oz.

Be sure to take Forever Fiber® separate from your daily supplements. Fiber can bind to some nutrients, impacting their absorption by your body.

200 Calorie Snack for Women

300 Calorie Snack for Men

Lunch



**2X** Forever Garcinia Plus® Softgels



**1X** Forever Therm<sup>®</sup> Tablet 450 Calorie Lunch for Women 550 Calorie Lunch

for Men

inne



**2X** Forever Garcinia Plus® Softgels

450 Calorie Dinner for Women550 Calorie Dinner for Men

vening



A minimum of **8 oz.** of water

MAKE SURE TO WAIT AT LEAST 30 MINUTES BETWEEN FOREVER GARCINIA PLUS® AND FOREVER ALOE VERA GEL® OR YOUR MEAL TO MAKE SURE YOU GET THE FULL IMPACT AND BENEFIT OF FOREVER GARCINIA PLUS®!



# WHEN IT COMES TO WEIGHT LOSS, CHANGING YOUR BODY IS AS IMPORTANT AS CHANGING YOUR MIND.

Without learning new habits, any weight that you lose could be gained back if you slip back into the old habits that caused you to gain weight in the first place. The best place to get started is in the kitchen.

Learning about fueling your body the right way and the importance of protein, carbohydrates and fat can make a huge impact in your journey to looking and feeling better!

# THE POWER OF PROTEIN.

Protein is a big player in our health and wellness and makes up much of your muscles, brain, nerves, hair, skin and nails. It is also a huge player in weight loss.

## **DID YOU KNOW:**

- + A high-protein diet reduces hunger by improving the function of hormones that produce appetite and let you know that you're full?
  - This puts up a major roadblock for overeating!
- + As you exercise, a high-protein diet will help you build muscle?
  - As you lose weight, the protein will help maintain the muscle so your metabolism can stay in high gear!
- + High-protein meals increase the metabolic process causing these foods to be broken down into useable energy more efficiently?
  - Protein has the highest thermic effect (20-35%) compared to carbs and fats that are closer to 5-15%.
- + Eating enough protein can help keep you lean?
- Maintaining weight loss is easier if you have plenty of lean tissue. Lean tissue (or muscle) is active and actually burns calories as we rest.

#### **FIT. TIP**

BY STAYING AWAY FROM WHITE BREADS, FRENCH FRIES AND OTHER PROCESSED CARBOHYDRATES (OFTEN WHITE OR LIGHT IN COLOR), AND FOCUSING ON INTRODUCING COLORFUL OPTIONS TO YOUR PLATE, YOU'LL ENSURE THAT YOU'RE CHOOSING NUTRIENT DENSE, SATISFYING FOODS!



FIGHTING CARB-O-PHOBIA.

With all of the confusing information available on carbohydrates these days, you may find yourself thinking you should avoid them all together. In reality, there are good carbs that can help you feel fuller longer, provide a good source of fiber, keep your blood sugar stable and provide you with energy for a longer amount of time.

On the other end of the spectrum are the carbohydrates that are largely stripped of their original nutrition and fiber. These are digested quickly and cause a rapid rise in blood sugar, leaving you hungry and with low energy shortly after you eat them.

Here are some great sources for healthy carbohydrates:

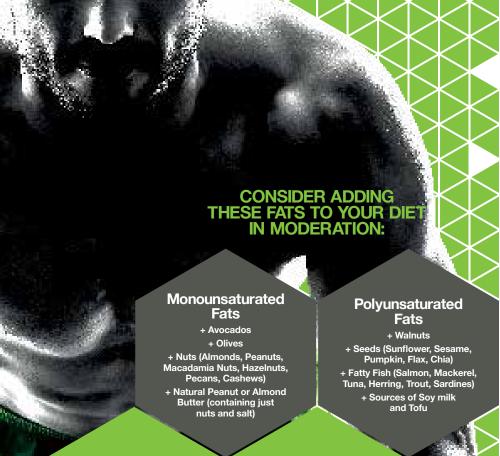
- + Fruits
- + Vegetables
- + Black Beans
- + Garbanzo Beans
- + Lentils
- + Brown Rice
- + Wild Rice
- + Oatmeal
- + Buckwheat
- + Bulgur
- + Rolled Oats
- + Quinoa
- + Whole Wheat
- + Whole Grain Barley

# FINDING F.I.T. FATS.

Just like carbohydrates, there is a lot of confusing information about fats and how they fit into your diet. Over the last few years, the health and fitness community has largely unified on the benefits of monounsaturated and polyunsaturated fats.

These fats can support heart health and cognitive function and lower your risks of certain cardiovascular diseases.





UNHEALTHY TRANS
FATS ARE ONE OF
THE BIGGEST CULPRITS
IN WEIGHT GAIN. THESE
ARE OFTEN FOUND
IN BAKED GOODS AND
PACKAGED SNACK AND
FRIED FOODS.

# F.I.T. TIP

While good fats are healthy, moderation is key. Generally try to limit yourself to 1-2 servings of these foods a day.

# 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 **FI5 BEGINNER 1**, drink your shake for breakfast to get your day started. In **FI5 BEGINNER 2**, drink your shake after your workout or for a mid-day boost.

