

The Right Nutrition

Eat Supportive Meals 6 times a day. A supportive meal is one which provides material from which we can build and maintain cells, one which allows us to maintain a balance of hormone production allowing for ongoing fat release, as well as one which provides adequate "highly thermic" fuel for energy production. While fat, for example, requires very little work for digestion, a "supportive meal" is one which in itself would ask the body to expend energy and produce heat at high levels.

A Supportive Meal should include:

- Lean Proteins
- Starchy Carbohydrates
- Fibrous Carbohydrates

Lean Protein

Egg Whites Swordfish
Grouper Lobster
Mahi-mahi Shellfish

Chicken Breast Sushi / sashimi

Turkey Breast
Tuna
Marlin
Shrimp
Cod
Wahoo
Salmon
Tofu (soy)

Fat-free Dairy Products Beans - cooked (black beans, kidney, chick

peas or lentils)



Starchy Carbohydrates

- Barley
- Red Beans
- Corn
- Lentils
- Oatmeal
- Popcorn
- Tomatoes
- Yams/Sweet Potato
- Lima Beans
- Black-Eyed Peas
- Whole-Wheat Flour
- Pasta
- Peas
- Rice (Brown, Jasmine, Basmati)
- Shredded Wheat
- Potato
- Butternut Squash
- Cream of Rice Cereal
- Couscous
- Corn Tortillas

Fibrous Carbohydrates

Asparagus Red Peppers
Bell Pepper Romain Lettuce

Mushrooms

Broccoli Spinach
Brussel Sprouts String Beans
Cabbage Tomatoes
Cauliflower Zucchini
Celery Carrots
Cucumber Okra
Eggplant Onion

Green Beans Kale

Green Peppers Artichoke

Yellow Peppers Red Peppers Pumpkin

Garlic

Quick Yogurt Mini Meal

Fat Free Vanilla flavored Yogurt Oatmeal Sugar free granola cereal Dried rice cereal Raisins

Mix the cereals and oatmeal together. Mix in yogurt. Add raisins.

Quickie Pita Sandwiches

Turkey sandwich on whole grain pita with some spinach leaves, tomatoes, sprouts, and a bit of mustard is a complete meal. (Use turkey breast meat off the turkey. Processed turkey meat is filled with additives and fillers.)