The Essentials of Meal Prep

Meal prep is meant to simplify your life. Follow these guidelines to make nutrition easy!

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1.	3-5 veggies you like:
	1-2 fruits you like:
	2-3 proteins you like:
	2-3 healthy fats you like:

Step 1: KNOW YOUR SCHEDULE

- Set time aside each week for menu planning, grocery shopping and meal prepping.
 - o Be sure to take into account events going on that week.

Step 2: GROCERY SHOPPING

- Stick to the perimeter of the store.
 - o Produce shop for a rainbow of colors and go organic when possible
 - o Meat and Eggs opt for higher quality proteins sources like grass-fed, antibiotic & hormone free
 - o Bulk Section raw, unsalted nuts and whole grains
 - o Refrigerator and Freezer unsweetened and full-fat dairies and non-dairy alternatives, frozen fruits and veggies for convenience
 - Center Aisles healthy fats and flavoring options
- Always check the label of a product first before putting it in your shopping cart.
 - o 5 ingredients or less can you pronounce or recognize every ingredient listed?
 - No added sugar
 - o Follow list of ingredients to say no to and ingredients to

Step 3: MEAL PREP

- Use your hand as portion control
- Make sure you start with the right tools
 - o A sharp set of knives, blender, sheet pans and storage are the bare minimum you should start with.
- Be efficient in the kitchen
 - o Start with foods that take the longest
 - o Batch cook larger amounts
 - o Multitask while you're cooking
- Store your foods correctly and be strategic with your organization
 - o Produce at eye level so it's the first thing you see
 - Snacks and meals pre-portioned out

Step 4: PLAN BEYON YOUR MEAL PREP

- Make sure your kitchen is stocked with the right tools
- Plan ahead for eating out: Scope out the menu beforehand, choose protein & veggies when possible, & pass on the dessert
- Rethink fast food: Use protein powders for convenience and arm yourself with easy, transportable snacks

All 60day recipes can be found at www.lifetime60day.com/recipes

