

YOUR 21 DAY GUIDE TO A HEALTHIER, HAPPIER YOU



We're so glad you've made this commitment to you. Our goal over the next 21 days is to help you feel better by establishing healthy habits that fit into our ever-changing lifestyles. We're honored to partner alongside you to:

- > Move more with our daily jumpstart exercise routine
- > Eat better with our expert nutrition support
- > Learn through our lifestyle coaching and education
- > Take some time to focus on you
- > Help you establish healthy habits to feel and live better for a lifetime

Our Reboot Challenge Packet is jam packed with all your challenge essentials and will act as a guide to a healthy lifestyle, including:

- 1. Goal setting activities to help you determine your why
- 2. Program calendar and daily tracking sheet
- 3. Meal plan, grocery list, easy recipes and more!

We are looking forward to supporting you throughout the next 21 days! If you have questions for our health professionals, please contact yourcoach@activewellness.com.

SMARI. GOALSWarksheet

Research shows
that you are 2-3x more
likely to implement healthy
habits into your life if you
actually plan for it. Use the
provided SMART goal
worksheet to start you off
in the right direction

toward your goals.

MY GOAL:

Specific Specific

What? When? How long? Where?



Is your goal measurable?



Do you feel you can achieve this goal at this time?

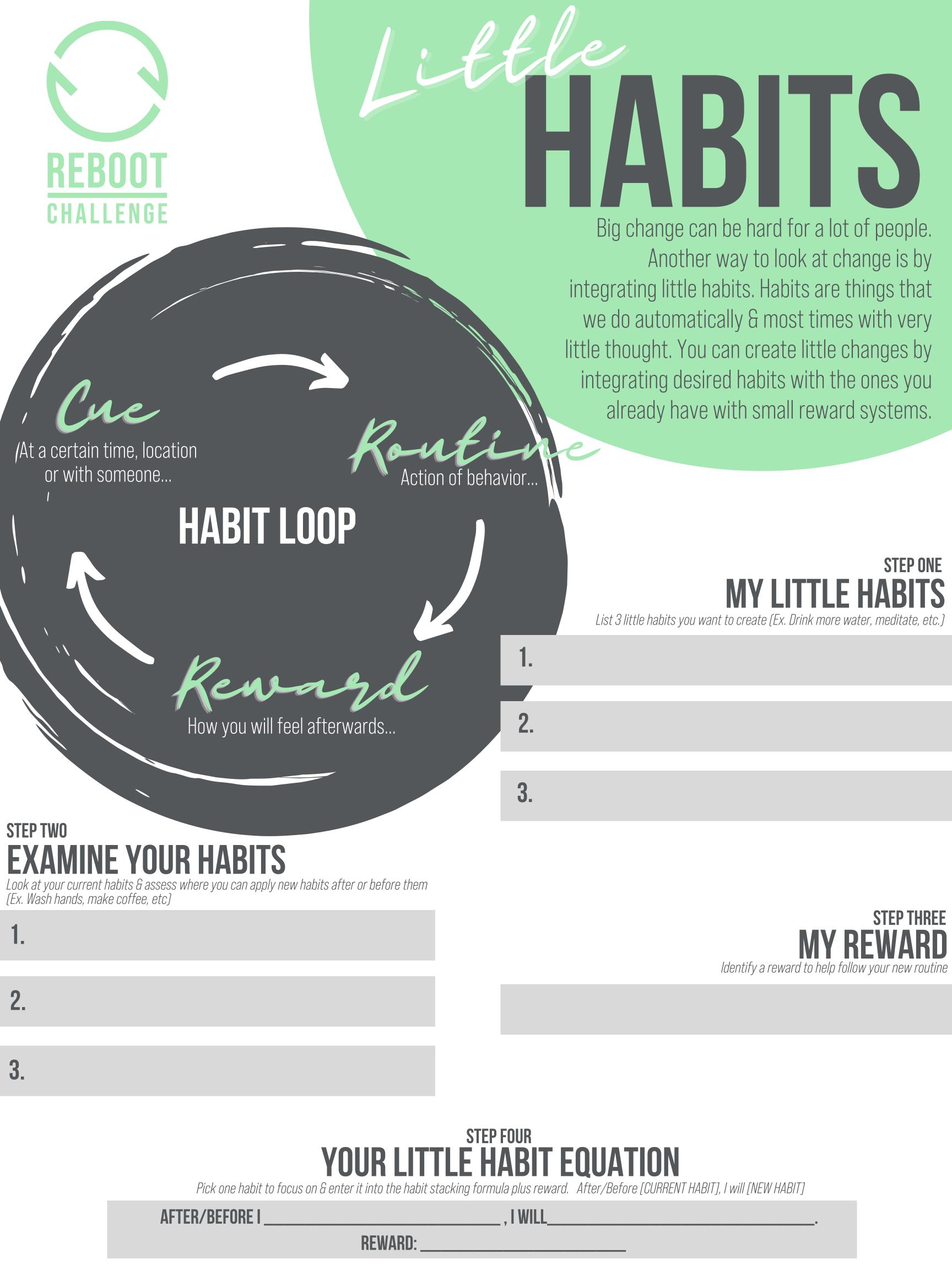




Are your goals relevant to what you want to achieve?



When do you want to achieve your goal by?