	ASST. 2008-11-14-14-14					
	+ WOMEN 300 Calories	+ MEN 450 Calories				
Cherry Ginger Zinger	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened coconut milk / ½ cup 2% plain Greek yogurt  ½ cup frozen cherries / ½ teaspoon minced ginger  1 teaspoon honey / 4-6 ice cubes  (274 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened coconut milk / % cup 2% plain Greek yogurt % cup frozen cherries / ½ teaspoon minced ginger ½ tablespoon honey / 4-6 ice cubes (447 cal)				
Peaches and Cream	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened almond milk / 1 cup frozen unsweetened peaches / ½ teaspoon cinnamon / ½ oz. walnut pieces / 4-6 ice cubes (295 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened almond milk / 1½ cups frozen unsweetened peaches / ½ teaspoon cinnamon / ¾ oz. walnut pieces / 4-6 ice cubes (452 cal)				
Green Goodness	1 scoop Forever Lite Ultra® / 4-6 oz. unsweetened soy milk / 2 kale leaves / ½ cup spinach / 1 small frozen banana / 2 dates / ½ tablespoon flax seed  (318 cal)	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened soy milk / 3 kale leaves / 1 cup spinach / 1 large frozen banana / 3 dates / ¾ tablespoon flax seed (476 cal)  1 scoop Forever Lite Ultra® / 6-8 oz. skim milk or alternative / ½ cup 0% plain Greek yogurt ¾ cup frozen blueberries / ¼ cup old fashioned oats ¼ teaspoon cinnamon / ¼ teaspoon vanilla extract 1 tablespoon granola for topping (489 cal)				
Blueberry Muffin	1 scoop Forever Lite Ultra® / 6-8 oz. nonfat milk or alternative / 1/6 cup 0% plain Greek yogurt 1/2 cup frozen blueberries / 1/8 cup old fashioned oats 1/8 teaspoon cinnamon / 1/8 teaspoon vanilla extract 1 tablespoon granola for topping					
Chocolate Raspberry Delight	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened coconut milk / 1 cup fresh or frozen raspberries 1/2 tablespoon cocoa powder / 1 tablespoon almond butter / 1 teaspoon cacao nibs (optional topping) 4-6 ice cubes (305 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened coconut milk / 1½ cups fresh or frozen raspberries 1 tablespoon cocoa powder / 1½ tablespoons almond butter / 1 teaspoon cacao nibs (optional topping) 4-6 ice cubes (470 cal)				
Strawberry Shortcake	1 scoop Forever Lite Ultra® / 100 calorie vanilla Greek yogurt / 1 cup strawberries / ½ cup old fashioned oats ¼ teaspoon vanilla extract / 4-6 ice cubes (278 cal)	1 scoop Forever Lite Ultra® / 200 calorie vanilla Greek yogurt / 1½ cups strawberries / ¼ cup old fashioned oats / ¼ teaspoon vanilla extract / 4-6 ice cubes (440 cal)				
Apple Crisp	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened soy milk / 4 oz. unsweetened applesauce / 1 small apple, chopped / ¼ teaspoon cinnamon and nutmeg / 2 small dates / 1 teaspoon chia seeds / 4-6 ice cubes (300 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened soy milk / 4 oz. unsweetened applesauce / 1 small apple, chopped / 1/2 teaspoon cinnamon and nutmeg / 3 small dates / 2 teaspoons chia seeds / 4-6 ice cubes (461 cal)				



# F15 BEGINNER 1 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 F15 BEGINNER program combines three bodyweight workouts that you can do anywhere and cardio at your own pace to get you moving! No set up, no confusing gym equipment, no excuses.

# DAY 1

F15 BEGINNER WORKOUT ONE

# DAY 2

CARDIO

# DAY 3

# DAY 4

F15 BEGINNER WORKOUT TWO

# DAY 5

REST

# DAY 6

CARDIO

# DAY 7

REST

F15 BEGINNER WORKOUT

# DAY9

**CARDIO** 

# **DAY 10**

REST

# **DAY 11**

F15 BEGINNER WORKOUT **TWO** 

# **DAY 12**

REST

# **DAY 13**

F15 BEGINNER WORKOUT THREE

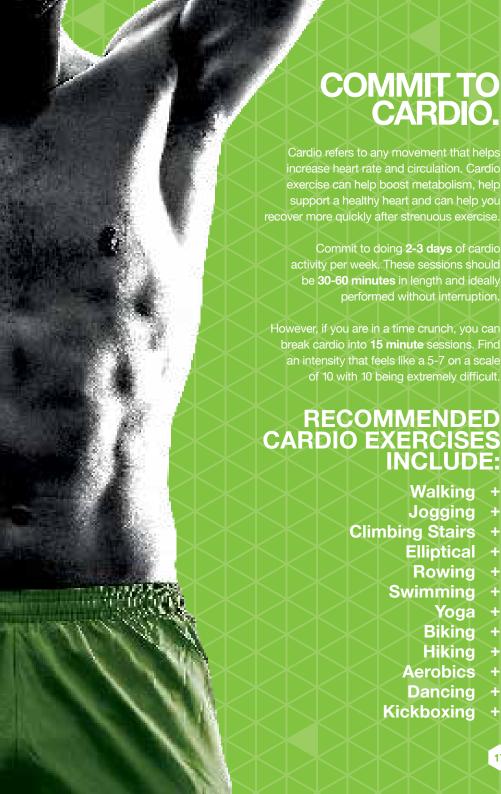
# **DAY 14**

CARDIO

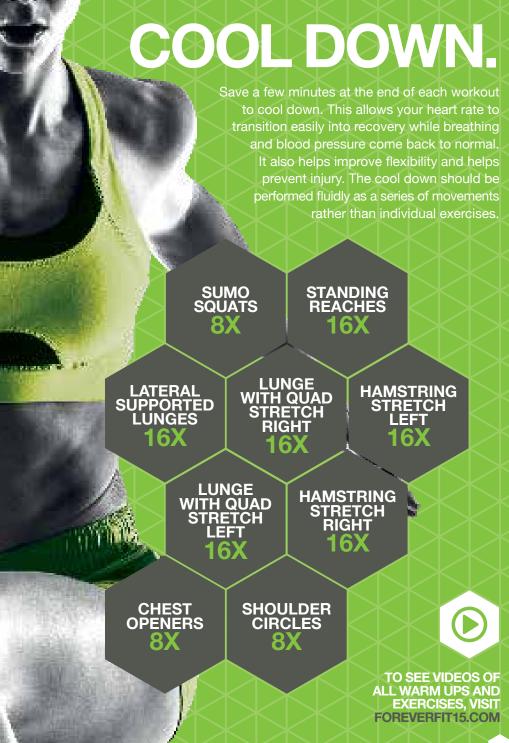
# **DAY 15**

REST









# F15 BEGINNER WORKOUT ONE

This workout introduces 10 foundational moves that utilize lower body, upper body, core, balance and some unilateral movements. Each exercise will be performed for **30 seconds** with a **5 second** transition between exercises.

