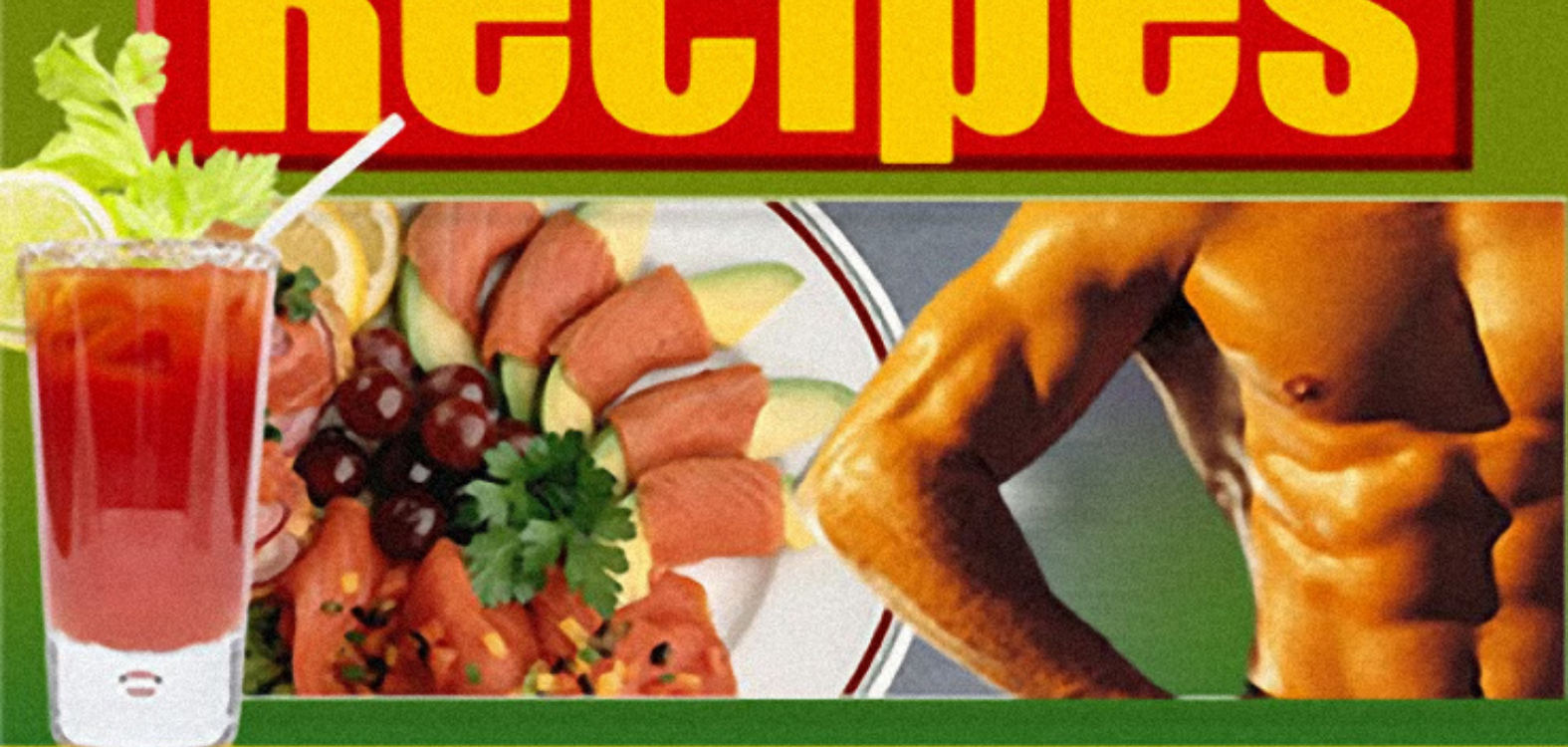
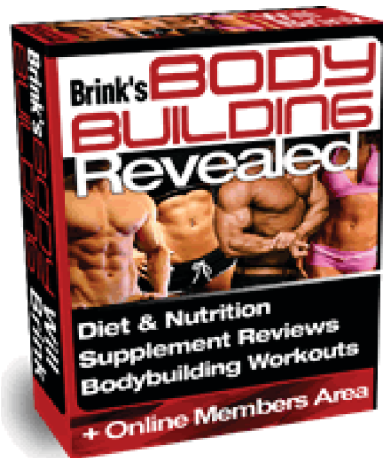


