

F15[®]

INTERMEDIATE 1 & 2



FOREVER[®]

F15[®]

INTERMEDIATE 1

LET'S GET FIT!

WHETHER YOU'RE
ALREADY ACTIVE
BUT AREN'T SEEING
RESULTS OR ARE
LOOKING FOR THE
NEXT STEP IN YOUR
WEIGHT MANAGEMENT
JOURNEY, THE
F15 INTERMEDIATE
PROGRAM HAS
YOU COVERED.



**Forever
Aloe Vera Gel[®]**
2X 1-Liter
Tetra Paks

**Forever
Lite Ultra[®]**
1X 15 Serving
Pouch

**Forever
Garcinia Plus[®]**
90 Softgels

**What your
F15 Pak
includes:**

Forever Therm[®]
30 Tablets

Forever Fiber[®]
15 Packets



FOREVER ALOE VERA GEL[®]

helps cleanse the digestive system and maximize absorption of nutrients.

FOREVER FIBER[®]

provides a proprietary blend of 5g of water soluble fiber that can help promote feelings of fullness.

FOREVER THERM[®]

offers a powerful combination of botanical extracts and vitamins that can help support metabolism.

FOREVER GARCINIA PLUS[®]

may help the body burn fat more efficiently and help suppress appetite by increasing serotonin levels.

FOREVER LITE ULTRA[®]

shake mix is a rich source of vitamins and minerals with 17g of protein per serving.



Please consult with a licensed physician or other qualified healthcare professional for more in-depth information before beginning any exercise program or using a dietary supplement.

LET'S GET STARTED.

FOREVER FI5 IS SPECIALLY DESIGNED TO PROVIDE YOU WITH THE TOOLS FOR HEALTHIER LIVING THAT WILL PROPEL YOU TOWARDS SUCCESS ON YOUR WEIGHT LOSS JOURNEY.

FOLLOW THESE TIPS TO ACHIEVE YOUR BEST RESULTS.

RECORD YOUR MEASUREMENTS.

While the scale is a helpful measure, it doesn't give you the complete picture of your progress. Record your measurements before and after each **FI5** program to truly understand the ways that your body is changing.

RECORD YOUR CALORIES.

Keeping track of your calorie intake is important as you get started. Record your calories in a notebook or use your favorite calorie-tracking app as you learn to recognize healthy portion sizes and learn new eating habits.

DRINK PLENTY OF WATER.

Drinking at least eight glasses (64 oz.) of water a day can help you feel fuller, flush out toxins and support healthy skin.

PUT DOWN THE SALT SHAKER.

Salt contributes to fluid retention, can make you feel sluggish and give you the impression that you're not making progress. Instead, flavor foods with a variety of herbs and spices.

AVOID SODAS AND CARBONATED BEVERAGES.

Carbonation promotes bloating and drinking soda can add unwanted calories and sugar that can add up fast and leave you feeling sluggish.

SET YOUR GOALS.

Set realistic goals for yourself during **F15 INTERMEDIATE** and keep them in mind throughout the program. They can be anything from running a 5K to getting back into your “skinny jeans.”

CLEAR GOALS WILL HELP YOU STAY MOTIVATED AS YOU MOVE FORWARD.

BEFORE F15

AFTER F15

AFTER F15

6

**CLEAR GOALS WILL HELP
YOU STAY MOTIVATED
AS YOU MOVE FORWARD.**

[illegible]

CALVES / Measure the thickest part of your calf, typically about halfway between the knee and the ankle, while your calves are relaxed.

	CHEST		HIPS
	BICEPS		THIGHS
	WAIST		CALVES
			WEIGHT

	CHEST		HIPS
	BICEPS		THIGHS
	WAIST		CALVES
			WEIGHT

	CHEST		HIPS
	BICEPS		THIGHS
	WAIST		CALVES
			WEIGHT

YOUR SUPPLEMENT SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS ON THE F15 INTERMEDIATE 1 PROGRAM.

Breakfast	 2X Forever Garcinia Plus® Softgels	 <p>Wait 30 minutes</p> <p>Before taking Forever Aloe Vera Gel®</p>	 4 oz. Forever Aloe Vera Gel® With a minimum of 8 oz. of water	 1X Forever Therm® Tablet	300 Calorie Breakfast for Women 450 Calorie Breakfast for Men
Snack	 1X Packet Forever Fiber® Mixed with 8-10 oz. of water or other beverage	Be sure to take Forever Fiber® separate from your daily supplements. Fiber can bind to some nutrients, impacting their absorption by your body.	100 - 250 Calorie Snack for Women 200 - 350 Calorie Snack for Men		
Lunch	 2X Forever Garcinia Plus® Softgels	 1X Forever Therm® Tablet	450 Calorie Lunch for Women 550 Calorie Lunch for Men		
Dinner	 2X Forever Garcinia Plus® Softgels	450 Calorie Dinner for Women 550 Calorie Dinner for Men			
Evening	 A minimum of 8 oz. of water				

F.I.T. TIP

A great way to drink your daily Aloe is to mix it with ARG1+® (sold separately). ARG1+® provides 5 grams of L-Arginine per serving plus synergistic vitamins to give your body the boost it needs to keep you going all day long.

Mix **4 oz.** of Forever Aloe Vera Gel®, **1 scoop** of ARG1+® and water to taste, then shake with ice for a delicious way to enjoy the benefits of Aloe along with a great boost of energy!

MAKE SURE TO WAIT AT LEAST 30 MINUTES BETWEEN FOREVER GARCINIA PLUS® AND FOREVER ALOE VERA GEL® OR YOUR MEAL TO MAKE SURE YOU GET THE FULL IMPACT AND BENEFIT OF FOREVER GARCINIA PLUS®!

SIMPLIFY YOUR DIET.

Sometimes it can be hard to keep track of all of the tips and tricks to maintaining a healthy diet, especially if you're on the go. The good news? There's one golden rule to follow that can keep you moving in the right direction: eat colorful foods.

The colors of different fruits and vegetables represent different phytonutrients that provide varied benefits to the body.

+ Fruits and vegetables that are **pink or red** in color contain lycopene, which provides powerful antioxidant support and promotes heart health.

+ **Orange and yellow** color in vegetables signifies the presence of beta-carotene. The body converts beta-carotene to Vitamin A, which supports healthy vision, the immune system and bone health. Vitamin C, known for its benefits to immunity, is also present in fruits in this color category.

+ **Green** fruits and veggies are packed full of vitamins and nutrients that can have tremendous benefits on your health. **Leafy greens** such as spinach and kale provide the antioxidants lutein and zeaxanthin that support healthy vision.

+ **Blue and purple** fruits and vegetables provide many different nutrients including lutein, zeaxanthin, resveratrol and Vitamin C, which can help support heart health and immunity, promote brain health and fight inflammation.

+ Finally, don't forget about **white** fruits and vegetables. These nutrient packed foods contain potassium, magnesium and a whole compliment of vitamins and minerals and provide seemingly endless benefits.

WHETHER YOU'RE PLANNING YOUR MEALS FOR THE WEEK, OUT TO DINNER WITH FRIENDS OR LOOKING FOR A QUICK SNACK, CHOOSING COLORFUL FRUITS AND VEGETABLES FUELS YOUR BODY AND KEEPS YOU ON THE ROAD TO LOOKING AND FEELING BETTER.

PREPARE FOR SUCCESS.

One of the pitfalls of any weight management program is time. Between work responsibilities and family obligations it can be hard to find time to exercise, make a healthy meal or even just make time for yourself. Follow the tips below for meal preparation so that even on-the-go you are set up for success!

+ Plan Ahead

By identifying when you will be pressed for time before it happens, you can make sure you have something healthy to eat ready to grab and go.

+ Create A Menu

Determine which **F15** recipes you are going to make for the week, taking into consideration when your schedule is especially busy. Recipes can be found starting on **page 38**.