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

30 seconds each

BEGIN ON EITHER LEG

- + Alternating Lunges
- + Alternating Knee Lifts
- + Alternating Butt Kickers
- + Squats
- + Bird/dog Left
- + Bird/dog Right
- + Pushups
- + Superman
- + Reverse Crunches
- + Inverted Bike

Rest 60 seconds

Repeat 2-3 times for full workout!





# F15 BEGINNER WORKOUT TWO

This workout introduces 10 exercises that combine upper body, lower body and core. Many of the exercises require rotational movements that will also activate your core and balance.

Each exercise will be performed for **45 seconds** with a **10 second** transition between exercises. Once all 10 exercises have been completed, recover for **60 seconds** and start again with a goal of completing 2-4 rounds total!

45 seconds each

- + Squat Reaches
- + Woodchops High Left to Low Right
- + Woodchops High Right to Low Left
- + Alternating Side Lunges
- + Side-to-Side Squats
- + Plank to Side Plank Left
- + Kneeling Tricep Pushups
- + Plank to Side Plank Right+ Glute Bridges
- + Core Roll Ups

# FIT. 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.

# F15 BEGINNER WORKOUT THREE

This workout introduces 10 exercises that incorporate hip rotation and some yoga style strength training. These movements are slower with more focus on balance and core stabilization.

Each exercise will be performed for 60 seconds with a 10 second transition between exercises. Once all 10 exercises have been completed, recover for 60 seconds and start again with a goal of completing a total of 3 rounds!

60 seconds each

- + Plié Squats
- + Downward Dog to Plank
- + Balancing Deadlifts Left
- + Balancing Deadlifts Right
- + Triangle Abs Left
- + Triangle Abs Right
- + Crescent Lunges Left
- + Crescent Lunges Right
- + Boat Pose
- + Supine Twist



# F.I.T. TIP

Take your workout to the next level by really feeling your body move. The goal in this workout shouldn't be higher repetitions, but rather increasing the quality of the movement.



# FISTEP.



In Forever **F15 BEGINNER 1**, you learned how to begin building healthy habits and that fitness and nutrition are important parts of looking and feeling better. Take that knowledge to the next level with Forever **F15 BEGINNER 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 BEGINNER 2** program to get there.



# YOUR SUPPLEMENT SCHEDULE.

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

**Breakfast** 



**2X** Forever Garcinia Plus<sup>®</sup> Softgels



Before taking Forever Aloe Vera Gel®



4 oz.
Forever Aloe
Vera Gel®
With a minimum
of 8 oz. of water

Snack



**1X Packet**Forever Fiber®
Mixed with 8-10 oz. of water or other beverage

Be sure to take Forever Fiber® separate from your daily supplements. Fiber can bind to some nutrients, impacting their absorption by your body.



Lunch



**2X** Forever Garcinia Plus® Softgels



**1X** Forever Therm® Tablet

450 Calorie Lunch for Women550 Calorie Lunch for Men

Jinne



**2X** Forever Garcinia Plus® Softgels

450 Calorie Dinner for Women550 Calorie Dinner for Men

vening



A minimum of 8 oz. of water

MAKE SURE TO WAIT AT LEAST 30 MINUTES BETWEEN FOREVER GARCINIA PLUS® AND FOREVER ALOE VERA GEL® OR YOUR MEAL TO MAKE SURE YOU GET THE FULL IMPACT AND BENEFIT OF FOREVER GARCINIA PLUS®!





# DID YOU KNOW THAT DRINKING WATER CAN ACTUALLY HELP YOU LOSE WEIGHT?

Drinking water increases your metabolic rate. Studies have shown that drinking half a liter of water increases metabolism by 24-30% for up to 90 minutes. You can enhance your metabolic rate even further by drinking cold water. As your body heats the water to body temperature, even more calories are burned.

Water can also help curb hunger. Drinking water 20-30 minutes before a meal can help control portion size and feelings of fullness, preventing you from overeating. Try drinking 8 oz. of water when you are feeling hungry between meals.

# STILL HUNGRY 15-20 MINUTES LATER? ENJOY A HEALTHY, WELL-BALANCED SNACK.

# F.I.T. TIP

Water might not seem like the biggest player in your weight loss journey, but it can have a significant impact. Remember to drink at least 64 oz. of water every day during the F15 program.





FI5 BEGINNER WORKOUT FOUR

# DAY 2

NO EQUIPMENT CARDIO WORKOUT

# DAY 3

REST



# DAY 4

F15 BEGINNER WORKOUT FIVE

# DAY 5

INTERVAL CARDIO INTENSITY

# DAY 6

REST



FI5 BEGINNER WORKOUT SIX

# DAY8

NO EQUIPMENT CARDIO WORKOUT

# DAY9

REST



# **DAY 10**

FI5 BEGINNER WORKOUT FOUR

# **DAY 11**

INTERVAL CARDIO INTENSITY

# **DAY 12**

**REST** 



# **DAY 13**

FI5 BEGINNER WORKOUT FIVE

# **DAY 14**

REST

# **DAY 15**

FI5 BEGINNER WORKOUT SIX

# THESE SUPER EFFICIENT WORKOUTS CAN BE DONE ALMOST ANYWHERE WITHOUT ANY SPECIALIZED EQUIPMENT.



# WARM UP.

In FI5 BEGINNER 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 BEGINNER 2 workout to get started. Need a refresher? Review the warm up exercises on page 18 or watch the video at foreverfit15.com.