# *Tasty* Fat Loss & Muscle Gaining **Recipes**

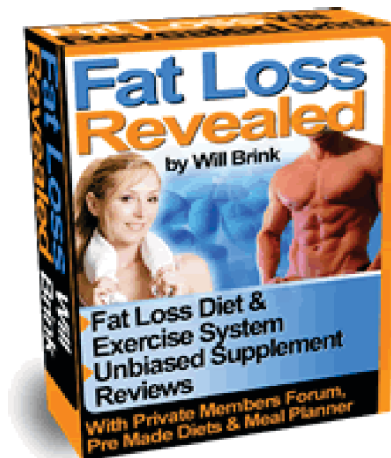


# Tasty Fat Loss & Muscle Building Recipes

In Association With



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# Abbreviations & Units

Several common abbreviations are used in the recipes to for different measurements. These are:

<b>Abbreviation:</b>	<b>Definition:</b>
c.	cup
tbsp.	tablespoon (US)
tsp.	teaspoon
oz.	ounce
g	gram
lbs.	pound

The units are standard US measurements. The following table can be used to convert these to metric units:

<b>Unit:</b>	<b>Conversion:</b>
1 cup	~ 240 ml (236.6)
1 tablespoon (US)	~ 15 ml (14.8)
1 teaspoon (US)	~ 5 ml (4.9 ml)
1 ounce	28.3 grams
1 pound	453.6 grams



# Ground Turkey Omelette

*Serves 2*

## Ingredients

8 large, fresh egg whites  
 2 large whole eggs  
 2 small, raw onions, diced  
 3 oz. ground, raw turkey  
 1 1/2 cups canned kidney beans, drained (any type)  
 1 c. chopped green bell peppers  
 1 c. chopped red bell peppers  
 1 c. raw mushrooms, sliced  
 3 tbsp. extra virgin olive oil  
 1 dash ground black pepper.  
 1 tsp. hot pepper sauce.  
 1 tsp. ground turmeric  
 3 cloves raw garlic, minced  
 1 tsp. worcestershire sauce

## Directions

Saute' turkey, vegetables and spices - except turmeric - in a non-stick skillet w/1 tsp olive oil until tender. In mixing bowl, whip the eggs, egg whites and turmeric together. Pre-heat 2 tsp olive oil in a second skillet, then add 1/4 egg mixture and cook until omelet is formed. Repeat to make 4 omelettes. Place 1 omelette on plate, top with 1/2 of the turkey mixture, then place 1 omelette on top to form a sandwich. Repeat to form 2nd sandwich. Serve hot.

## Nutritional Information

**Calories (Per Serving): 508**

**Protein (g): 42**

**Carbohydrates (g): 50.5**

**Fat (g): 17**

**Carb - Protein - Fat % Ratio: 39 % - 32% - 29%**

*The perfect omelettes you're served in restaurants are flipped. Flipping an omelette is a skill that takes some practice to master. If you've never done it before, you may have a mess on your hands. A simpler solution is to use a rubber spatula to gently lift up the layer of cooked eggs, and let the uncooked, liquid portion slide underneath. Hold the pan underneath the broiler for a few moments to completely set the top.*



