MEALS & SNACKS FOR INTUITIVE EATING

BENEFITS OF INTUITIVE EATING

- Decreased emotional and stress eating
- Feel in control around ALL foods
- Have better self-confidence and improved body image
- Decrease binge/restrict cycle
- Weight maintenance
- No more dieting or calorie counting
- Learn to detect and honor your hunger cues
- Food is no longer a moral issue
- You are able to keep "trigger" foods in your house
- You have more energy



POSTPARTUM NUTRITION RECOVERY PROGRAM

5 Easy & Nutritious Postpartum Meals

Protein Oatmean you Top with some fresh or frozen berries Balanced with protein, carbs, fat, color, & fiber Purchase a pizza crust of your choosing (or make you own if you have the time!) Add your favorite sauce & toppings (mine are pesto, tomatoes, fresh mozzarella, and proscuttio) Balanced with protein, carbs, and fat (Bonus points if you throw in side salad for fiber & color) Julienne 2-3 sweet potatoes and slice an onion; cook down in a cast iron skillet Brown some chicken sausage & cut into bite size pieces (toss in with the potatoes and onion) Create small divots in the potatoes (one for each egg you want the state)		
IterationBalanced with protein, carbs, and fat Toss in a handful of spinach and some cherry tomatoes for color and fiber to practice gentle nutritionProtein OatmealCook your favorite oatmeal (or make overnight oats) Add 1 scoop of your favorite protein powder Add a nut butter of your choosing in a portion that feels good for you Top with some fresh or frozen berries Balanced with protein, carbs, fat, color, & fiberHomemade PizzaPurchase a pizza crust of your choosing (or make you own if you have the time!) Add your favorite sauce & toppings (mine are pesto, tomatoes, fresh mozzarella, and proscutio) Balanced with protein, carbs, and fat (Bonus points if you throw in side salad for fiber & color)Sweet Potato & Egg HashJulienne 2-3 sweet potatoes and slice an onion; cook down in a cast iron skillet Brown some chicken sausage & cut into bite size pieces (toss in with the potatoes and obroil for 3-4 minutes or until eggs are cooked to your likeness Balanced with protein, fat, carbs, and fiber		Use any bread of bagel you like Balanced with protein, carbs, and fat Can use boiled or scrambled eggs
Add 1 scoop of your favorite protein powderProtein OatmealProtein OatmealHomemade PizzaPurchase a pizza crust of your choosing (or make you own if you have the time!)Add your favorite sauce & toppings (mine are pesto, tomatoes fresh mozzarella, and proscuttio) Balanced with protein, carbs, and fat (Bonus points if you throw in side salad for fiber & color)Sweet Potato & Egg HashJulienne 2-3 sweet potatoes and slice an onion; cook down in a cast iron skilletSweet Potato & Egg 		Balanced with protein, carbs, and fat Toss in a handful of spinach and some cherry tomatoes for color
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		Easy weekinght dinner:

5 Easy & Nutritious Postpartum Snacks

String cheese, crackers, & fruit	Great for grab-and-go Choose 1-2 pieces of string cheese, an amount of crackers that feels satisfying for you, and a piece of fruit that you keep on hand Provided protein, fat, carbs, fiber, and color	
Nut butter & Fruit	Choose your favorite nut butter (I love peanut butter best) Choose an apple or banana (yes, you can eat the whole banana!) Enjoy! Provides protein, fat, carbs, and fiber	
Greek Yogurt with Granola & Fruit	Choose your favorite Greek yogurt (I recommend a low fat option) Top with your favorite granola (I love the Trader Joe's Peanut Butter Protein Granola) Top with fruit you have on hand (berries, banana, etc) Keeps you full & satisfied Balanced with protein, carbs, fat, color, & fiber	
Popcorn & Cheese	Purchase you favorite popcorn (pre-popped or microwavable) Add a side of 1-2 pieces of string cheese for a salty, balanced snack Balanced with protein, carbs, and fat Popcorn is a whole grain so you get some fiber here too!	
Yogurt Toast	Toast your favorite bread or bagel Top with your favorite Greek yogurt (again, preferably one with -fat) & Everything But Seasoning Balanced with protein, fat, carbs, and fiber Enjoy with a side of your favorite fruit for extra fiber & color Great for a snack or breakfast	

Postpartum Nutrition Recovery Program

Are you tired of trying to figure out what to eat every night because it brings you anxiety?

Are you tired of feeling like you constantly have to diet or track calories?

Do you feel like you need to bounce back after having a baby?

Do you want to learn how to fuel your body to give you the energy you need to take care of yourself and your family, but feel confused and overwhelmed?

Do you find yourself binging in the afternoons/ evenings because you are starving?

Are you afraid to eat particular foods because you associate them as being "good/bad"?

If you resonate with any of the above, my **Postpartum Nutrition Recovery Program** is for you!

What's included:

3 months 1:1 work with Taylor Weekly live coaching calls Weekly accountability/check-ins Overcome restrictive eating/get anti-diet support Private messaging with Taylor Accountability with a registered dietitian The option to renew

> For more information on PNRP or to set up your FREE discovery call with Taylor, fill out the application in the link to get started!

Apply Now