# CRANK UP THE CARDIO.

While there are different opinions on the best way to work out for weight loss, one thing is universal, the need for cardio exercise. In **F15 BEGINNER 2**, we are going to crank up the volume and add our own calorie busting workouts.

This workout alternates five **1 minute** exercises with **2 minute** steady state exercises to boost your heart rate and keep you moving!

Choose a steady state cardio activity that you will perform between each interval push. These activities might include jumping rope, jogging or power walking. Once all exercises are completed, rest for 60 seconds with a goal of completing 2-3 rounds total.

+ Steady State Exercise 2 minutes
+ Jumping Jacks 1 minute

+ Steady State Exercise 2 minutes

+ Running with High Knees 1 minute

+ Steady State Exercise 2 minutes

+ Lateral Side Hops 1 minute

+ Steady State Exercise 2 minutes

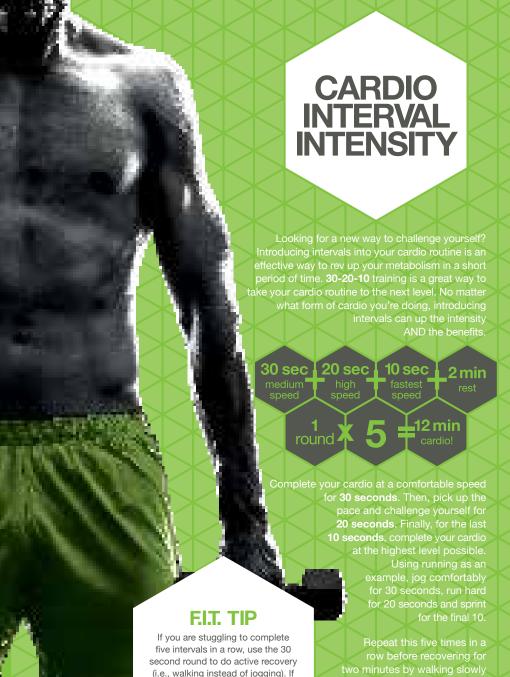
+ Mountain Climbers 1 minute

+ Steady State Exercise 2 minutes

+ Jack Squats 1 minute

Repeat 2-3 times for full workout!





you become light headed, take a seat. Finish with a walk for the

remainder of the time.

row before recovering for two minutes by walking slowly or jogging. That's it! In only 12 minutes, you've completed a powerful, heart-pumping cardio workout!

# FI5 BEGINNER WORKOUT FOUR

In F15 BEGINNER 2, you will build on the exercises from F15 BEGINNER 1 with added challenges following each move. Each exercise will be performed for 30 seconds with a 5 second transition between exercises.

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

30 seconds each

- + Alternating Lunges
- + Static Lunges (15 sec per side)
- + Alternating Knee Lifts
- + Knee Lift to Reverse Lunges (15 sec per side)
- + Alternating Butt Kickers
- + Staggered Hinges (15 sec per side)
- + Squats
- + Pulsing Squats
- + Bird/dog Left
- + Bird/dog Elbow to Knee Left
- + Bird/dog Right
- + Bird/dog Elbow to Knee Right
- + Pushups
- + Plank
- + Superman
- + Side Plank (15 sec per side)
- + Reverse Crunches
- + Seated Reverse Crunches
- + Inverted Bike
- + Mountain Climbers

Rest 60 seconds Repeat
2-3 times
for full
workout!

# F.I.T. TIP

Pay attention to the way in which the new exercises build on to the ones you've already learned. We will continue adding onto these moves as we move forward in the F.I.T. program!



# FI5 BEGINNER WORKOUT FIVE

This workout adds 15 second dynamic exercises to the base moves that you learned in **FI5 BEGINNER 1**. Many of these exercises require rotational movements that will also activate your core and balance.

Each exercise will be performed for **45 seconds** and immediately followed by a **15 second** supplemental exercise. After completing each supplemental exercise, take a **10 second** rest before beginning the next exercise. Once all exercises have been completed, recover for **60 seconds** and start again with a goal of completing between 2-4 rounds total!

### 15-45 seconds each

+ Squat Reaches	45 9	seconds
+ Pulsing Squats	15 9	seconds
+ Woodchops High Left to Low Right	45 9	seconds
+ Skaters	15 9	seconds
+ Woodchops High Right to Low Left	45 9	seconds
+ Skaters	15 9	seconds
+ Alternating Side Lunges	45 9	seconds
+ Jack Jumps	15 9	seconds
+ Side-to-Side Squats	45 9	seconds
+ Speed Side-to-Side Squats	15 9	seconds
+ Plank to Side Plank Left	45 9	seconds
+ Side Plank Hold	15 9	seconds
+ Kneeling Tricep Pushups	45 9	seconds
+ Mountain Climber Lunges	15 9	seconds
+ Plank to Side Plank Right	45 9	seconds
+ Side Plank Hold	15 9	seconds
+ Glute Bridges	45 9	seconds
+ Reverse Crunches	15 9	seconds
+ Core Roll Ups	45 9	seconds
+ Core Hold	15 9	seconds

# F15 BEGINNER WORKOUT SIX

This workout was introduced in **FI5 BEGINNER 1** and incorporates hip rotation and some yoga style strength training. These movements are slower with more focus on balance and core stabilization.

Each exercise will be performed for **60 seconds** with a **10 second** transition between exercises. Once all 10 exercises have been completed, recover for **60 seconds** and start again with a goal of completing a total of 3 rounds!

60 seconds each Repeat
3 times
for full
workout!

- + Plié Squats
- + Downward Dog to Plank
- + Balancing Deadlifts Left
- + Balancing Deadlifts Right
- + Triangle Abs Left
- + Triangle Abs Right
- + Crescent Lunges Left
- + Crescent Lunges Right
- + Boat Pose
- + Supine Twist

# 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 video at foreverfit15.com.



## F15 BEGINNER MEAL GUIDE.

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

## F15 BEGINNER 1

- + Women 1,400 Calories
- + Men 1,900 Calories

## F15 BEGINNER 2

- + Women 1,500 Calories
- + Men 2,000 Calories

## BREAKFAST.

Mix and match the following recipes during the F15 BEGINNER program to start your day.