# Indonesian Chicken

*Serves 2*

## Ingredients

8 oz. boneless raw chicken breast, broilers or fryers  
 1 c. chopped raw onion  
 1/2 c. raw jalapeno peppers, thinly sliced  
 5 c. raw cabbage, shredded  
 2 c. raw red bell pepper, sliced  
 2 c. lowfat (1%) milk  
 4 tsp. cornstarch  
 5 tsp. extra virgin olive oil  
 6 cloves raw garlic, minced  
 2 tsp. peeled, raw ginger root, chopped fine  
 1 tsp. ground turmeric  
 1 tsp. dried coriander (cilantro, Chinese parsley)  
 1 tsp. curry powder

## Directions

Combine onion, jalapeno pepper, spices, milk and chicken in a non-stick skillet. Poach (lightly simmer) until chicken is done. Mix cornstarch with a little water to dissolve the add to pan and cook for 3-5 minutes. Add oil to a separate pan and cook cabbage and red peppers in oil until crisp-tender. Divide cabbage between 2 plates and top with chicken and sauce. Serve immediately.

## Nutritional Information

**Calories (Per Serving): 476**

**Protein (g): 39.5**

**Carbohydrates (g): 45**

**Fat (g): 16.5**

**Carb - Protein - Fat % Ratio: 37% - 33% - 30%**

*Jalapeno peppers get their heat from capsaicin and related compounds. The heat from hot peppers is measured in "Scoville Units" - fiery Jalapenos can rate up to 10,000 SU! Fortunately, most of the heat is concentrated in the seeds - so you can control the heat level by removing the seeds, or limiting how many are added to the dish. Exercise caution when cutting/seeding Jalapenos - wash your hands thoroughly after handling, and keep your hands away from your eyes!*



# Chocolate-Banana Protein Bars

8 Bars

## Ingredients

- 2 large, ripe bananas (about 300 g)
- 1 tsp. ground cinnamon
- 2 tbsp. unsweetened cocoa powder
- 3 large raw egg whites
- 4 oz. nonfat milk
- 2 1/2 c. (200 g) old-fashioned rolled oats
- 1/3 c. Splenda
- 1 tbsp. olive oil
- 60 g chocolate Designer Whey (or equivalent brand/flavor)

## Directions

Mix ingredients in a large bowl. Pour into non-stick cake pan. Bake at 300°F for 25 minutes or until firm. Let cool slightly before cutting. We have made these into 8 small bars, but you could easily make into 4 larger ones, with double the protein (e.g., 23 g protein per bar).

If you don't want the fat replace the oil with unsweetened applesauce. It will taste just as good and still retain the moist but firm texture.

## Nutritional Information

**Calories (Per bar):** 190

**Protein (g):** 11

**Carbohydrates (g):** 28

**Fat (g):** 4.6

**Carb - Protein - Fat % Ratio:** 57% - 22% - 21%

Commercial protein bars are often made with cheap protein blends, such as soy and hydrolyzed collagen. Many are low in fiber and need to be fortified in order to offer any vitamins and minerals at all. Making your own is easy, and is considerably less expensive than what you can buy in a store.

Bars like these make excellent snacks and can also be used as a part of a quick meal on-the-go.



# Asian Tuna Salad

*Serves 2*

## Ingredients

1 12 oz. can of light tuna in water  
 3 green onions  
 1 large or 2 small celery ribs  
 5 whole water chestnuts  
 1 oz. whole raw almonds (about 24)  
 1 tbsp. extra-virgin olive oil  
 2 tbsp. rice vinegar  
 2 tbsp. soy sauce  
 5 - 6 drops sesame oil  
 1/2 tsp. sugar

## Directions

Drain tuna and flake into bowl to break up chunks. Put almonds into a skillet, and toast over low heat until lightly browned and fragrant. Finely chop green onions and celery and add to tuna. Coarsely chop water chestnuts and almonds and add to mixture. Drizzle tuna mixture with olive oil and toss. Add soy sauce, rice vinegar, sesame oil and sugar. Mix salad thoroughly and chill.