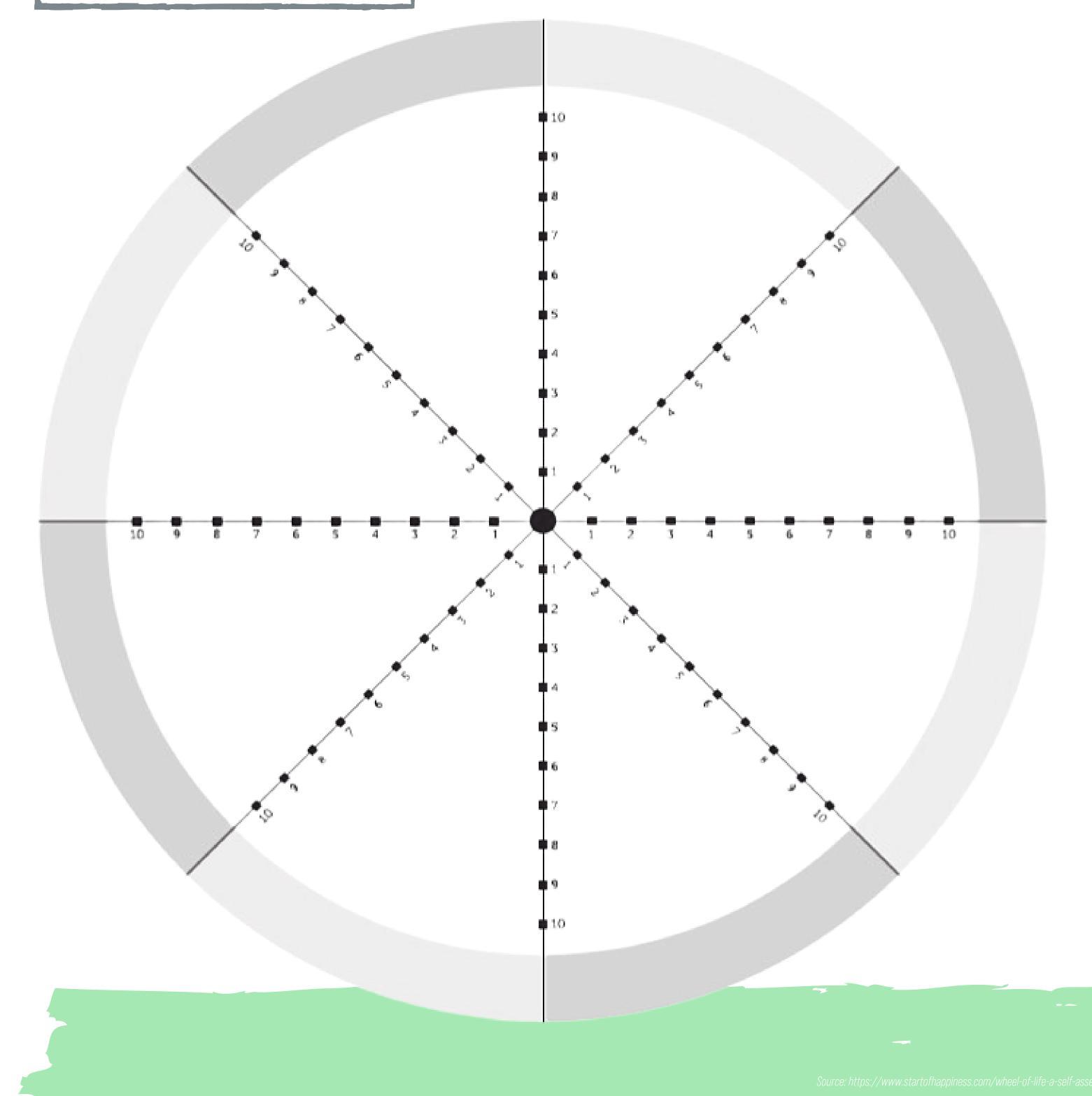


WHEEL LIFE

Life is all about balance. When we put too much emphasis on one part of our life it can lead to lack in other important parts of our lives. One way to check your balance is by making a wheel of life.

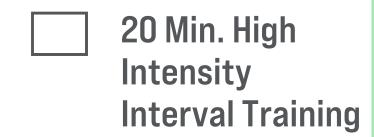
INSTRUCTIONS

- 1. Evaluate 6-10 areas of your life that are most important to you
- 2. Circle or highlight each area on the wheel below
- 3. Rate each area 1 (worst) to 10 (best) based on satisfaction
- 4. Join marks together on the wheel. Is yours balanced? Where do you want to improve?
- 5. Make a SMART goal or revisit tiny habits to improve your wheel





MONDAY Body Sculpt



Click Here to Access

of Push-ups

TUESDAY



Click Here to Access

WEDNESDAY



THURSDAY

Click Here to Access

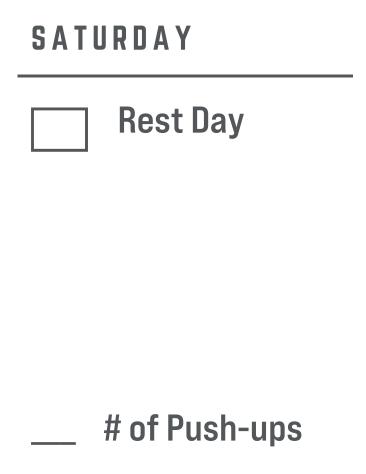
of Push-ups

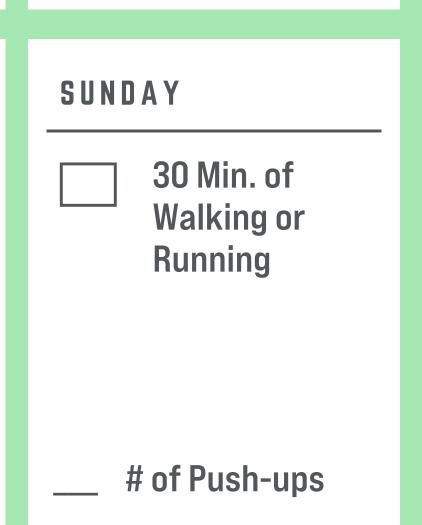
___ # of Push-ups

___ # of Push-ups

Weekly Challenge: Accumulate 100 Pushups

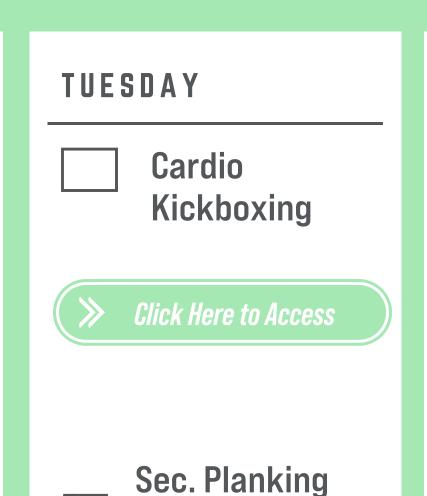
Upper Body Blast Strength Circuit Click Here to Access # of Push-ups