## Oatmeal with Scrambled Eggs

Women 1 egg ½ cup oatmeal ½ cup blueberries Pinch of cinnamon	Men 2 eggs ½ cup oatmeal ½ cup blueberries 6 almonds, chopped Pinch of cinnamon

Prepare oatmeal per the package instructions using water. Add blueberries, cinnamon and almonds (men only). Spray a frying pan with cooking spray and cook eggs as desired finishing with salt and pepper, hot sauce or salsa.

## Yogurt Parfait

## 3/3 cup plain Greek yogurt 1 cup plain Greek yogurt 1/2 scoop vanilla Forever Lite Ultra® 1/4 cup granola 1 teaspoon chia seeds

1 scoop vanilla Forever Lite Ultra® 1/4 cup granola 1 teaspoon chia seeds 1 cup berries

Combine Greek yogurt with Forever Lite Ultra® and top with berries, chia seeds and granola.

## Bacon and Egg Sandwich

## 2 slices turkey bacon 3 egg whites

1 whole grain English

1 tablespoon cheese OR 1 oz. avocado

1 tomato slice Handful of spinach 4 oz. orange or grapefruit

iuice

2 slices turkey bacon

1 egg

2 egg whites

1 whole grain English

1 tablespoon cheese OR

1 oz avocado

1 tomato slice Handful of spinach

8 oz. orange or grapefruit

Cook turkey bacon, set aside and drain. Cook eggs as desired. Toast English muffin and sprinkle one side with cheese. Add eggs, bacon, tomato and spinach and top with other side. Enjoy with juice.

## Quinoa Porridge

1 scoop vanilla Forever Lite Ultra®

1/2 cup berries

1/2 cup quinoa, cooked

1 teaspoon coconut oil. flax, chia, or hemp seeds

1 tablespoon dried fruit OR 1/2 cup fruit

1/8 vanilla extract 6 oz. unsweetened

almond milk Pinch of cinnamon

1 scoop vanilla Forever Lite Ultra®

34 cup quinoa, cooked

2 teaspoons coconut oil.

flax, chia, or hemp seeds 3 tablespoons dried fruit

OR 34 cup fruit 1/8 vanilla extract

8 oz. unsweetened almond milk Pinch of cinnamon

Place cooked quinoa in a bowl and mix in coconut oil or seeds, Forever Lite Ultra®, vanilla and almond milk. Top with fruit and cinnamon

### F.I.T. TIP so you can make the night before and grab on-the-go. Savory Waffle Omelet Apple Cinnamon Overnight Oats Men 4 oz. unsweetened 6 oz. unsweetened 1 egg 2 eggs almond milk almond milk 3 egg whites 4 egg whites 1/2 cup rolled oats <sup>2</sup>/<sub>3</sub> cup rolled oats 1/2 cup sweet potato, 3/4 cup sweet potato, 1/4 cup plain Greek yogurt 1/2 cup plain Greek yogurt grated grated 1 tablespoon peanut, 11/2 tablespoons peanut, 2 tablespoons 2 tablespoons almond or cashew butter almond or cashew butter Mozzarella cheese Mozzarella cheese 1/4 cup applesauce ½ cup applesauce 1/4 cup red bell peppers, 1/4 cup red bell peppers, Pinch of cinnamon Pinch of cinnamon diced diced 2 scallions, diced 2 scallions, diced Make the night before or as many as 3-4 days in advance. 2 tablespoons salsa 4 tablespoons salsa Combine rolled oats and unsweetened almond milk. Add Seasoning salt to taste Seasoning salt to taste applesauce, plain Greek yogurt and cinnamon. Cover and place in the fridge overnight. You can heat overnight oats in the morning for a warm breakfast or enjoy it right from the fridge. Heat waffle iron and spray liberally with cooking spray. Beat eggs with seasoning salt. Mix in grated sweet potato and vegetables. Pour half of the mixture in the iron. Cook until Lean and Green Pancakes eggs are set. Spray waffle iron with cooking spray and repeat with the rest of the mixture. Top each waffle with salsa and Mozzarella cheese Women Men 1 egg 1 egg 1/4 cup 2% fat cottage 2 egg whites cheese 1/3 cup 2% fat cottage 1/4 cup rolled oats cheese 1/3 cup rolled oats ½ cup spinach 1/2 banana 1/2 cup spinach 1/4 cup blueberries ½ banana 1 tablespoon maple 1/4 cup blueberries 2 tablespoons maple T RECIPE? Heat griddle to medium heat. Set aside blueberries and maple

syrup. Blend all remaining ingredients together until smooth.

Pour onto griddle and turn once edges start to bubble. Top
pancakes with blueberries and maple syrup. Enjoy!

cebook.com/forevernorthamerica

## 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

## Clean Granola

Women 25 pistachios 1 tablespoon sunflower

1 tablespoon raisins 1 tablespoon dark

chocolate chips

30 pistachios

2 tablespoons sunflower

2 tablespoons raisins

1 tablespoon dark chocolate chips

Mix all ingredients together for a great snack on the go!

## Cinnamon Pear and Cottage Cheese

1/2 cup 2% cottage cheese 1 pear, chopped

2 walnut halves. chopped

3/4 cup 2% cottage cheese 1 pear, chopped

1 tablespoon walnuts.

Combine cottage cheese and pear, sprinkle walnuts on top.

## **Protein On-The-Go**

Women

1 oz. turkey jerky 1 oz. Mozzarella cheese

2 clementine oranges

2 oz. turkey jerky

2 oz. Mozzarella cheese

1 clementine orange

## Edamame with Vanilla Soy Milk

Women

<sup>2</sup>/<sub>3</sub> cup edamame

1 cup vanilla soy milk Sea salt to taste

11/3 cups edamame

1 cup vanilla soy milk Sea salt to taste

Prepare edamame as desired by microwaving or boiling. Season lightly with salt and enjoy with a side of vanilla soy milk.