## Nutritional Information

**Calories (Per Serving): 323**

**Protein (g): 52.2**

**Carbohydrates (g): 6.5**

**Fat (g): 14**

**Carb - Protein - Fat % Ratio: 7% - 58% - 35%**

*Making food ahead of time can take the sting out of preparing and eating 6 meals a day. Cold salads made from leftover meat, poultry or fish work especially well for meals that need to be eaten away from home: just scoop into a container, toss into a cooler with some "blue ice" packs, along with some pre-cut veggies, whole grain crisp-breads, etc., and you're good to go.*

*This tuna salad has a complex blend of flavors and a nutty crunch. It's great in lettuce wraps, and takes only a few minutes to toss together.*



# Protein-Fortified Rice

*Serves 2*

## Ingredients

1/2 c. (50 g) raw broccoli, chopped or diced  
 1 small stalk (25 g) of raw celery, diced  
 6 egg whites  
 1 c. (100 g) sliced raw mushrooms  
 1/4 c. long-grain, raw, brown rice  
 1/3 c. water or broth  
 1/4 c. pace chunky salsa  
 2 tbsp. lite soy sauce  
 1 c. raw spinach  
 1/3 c. (50 g) grams raw onion, chopped  
 salt to taste

## Directions

Lightly steam the broccoli to a crisp-tender texture. In a pan coated with cooking spray, add soy sauce, chopped onion, sliced mushrooms, steamed broccoli, chopped celery and spinach. Cook on medium heat until spinach is cooked. Add water/broth, soy sauce and rice and simmer until liquid has cooked away. Once all the ingredients are cooked add in the 6 egg whites and stir until the eggs are completely cooked. Top with salsa.

This makes a very large meal for one. Or can be split and served with a side dish.

## Nutritional Information

**Calories (Per Serving): 380**

**Protein (g): 33.1**

**Carbohydrates (g): 54**

**Fat (g): 1.8**

**Carb - Protein - Fat % Ratio: 59% - 36% - 4%**

*“Vegetarian bodybuilder” is an oxymoron to some - although some vegetarians have been able to attain impressive physiques. One of the best-known vegetarian bodybuilder was Bill Pearl, whose book, “Keys to the Inner Universe” is considered a classic.*

*Even if you’re not a vegetarian, however, meatless recipes can be staples in your culinary repertoire. Vegetarian recipes are frequently innovative, and feature an array of whole foods that are often missing from obsessively-meat centered diets.*



# Curried Chicken

*Serves 2*

## Ingredients

5 oz. boneless raw chicken breast, diced  
 1/4 c. canned chicken broth, condensed  
 4 tsp. cornstarch  
 5 c. raw mushrooms, sliced/pieces  
 4 tsp. extra-virgin olive oil  
 2 c. red bell pepper, chopped (large pieces)  
 2 c. snow pea pods  
 1 c. plain, lowfat yogurt (12 g protein per 8 oz. serving)  
 2 tsp. curry powder.

## Directions

Put 2 tsp. oil and diced chicken in a non-stick saute pan. Cook chicken until browned and done, then add chicken broth, yogurt, curry powder, and cornstarch, stirring constantly. Heat until thick sauce forms, then simmer for 5 minutes. While chicken is cooking, put 2 tsp oil, mushrooms, bell pepper, and snow peas into a second skillet. Cook until vegetables are tender. Place an equal amount of vegetable on 2 plates and top with equal amounts of chicken mixture. Serve.

## Nutritional Information

**Calories (Per Serving):** 373

**Protein (g):** 32

**Carbohydrates (g):** 35

**Fat (g):** 13

**Carb - Protein - Fat % Ratio:** 37% - 33% - 30%

*Ready-to-cook, boneless, skinless chicken breasts are a mainstay of muscle-building diets as they're low in fat, high in protein, and simple to prepare. Chicken is also extremely versatile, and can be prepared in a variety of ways without being boring.*



# Spicy Turkey Chili

*Serves 4*

## Ingredients

6 oz. boneless raw chicken breast, cubed  
3.5 cups turkey breast (Honeysuckle White), cubed  
2 14.5 oz. cans (822 g) cajun-style stewed tomatoes  
16 oz. tomato sauce  
4 oz. Old El Paso green chilies, chopped  
1 medium raw onion, approx. 2 1/2" diameter, chopped  
1 1/2 tbsp. McCormick/shilling chili seasoning  
salt to taste

## Directions

Combine all ingredients in a large sauce pan. Simmer for 30 - 60 minutes. Remove from heat and serve hot with shredded cheese.