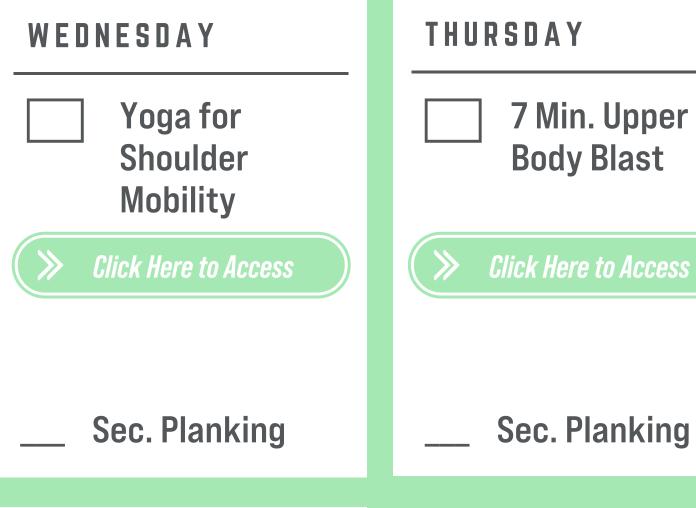




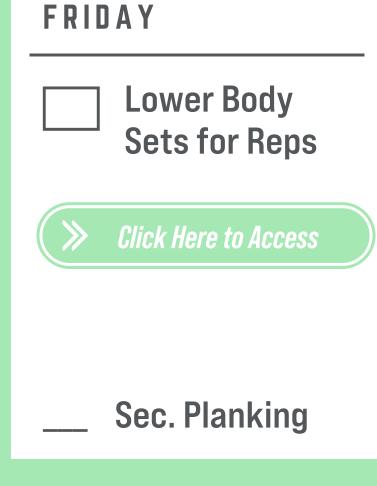


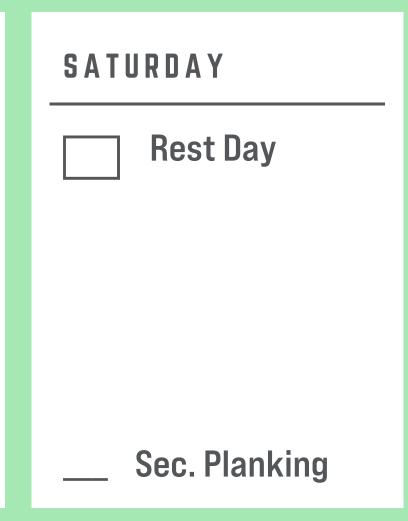


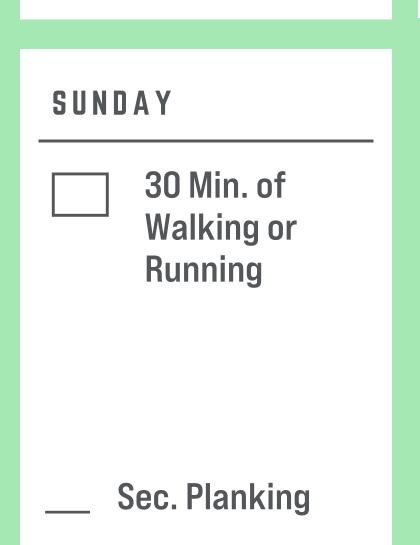








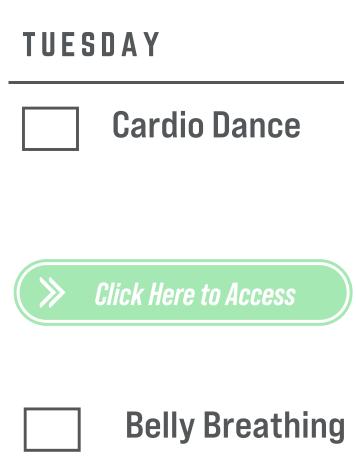


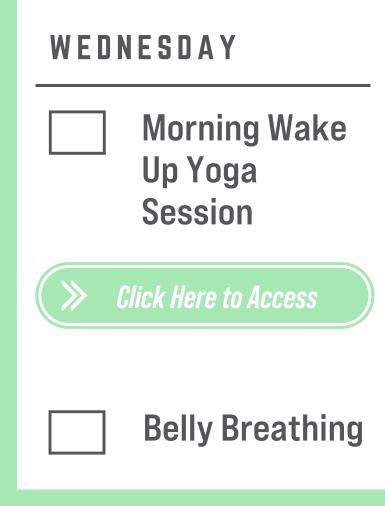


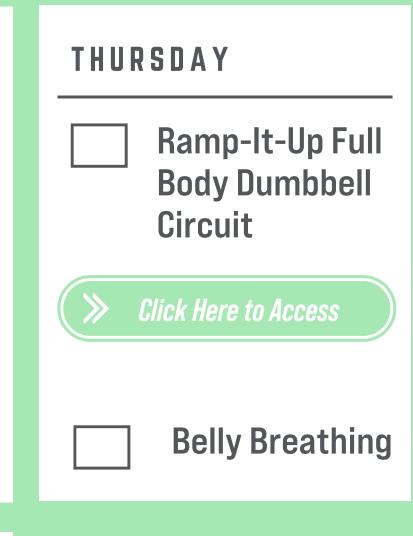




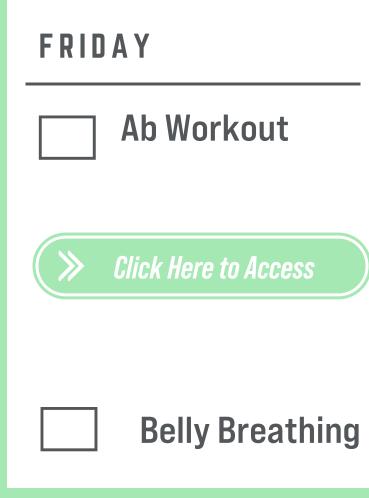
MONDAY			
	Total Body		
	Strength		
	Training		
(<u>></u>	Click Here to Access		
	Belly Breathing		

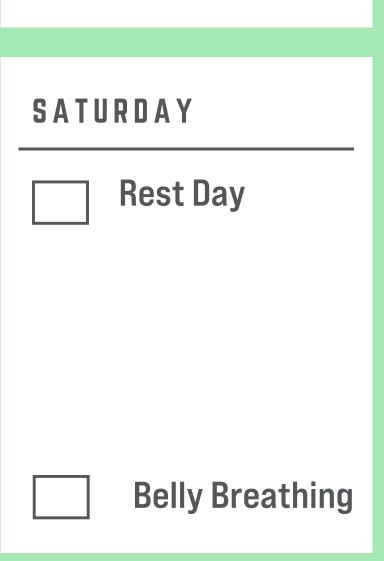


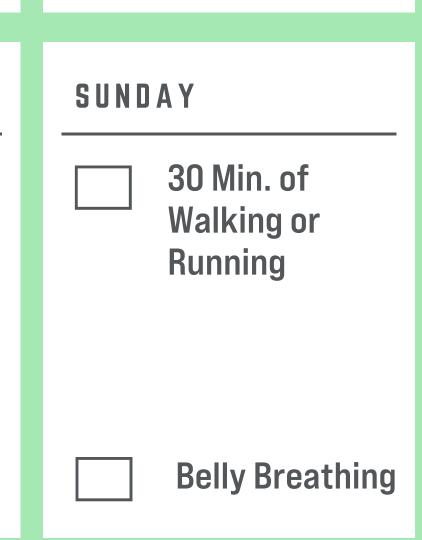












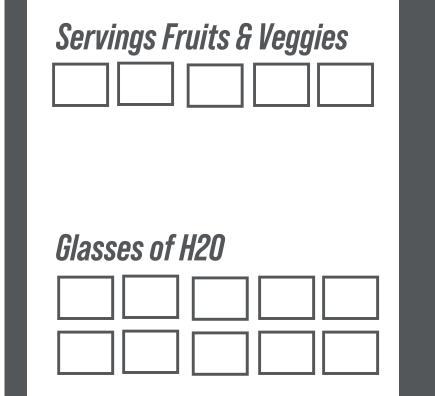




MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Servings Fruits & Veggies			
Glasses of H20	Glasses of H20	Glasses of H20	Glasses of H20
FRIDAY	SATURDAY	SUNDAY	



Servings Fruits & Veggies	Servings Fruits & Veggies
Glasses of H20	Glasses of H20

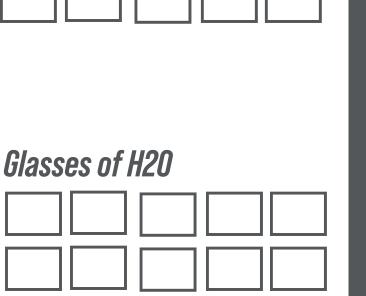


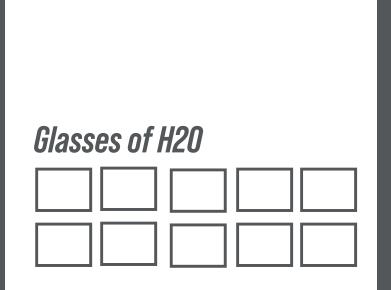




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Glasses of H20	Glasses of H20	Glasses of H20	Glasses of H20
F R I D A Y Servings Fruits & Veggies	S A T U R D A Y Servings Fruits & Veggies	S U N D A Y Servings Fruits & Veggies	

lasses of H20	Glasses of H20









MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Servings Fruits & Veggies	Servings Fruits & Veggies	Servings Fruits & Veggies	Servings Fruits & Veggies
Glasses of H20	Glasses of H20	Glasses of H20	Glasses of H20
F R I D A Y Servings Fruits & Veggies	S A T U R D A Y Servings Fruits & Veggies	SUNDAY Servings Fruits & Veggies	