## + Men 350 Calories

## Avocado and Egg Toast

1 slice whole grain bread 1/4 avocado, smashed

1 hard-boiled egg

1 slice whole grain bread 1/4 avocado, smashed 2 hard-boiled eggs

Toast whole grain bread. Spread smashed avocado on top. Hard-boiled eggs can be chopped up and added on top or enjoyed on the side.

## Forever PRO X2® bar. Veggies and Hummus

Women

1 Forever PRO X2® High Protein Bar (sold separately) Carrots, bell peppers, celery, jicama, cucumbers and broccoli, chopped 1 tablespoon hummus

1 Forever PRO X2® High Protein Bar (sold separately) Carrots, bell peppers, celery, jicama, cucumbers and broccoli, chopped 2 tablespoons hummus 8 oz. nonfat, almond, coconut, soy or rice milk

## Peanut Butter Energy Ball

Women 1/2 cup peanut butter

1/4 cup honey 1 scoop Vanilla

Forever Lite Ultra® 3/4 cup rolled oats

1/2 teaspoon vanilla extract 1/4 teaspoon salt

1/2 cup peanut butter 1/4 cup honey 1 scoop Vanilla

Forever Lite Ultra® 3/4 cup rolled oats 1/2 teaspoon vanilla extract

1/4 teaspoon salt

Mix peanut butter, honey, vanilla and salt together. Mix in protein powder then oats and form into 14 balls. Keep in the fridge or freezer. Serving size for women is 2 balls and servings for men is 3 balls.

## **LUNCH & DINNER.**

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

## + Women 450 Calories

## Turkey Roll Up

## Women

## 1 whole grain tortilla

## 1 tablespoon hummus

- 1/2 1 cup spinach
- 4 oz. turkey 1 oz. Mozzarella cheese
- Pear, apple, banana OR 1 cup of berries on the

side

Spread 1 tablespoon of hummus on whole grain tortilla and add turkey, spinach and cheese. Roll the tortilla and enjoy!

## **Tuna Sandwich**

- 4 oz. prepared tuna
- 1 tablespoon light mayonnaise
- 1/2 cup celery, diced
- 1 piece whole grain bread 1/4 cup lettuce or leafy areens
- 1 cup carrots
- 1 tablespoon hummus
- 1 small orange or
- 1/2 cup grapes

5 oz. prepared tuna

2 whole grain tortillas

1 cup spinach

5 oz. turkey

2 tablespoons hummus

2 oz. Mozzarella cheese

- 1 tablespoon light mayonnaise
- 2 pieces whole grain
- 1/4 cup lettuce or leafy
- areens 2 small oranges

Mix tuna with light mayonnaise and chopped celery. Place on whole grain bread and top with lettuce or leafy greens. Women can enjoy veggies with hummus and fruit on the side. Men can enjoy fruit on the side.

## Tomato Soup and Cheesy Crackers

- 11/2 cups tomato soup
- 1/8 cup shredded cheddar cheese
- 8 whole grain crackers
- 1 hard-boiled egg

- 2 cups tomato soup
- 1/8 cup shredded cheddar cheese
- 8 whole grain crackers
- 2 hard-boiled eggs

Prepare soup according to directions. Sprinkle cheddar cheese on whole grain crackers and heat in the microwave just until cheese is melted. Enjoy hard boiled eggs on the side.

## + Men 550 Calories

## Tex-Mex Chicken Salsa

### Women

- 2 cups spinach
- 1-2 cups romaine lettuce or other leafy greens
- 1/3 cup tomatoes,
- chopped
- 1/2 cup black beans, drained and rinsed
- 4 oz. chicken breast, chopped
- ½ bell pepper, chopped
- 2 green onions, chopped 3 tablespoons salsa
- 3 tablespoons plain
- nonfat Greek yogurt
- 1/4 teaspoon taco seasoning
- 1 oz. avocado OR
- 11/2 tablespoons cheese

- 2 cups spinach
- 2 cups romaine lettuce or other leafy greens
- 1/2 cup tomatoes,
- chopped
- 1/2 cup black beans, drained and rinsed
- 5 oz. chicken breast,
- chopped
- 1/2 bell pepper, chopped
- 2 green onions, chopped
- 4 tablespoons salsa
- 4 tablespoons plain
- nonfat Greek yogurt
- 1/₃ teaspoon taco
- seasoning
- 2 oz. avocado OR
- 21/2 tablespoons cheese
- Mix spinach and greens, add tomatoes, bell pepper and green

onions. Add black beans and top with chicken breast. To make a low calorie dressing, combine salsa with plain nonfat Greek yogurt and taco seasoning and mix. Mix into salad. Top with avocado or cheese.

## Elvis Special

- 1 tablespoon peanut or almond butter
- 2 slices whole grain bread
- 1 banana
- Pinch of cinnamon

- 1 tablespoon peanut or almond butter
- 2 slices whole grain bread
  - 1 hanana
- Pinch of cinnamon
- 1 tablespoon hummus
- 1 cup carrots
- 8 oz. nonfat, almond, coconut, sov or rice milk

Spread peanut or almond butter on one slice of whole grain bread, add mashed or sliced banana and top with cinnamon and second slice of whole grain bread. Men can enjoy carrots with hummus and milk on the side

## + Women 450 Calories

## Sesame Ahi with Rice

### Womer

- vvoirieri
- 4 oz. Ahi tuna

pepper to taste

- 1 teaspoon olive oil
- ½ **cup** wild rice, prepared ½ **cup** shelled edamame
- 1/₃ cup shelled edamame 1/₂ cup steamed zucchini
- 1 tablespoon ginger sesame salad dressing ginger, garlic, salt and

### Men

- 5 oz. Ahi tuna
- 1 teaspoon olive oil
- 1 cup wild rice, prepared
- ¹/₃ cup shelled edamame
- ½ cup steamed zucchini
  1 tablespoon ginger
- 1 tablespoon ginger sesame salad dressing ginger, garlic, salt and pepper to taste

Coat Ahi tuna with olive oil and season with ginger, garlic, salt and pepper. Sear over medium-high heat 2 minutes or longer on each side. Remove from heat and place over rice. Add edamame and zucchini and drizzle with sesame ginger dressing.