## Nutritional Information

**Calories (Per Serving):** 319

**Protein (g):** 43

**Carbohydrates (g):** 33

**Fat (g):** 3

**Carb - Protein - Fat % Ratio:** 40% - 52% - 8%

*Chili is a perennial favorite, and whole cook-books are devoted to the topic. Some versions are extremely complex and can take hours to cook properly. But it also lends itself to quick versions like this one.*

*Chili can also be assembled and cooked in a crock pot. Put it on in the morning, and it's ready for dinner when you walk in the door after work.*



# Protein Waffles

*Serves 2*

## Ingredients

3 egg whites  
 1/4 c. oat flour  
 2 scoops vanilla whey protein powder  
 (assumes roughly 4g carbs, 45 g protein, 2 g fat)  
 1 tbsp. applesauce  
 1 packet artificial sweetener  
 dash of cinnamon

## Directions

Whisk all ingredients in a bowl. Spoon batter into a pre-heated waffle iron (Add some nonstick cooking spray). Cook until golden brown and serve with sugar-free syrup or unsweetened sliced strawberries.

## Nutritional Information

**Calories (Per Serving): 199**

**Protein (g): 35**

**Carbohydrates (g): 8**

**Fat (g): 3**

**Carb - Protein - Fat % Ratio: 16% - 70% - 14%**

*Making oat flour is as simple as a container of old-fashioned rolled oats and a blender. Whole oat flour is an effective substitute for wheat flour in a variety of recipes: waffles, pancakes, muffins, etc.*

*Oats are a source of beta-glucan: a soluble fiber that has been shown to help reduce cholesterol levels. As such, oatmeal/oat bran are among the few foods that the FDA allows health claims for on product labels.*



# Chicken Kabobs

*Serves 2*

## Ingredients

6 oz. boneless raw chicken breast, cut into chunks  
 4 c. raw, red bell pepper, cut into large pieces  
 3 c. raw broccoli florets  
 6 c. raw mushrooms, whole  
 2 tbsp. apple cider vinegar  
 4 c. tomatoes, cut into pieces  
 5 tsp. olive oil  
 1 tsp. ground basil  
 1 1/2 c. chicken broth, condensed  
 1 tsp. ground oregano  
 2 cloves of garlic, peeled and finely chopped

## Directions

Combine oil, chicken broth, vinegar, basil, oregano, and garlic in baking dish to create a marinade. Prepare eight skewer kabobs: on each skewer, place chicken, bell pepper, broccoli, mushroom, and tomato - repeating the process until all the ingredients have been placed on each skewer. Place skewers in marinade and brush to cover. Tightly seal with foil and bake in preheated 350 degree oven for 20 minutes, remove foil and continue baking 10-15 more minutes. Place on 2 dinner plates and serve.

*Kabobs are one of those flexible recipes where substitutions and variations can easily be made. For example, you can substitute lean beef, firm fish like salmon, pork tenderloin, - even tofu. You can use different vegetables, different marinades, or cook them under the broiler or on an outdoor barbecue grill. Use your imagination to create endless variations on the theme.*

## Nutritional Information

**Calories (Per Serving): 500**

**Protein (g): 43**

**Carbohydrates (g): 54**

**Fat (g): 17**

**Carb - Protein - Fat % Ratio: 40% - 32% - 28%**



# Chicken and Spinach

*Serves 2*

## Ingredients

6 oz. boneless raw chicken breast, diced  
 1 c. raw spinach  
 3 c. raw onion, sliced  
 1 c. raw shallot  
 4 tsp. extra virgin olive oil  
 2 cloves garlic  
 1 dash ground black pepper  
 1 tsp. ground nutmeg  
 4 sprigs raw parsley  
 salt to taste

## Directions

Put spinach, onion and garlic in a non-stick skillet with 2 tsp of oil and cook until tender. Just before the vegetables are finished, add pepper and nutmeg. Remove from heat and set aside. In another pan cook diced chicken in 2 tsp oil until lightly browned. Add spinach mixture to chicken and heat through. Simmer entire mixture for 3-5 minutes. Place on 2 dinner plates and garnish with fresh parsley.