Glasses of H20	

Servings Fruits & Veggies



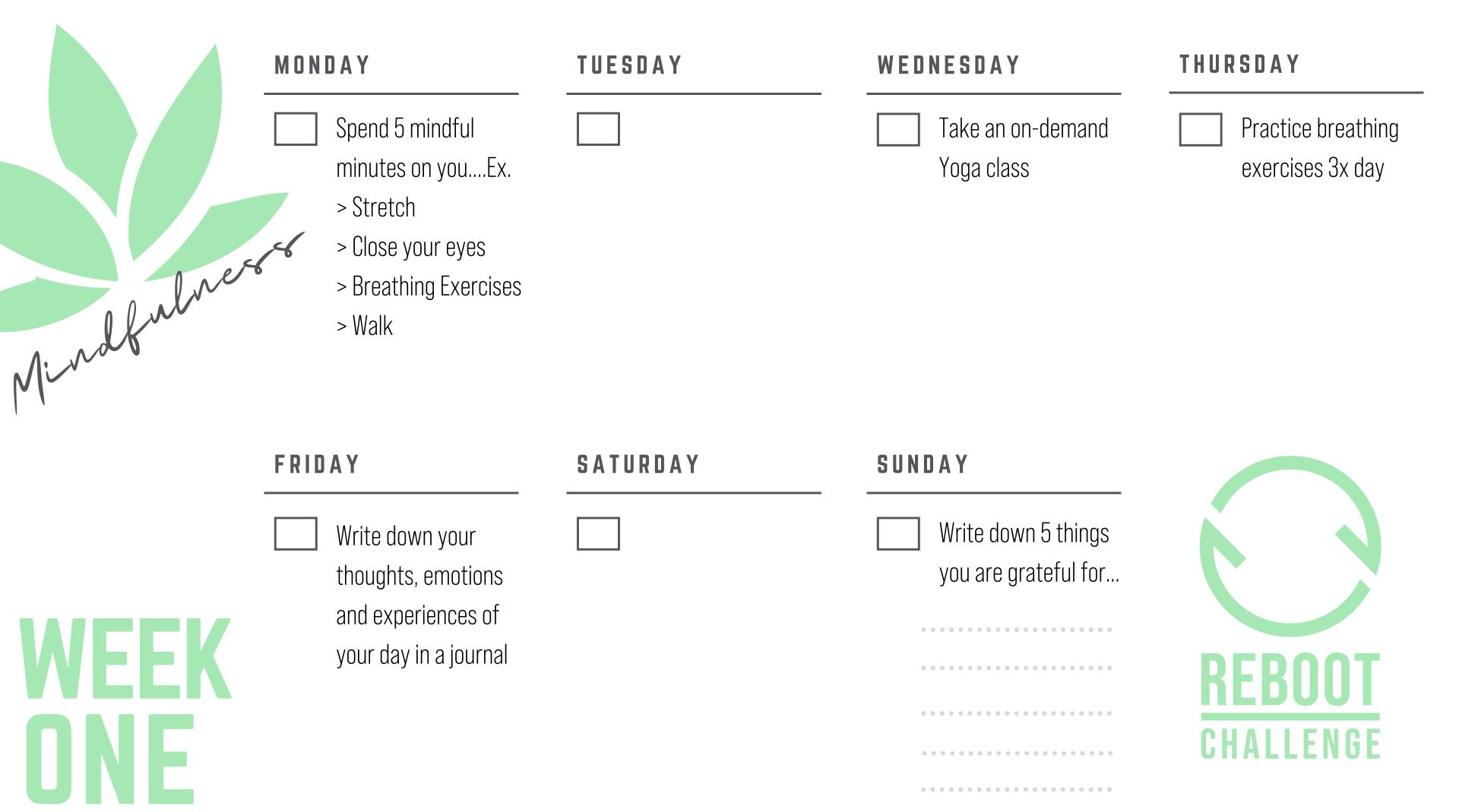
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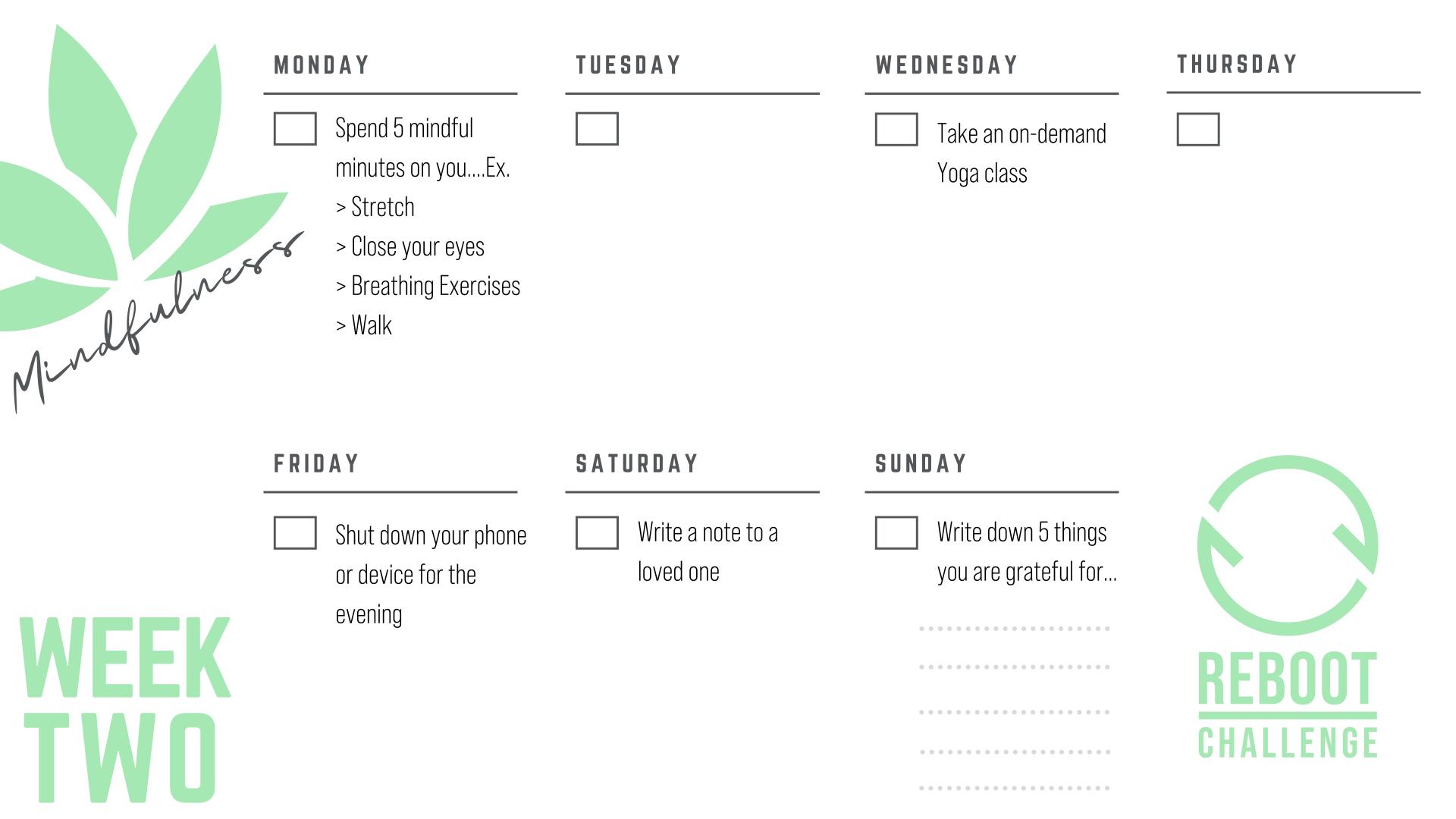
Servings Fruits & Veggies