### Chili

## Women

- 4 oz. ground turkey
- 1 teaspoon chili powder 1/4 cup onion, chopped
- 1/4 cup canned, diced tomatoes
- ½ cup black beans, drained and rinsed
- 1/4 **cup** pinto beans, drained and rinsed
- 1/4 cup salsa
- 1 oz. chopped avocado OR 1/6 cup shredded cheese

## Men

- ${f 5}$  oz. ground turkey
- 1 teaspoon chili powder 1/3 cup onion, chopped
- ½ cup canned, diced tomatoes
- 1/2 cup black beans,
- drained and rinsed
- ½ cup pinto beans, drained and rinsed
- 1/3 cup salsa
- 1/4 avocado
- 1 tablespoon shredded cheese

Brown ground turkey with chopped onion. Add chili powder, tomatoes, black beans, pinto beans and salsa. Simmer until heated and combined. Top with avocado or cheese for women and avocado and cheese for men.

## **FIT. TIP**

Chili can be made vegetarian by substituting **6 oz.** extra firm tofu and an extra ¼ **cup** beans for women and **8 oz.** extra firm tofu and an extra ⅓ **cup** of beans for men for the ground turkey.

## + Men 550 Calories

## Curried Chicken

### Wome

- 4 oz. chicken breast
- 1 teaspoon coconut oil
- ½ cup couscous
- 1/4 cup garbanzo beans,
- rinsed

  1 tablespoon raisins
- 1 tablespoon pine nuts
- tablespoon pine nut
- 1 cup spinach, chopped ½ cup chicken broth
- 3/4 teaspoon curry
- powder
- 1/8 teaspoon cumin 1/4 teaspoon cinnamon
- Salt and pepper to taste

### Men

- 6 oz. chicken breast
- 1 teaspoon coconut oil
- 2/3 cup couscous
- 1/3 cup garbanzo beans, rinsed
- 1 tablespoon raisins
- 1 tablespoon pine nuts
- 1 cup spinach, chopped
- <sup>2</sup>/<sub>3</sub> cup chicken broth
- 1/4 teaspoon curry
- 1/8 teaspoon cumin
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cinnamon Salt and pepper to taste

Spread coconut oil over the chicken breast and season with ½ teaspoon curry powder, salt and pepper. Bake at 350° for 25-30 minutes. Bring the chicken broth to a boil and add couscous. Cover and leave for 1 minute. Add chopped spinach, garbanzo beans, pine nuts and raisins. Season with the remainder of the curry powder, cumin, cinnamon and pepper to taste.

## Pork Souvlaki

### Women

- 4 oz. pork
- 1/4 cup plain Greek yogurt
- 1 teaspoon olive oil
- 1 whole wheat pita
- 1 teaspoon feta
- 1/4 small onion, diced
- ½ cucumber, sliced
- 1 tablespoon lemon juice
- ½ teaspoon honev
- Pinch of garlic powder
- Pinch of dill
- Pinch of salt
- Pinch of oregano Pinch of pepper

- Men 6 oz.
- 1/4 cup plain Greek yogurt
- 1 teaspoon olive oil
- 1 whole wheat pita
- 1 teaspoon feta
- 1/4 small onion, diced
- ½ cucumber, sliced
- 1 tablespoon lemon juice
- ½ teaspoon honey
- Pinch of garlic powder
- Pinch of dill
- Pinch of salt
- Pinch of oregano Pinch of pepper
- Whisk together lemon juice, olive oil, garlic powder, oregano, salt and pepper. Place pork and chopped onion in a bag and marinate for at least 1 hour or up to 24 hours. Remove pork from marinade and grill or broil for 4-6 minutes per side. Make a tzatziki sauce by combining Greek yogurt with garlic powder, dill, lemon juice and honey. Serve pork on a warm pita with tzatziki sauce and feta. Cucumbers can be added to the pita or

used to dip into the remaining tzatziki sauce.

## Honey Mustard Chicken with Cinnamon Sweet Potatoes

### Women

4 oz. chicken breast

1/2 tablespoon honey

1/2 tablespoon mustard 1 medium baked sweet

notato Pinch of cinnamon

2 cups arugula

1 tablespoon

pomegranate 16 pistachios, shelled

1/2 cup raspberries

1 tablespoon raspberry

vinaigrette

6 oz. chicken breast

1/2 tablespoon honey

1/2 tablespoon mustard

1 large baked sweet notato

Pinch of cinnamon

2 cups arugula

1 tablespoon

vinaigrette

pomegranate 16 pistachios, shelled

1/2 cup raspberries

1 tablespoon raspberry

Mix honey and mustard and spread over chicken breast. Bake at 350° for 25 minutes. Bake large sweet potato in the oven or microwave. Sweet potato is done when easily pierced with a

## Grilled Chicken Caesar Salad Wrap

raspberries and dress with raspberry vinaigrette.

fork. Top with cinnamon. Mix arugula, pomegranate, pistachios,

### Women

4 oz. chicken breast

1 spinach wrap

1/2 tablespoon olive oil 1/2 tablespoon low fat

mayonnaise

1 tablespoon Parmesan cheese

3/4 tablespoon lemon

1/4 teaspoon garlic, minced Romaine lettuce

Salt and pepper to taste

1 apple

6 oz. chicken breast

1 spinach wrap

1/2 tablespoon olive oil 1/2 tablespoon low fat

mayonnaise 1 tablespoon Parmesan

3/4 tablespoon lemon

1/4 teaspoon garlic, minced Romaine lettuce Salt and pepper to taste

1 apple

Combine lemon juice, olive oil, low fat mayonnaise and garlic in a bowl to make dressing. Lightly salt chicken breast and grill for 4-6 minutes per side. Once chicken has cooled, cut it into bite-sized pieces. Toss lettuce, dressing, parmesan cheese and chicken together. Place mixture in spinach wrap. Enjoy with an apple on the side.