+ Go Shopping

Make a list of ingredients you need to prepare your weekly menu and head to the grocery store.

+ Get Cooking

Precook menu ingredients, like chicken breast, some vegetables and anything else that can save time for the week.

FOREVER LITE ULTRA® SHAKE RECIPES.

These tasty recipes will add some variety to your **Forever Lite Ultra®** shakes. Packed with protein and high in antioxidants, they are specially formulated to keep you feeling full and energized for hours.

In the **F15 INTERMEDIATE** program, drink your shake after your workout or for a mid-day boost.

	+ WOMEN 300 Calories	+ MEN 450 Calories
Cherry Ginger Zinger	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened coconut milk / ½ cup 2% plain Greek yogurt ½ cup frozen cherries / ½ teaspoon minced ginger 1 teaspoon honey / 4-6 ice cubes (274 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened coconut milk / ¾ cup 2% plain Greek yogurt ¾ cup frozen cherries / ½ teaspoon minced ginger ½ tablespoon honey / 4-6 ice cubes (447 cal)
Peaches and Cream	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened almond milk / 1 cup frozen unsweetened peaches / ½ teaspoon cinnamon / ½ oz. walnut pieces / 4-6 ice cubes (295 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened almond milk / 1½ cups frozen unsweetened peaches / ½ teaspoon cinnamon / ¾ oz. walnut pieces / 4-6 ice cubes (452 cal)
Green Goodness	1 scoop Forever Lite Ultra® / 4-6 oz. unsweetened soy milk / 2 kale leaves / ½ cup spinach / 1 small frozen banana / 2 dates / ½ tablespoon flax seed (318 cal)	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened soy milk / 3 kale leaves / 1 cup spinach / 1 large frozen banana / 3 dates / ¾ tablespoon flax seed (476 cal)
Blueberry Muffin	1 scoop Forever Lite Ultra® / 6-8 oz. nonfat milk or alternative / ½ cup 0% plain Greek yogurt ½ cup frozen blueberries / ½ cup old fashioned oats ½ teaspoon cinnamon / ½ teaspoon vanilla extract 1 tablespoon granola for topping (320 cal)	1 scoop Forever Lite Ultra® / 6-8 oz. skim milk or alternative / ½ cup 0% plain Greek yogurt ¾ cup frozen blueberries / ¼ cup old fashioned oats ½ teaspoon cinnamon / ½ teaspoon vanilla extract 1 tablespoon granola for topping (489 cal)
Chocolate Raspberry Delight	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened coconut milk / 1 cup fresh or frozen raspberries ½ tablespoon cocoa powder / 1 tablespoon almond butter / 1 teaspoon cacao nibs (optional topping) 4-6 ice cubes (305 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened coconut milk / 1½ cups fresh or frozen raspberries 1 tablespoon cocoa powder / 1½ tablespoons almond butter / 1 teaspoon cacao nibs (optional topping) 4-6 ice cubes (470 cal)
Strawberry Shortcake	1 scoop Forever Lite Ultra® / 100 calorie vanilla Greek yogurt / 1 cup strawberries / ½ cup old fashioned oats ¼ teaspoon vanilla extract / 4-6 ice cubes (278 cal)	1 scoop Forever Lite Ultra® / 200 calorie vanilla Greek yogurt / 1½ cups strawberries / ½ cup old fashioned oats / ¼ teaspoon vanilla extract / 4-6 ice cubes (440 cal)
Apple Crisp	1 scoop Forever Lite Ultra® / 6-8 oz. unsweetened soy milk / 4 oz. unsweetened applesauce / 1 small apple, chopped / ½ teaspoon cinnamon and nutmeg / 2 small dates / 1 teaspoon chia seeds / 4-6 ice cubes (300 cal)	1 scoop Forever Lite Ultra® / 8-10 oz. unsweetened soy milk / 4 oz. unsweetened applesauce / 1 small apple, chopped / ½ teaspoon cinnamon and nutmeg / 3 small dates / 2 teaspoons chia seeds / 4-6 ice cubes (461 cal)

F.I.T. TIP

Create your own shake by combining 1 scoop of **Forever Lite Ultra®** with 8-10 oz. of nonfat, almond, coconut, soy or rice milk, ½-1 cup of fruits and vegetables, 1 tablespoon of healthy fats like chia seeds, flax seeds, nut butter, avocado or coconut oil and ice, water or green tea and blend.

Feel free to substitute rice milk, unsweetened almond milk, unsweetened coconut milk or unsweetened soy milk in any of these recipes. Check the label to ensure that the milk alternative you choose provides approximately 50 to 60 calories per 8 oz.

**HAVE A GREAT RECIPE?
SHARE IT WITH US AT**
facebook.com/forevernorthamerica

RESISTANCE MAKES RESULTS.

Many people think that weight lifting isn't related to weight loss or that introducing weights or resistance into their workouts will create bulky muscle. The reality is, when done properly, weight training burns calories and can continue to boost metabolism long after your workout has ended.

The exercises in the **F15 INTERMEDIATE** program are designed to introduce weight resistance to core foundational movements for maximum results through the use of resistance bands. Resistance bands keep tension on the muscles for an extended period of time to help build lean muscle and burn more calories.

RESISTANCE BANDS COME IN SEVERAL STRENGTHS, ALLOWING YOU TO ADJUST THE RESISTANCE AS YOU GET STRONGER.

For **F15 INTERMEDIATE**, we recommend a set of light, medium and heavy bands.

F.I.T. TIP

Make sure to challenge yourself. If you can complete a workout easily or don't feel some muscle fatigue at the end of your exercise, you're not doing enough. Choose a fitness band with more resistance to get the best results.

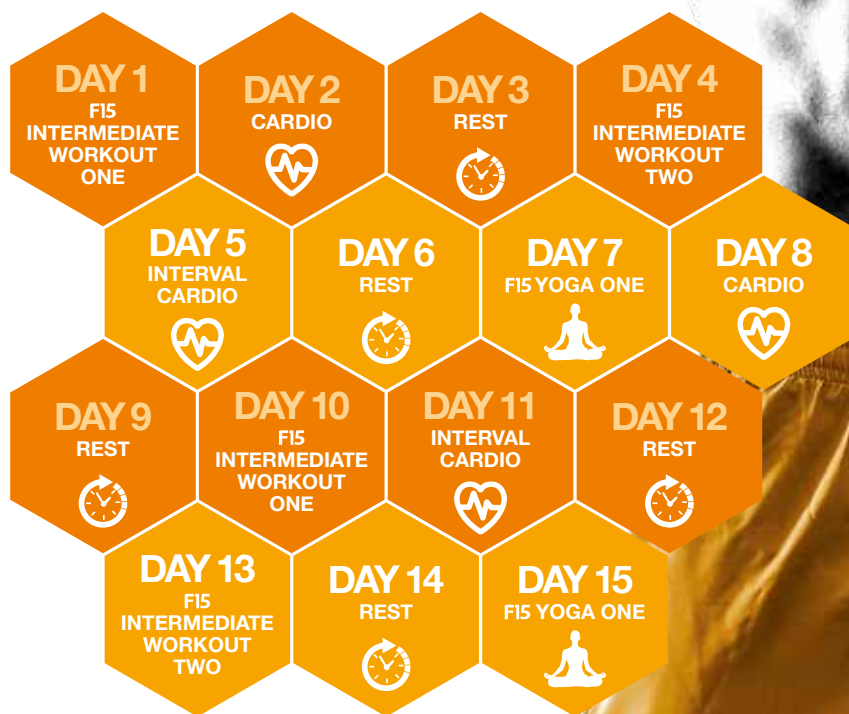


F15 INTERMEDIATE 1 WORKOUT SCHEDULE.

LET'S GET MOVING.