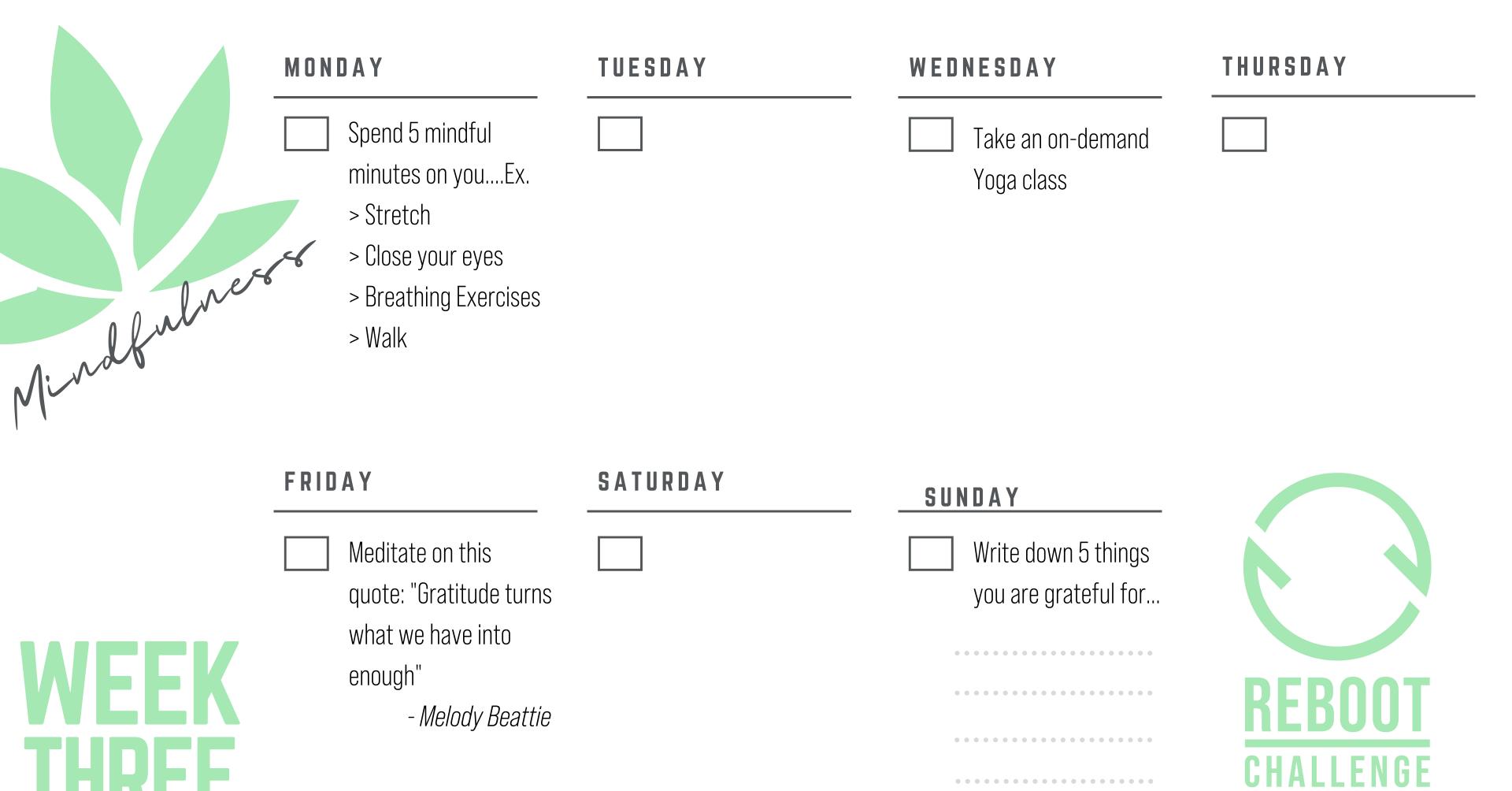












This or that

YOUR EXERCISE MODIFICATIONS

If this exercise isn't feeling comfortable ... try that



Burpees



Jumping Jacks





Elevated Push-ups

Squats



Sit to Stand

Squat to Press



Sit to Stand + Press

Lunges



Step Ups

Plank



Bird Dog

EXERCISE DOES A BODY GOOD

Research shows that those who exercise once a week, or even for just 10 minutes a day, are happier than those who do not. Mood benefits of exercise can last up to 12 hours after exercise, and who doesn't want that?! Here are 7 ways that exercise does a body good.

MAKES US FEEL HAPPY

... by releasing endorphins each time we move

LETS US STRESS LESS

....through it's reduction of cortisol, a stress hormone

HELPS US FOCUS BETTER

...by clearing our mind to remain focused

REFRESHES US

....exercise helps us sleep better and recover

LOWERS OUR RISKS

....for disease, depression, dementia and slows aging!

SUPPORTS HEALTHY WEIGHT

... by balancing calories in and out

REDUCES INFLAMMATION

....an underlying cause of disease and disorder in the body

Commit to Moving More

How can you commit to moving more? Finding consistent ways to move more will help you make movement a habit.



SCHEDULE IT

If you do better with routine, make sure you have your exercise time blocked out in your daily schedule at a time that works best for you. Try not to miss it!



WATCH IT

Take advantage of our virtual resources to complete your workout wherever you are; home, work, travel, etc. Log in to our on-demand video library.

BREAK IT UP

Research is finding 5-10 minutes of movement 3-4 times throughout the day has significant health benefits. Walking during a meeting with a colleague, squats and pushups after breakfast, lunch and dinner, or a few minutes of your favorite yoga routine in the morning and at night.



Those who like data, can find great benefits and accountability through wearable technology that tracks things like steps, calories, sleep, workouts, etc. You can set goals or reflect on your activity each day to help you move more.





TAKE IT

A group class or one-on-one personal training setting is a great way to receive individualized assistance, accountability, social engagement & fun!

FOOD TO MAKE YOU FEEL GOOD

Nutrition is an extremely underestimated component of better health, and uniquely enough, has a built in accountability system! Your body will let you know if your daily choices are helping you feel better or worse. Let's start to eat better to feel better and improve immune response, reduce the risk of disease and cancers, lose or maintain weight, sleep better and deeper, increase strength of bones, teeth, nails and hair, enhance your mood, help you have more energy, improve your gut and digestive system, heal faster and impact the health of future generations with a positive example.

6 TIPS TO EAT WELL + STAY ON TRACK



EAT A VARIETY

Eat a variety of colors to provide excitement for you eye when you sit down to eat as well as wonderful nutrients in every bite



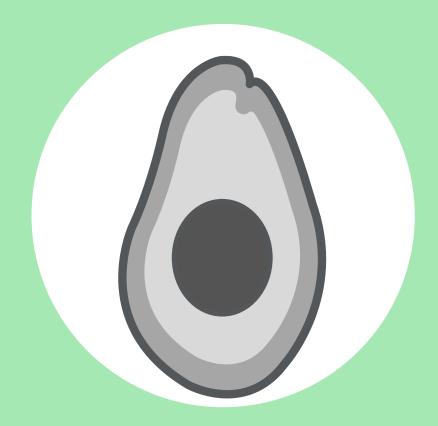
TRY NEW THINGS

Search for healthy recipes or different cuisines to eat throughout the week. This keeps things fun and exciting



DRINK WATER

Water helps your body to know in it's truly hungry and keeps your body running well.



CARBS + FAT

Carbs and fat aren't bad. Carbs give us energy and fats help support cell growth, protect organs, absorb nutrients and they taste delicious.. Eat healthy sources for better health.