## Marinara Spaghetti Squash

4 oz. ground turkey

11/2 cups spaghetti squash

1 tablespoon olive oil

1/₃ cup marinara sauce 1 tablespoon Parmesan

1 cup green beans, steamed

1 cup melon

5 oz. ground turkey

2 cups spaghetti squash

1 tablespoon olive oil

1/2 cup marinara sauce 2 tablespoons Parmesan

cheese

1 cup green beans,

steamed

1 cup melon

Preheat oven to 425° and drizzle half of a spaghetti squash with olive oil. Place cut side down on a lined baking sheet and roast until tender when pierced with a knife. When cooked, scrape out the squash and measure your portion. Reserve the rest for future use. Brown ground turkey and add marinara sauce. Once heated, place on top of spaghetti squash and sprinkle with Parmesan cheese. Enjoy green beans and melon on the side.

## Cobb Salad

1 slice turkey bacon, chopped

1 hard-boiled egg, chopped

1 piece whole grain toast

1 tablespoon blue cheese

2 tablespoons light balsamic vinaigrette

1 tablespoon avocado 1/₃ tomato, diced 2-3 cups romaine lettuce

2 slices turkey bacon, chopped

1 hard-boiled egg, chopped

1 piece whole grain toast

1 tablespoon blue cheese

2 tablespoons light balsamic vinaigrette

1/4 avocado

1/₃ tomato, diced 2-3 cups romaine lettuce

Place lettuce in a bowl. Add hard boiled eqq. turkey bacon. tomato, avocado, blue cheese and toss with light balsamic vinaigrette. Enjoy with whole grain toast on the side.

## Chicken Parmesan

4 oz. chicken breast

1 teaspoon olive oil

1 cup whole wheat pasta, cooked

4 tablespoons marinara

1 tablespoon Parmesan cheese

1 cup cauliflower. steamed

Italian seasoning

6 oz. chicken breast

1 teaspoon olive oil 11/4 cup whole wheat pasta, cooked

5 tablespoons marinara

1 tablespoon Parmesan cheese

1 cup cauliflower. steamed

Italian seasoning

Drizzle 1/2 teaspoon olive oil on chicken breast. Sprinkle with Italian seasoning, 1 tablespoon marinara sauce and 1 teaspoon Parmesan cheese. Bake at 350° for 25-30 minutes. Prepare whole wheat pasta and top with remaining olive oil and parmesan. Steam cauliflower and season with salt and pepper to taste to 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 ½ cup (dry) 1½ cups (cooked) or % cup (dry)
	Steel cut oats (GF if uncontaminated)	% cup (cooked) or $%$ cup (dry) 1 cup (cooked) or $%$ cup (dry)
GRAINS	Quinoa (GF)	% cup (cooked)
	Rice (wild or brown)	% cup (cooked)
	Cream of wheat	1 (pouch) or % cup (cooked) 2 (pouches) or 1½ cups (cooked
	Barley	% cup (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 (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 (110-120 calorie serving)
PASTA	Buckwheat soba noodles	1 cup (cooked) 2 cups (cooked)
	Whole wheat pasta	% cup (cooked) 1 cup (cooked)
	Pasta (quinoa, rice) (GF)	% cup (cooked) 1 cup (cooked)
LEGUMES	Black beans, chickpeas, pinto	% cup (rinsed & cooked) 1 cup (rinsed & cooked)
STARCHY VEG	Baked red potato	2 small 2 small
	Baked sweet potato	1 cup 1½ cups
	Winter squash (hubbard, acorn, butternut)	1¼ cups (cooked) 2 cups (cooked)

## PROTEIN.

## WOMEN + 130 - 150 Calories | MEN + 170 - 200 Calories

CATEGORY	TYPE	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 serving)
	Turkey sausage	4 links (130 calorie serving)	5 links (170 calorie serving)
	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	1⅓ cup
	2% Cottage Cheese	⅔ cup	% cup
	1% milk	10 oz.	12 oz.
	Whey protein	1 scoop (125 calorie)	1½ scoops (100-125 calorie)
VEGETARIAN	Lentils	½ cup (cooked)	% cup (cooked)
	Black beans	% cup (rinsed & cooked)	% cup (rinsed & cooked)
	Forever Lite Ultra®	1½ scoops	1½ scoops
	Tofu	8 oz.	10 oz.
	Edamame (shelled)	% cup	1 cup
	Veggie burger	1 patty (125 calorie)	11/2 patties (110-125 calorie)

## PRODUCE.

## WOMEN + 60 - 75 Calories | MEN + 50 - 60 Calories

WOMEN	1 66 16 Galeries 1	WEIT 100 00 t		
CATEGORY	TYPE	SERVI	SERVING SIZE	
		WOMEN	MEN	
FRUIT (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	½ large	½ 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 (dried)	Raisins	½ cup	⅓ cup	
	Prunes	4 large	3 large	
VEGETABLES (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			



WOMEN + 90 - 100 Calories   MEN + 120 Calories				
CATEGORY	TYPE		SERVING 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 (% oz.)
	Pistachio		20 kernels	30 kernels
FRUIT	Avocado		1/2 avocado or 4 teaspoons	4 tablespoons
	Coconut flakes (unsweetened)		1/4 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.	3/4 OZ.
	Dark chocolate (at least 70% cacao)		½ oz.	¾ oz.