Lasting change comes from pairing optimal nutrition and supplements designed to fuel your body with exercise that can help you burn calories and build lean muscle.

The **F15 INTERMEDIATE** program combines two bodyweight workouts, yoga that you can do anywhere and cardio at your own pace to get you moving! No set up, no confusing gym equipment, no excuses.



CRANK UP THE CARDIO.

Cardio exercises increase heart rate, can help boost metabolism, support a healthy heart and help you recover more quickly after strenuous exercise.

During the **F15 INTERMEDIATE 1** program, commit to doing at least **2-3 days** of cardio activity per week. These sessions should be **30-60 minutes** and ideally performed without interruption.

RECOMMENDED CARDIO EXERCISES INCLUDE:

Walking, Jogging, Climbing Stairs, Elliptical, Rowing, Swimming, Yoga, Biking, Hiking, Aerobics, Dancing and Kickboxing

THE BENEFITS OF INTERVAL CARDIO.

Introducing intervals into your cardio routine is an effective way to rev up your metabolism. Brief bursts of intensity can add enormous benefits to your workout in a short period of time.

To complete cardio intervals, choose the cardio that works best for you and can be done at varied degrees of intensity. For the first **30 seconds** of each minute, complete your cardio at a comfortable pace, then challenge yourself for the next **20 seconds**. Finally, for the last **10 seconds**, kick it into high gear and complete your exercise at the highest intensity you can.

Repeat this five times in a row before recovering for two minutes by walking slowly or jogging. That's it! In **12 minutes** you've completed a powerful, heart-pumping cardio workout. Complete interval cardio two times during the **F15 INTERMEDIATE 1** program.

WARM UP.

YOUR BODY IS A MACHINE.

It's important to prep before you throw yourself into a workout. Warming up allows your joints to move through their full range of motion and can help to improve the quality of your workout while reducing your chances of injury. Think of it as a dress rehearsal for the main event. Use this warm up before each exercise in the **F15 INTERMEDIATE** program.

COOL DOWN.

Save a few minutes at the end of each workout to cool down. This allows your heart rate to transition easily into recovery while breathing and blood pressure come back to normal. It also helps improve flexibility and helps prevent injury. The cool down should be performed fluidly as a series of movements rather than individual exercises.

**SUMO SQUAT
AND REACH
8X**

**STEP/TOUCH
16X**

**ALTERNATE
KNEE LIFTS
16X**

**BUTT
KICKERS
16X**

**KNEE LIFT
TO REVERSE
LUNGE
16X**

**LATERAL
LUNGES
16X**

**JUMPING
JACKS
20X**

**SUMO
SQUAT
8X**

**STANDING
REACHES
16X**

**LATERAL
SUPPORTED
LUNGES
16X**

**LUNGE
WITH QUAD
STRETCH
RIGHT
16X**

**HAMSTRING
STRETCH
LEFT
16X**

**LUNGE
WITH QUAD
STRETCH
LEFT
16X**

**HAMSTRING
STRETCH
RIGHT
16X**

**CHEST
OPENER
16X**

**SHOULDER
CIRCLES
8X**



TO SEE VIDEOS OF
ALL WARM UPS AND
EXERCISES, VISIT:
FOREVERFIT15.COM

F15 INTERMEDIATE WORKOUT ONE

This workout builds on foundational moves learned in **F15 BEGINNER** with added resistance. Using resistance bands challenges the body and helps build lean muscle. Repetitions of each exercise will be performed in a circuit style.

Once you have finished all 13 exercises, recover for **60 seconds** and start again with a goal of completing 2-3 rounds total!

EQUIPMENT REQUIRED: RESISTANCE BANDS

- + Static Lunges with Bicep Curl (per side) 16x
- + Squats with Tricep Kickback 16x
- + Split Squats with Mid-Back Pull (per side) 16x
- + Squat to Shoulder Press 16x
- + Quadruped with Left Leg Extensions 16x
- + Quadruped with Right Leg Extensions 16x
- + Pushups 16x
- + Plank Step Outs 16x
- + Superman 16x
- + Side Planks (per side) 8x
- + Seated Reverse Crunches 16x
- + Inverted Bike 32x
- + Mountain Climbers 32x

Rest 60
seconds

Repeat
2-3 times
for full
workout!

F15 INTERMEDIATE WORKOUT TWO

This workout introduces alternate exercises with added resistance. Repetitions of each exercise will be performed in a circuit style.

Once you have finished all 10 exercises, recover for **60 seconds** and start again with a goal of completing 2-3 rounds total!

EQUIPMENT REQUIRED: RESISTANCE BANDS

- + Squat Side Outs (per side) 16x
- + Upright Rows 16x
- + Alternating Step Touches 16x
- + Side Upright Rows 16x
- + Squats with Glute Lift (per side) 16x
- + Thread the Needle Left Side Planks 16x
- + Full Body Tricep Pushups 16x
- + Thread the Needle Right Side Planks 16x
- + Glute Bridges with Leg Extension (per side) 16x
- + Core Roll Ups 16x

Rest 60
seconds

Repeat
2-3 times
for full
workout!

F.I.T. TIP

Challenge makes changes!
Completed two rounds last time?
Take on three this time to get stronger
and take the next step on your path
to looking and feeling better.

F15 YOGA ONE

The **F15 Yoga One** workout introduces 22 fundamental yoga poses. While each is its own exercise, try to move fluidly between poses for maximum results.

Instead of focusing on completing each pose perfectly, breathe deeply and allow the body to lengthen, stretch and relax to help increase flexibility and build a mind/body connection.

Follow along with the **Yoga One** workout at foreverfit15.com.

+ Relaxation Pose	15 seconds
+ Knees to Chest	4x
+ Bridge	8x
+ Inverted Bike	16x
+ Cat/Cow	8x
+ Bird/Dog	16x
+ Child's Pose	5x
+ Downward Dog	16x
+ Mountain Pose	1x
+ Sunflower	8x
+ Sun Salutation	5x
+ Warrior 1, 2, Reverse Right	1x
+ Extended Angle	1x
+ Triangle Pose	1x
+ Mountain Pose	1x
+ Warrior 1, 2, Reverse Left	1x
+ Extended Angle	1x
+ Triangle Pose	1x
+ Mountain Pose	1x
+ Child's Pose	5x
+ Knees to Chest	4x
+ Happy Baby	15 seconds
+ Spinal Twist	15 seconds
+ Relaxation Pose	30-60 seconds

**CONGRATULATIONS
ON COMPLETING
FOREVER F15
INTERMEDIATE 1!**

**KEEP MOVING!
F15 INTERMEDIATE 2
IS THE NEXT STEP ON
YOUR JOURNEY TOWARDS
LOOKING AND FEELING
BETTER.**

Don't forget to record your weight and measurements on **page 7** to track your progress. This is always a great time to reevaluate your goals and make sure you're pushing for what you want.

**ALREADY MET ONE OF YOUR
GOALS? AMAZING WORK!**

Consider the progress you're making and the changes you're seeing in your body, and set a new goal to challenge yourself!



F15[®]

INTERMEDIATE 2

TAKE THE NEXT STEP.

In **F15 INTERMEDIATE 1**, you learned the importance of challenging yourself to help you look better and feel better and achieve your goals. Take that knowledge to the next level with **F15 INTERMEDIATE 2**.

If you haven't already, make sure you record your weight and measurements on **page 7** and take progress photos to track your results. Review your goals and focus on what you'll need to do during the Forever **F15 INTERMEDIATE 2** program to get there.

**FEELING
MOTIVATED?
LET'S GET
MOVING!**

YOUR SUPPLEMENT SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS ON THE F15 INTERMEDIATE 2 PROGRAM.