EAT AT HOME

restaurants as a treat or experience instead of something you do every night. If you begin to eat at home more often, we bet you will see some major results.



SLEEP + STRESS

When you are stressed or have no had enough sleep, it's easy to get cravings and reach for unhealthy choices.

More fulness Mindfulness

Mindfulness is a gentle effort to be aware moment to moment. It's living in the present so all of your energy is directed to right now. In the present moment your focus is clear, ideas flow freely and solutions arise. You can train your brain to be more mindful; it's just like strengthening a muscle. Try following these 5 tips to help you become more mindful.

Let Go lf your regreener mate. Accept

If you let your mind wander into the past, you may waste your energy on regrets. If you think too much about the future, worries can drain your energy. Brief trips to the past and future are needed to deal with practical matters, but your power lies in the present moment.

Accept the present moment just as it is without judgement so you can use your energy to directly handle the circumstance at hand. Mindfulness frees you from the tendency to react.

Meditate

One of the best ways to cultivate mindfulness is to focus on your breathing. Breathe deep into your belly and follow your breath all the way in and out. Notice the air passing through your nose. Try it for 3 minutes, three times a day to transform your day.

FOCUS

Notice and focus on the sounds around you, the temperature of your skin, the scents in the air and all the things that surround you. Slow down to notice what's going on around you in the moment.

Practice

Practice being mindful in moments such as brushing your teeth, taking a shower, eating or walking. For example, feel the ground against your feet while walking down the street. Take in the small details and practice often.

STRESS MANAGEMENT IDEAS



MEDITATE OR BREATHE DEEPLY.

Just a few minutes can help ease anxiety & help you to become more resilient towards stress.



REACH OUT.

Surround yourself with a community that you feel comfortable talking to when times get hard. Reach out in person or talk over the phone. This can help give you a fresh perspective while keeping connections strong!



BE PRESENT.

Take 5 minutes to slow down - sometimes we are so on the go that little things that should not stress us out are the exact things that do stress us out.



DECOMPRESS.

Wrap a warm compress around your shoulders & neck for 10 minutes. After the time is up use a foam roller or other tool to massage out tension.



LAUGH.

Wrap a warm compress around your shoulders & neck for 10 minutes. After the time is up use a foam roller or other tool to massage out tension.



GET MOVING.

All forms of movement can ease anxiety & depression by helping the brain to release feel good chemicals that help your body deal with stress. Go for a run or just a light after dinner walk around the neighborhood, both are going to be great for your stress levels





MON.

BREAKFAST

SNACK

LUNCH

SNACK

Raspberry French Toast in a Jar

RECIPE LINK

Hummus & Vegetables

On a plate measure 1-2 T. hummus with baby carrots and bell peppers

Turkey Roll-Ups & Apple

Roll slices with peppers & spinach. Enjoy with a 1/2 an apple & 1 T. of nut hutter

Peppermint Patty Protein Shake

Blend 1 scoop vanilla protein, 1 T. cocoa, 1/2 C. spinach, 1/2 frozen banana, 1 C. almond milk, 1 C. ice & small drop peppermint extract

Baked Cod + **Tomatoes**

RECIPE LINK

TUES.

Mediterranean Scrammble

Sautee 1/4 C. chopped spinach & red pepper for 5-7 min. Add 1-2 eggs, olives & scramble until cooked. Sprinkle with 1-2 T. fat free feta.

Deconstructed PB&J

Measure out 1 C. Raspberries in a bowl. Drizzle with 1 T. nut butter & enjoy

Greek Chicken Salad

Place 2-3 C. spinach in bowl. Add 1/2 C. tomatoes, 1 C. chicken, 1 T. fat free feta, kalamata olives & 1-2 T. greek dressing..

Butterscotch Yogurt

Mix 1 C. fat free greek yogurt with 1 T. sugar free, butterscotch pudding. Optional: top with 1/2 banana chopped & chia seeds.

Easy Crockpot Chicken Fajitas

RECIPE LINK

WED.

Breakfast Tacos

Scramble 1-2 Eggs. Serve in 2-3 tortillas with spinach, beans & salsa

Baked Olive, Tomato & Feta Dip

RECIPE LINK

Turkey Sandwich &

Build sandwich with 2-4 slices of turkey on 1-2 slices of sprouted bread. Add favorite fixings & pair with 1-2 C. warm broth.

Bone Broth

Cookies & Cream **Protein Shake**

Blend 1 scoop vanilla protein with 1/2 C. almond milk, 1 frozen banana, 1 T. honey, 1 T. choc. chips (or cacao nibs), 1 t. vanilla extract.

Chicken & Veggie Sautee

Sautee 1-2 lbs cooked chicken with 1/2 C. carrots, peppers & green beans. Add 1-2 T. soy sauce to taste & serve over 1/2 - 1 C. cooked rice.

THURS.

French Toast & **Chicken Sausage**

Soak 2 bread slices in mix of 1 egg, 1/4 C. almond milk, 2 t. cinnamon, 1 t. vanilla. Cook & drizzle 1 T. syrup. Serve with 1 chicken sausage.

Hummus Platter

Place vegetables & 10 pretzel thins on plate with 1-2 T. hummus. Optional: 5 kalamata olives.

Rice-y Ramen

Whisk 1 T. soy sauce, 1/2 t. garlic & ginger in 2 C. broth. Add 1/4 C. carrots, peppers, beans & 1/2 C. precooked chicken & rice to broth.Simmer until cooked

Banana & Nut **Butter**

Spread 1-2 T. preferred nut butter on banana

Beefy Turkey Meatballs & Zoodles

Mix 1/2 lb. turkey & beef with 1 t. garlic, 2-3 T. italian seasonings, salt & pepper. Roll in 1" balls, top with sauce & bake at 350 for 30 min. Serve with side of zoodles.

FRI.

Egg, Sausage & **Spinach Sautee**

Sautee spinach & chopped chicken sausage for 3-5 min. Add 1 egg to skillet & scramble.

Banana Nut Protein Shake

Blend 1 scoop vanilla protein with 1/2 C. almond milk, water, ice, 1/2 frozen banana & 1-2 T. nut butter.

Open Faced Meatball Sammy

Use 5 meatballs from Thurs, dinner, Chop & place on 1-2 slices of bread topped with 1/2 C. marinara. Warm in microwave & serve with spinach salad.

Cup of Broth & **Vegetables**

Warm 1 1/2 C. bone broth in microwave. Enjoy with 1/2 - 1 C. favorite vegetables.