## Nutritional Information

**Calories (Per Serving): 311**

**Protein (g): 24.5**

**Carbohydrates (g): 30.5**

**Fat (g): 11**

**Carb - Protein - Fat % Ratio: 38% - 31% - 31%**

*Spinach is rightfully known as a “superfood” – calorie for calorie, it’s one of the most nutrient dense foods there is. It provides substantial amounts of vitamin K, pro-vitamin A (beta-carotene), manganese, folate, magnesium, vitamin C, iron, and potassium. Spinach is also a good source of lutein, along with a carotenoid called neoxanthin, which has anti-cancer activity.*



# Cheesey Scrambled Eggs

*Serves 2*

## Ingredients

1/4 c. 4% cottage cheese  
 4 large egg whites  
 2 whole eggs  
 1/8 c. 2% natural reduced fat mozzarella cheese, shredded.  
 1/2 c. (30 g) raw mushrooms, sliced  
 1/2 oz. (15 g) black olives, sliced  
 1 scallion (10 g), chopped  
 1/2 tsp. pepper, red or cayenne  
 salt to taste  
 1 c. raw spinach  
 1/2 of a raw cucumber (150 g) w/peel, sliced

## Directions

Blend or beat the egg whites and whole eggs together. Add cottage cheese, salt, red/black pepper. Use a cooking spray like Pam in a non-stick pan to cook the eggs. Preheat the pan, pour in the eggs. When the eggs start to cook, add chopped olives, scallions, and mushrooms. Just before you remove the eggs, melt in the mozzarella cheese. I eat the eggs on a bed of baby spinach and sliced cucumbers.

## Nutritional Information

**Calories (Per Serving): 356**

**Protein (g): 38**

**Carbohydrates (g): 12**

**Fat (g): 16.5**

**Carb - Protein - Fat % Ratio: 14% - 44% - 43%**

*Eggs are considered one of nature's most perfect foods, and they've been used as the standard for evaluating the protein quality from other food sources. Although eggs have gotten a bad rap for their cholesterol content, data has shown that dietary cholesterol has less impact on serum cholesterol than was previously supposed. Most people who eat eggs on a regular basis find they don't increase their cholesterol levels.*



# Breakfast Zucchini Pie

*Serves 2*

## Ingredients

6 large egg whites  
 3 small raw onions, chopped  
 1 1/2 tsp. extra virgin olive oil  
 1 dash ground black pepper  
 1 tsp. ground turmeric  
 1 tbsp. raw parsley, chopped  
 5 c. raw zucchini, chopped or coarsely shredded  
 2 cloves raw garlic, minced  
 2 tbsp. fresh basil, finely chopped  
 1 tsp. ground oregano  
 2 oz. part-skim mozzarella cheese, shredded

## Directions

Add 1/2 tsp. olive oil to a medium non-stick skillet and cook all vegetables and spices except turmeric until tender. In mixing bowl, whip all eggs and turmeric. In a second skillet, heat 1 tsp. olive oil, add 1/2 egg mixture and cook until omelet is formed. Repeat until 2 omelettes are made. Place 1 omelette on plate and fill with 1/2 of the vegetable mixture. Repeat for 2nd omelette. Sprinkle with cheese and serve hot.