Breakfast	 2X Forever Garcinia Plus® Softgels	 Wait 30 minutes Before taking Forever Aloe Vera Gel®	 4 oz. Forever Aloe Vera Gel® With a minimum of 8 oz. of water	 1X Forever Therm® Tablet	300 Calorie Breakfast for Women 450 Calorie Breakfast for Men
Snack	 1X Packet Forever Fiber® Mixed with 8-10 oz. of water or other beverage	Be sure to take Forever Fiber® separate from your daily supplements. Fiber can bind to some nutrients, impacting their absorption by your body.	100 - 250 Calorie Snack for Women 200 - 350 Calorie Snack for Men		
Lunch	 2X Forever Garcinia Plus® Softgels	 1X Forever Therm® Tablet	450 Calorie Lunch for Women 550 Calorie Lunch for Men		
Dinner	 2X Forever Garcinia Plus® Softgels	450 Calorie Dinner for Women 550 Calorie Dinner for Men			
Evening	 A minimum of 8 oz. of water				

MAKE SURE TO WAIT AT LEAST 30 MINUTES BETWEEN FOREVER GARCINIA PLUS® AND FOREVER ALOE VERA GEL® OR YOUR MEAL TO MAKE SURE YOU GET THE FULL IMPACT AND BENEFIT OF FOREVER GARCINIA PLUS®!



SLEEP YOUR WAY TO FIT.

Okay, so you can't exactly "sleep your way to fit," but did you know that sleep can still play an important part in your weight loss strategy? This often overlooked component of a healthy routine can make a big difference in helping you look better and feel better.

The importance of sleep to your fitness routine and healthy diet has more to do with what happens when you don't get enough sleep than what happens when you do. Lack of sleep influences the body's hormonal response and can make you more prone to gain weight and overeat.

Those who get less than an adequate amount of sleep each night may also feel sluggish and less energized, making them more likely to skip a workout and generally be less active throughout the day.

When you add these things together, it's easy to see what a powerful impact not getting enough sleep could have on your routine, even when you're doing everything else right.

MAKE SURE YOU ARE GETTING THE RIGHT AMOUNT OF SLEEP FOR YOU AND YOUR LIFESTYLE AND TO WAKE UP FEELING RESTED AND READY TO FACE THE DAY!

CURB YOUR CRAVINGS.

Do you have a sweet tooth or find yourself craving fatty foods? You're not alone. Many people crave unhealthy foods, especially if they used to have them regularly and suddenly find themselves eating a healthy diet. Good news! Here are several ways to fight these cravings and stay on track with your routine!

+ Drink More Water

Often times when we feel hungry, our body is actually thirsty. Drinking 8 oz. of water when you begin feeling hungry can fight hunger pangs. Still find that you're hungry after a few minutes? Grab a healthy snack. For **F15 INTERMEDIATE** snacks, go to **page 40**.

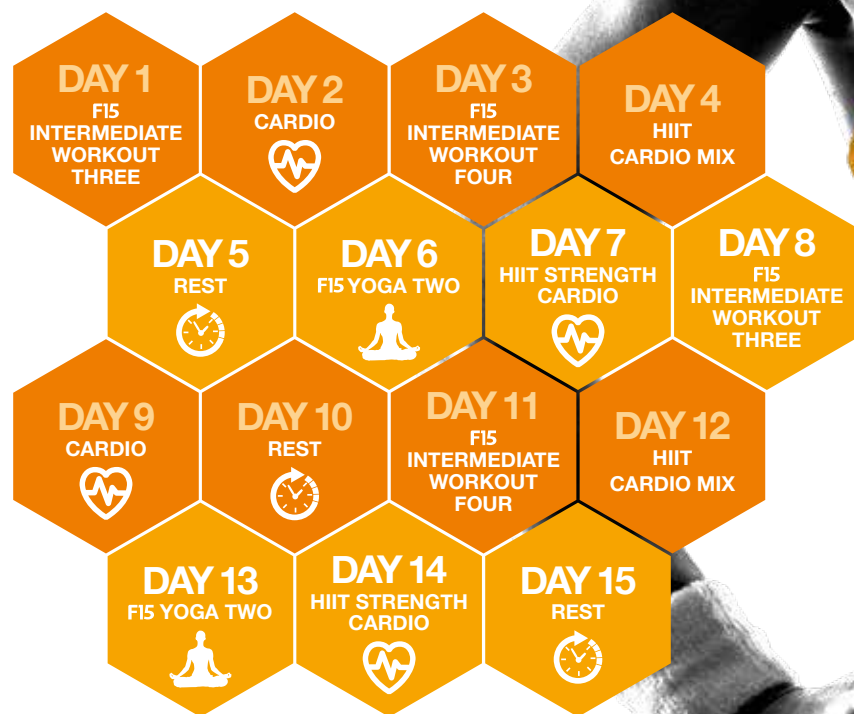
+ Plan Ahead

If you know there's a time of day when you tend to get a craving, plan your meals around it. If everyone meets in the break room at your office for a mid-morning donut break, eat something healthy before you join them so you are less likely to give in to sugary cravings just because you are hungry.

+ Mindfulness and Moderation

Denying yourself of cravings entirely can actually be detrimental to your healthy diet. Studies have found that those who deny themselves foods craved during a program are more likely to binge once the program has ended and gain back weight that they may have lost. Instead, if you are craving something unhealthy, enjoy a small amount as part of a meal once a week paired with healthy foods. Indulging a craving in moderation will help you stick to your diet, feel satisfied and stay motivated!

F15 INTERMEDIATE 2 WORKOUT SCHEDULE.



TAKE YOUR FITNESS TO THE NEXT LEVEL.

F15 INTERMEDIATE 2 builds on the bodyweight and yoga workouts that you've already learned and introduces exciting new cardio trainings to get you moving.

international shop list:

www.aloeveraonline.it

HIGH INTENSITY CARDIO.

High Intensity Interval Training (HIIT) workouts can add variety to your cardio routines. These high energy workouts increase your heart rate and help to burn more fat and calories in less time. But don't be fooled. HIIT workouts require maximum effort for maximum results.

The **F15 INTERMEDIATE 2** program introduces two HIIT cardio workouts to change up your cardio routine. These fast paced workouts can be done anywhere in 16 minutes and require no equipment other than your body and a chair.

F.I.T. TIP

Integrate **F15 HIIT Cardio** with one steady state cardio routine each week for maximum results. Steady state cardio should be **30-60 minutes** in length and feel like an intensity of 5-7 on a scale of 10 with 10 being extremely difficult. For a refresher on steady state cardio, check out [page 17](#).

WARM UP.

In **F15 INTERMEDIATE 1**, you learned the importance of warming up to give you the best quality workout and lowest possible risk for injury. Use those foundational moves before each **F15 INTERMEDIATE 2** workout to get started. Need a refresher? Review the warm up and exercises on **page 18** or watch the video at foreverfit15.com.

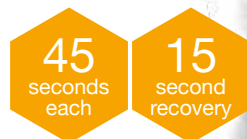
F15 HIIT STRENGTH CARDIO

Each exercise will be performed for **45 seconds** with a **15 second** recovery. Complete the entire circuit and repeat again without taking time to recover. Intensity is the key to success with this workout. Challenge yourself to compete at your highest level for maximum results.

EQUIPMENT REQUIRED: CHAIR

- + Reverse Lunge to Front Kicks Left
- + Jackknife Shoulder Press
- + Reverse Lunge to Front Kicks Right
- + Chair Tricep Dips
- + Plank to Squat Thrusts
- + Mountain Climbers
- + Steady State Exercise
- + Mountain Climbers
- + Speed Squats
- + Inverted Bike

Repeat 2x with no rest in between for full workout!



F15 HIIT CARDIO MIX

This cardio HIIT Mix will use **Tabata** timing. This means **20 seconds** of high intensity exercise followed by **10 seconds** of recovery. Four rounds of each exercises will be completed followed by **1-2 minutes** of recovery before moving on to the next exercise.



