### **IDEAL®PROTEIN**

## Guidelines & Helpful Strategies for Weight Loss



#### **Not Allowed During Phase 1**

Keep this reminder sheet handy and remember, these small restrictions are only temporary. They are a small sacrifice for a short amount of time to help you see long-term results. Once you have achieved your weight loss goal, you can enjoy these foods again in moderation.

- No pasta or potatoes (other than Ideal Protein's), rice, legumes, bread or cereal
- No vegetables other than those included on the Phase 1 sheet
- No sweet peas or corn

- No fruit or fruit juice
- No commercial vegetable juice
- No cheese or other dairy (with the exception of 1 oz/30 ml of milk or half & half in coffee or tea only)
- No nuts

- No soda
- · No candy, chocolate bars, chips, etc.
- No alcohol (beer, wine, spirits, etc.)
- No cheating! We wish you success in staying the course!

#### Tips, Ideas and Suggestions

#### To help you fill up and add variety ...

- Add vegetables to your Ideal Protein soups to make them even more delicious. You can also use our soups as a sauce for your meat and vegetables.
- Add new vegetables to your selection weekly to reduce boredom and inspire new recipes.
- Check out recipes on our website (IdealProtein.com) or the Ideal Protein app to help you prepare healthy and delicious meals.
- Hot drinks are satiating when you're feeling hungry. Drink all the hot, unsweetened tea you desire and it should make you feel full.

#### For safety and convenience ...

- NEVER shake a protein mix with hot water in a closed container.
   It may explode, make a mess, and could burn you. If you want to mix with hot water, use a small whisk instead of shaking.
- Be careful not to overcook or heat your products too quickly.
   Cook them gently and slowly. Microwave on a lower power setting and monitor every 30 seconds until you learn how each product responds. Note: This may vary with different microwave ovens.
- Carefully measure your water. Just a small change in the amount will change the consistency and cooking time. However, you are welcome to add more or less water for your desired consistency.
- Remember to always pour your water into the container before the contents of your packet to ensure a smooth texture.
- Rinse, soak or wash your dirty dishes right away. Protein residue is difficult to clean once it's had time to solidify.
- For convenience, prepare your weekly vegetables ahead of time.
   Put them in the fridge in resealable bags for a quick and easy lunch or dinner, or to satisfy a craving.
- Try not to eat two hours before going to bed. For your evening snack, choose lower carbohydrate packets like a pudding or drink.
- Sign up for a monthly health magazine to keep yourself motivated.

## **IDEAL** PROTEIN

# **Shopping List**

Whole Proteins		Veg	Vegetables		Seasonings	
Seafood Pork  Clams Lea Crab Por Crawfish Lobster  Mussels Veal Oysters Bree Scallops Cu Scampi Ins Shrimp Squid Rib Sha Shrimp Filet mignon Tournedos Flank steak Ground beef (extra lean) Lean roast Round Rump steak Sirloin Tenderloin Lar Mc Poultry Os Chicken Crab Orabeta Dec Bise Crac Crawfish Cu Por Bise Cu Cu Chicken Cu Cu Chicken Cu	Fish  an ham	Select Vegetables (2 cups per meal)  Alfalfa sprouts  Asparagus  Bamboo shoots  Bean sprouts  Bell peppers  Broccoli  Cabbage (all)  Cauliflower  Celeriac  Chard (all)  Chayote  Chicory  Collards  Cucumbers (all)  Dill pickles  Fennel  Gai Lan (Chinese broccoli)  Green onions  Hot peppers  Kale  Kohlrabi  Mushrooms  Okra  Onions (raw only)  Radish  Rapini  Rhubarb  Sauerkraut  Spinach  Turnips  Zucchini/yellow summer squash	Occasional Vegetables (Max. 4 cups per week)  Beans (green and wax)  Brussels sprouts  Eggplant  Heart of palm  Jicama  Leeks  Rutabaga  Snow peas  Spaghetti squash  Tomatillo  Tomatoes (all)  Unlimited Raw Vegetables and Lettuce  Arugula  Bibb lettuce  Bok Choy  Boston lettuce  Cactus (all)  Celery  Chicory lettuce  Endive  Escarole lettuce  Frisee lettuce  Green and red leaf lettuce  Mushrooms  Radicchio  Radish  Romaine lettuce		Apple cider vinegar Capers Cinnamon Fine herbs and spices (MSG free and no carbohydrates) Fresh herbs (basil, bay leaves, cilantro chervil, chives, dill, marjoram, mint, oregano parsley, rosemary, sage, savory, tarragon, thyme) Garlic Ginger Lemon/lime Lemongrass Hot mustard Hot sauce Onion powder Select oils (avocado, canola, flaxseed, grape seed extract, hemp seed, mustard, olive, rice bran, safflower, sesame, sunflower and walnut) Sorrel Soy sauce Tamari sauce White vinegar	