Taco Skillet

RECIPE LINK





PRODUCE

- > 1 Bag Baby Carrots
- > 4-6 Bell Peppers
- > Onion
- > 1 Big Bag/Box Spinach
- >1 Apple
- > 1-2 Pints Raspberries
- >1 Lemon
- > 2 Pint Cherry Tomoatoes
- > 3 Bananas
- > 1 Bunch Fresh Parsley
- > 1 lb Red Potatos
- > 2 Tomatos
- > 2-4 Zucchini
- > 1 Package Frozen Green Beans

MEAT/EGG/POULTRY

- > 1 Dozen Eggs
- > 1 lb. Turkey Slices
- > 2 lb. Lean Ground Beef
- > 1/2 lb. Ground Turkey
- > 4-6 Cod Filets
- > 1 package Chicken Sausage
- > 2-4 lb. Chicken (boneless

breast or thighs)

DAIRY

- > Fat Free Greek Yogurt
- > Fat Free Feta Cheese

GRAINS

- > 1 Loaf of Sprouted Bread (or whole wheat)
- > 1 Package of Tortillas (Approx. 8" Diameter Corn or Flour)
- > Rice
- > Pretzel Thins

MISCELLANEOUS

- > Unsweetened Vanilla Almond Milk
- > Vanilla Protein Powder
- > 1 Jar Pitted Kalamata Olives
- > 1 Bottle Fat Free (or Low Fat) Greek Dressing
- > 1 Jar Preferred Nut Butter (Peanut, Almond, Sunflower, etc)
- > 1 Continer of Hummus
- > Fat Free Refried or Black Beans
- > Boxed Bone Broth (Approx. 32 oz)
- > Sugar Free, Fat Free Butterscotch Pudding Mix
- > 1 Jar of Marinara Sauce

PANTRY STAPLES

- > Taco Seasoning
- > Chia Seeds (optional)
- > Cocoa Powder
- > Peppermint Extract
- > Sugar
- > Vanilla Extract
- > Cinnamon
- > Maple Syrup (optional)
- > Paprika
- > Salt & Pepper
- > Dried Oregano

- > Garlic Paste or Powder
- > Ginger Paste or Powder
- > Dressing of Choice
- > Sriracha (optional)
- > Soy Sauce
- > Chocolate Chips
- > Honey
- > Salsa
- > Mustard
- > Mayo
- > Italian Seasoning

- > Chili Powder
- > Cumin





MON.

BREAKFAST

SNACK

LUNCH

SNACK

DINNER

Southwestern Scramble

Add 1-2 T. of beans, corn, pepeprs & tomoato to skillet. Cook 4 min, add 2 eggs & scramble. Top with 1 T. cheese & gr. onions. Optional: drizzle with faco sauce **Yogurt & Berries**

Top 1 C. yorgurt with 1/2 C. raspberries.

Pecan & Pear Salad

Add 1/2 C. chopped pear & chicken, 1-2 T. walnuts on top of 2-3 C. spring mix. Drizzle with 1-2 T. balsamic vinaigrette. Enjoy with 1 C. warm broth. Crispy Roasted Black Beans

RECIPE LINK

Cinnamon-Apple
Pork Chops

RECIPE LINK

TUES.

Greek Yogurt Pancakes

RECIPE LINK

Hummus & Vegetables

Put hummus & baby carrots on a plate & enjoy!

Mexi-Chicken Salad

Toss 1 /4 C. tomato, pepper, crispy beans (day 1 snack) & corn with 2 C. spring mix. Top with 1/2 C. chicken, 1-2 T. cilantro, gr. onion & salsa. Berries & Cream
Protein Shake

Blend 1 scoop protein powder, 1 C. frozen strawberries, 1 C. almond milk, & 1/2 C. ice. Pour & enjoy! Ranch Pork Chop Sheet Pan Supper

RECIPE LINK

WED.

Eggs & Smashed Ranch Potato

Smash 1-2 ranch potatoes (day 2 dinner) & sautee until crispy. Remove from pan & cook 1-2 eggs. Season with sea salt to taste. Chocolate Chip Yogurt Dip

Mix 1/2 C. yogurt, 2 T. cocoa , 1/2 T. maple syrup, 1/8 t. vanilla extract & 1-2 T. chocolate chips. Serve with raspberries, pears or both!

Easy Chicken Tortilla Soup

Heat 2 C. broth, 1/4 C. tomato, pepper, corn & 1/2 C. chicken until veggies cooked. Add lime, salt & pepper to taste. Top with 1 T cilantro & 5-8 chips.

Egg Salad Crunch

Smash 1 hard boiled egg with 1/2 t. mayo & mustard. Place on 1/2 bell pepper & top with salt & pepper to taste. Salmon with Lemon & Mustard

RECIPE LINK

THURS.

Avocado Egg

Cook 1 egg over easy & place on top of 1/8 smashed avocado, 1/2 C. spring mix & sprinkle with sea salt. Optional: drizzle with hot sauce or balsamic

Strawberry Banana Smoothie

Blend 1 scoop protein powder, 1 C. almond milk, 1/2 frozen banana, 1/2 C. frozen strawberries. & 1/2 C. ice. Salmon Salad

On a plate top 2-3 C. spring mix with chopped 1/3 C. salmon (day 3 dinner) & toss. Season with salt & pepper to taste.. Hummus & Vegetables

Place 1-2 T. hummus & sliced peppers on a plate & enjoy! Stuffed Sweet Potatoes

RECIPE LINK

FRI.

Yogurt Parfait

In a bowl layer 1 C. yogurt, 1/2 C. raspberries & 1-2 T. chopped walnuts Cup of Broth & Hard Boiled Egg

Warm 1 C. broth & enjoy with a hard boiled egg. Add salt & peper to taste.

Chicken Salad with Vegetables

Mix 1/2 C. chicken & 1/2 t. mayo in a bowl. Season with salt & pepper to taset. Eat with 1/2 C. peppers & carrots on the side.

Gingerbread Protein Smoothie

Blend 1 scoop protein, 1 C. almond milk, 1/2 banana, 1/2 C. ice, 1/4 t. each of fresh ginger, ginger powder, cinnamon, pinch of all spice 1/2 T. maple syrup, 1/2 T molasses **Turkey Nachos**

Sautee 1/2 lb. turkey & 2 T. taco spice. Place 10-15 chips on sheet with 1/4 C. corn, pepper & beans. Top with turkey & 1-2 T. cheese. Cook 8 min. at 350. Sprinkle with salsa, cilantro & 1/8 avocado





PRODUCE

- > 1 Bag Baby Carrots
- > 2 Bell Peppers
- > 1 Green Peppers
- > 1 Box Spinach
- > 1 Tomato
- > 1 lb Yukon Gold Potatoes
- > 1/2 lb. Green Beans
- > 1 Pint Raspberries
- >1 Lemon
- >1 Lime
- >1 Pear
- > 1 Avocado
- > 1-2 Bananas (Frozen)
- > 1 Package Frozen Corn
- > 1 Package Frozen Strawberries
- > 1 Bunch Green Onion
- > 1 Bunch Parsley
- > 1 Bunch Cilantro
- > Fresh Thyme
- > Fresh Rosemary
- > 2-3 Sweet Potatoes
- > Fresh Ginger

GRAINS

- > 1 Small Bag of Tortilla Chips
- > Rice

MEAT/EGG/POULTRY

- > 1 Dozen Eggs
- > 1/2 lb. Ground Turkey
- > 4 Pork Chops
- > 4 Salmon Filets
- > 1 Rotisserie Chicken

MISCELLANEOUS

- > Unsweetened Vanilla Almond Milk
- > Vanilla Protein Powder
- > 1 Cans Black Beans
- > 1 Can Northern Beans
- > Small Package of Pecans
- > 1 Continer of Hummus
- > Balsamic Vinaigrette
- > Boxed Bone Broth (Approx. 32 oz)
- > 1 Jar Salsa
- > 1 Packet Ranch Dressing Mix
- > 1 Small Jar Sun Dried Tomatoes
- > 1 Small Jar Tahini

DAIRY

- > Fat Free Greek Yogurt
- > 1 Package Shredded Cheese

PANTRY STAPLES

- > Taco Seasoning
- > Cocoa Powder
- > Vanilla Extract
- > Maple Syrup
- > Salt & Pepper
- > Chocolate Chips
- > Yellow Mustard
- > Mayonaise
- > Honey
- > Butter> Brown Sugar

ing

- > Dijon or Whole Grain Dijon (or both)
- > Dressing of Choice
- > Worchestershire
- > Coconut Oil
- > Olive Oil
- > Chili Powder
- > Cumin
- > Garlic Powder
- > Cinnamon
- > Nutmeg
- > Ginger Powder
- > Molasses





MON.