- + Jumping Jacks
- + Pushups
- + Side to Side Shuffles
- + Spiderman Mountain Climbers
- + High Knees
- + Reverse Crunches

F.I.T. TIP

Remember, the key to HIIT workouts are intensity. Without maximum intensity you won't achieve maximum results. **Want more?** If you can complete this workout easily and are looking for a challenge, double the rounds of each exercise before resting.

F15 INTERMEDIATE WORKOUT THREE

EQUIPMENT REQUIRED: DUMBBELLS, STEP OR CHAIR, RESISTANCE BANDS

This workout builds on the **F15 INTERMEDIATE 1** workouts by adding weight resistance and muscle group isolation. Using weights challenges the body, helps to build lean muscle and causes the body to move in different ways. Repetitions of each exercise will be performed before moving on to the next exercise.

Once you have finished all 10 exercises, recover for **60 seconds** and start again with a goal of completing between 2-3 rounds total!

16x each exercise + **2-3** rounds + **60** second recovery = **MOVE ON TO NEXT EXERCISE**

- + Lunge to Step Up and Bicep Curls Left
- + Lunge to Step Up and Bicep Curls Right
- + Reverse Lunge to Tricep Kickbacks Left
- + Reverse Lunge to Tricep Kickbacks Right
- + Split Squats with Mid-Back Row Left
- + Split Squats with Mid-Back Row Right
- + Squat to Single Arm Overhead Presses Left
- + Squat to Single Arm Overhead Presses Right
- + Renegade Rows
- + Weighted Reverse Crunches

Rest 60 seconds

Repeat 2-3 times for full workout!

F.I.T. TIP

Choose dumbbells that allow you to complete the exercises, but feel fatigued at the end of each set before your rest. If you are not able to complete 2-3 rounds of each exercise due to fatigue, you need lighter weights. If the exercises seem too easy at the end of 2-3 rounds, invest in heavier weights to challenge yourself.

F15 INTERMEDIATE WORKOUT FOUR

EQUIPMENT REQUIRED: DUMBBELLS, RESISTANCE BANDS

This workout builds on the **F15 INTERMEDIATE 1** workouts by adding weight resistance and muscle group isolation. Using weights challenges the body, helps to build lean muscle and causes the body to move in different ways. Repetitions of each exercise will be performed before moving on to the next exercise.

Once you have finished all 14 exercises, recover for **60 seconds** and start again with a goal of completing between 2-3 rounds total!

16x each exercise + **2-3** rounds + **60** second recovery = **MOVE ON TO NEXT EXERCISE**

- + Squat Side Outs Left
- + Lateral Shoulder Raise
- + Squat Side Outs Right
- + Plié Squats with Upright Row
- + Curtsey Lunges with Lateral Bicep Curl Left
- + Curtsey Lunges with Lateral Bicep Curl Right
- + Lateral Lunge to Knee Balances Left
- + Lateral Lunge to Knee Balances Right
- + Squat and Step Overs
- + Planks with Alternating Hip Drop
- + Table Top Tricep Pushups
- + Glute Bridges with Single Glute Work Left
- + Glute Bridges with Single Glute Work Right
- + Row Boat Core

60 seconds each

Repeat 2-3 times for full workout!

F15 YOGA TWO

The **F15 Yoga Two** workout builds on the beginner yoga poses that were introduced in **F15 INTERMEDIATE 1**. While each is its own exercise, try to move fluidly between poses for maximum results.

Instead of focusing on completing each pose perfectly, breathe deeply and allow the body to lengthen, stretch and relax to help build flexibility.

Follow along with the **Yoga Two** workout at foreverfit15.com.

- + Sunflower 8x
- + Sun Salutation 5x
- + Warrior Series Right 3x
- + Extended Angle 1x
- + Triangle Pose 1x
- + Tree Pose 1x
- + Warrior Series Left 3x
- + Extended Angle 1x
- + Triangle Pose 1x
- + Tree Pose 1x
- + Crescent Lunge Left 1x
- + Kneeling Twist 1x
- + Crescent Lunge Right 1x
- + Kneeling Twist 1x
- + Child's Pose 5x
- + Relaxation Pose 30-60 seconds

COOL DOWN.

Don't forget to save a few minutes at the end of each workout to cool down. To review the cool down, visit **page 19** or watch the at foreverfit15.com.

**CONGRATULATIONS
ON COMPLETING
FOREVER F15
INTERMEDIATE 2!
YOU DID IT!**

WHAT'S NEXT?
**BUILD ON EVERYTHING YOU'VE LEARNED IN THE
F15 INTERMEDIATE PROGRAM, CRANK UP THE
INTENSITY AND TAKE THE NEXT STEP TO LOOKING
AND FEELING BETTER WITH F15 ADVANCED!**

Don't forget to record your weight and measurements on **page 7** to track your progress. This is always a great time to reevaluate your goals and make sure you're pushing for what you want.

**ALREADY MET ONE OF YOUR
GOALS? AMAZING WORK!**

Now that you're experiencing some changes in your body, it's a great time to dream bigger! Consider the progress you're making and set a new goal to challenge yourself!

Not ready to move on? Repeat the **F15 INTERMEDIATE** program until you achieve your maximum results or are ready for a new challenge, whichever comes first!

To learn more and purchase **F15 ADVANCED**, visit foreverliving.com!

Share your success with **F15** on social using the hashtag **#IAMForeverFIT**. We can't wait to hear about your transformation and the goals you've reached.



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FEEDING YOUR BODY.

The road to looking and feeling better goes right through your kitchen. Follow the calorie requirements below during the **F15 INTERMEDIATE** program.

+ Women 1,600-1,750 Calories

+ Men 1,900 Calories

BREAKFAST.

Mix and match the following recipes during **F15 INTERMEDIATE** to start your day.

Cranberry Muesli

Women	Men
½ cup plain nonfat Greek yogurt	½ cup plain nonfat Greek yogurt
¼ cup uncooked rolled oats	¼ cup uncooked rolled oats
½ tablespoon wheat germ	1 tablespoon wheat germ
1 tablespoon sunflower seeds	1 tablespoon sunflower seeds
1 tablespoon dried cranberries	1 tablespoon dried cranberries
½ cup unsweetened cranberry juice	½ cup unsweetened cranberry juice
2 teaspoons honey	1 tablespoon honey
¼ teaspoon vanilla extract	¼ teaspoon vanilla extract

Combine all ingredients. Mix well, cover and refrigerate for eight hours or overnight.

Breakfast Taco

Women	Men
1 egg	2 eggs
2 egg whites	1 egg white
2 corn tortillas	3 corn tortillas
1 tablespoon low fat cheddar cheese	2 tablespoons low fat cheddar cheese
2 tablespoons salsa	3 tablespoons salsa

Spray pan with cooking spray and cook eggs and egg whites as desired. Sprinkle tortillas with cheese and heat to melt. Top with eggs and salsa.

Egg and Salmon Sandwich

Women	Men
1 oz. smoked salmon	2 oz. smoked salmon
2 egg whites	2 egg whites
1 whole wheat English muffin	1 whole wheat English muffin
½ teaspoon olive oil	½ teaspoon olive oil
1 slice tomato	1 slice tomato
1 tablespoon red onion, chopped	1 tablespoon red onion, chopped
½ teaspoon capers (optional)	½ teaspoon capers (optional)
	8 oz. orange juice

Heat olive oil in a non-stick pan. Add onion and cook for one minute. Add egg whites and capers and cook until eggs are set. Toast whole wheat English muffin and add eggs, smoked salmon and tomato. Men can enjoy orange juice on the side.