## Nutritional Information

**Calories (Per Serving): 390**

**Protein (g): 32**

**Carbohydrates (g): 37.5**

**Fat (g): 14.5**

**Carb - Protein - Fat % Ratio: 37% - 31% - 32%**

*Egg whites are a good source of practically fat-free protein and can be used as a substitute for whole eggs in a number of different recipes. Liquid egg whites are also available, and are more convenient than separating the whites from whole eggs. Egg substitutes such as "Egg Beaters" can also be used - they're 98% egg whites, with some added color and thickeners to resemble whole eggs.*



# Beef Chop Suey

*Serves 2*

## Ingredients

7 oz. beef eye of round, fat trimmed and thinly sliced  
 3 c. raw danish cabbage, coarsely shredded  
 2 large stalks raw celery  
 2 c. raw mushroom, sliced or pieces  
 1 1/2 c. soybean sprouts  
 2 c. canned water chestnuts, sliced  
 1 1/2 c. raw onion, chopped  
 2 tsp. olive oil  
 2 tbsp. apple cider vinegar  
 1 tbsp. soy sauce  
 1/2 c. canned beef broth

## Directions

Place 1 tsp. olive oil and beef in a non-stick pan and cook until beef is done. While the beef is cooking, add 1 tsp olive oil to another pan and add cabbage, celery, mushrooms, sprouts, water chestnuts, vinegar and onion. Cook until entire mixture is hot, then add soy sauce, beef stock and cooked beef. Cook for 5-10 minutes to blend flavors. Place equal amounts on two plates and serve.

## Nutritional Information

**Calories (Per Serving): 472**

**Protein (g): 37**

**Carbohydrates (g): 50**

**Fat (g): 17.6**

**Carb - Protein - Fat % Ratio: 40% - 29% - 31%**

*Stir-frys make quick, convenient one-dish meals. This is another very flexible dish, that can make use of different combinations of meat, fish, poultry, vegetables and nuts/seeds. A stir fry combo can be turned into a "rice bowl" entree by the addition of some cooked/steamed brown rice.*



# Whole Oat Flax Loaf

12 Slices

## Ingredients

1 3/4 c. water  
 1 tbsp. bakers yeast  
 1 tbsp. raw honey  
 2 tsp. sea salt  
 2 tbsp. nonfat dry milk powder  
 2 tbsp. olive oil  
 4 c. whole oat flour  
 1/4 c. flax seed freshly ground.

## Directions

Dissolve yeast in warm water, Add honey, salt, milk powder, oil and 2 cups whole oat flour. Stir well. Add ground flax seed and remaining flour. Knead on lightly floured surface until smooth and elastic. Shape and put in oiled loaf pan. Let rise until doubled in bulk. Bake at 350F for 45 to 50 minutes until done.

Alternatively, if you have a bread machine, use bread machine yeast and just follow the general bread making instructions for your machine. With mine you just mix the ingredients as instructed in the machine, allow to rise and then let the machine do the rest.

## Nutritional Information

**Calories (Per Serving): 173**

**Protein (g): 6.5**

**Carbohydrates (g): 24**

**Fat (g): 6**

**Carb - Protein - Fat % Ratio: 55% - 15% - 30%**

*This is an excellent bread to use for dipping oils. I use equal parts extra virgin olive, flax oil and garlic and herb spices. This is fantastic with the bread fresh from the oven (or machine).*

*This bread - as well as other baked goods made with ground flax seed - should be refrigerated to protect the flavor and freshness. The oil in flax seeds will go rancid quickly when exposed to light and air.*



# Homemade MRP

*Serves 1*

## Ingredients

2 scoops VPX Micellean protein or equivalent casein/whey blend  
 50 grams of Quaker old-fashioned rolled oats  
 1/2 tbsp Udo's Choice oil or flax seed oil (7grams)  
 1 c. water (or more, for desired thickness)

## Directions

Simply add all the ingredients to blender and blend thoroughly for around 30 seconds. Add ice cubes before blending to chill and thicken the blend if desired.