BREAKFAST

SNACK

LUNCH

SNACK

DINNER

Bacon & Egg Sammie

Cook 1/2-1 slice bacon & remove from pan. Cook 1 egg & sprinkle with 1 T. cheese. While egg is cooking, toast english muffin. Top with 1/2 C.

spinach & enjoy!

Tomatoes & Cottage Cheese

Place 1/2 -1 C. cottage cheese in bowl & top with 1/2 C. tomato. Salt & pepper to taste.

Chicken Chop Salad

Place 2-3 C. spring mix, 1/4 C. tomato, carrots & 1/2 c. chicken in a bowl. Top with 2 t. dressing & mix. Transfer to plate & serve

Pear Ginger Smoothie

Blend 1/2 medium pear frozen, 1/2 C. spinach, 1/4-1/2 t. ginger (dried or minced), 1 C. almond milk, 1 scoop protein, 1/2 C. ice & blend.

Instant Pot Beef Stew

RECIPE LINK

TUES.

Overnight Oats

RECIPE LINK

Nut Butter

Place 1/2 C. celery & 1/2 C. carrots on a plate & serve with 1 T. nut butter

Carrots, Celery &

Rice Protein Bowl

Place 1 C. rice, 1/2 C. black beans, 1 C. spinach, 1/4 C. chopped tomatoes, 2 T. each cheese, greek yogurt & salsa in a

bowl & mix.

Yogurt & Berries

Add 1 C. yogurt to bowl & top with 1/2 C. strawverries. Drizzle with 1 t. honey. Optional: top with 1/2 t. chia seeds. Sheet Pan Pork Chops & Broccoli

RECIPE LINK

WED.

Veggie Scramble

Saute 1/4 C. tomato, spinach & mushrooms for 2-3 minutes. Add 2-3 eggs & scramble. Top with salt & pepper to taste.

Mocha Latte Smoothie

Blend 1 frozen banana, 1/2 C. each of almond milk, coffee & ice, 2 T. cocoa, 1 scoop protein powder. Optional: 1 T.

Chicken Club Crunch Wrap

Clean lettuce & tear off 3-4 large leaves. Divide 1/2 C. chicken, 1/2 slice bacon, 2-3 slices tomato & 2 t. ranch. Wrap & enjoy!

Pears & Cottage Cheese

Place 1/2-1 C. cottage cheese in bowl. Top with 1/2 C. pear & drizzle with 1 t. of honey.

Roasted Butternut Squash & Chicken

Roast 1lb chicken thighs & 2-4 C. squash tossed with 1 T. oil, 1 t. sage, 1/4 t. salt & pinch of pepper on a sheet pan at 450 for 20 min.

THURS.

English Muffin French Toast

Mix 1 egg, 1/2 C. almond milk, 1/2 T. syrup, 1/2 t. vanilla, 1/4 t. cinnamon & pinch of salt. Soak muffin in mixture. Cook until golden. Drizzle with 1/2 T. syrup & serve with 1 slice bacon.

Veggies & Dip

Place 1 C. carrots on plate. Serve with 1 T. dressing.

Chicken Soup & Salad

In saucepan heat 2 C. broth, 1/2 C. chicken & salt & peper to taste. Serve with 2-3 C. spring mix, 1/4 C. carrots, peppers & 1 T. dressing.

Cheesecake Pudding

In a bowl mix 1 C. yogurt & 1-2 T. pudding mix. Top with 1/2 C. berries. Optional: 1/2 graham cracker crumbled.

Sheet Pan Shawarma

RECIPE LINK

FRI.

Broccoli, Cheese & Eggs

Sautee 1/4 C. finely chopped broccoli & 1 T. chopped onion. Add egg & scramble until eggs are cooked. Top with 1 T. cheese.

Pina Colada Protein Shake

Blend 1/2 frozen banana, 1/4 C. frozen pineapple, 1/2 C. ice cubes, 1 C. almond milk & 1 scoop vanilla protein. Optional: 1 drop of coconut extract

Butternut Squash Soup & Salad

RECIPE LINK

Hard Boiled Egg & Carrots

Hard boil 1 egg & serve with 1 C. carrots

Pizza Chicken

RECIPE LINK





PRODUCE

- > 1 lb Carrots
- > 1-2 Bell Peppers
- > 1 Small Bunch Spinach
- >1 Pear
- > 2 Pints Strawberries
- > 3 Bananas
- > 1 lb Golden Potatos
- > 1 Medium Russet Potato
- > 2 Tomatos
- > 1 Box Spring Mix
- > 1 Small Head Iceberg
- > 1 Large Butternut Squash
- > 3 Stalks Celery
- > 1 Head Broccoli
- > 1 Head of Garlic
- >1-2 Onions
- > 1 Small Bag Frozen Pineapple
- > 1 Can Crushed Tomatoes
- > 1 Small Can Mushrooms
- > Frozen Peas

GRAINS

- > 1 Package of English Muffins
- > Small Package of Oats
- > Rice

MEAT/EGG/POULTRY

- > 1 Dozen Eggs
- > 2 lb. Beef Chuck Roast
- > 1 Package Pepperoni (Turkey or Regular)
- > 2-4 Boneless Chicken Thighs
- > 2-4 Pork Chops
- > 1 Rotissiere Chicken
- > 1 Package of Bacon (Turkey or Regular)

DAIRY

- > Fat Free Greek Yogurt
- > Fat Free Shredded Mozzarella
- > Fat Free Cottage Cheese

MISCELLANEOUS

- > Unsweetened Vanilla Almond Milk
- > Vanilla Protein Powder
- > 1 Pouch of Fat Free Sugar Free Cheesecake Pudding Mix
- > 1 Bottle Fat Free Ranch (or preferred dressing)
- > 1 Jar Marinara Sauce
- > 1 Can Tomato Sauce
- > 1 Can Black Beans
- > Bone Broth (Approx. 32 oz)
- > Dry Package of Ranch

PANTRY STAPLES

- > Sage
- > Chia Seeds (optional)
- > Cocoa Powder
- > Coconut Extract (optional)
- > Ginger (powder or minced)
- > Vanilla Extract
- > Cinnamon
- > Maple Syrup
- > Smoked Paprika
- > Olive Oil
- > Salt & Pepper

- > Nut Butter
- > Garlic Powder
- > Dressing of Choice
- > Sriracha (optional)
- > Soy Sauce
- > Oregano
- > Honey
- > Salsa
- > Chili Powder
- > Cayenne
- > Cumin
- > Italian Seasoning

- > Worcestershire
- > Bay Leaf
- > Dried Thyme
- > Cornstarch







SHEET-PAN HARISSA CHICKEN WITH SWEET POTATOES



TARRAGON CHICKEN WITH ASPARAGUS, LEMON & LEEKS



>> SALMON WITH SPRING PEAS



SIMPLE BAKED SALMON WITH ASPARAGUS & DILL SAUCE



ROASTED WHITE FISH WITH POTATO-BRUSSEL SPROUT HASH



>> CHICKEN TERIYAKI FRIED RICE



SOUTHWESTERN STYLE QUINOA SALAD



THANK YOU

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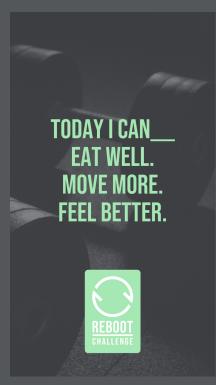
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