Huevos Rancheros

Women	Men
1 egg	2 eggs
2 oz. egg whites	2 oz. egg whites
1 corn tortilla	3 corn tortillas
¼ cup black beans	¼ cup black beans
1 tablespoon avocado	1 tablespoon avocado
1 tablespoon shredded cheese	2 tablespoons shredded cheese
1 cup spinach	1 cup spinach
2 tablespoons salsa	3 tablespoons salsa
Hot sauce to taste	Hot sauce to taste

Heat corn tortilla in a pan, sprinkle with cheese and heat until melted. Remove from heat and set aside. Spray pan with cooking spray and sauté spinach. Add egg and egg whites and cook as desired. Place on tortilla along with black beans, salsa. Add hot sauce if desired.

F.I.T. TIP

Studies have shown that those who skip breakfast tend to overcompensate with more food throughout the day or high-calorie snacks to stave off hunger pains. Enjoy a filling breakfast to start your day in the right direction.

Orange Cream of Wheat

Women	Men
1 cup 1% milk	1½ cups 1% milk
¼ cup cream of wheat	½ cup cream of wheat
1 small orange, peeled and sliced	1 small orange, peeled and sliced
1 tablespoon orange marmalade	1¼ tablespoons orange marmalade

Combine milk and marmalade in a sauce pan and heat on medium-high heat. Add cream of wheat and simmer for 30-60 seconds. Remove from heat and wait to cool slightly. Add orange slices and enjoy!

Bagel with Almond Butter

Women	Men
½ whole grain bagel	½ whole grain bagel
1 tablespoon almond butter	1½ tablespoons almond butter
½ banana, sliced	½ banana, sliced
	8 oz. 1% milk

Toast bagel and top with almond butter and sliced banana. Men, enjoy with milk.

Coconut Latte Overnight Oats

Women	Men
½ cup vanilla nonfat Greek yogurt	½ cup vanilla nonfat Greek yogurt
½ cup rolled oats	½ cup rolled oats
1 tablespoon unsweetened coconut flakes	1 tablespoon unsweetened coconut flakes
½ tablespoon slivered almonds	1 tablespoon slivered almonds
¼ cup brewed coffee	¼ cup brewed coffee
¼ cup light coconut milk	¼ cup light coconut milk
½ teaspoon cinnamon	½ teaspoon cinnamon

Place all ingredients except slivered almonds in a container and mix. Refrigerate overnight. Stir and top with slivered almonds.

**HAVE A GREAT RECIPE?
SHARE IT WITH US AT**

facebook.com/forevernorthamerica

SNACK.

A well-balanced snack can help you feel full, fight cravings and keep you energized throughout the day. Make sure your snack includes at least two food items and pairs a carbohydrate with a protein and/or a healthy fat to promote balance.

+ Women 200 Calories

Cheesy Popcorn

Women	Men
4 cups air popped popcorn	6 cups air popped popcorn
4 tablespoons grated Parmesan cheese	6 tablespoons grated Parmesan cheese
1 teaspoon olive oil	1½ teaspoons olive oil
Salt to taste	Salt to taste
Cayenne pepper (optional)	Cayenne pepper (optional)

Air pop popcorn and toss with olive oil, Parmesan cheese and cayenne pepper. Lightly salt to taste.

Rice Cakes with Almond Butter

Women	Men
2 plain brown rice cakes	2 plain brown rice cakes
1 tablespoon almond butter	1½ tablespoons almond butter
2 large strawberries, sliced	2 large strawberries, sliced

Spread almond butter on each each rice cake and top with strawberries.

Coconutty Bananas

Women	Men
1 small banana	1 regular banana
1 tablespoon almond butter	2 tablespoons almond butter
1 tablespoon unsweetened coconut flakes	1 tablespoon unsweetened coconut flakes

Slice banana into one inch pieces. Dab a bit of almond butter on each one and sprinkle unsweetened coconut flakes on top.

Pita Chips with Hummus and Veggies

Women	Men
14 pita chips	14 pita chips
2 tablespoons hummus	2 tablespoons hummus
1 cup raw vegetables	1 cup raw vegetables
	3 oz. turkey

Dip vegetables and pita chips into hummus. Men should add 3 oz. of turkey to their snack and enjoy!

+ Men 350 Calories

Peanut Butter and Jelly Yogurt

Women	Men
6 oz. plain nonfat Greek yogurt	8 oz. plain nonfat Greek yogurt
1 tablespoon reduced sugar grape jelly	1 tablespoon reduced sugar grape jelly
¼ cup red grapes	¼ cup red grapes
1 tablespoon peanut butter	1½ tablespoons peanut butter
1 teaspoon unsalted peanuts, chopped	1 teaspoon unsalted peanuts, chopped

Slightly mix jelly and peanut butter into the yogurt. Cut grapes in half and sprinkle on top. Add chopped peanuts and enjoy!

Cookie Dough Greek Yogurt

Women	Men
½ cup plain nonfat Greek yogurt	¾ cup plain nonfat Greek yogurt
1 tablespoon nut butter	1½ tablespoons nut butter
1 packet stevia	1 packet stevia
1 tablespoon mini chocolate chips	1½ tablespoons mini chocolate chips
¼ teaspoon vanilla extract	¼ teaspoon vanilla extract
Pinch of sea salt	Pinch of sea salt

Mix all ingredients together and enjoy!

Healthy Rice Pudding

Women	Men
½ cup cooked brown rice	¾ cup cooked brown rice
½ cup reduced fat coconut milk	¾ cup reduced fat coconut milk
1 tablespoon raisins	1 tablespoon raisins
1 teaspoon chopped walnuts	1 teaspoon chopped walnuts
Pinch of cinnamon	Pinch of cinnamon

Cover cooked rice with coconut milk. Heat in the microwave for 60 seconds. Top with raisins, cinnamon and chopped walnuts.

LUNCH & DINNER.

Mix and match the following recipes during the **F15 INTERMEDIATE** program to make sure you're meeting your calorie requirement and staying properly fueled throughout the day!

+ Women 450 Calories

Middle Eastern Stuffed Pepper

Women	Men
3 oz. lean ground beef	6 oz. lean ground beef
½ cup brown rice, cooked	½ cup brown rice, cooked
1 bell pepper	1 bell pepper
1 oz. grated cheese	1 oz. grated cheese
½ cup dried currants	½ cup dried currants
½ cup vegetable juice	½ cup vegetable juice
1 clove garlic, minced	1 clove garlic, minced
½ teaspoon cumin	½ teaspoon cumin
¼ teaspoon cinnamon	¼ teaspoon cinnamon
¼ teaspoon orange zest	¼ teaspoon orange zest
¼ teaspoon mint	¼ teaspoon mint

Cut top off pepper and remove seeds. Place top down on a microwave safe dish, add half an inch water and cover. Microwave peppers on high until tender (3-6 minutes). Drain water. Cook ground beef with garlic over medium heat. Stir in currants, cumin, cinnamon, orange zest, mint, rice and ¼ cup vegetable juice. Stuff mixture into pepper and return to the microwave with the remaining vegetable juice in the base of the dish. Heat 2-3 minutes.

Thai Peanut Tofu Wrap

Women	Men
6 oz. baked tofu	8 oz. baked tofu
2 whole wheat tortillas	2 whole wheat tortillas
1 tablespoon Thai peanut sauce	1 tablespoon Thai peanut sauce
1 tablespoon peanuts, chopped	1½ tablespoons peanuts, chopped
¼ cup sliced bell peppers	¼ cup sliced bell peppers
14 snow peas	14 snow peas

Spread Thai peanut sauce on each tortilla. Place peppers, snow peas and tofu in each tortilla. Top with chopped peanuts.

+ Men 550 Calories

Green Curry with Tilapia

Women	Men
6 oz. tilapia	6 oz. tilapia
½ cup sweet potato, diced	¾ cup sweet potato, diced
½ cup light coconut milk	½ cup light coconut milk
½ tablespoon canola oil	½ tablespoon canola oil
½ cup bok choy	½ cup bok choy
½ cup green beans	½ cup green beans
1 scallion, diced	1 scallion, diced
½ tablespoon curry paste	½ tablespoon curry paste
½ teaspoon fish sauce	½ teaspoon fish sauce
1 lime slice	1 lime slice

Heat canola oil in a skillet over medium heat. Add tilapia and scallions and cook for 4-5 minutes. Remove tilapia and scallions from the skillet. Place sweet potato in the skillet and cook for 2 minutes. Add coconut milk, curry paste, fish sauce, bok choy and green beans. Bring to a simmer then cover and cook for 7 minutes. Add tilapia back into the pan to warm, top with a squeeze of fresh lime juice and enjoy!

Vegetarian Fried Rice

Women	Men
2 eggs	2 eggs
½ cup brown rice	2 egg whites
½ teaspoon sesame oil	¾ cup brown rice
1 teaspoon canola oil	½ teaspoon sesame oil
3 oz. asparagus, chopped	1 teaspoon canola oil
½ bell pepper, chopped	3 oz. asparagus, chopped
2 scallions, chopped	½ bell pepper, chopped
1 garlic clove, minced	2 scallions, chopped
¼ teaspoon ginger	1 garlic clove, minced
2 teaspoons soy sauce	¼ teaspoon ginger
1 tablespoon rice vinegar	2 teaspoons soy sauce
	1 tablespoon rice vinegar

Prepare brown rice according to the package. Sauté asparagus, bell peppers, scallions, garlic and ginger with canola oil. Add the eggs and break them up in the pan while cooking. Fold in rice, soy sauce and vinegar. Cook until liquid is absorbed. Stir in sesame oil and serve.

+ Women 450 Calories**Quinoa Salad**

<i>Women</i>	<i>Men</i>
½ cup edamame, cooked and shelled	¾ cup edamame, cooked and shelled
½ cup quinoa	¾ cup quinoa
½ oz. walnuts, chopped	¾ oz. walnuts, chopped
½ tablespoon olive oil	½ tablespoon olive oil
¼ cup roasted red peppers, chopped	¼ cup roasted red peppers, chopped
1 tablespoon dried currants	1 tablespoon dried currants
½ tablespoon lemon juice	½ tablespoon lemon juice
¼ teaspoon lemon zest	¼ teaspoon lemon zest
½ teaspoon tarragon	½ teaspoon tarragon
Salt and pepper to taste	Salt and pepper to taste

Cook quinoa as directed. Combine with edamame, lemon juice, lemon zest, olive oil, tarragon, roasted red peppers, currants and chopped walnuts. This recipe can easily be prepared ahead of time and kept for up to 3 days.

Brussels Sprouts Turkey Bacon Hash

<i>Women</i>	<i>Men</i>
2 slices turkey bacon	3 slices turkey bacon
1 egg	1 egg
1 cup shredded hash browns	1½ cup shredded hash browns
½ tablespoon olive oil	½ tablespoon olive oil
1 tablespoon Parmesan cheese	1 tablespoon Parmesan cheese
4 oz. Brussels sprouts, thinly sliced	4 oz. Brussels sprouts, thinly sliced
1 tablespoon onion, chopped	1 tablespoon onion, chopped
½ teaspoon rosemary, chopped	½ teaspoon rosemary, chopped
Salt and pepper to taste	Salt and pepper to taste

Heat olive oil over medium heat in a skillet. Add onion and rosemary. Cook for 2 minutes. Add hash browns and salt and pepper. Spread hash browns over the bottom of the pan and let cook for 4 minutes without stirring. Stir in thinly sliced Brussels sprouts and continue cooking until hash browns are golden and crispy. In a separate pan, cook turkey bacon. Once cooked, chop and add to hash browns. Cook egg as desired, place on top of hash browns and enjoy!

+ Men 550 Calories**Baked Beef Taquitos**

<i>Women</i>	<i>Men</i>
3 oz. lean ground beef	5 oz. lean ground beef
2 corn tortillas	2 corn tortillas
2 tablespoons cheddar cheese	2 tablespoons cheddar cheese
1 teaspoon canola oil	1 teaspoon canola oil
1 small zucchini	1 small zucchini
½ teaspoon onion powder	½ teaspoon onion powder
½ tablespoon chili powder	½ tablespoon chili powder
¼ teaspoon cumin	¼ teaspoon cumin
Salt to taste	Salt to taste

Preheat oven to 425°. Grate zucchini and squeeze in a paper towel to reduce the moisture. Heat canola oil in a non-stick pan on medium-high heat. Add zucchini, ground beef, onion powder, chili powder, cumin and salt. Stir and cook until beef is fully cooked. Spray corn tortillas with cooking spray and place on a baking sheet. Divide the beef mixture between the tortillas. Sprinkle with cheese, roll and bake for 14 minutes.

Egg and Avocado Salad

<i>Women</i>	<i>Men</i>
1 hard-boiled egg	2 hard-boiled eggs
2 tablespoons plain Greek yogurt	4 tablespoons plain Greek yogurt
1 slice whole grain bread, toasted	1 slice whole grain bread, toasted
¼ avocado	¼ avocado
1 cup fresh pineapple	1 cup fresh pineapple
½ teaspoon red wine vinegar	½ teaspoon red wine vinegar
1 chive, chopped	1 chive, chopped
Salt to taste	Salt to taste

Mash egg yolk, avocado and Greek yogurt together. Chop egg white and mix with red wine vinegar and chive. Add to egg yolk mixture and place on top of 1 slice of whole grain toast. Serve fresh pineapple on the side and enjoy!

Beet and Spinach Salad

<i>Women</i>	<i>Men</i>
3 oz. cooked chicken breast	6 oz. cooked chicken breast
1 hard-boiled egg	1 hard-boiled egg
½ canned beets	½ canned beets
1 whole wheat pita	1 whole wheat pita
1 tablespoon feta	1 tablespoon feta
2 tablespoons vinaigrette	2 tablespoons vinaigrette
2 cups spinach	2 cups spinach

Chop canned beets and hard-boiled egg. Add to spinach and toss. Top with chicken breast and drizzle with vinaigrette. Sprinkle feta and enjoy with pita on the side.

Mediterranean Wrap

<i>Women</i>	<i>Men</i>
4 oz. cooked chicken breast	6 oz. cooked chicken breast
½ cup whole wheat couscous	½ cup whole wheat couscous
1 spinach tortilla	1 spinach tortilla
½ tablespoon olive oil	½ tablespoon olive oil
¼ tomato, chopped	¼ tomato, chopped
2 tablespoons chopped cucumber	2 tablespoons chopped cucumber
¼ cup parsley, chopped	¼ cup parsley, chopped
½ cup mint, chopped	½ cup mint, chopped
½ teaspoon garlic, minced	½ teaspoon garlic, minced
1 tablespoon lemon juice	1 tablespoon lemon juice
Salt and pepper to taste	Salt and pepper to taste

Prepare couscous according to package directions. In a bowl, combine parsley, mint, garlic, olive oil, tomato, cucumber and salt and pepper. Add couscous and chicken and stir. Place the mixture in a spinach tortilla, wrap and enjoy!

Pesto Salmon Fettuccine

<i>Women</i>	<i>Men</i>
3 oz. salmon	6 oz. salmon
4 oz. whole wheat fettuccine noodles	4 oz. whole wheat fettuccine noodles
1 tablespoon prepared pesto	1 tablespoon prepared pesto
1 teaspoon olive oil	1 teaspoon olive oil
½ cup asparagus, steamed	½ cup asparagus, steamed
Salt and pepper to taste	Salt and pepper to taste

Cook noodles according to the package directions. Add pesto to drained noodles. Heat olive oil in a skillet over medium-high heat. Season the salmon with salt and pepper and cook for 3-4 minutes on each side and place on top of pasta. Steam asparagus, serve on the side and enjoy!

Chicken and Apple Hash

<i>Women</i>	<i>Men</i>
1 chicken sausage	2 chicken sausages
1 cup sweet potato, cubed	¾ cup sweet potato, cubed
2 teaspoons coconut oil	2 teaspoons coconut oil
1 small apple, chopped	1 small apple, chopped
¼ cup onion, chopped	¼ cup onion, chopped
Pinch of cinnamon	Pinch of cinnamon
Salt and pepper to taste	Salt and pepper to taste

Preheat oven to 375°. Melt coconut oil and toss with apples, sweet potatoes and onions. Sprinkle with cinnamon, salt and pepper. Place mixture on a baking sheet covered with aluminum foil and bake for 30 minutes. While hash is baking, cook chicken sausage according to package directions. Place sausage on hash, serve and enjoy!

BBQ Pork Sandwich

<i>Women</i>	<i>Men</i>
4 oz. pork, shredded	6 oz. pork, shredded
1 whole wheat bun	1 whole wheat bun
¼ avocado	¼ avocado
1 tablespoon light ranch dressing	1 tablespoon light ranch dressing
1 tablespoon BBQ sauce	2 tablespoons BBQ sauce
1-2 cups romaine lettuce	1-2 cups romaine lettuce
¼ cup tomato	¼ cup tomato

Combine pork with BBQ sauce. Heat and place on a whole wheat bun with lettuce. Toss remaining lettuce with tomato, avocado and ranch dressing and enjoy on the side.

CREATE YOUR PERFECT MEAL.

For a quick and easy way to add variety to your lunches and dinners, create your own perfect meal by making one selection from each of the four categories. Following these food charts ensures that you're getting the correct balance of protein, carbohydrates and healthy fats with each meal and staying within your recommended calories.

CARBOHYDRATES.

WOMEN + 125 Calories		MEN + 200 Calories	
	TYPE	SERVING SIZE	
		WOMEN	MEN
OATS	Rolled oats (GF if uncontaminated)	1 cup (cooked) or ½ cup (dry)	1½ cups (cooked) or ¾ cup (dry)
	Steel cut oats (GF if uncontaminated)	¾ cup (cooked) or ½ cup (dry)	1 cup (cooked) or ½ cup (dry)
GRAINS	Quinoa (GF)	¾ cup	1 cup (cooked)
	Rice (wild or brown)	¾ cup	1 cup (cooked)
	Cream of wheat	1 (pouch) or ¾ cup (cooked)	2 (pouches) or 1½ cups (cooked)
	Barley	¾ cup (cooked)	1 cup (cooked)
	Cream of Rice (GF)	1 cup (cooked)	1½ cups (cooked)
BREAD	Whole grain English muffin	1 muffin	1½ muffins
	Whole grain bread	1 slice	2 slices
	Whole grain tortilla	1 tortilla	2 tortillas
	Corn tortilla (GF)	2 small	4 small
	English muffin (GF)	1 muffin	1½ muffins
PASTA	Buckwheat soba noodles	1 cup (cooked)	2 cups (cooked)
	Whole wheat pasta	¾ cup (cooked)	1 cup (cooked)
	Pasta (quinoa, rice) (GF)	¾ cup (cooked)	1 cup (cooked)
LEGUMES	Black beans, chickpeas, pinto	¾ cup (rinsed & cooked)	1 cup (rinsed & cooked)
STARCHY VEG	Baked red potato	2 small	2 small
	Baked sweet potato	1 cup	1½ cups
	Winter squash (hubbard, acorn, butternut)	1¼ cups (cooked)	2 cups (cooked)

PROTEIN.

WOMEN + 130 - 150 Calories		MEN + 170 - 200 Calories	
	TYPE	SERVING SIZE	
		WOMEN	MEN
FISH	Halibut, tilapia, cod, tuna, orange roughy, swordfish	4 oz.	5 oz.
	Salmon	3 oz.	4 oz.
TURKEY	Turkey bacon	3 slices	5 slices
	Turkey sausage	4 links	5 links
	Ground turkey	4 oz.	5 oz.
	Deli meat	4 oz.	6 oz.
CHICKEN	Chicken breast	4 oz.	5 oz.
	Ground chicken	4 oz.	5 oz.
	Deli meat	4 oz.	6 oz.
BEEF	95% Lean ground beef	3 oz.	4 oz.
	Ground bison	3 oz.	4 oz.
	Roast beef deli meat	4 oz.	6 oz.
EGG	Egg	1 whole + 3 whites	2 whole
	Egg substitute	8 oz.	12 oz.
DAIRY	Plain nonfat Greek yogurt or low sugar (under 10 g)	1 cup	1½ cups
	2% Cottage cheese	¾ cup	¾ cup
	1% Milk	10 oz.	12 oz.
	Whey protein	1 scoop	1½ scoops
VEGETARIAN	Lentils	½ cup (cooked)	¾ cup (cooked)
	Black beans	¾ cup (rinsed & cooked)	¾ cup (rinsed & cooked)
	Forever Lite Ultra®	1½ scoops	1½ scoops
	Tofu	8 oz.	10 oz.
	Edamame (shelled)	¾ cup	1 cup
	Veggie burger	1 patty	1½ patties

PRODUCE.

WOMEN + 60 - 75 Calories		MEN + 60 - 75 Calories	
	TYPE	SERVING SIZE	
		WOMEN	MEN
FRUIT (fresh or frozen)	Apple	1 med	1 med
	Apricot	4 small	4 small
	Banana	1 small	1 small
	Berries (all)	1 cup	1 cup
	Cantaloupe	1 cup	1 cup
	Grapefruit	½ large	½ large
	Grapes	1 cup	1 cup
	Orange	1 med or 2 clementines	1 med or 2 clementines
	Peach	1 med	1 med
	Pear	1 med	1 med
	Pineapple	1 cup	1 cup
	Tomato	1 cup	1 cup
FRUIT (dried)	Raisins	½ cup	½ cup
	Prunes	4 large	4 large
VEGETABLES (fresh or frozen) Raw or steamed	Artichoke	1 large (whole)	1 large (whole)
	Carrots	1 cup	1 cup
	Asparagus	18 spears	18 spears
	Corn on the cob	1 whole	1 whole
	Brussel sprouts	12 sprouts	12 sprouts
FREE	Zucchini		
	Bell pepper		
	Broccoli		
	Cabbage		
	Celery		
	Cucumber		
	Green beans		
	Kale		
	Lettuce (all types)		
	Spinach		
	Cauliflower		

FATS.

WOMEN + 90 - 100 Calories		MEN + 120 Calories	
	TYPE	SERVING SIZE	
		WOMEN	MEN
NUT	Nut butter (peanut, almond, cashew)	1 tablespoon	1½ tablespoons
	Almond (whole & unsalted)	12 almonds (½ oz.)	18 almonds (¾ oz.)
	Walnut (halves)	7 halves (½ oz.)	10 halves (¾ oz.)
	Cashew (whole & unsalted)	7 cashews (½ oz.)	10 cashews (¾ oz.)
	Pistachio	20 kernels	30 kernels
FRUIT	Avocado	½ avocado or 4 teaspoons	4 tablespoons
	Coconut flakes (unsweetened)	¼ cup	3 tablespoons
	Olives	9 whole	10 whole
SEED	Pumpkin seeds	1½ tablespoons	2 tablespoons
	Sunflower seeds	1½ tablespoons	2 tablespoons
	Chia seeds	1½ tablespoons	2 teaspoons
	Flax seeds	1 tablespoon	1½ tablespoons
OIL	Olive oil	2 teaspoons	1 tablespoon
	Coconut oil	2 teaspoons	1 tablespoon
	Sunflower oil	2 teaspoons	1 tablespoon
DAIRY	Mozzarella cheese	1 oz.	1 oz.
	Reduced fat cheese	1 oz.	1½ oz.
	Full fat cheese	½ oz.	¾ oz.
	Dark chocolate (at least 70% cacao)	½ oz.	¾ oz.



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