## Nutritional Information

**Calories (Per Serving): 428**

**Protein (g): 45**

**Carbohydrates (g): 35**

**Fat (g): 12**

**Carb - Protein - Fat % Ratio: 33% - 43% - 25%**

*This home made MRP is superior to the maltodextrin-filled, off the shelf MRP's and has the distinct advantage of being highly adjustable depending on your current diet and/or macronutrient requirements. The addition of a banana (or other fruit) adds additional carbs and texture if required. The protein sources used are whey/micellar casein blends which offer a slow and fast acting protein - which is ideal for general day-to-day use.*



# Beef and Bean Stew

*Serves 2*

## Ingredients

1 1/2 c. raw onion  
 3 tsp. extra virgin olive oil  
 1/2 tsp. red or cayenne pepper  
 1 c. canned kidney beans  
 6 oz. beef eye of round, trimmed to 0" fat and chopped  
 1 c. canned beef broth  
 1/2 c. canned tomato puree  
 1 c. Pace picante sauce  
 1 tsp. chili powder  
 1 tsp. ground basil  
 1/2 tsp. curry powder  
 1 tsp. ground oregano  
 salt to taste

## Directions

In sauce pan, cook beans and onion in 2 tsp of oil until onion is tender, then add tomato puree, picante sauce, beef broth and spices. Continue to cook vegetable mixture under medium heat until hot. While the vegetables are cooking, add remaining oil to a non-stick skillet and stir fry beef until cooked. Add beef to vegetables and simmer for 5 minutes. Place equal amounts on 2 plates and serve.

## Nutritional Information

**Calories (Per Serving): 422**

**Protein (g): 37**

**Carbohydrates (g): 43**

**Fat (g): 13**

**Carb - Protein - Fat % Ratio: 39% - 34% - 27%**

*Beans are a vastly underrated source of low-GI carbohydrates. Beans are very nutrient-dense as well: a cup of cooked black beans, for example, provides 20 - 60% of the recommended daily intakes of iron, thiamin, folate, magnesium, manganese and fiber. Beans also contain more protein than most plant foods. Plant proteins are limiting in certain essential amino acids, but in the context of a mixed diet, they can still make a significant contribution.*



# Chocolate Brownies

20 Squares

## Ingredients

2 large egg whites  
 1/2 c. honey  
 6 heaping scoops (200 g) chocolate protein powder  
 1/2 c. nonfat milk  
 1 c. natural peanut butter  
 2 c. old-fashioned rolled oats

## Directions

Mix the peanut butter and honey in a bowl, microwave on high for 100 secs. Add the rest of the ingredients and mix together. This is tough to mix and it takes time. If you don't have the tools you may want to cut the oatmeal a bit to make it easier to work. Preheat oven to 320° F. Smooth into 13x9 tray and bake for 20 minutes. Oven times may vary, use the toothpick test. Cut into 20 equal bars and wrap and store in fridge.

## Nutritional Information

**Calories (Per Serving): 170**

**Protein (g): 12**

**Carbohydrates (g): 15**

**Fat (g): 7**

**Carb - Protein - Fat % Ratio: 36% - 28% - 37%**

*There's nothing like a brownie when you need a chocolate fix. Fortunately, these also provide some protein and nutrition from whole oats and peanut butter. Just goes to show you that eating "clean" doesn't mean you have to give up desserts or treats completely.*



# Spicy French 'Un' Fries

*Serves 4*

## Ingredients

2 large potatoes (approx 4" long)  
2 servings of Mazola cooking oil spray  
1/2 tsp. fresh ground chili pepper  
1 tsp. Lawry's garlic salt

## Directions

Cut potatoes lengthwise (like French Fries). Preheat oven at 375° F. Combine garlic salt and red chili pepper (adjusting amounts to suit your taste). Arrange the potato strips in a single layer in a glass baking dish. Coat the potatoes with the vegetable oil spray. Flip them over and spray the other side. Sprinkle with garlic salt and red pepper seasoning. Bake for one hour. Note: A serving of the spray oil is a 2.5 second spray.

## Nutritional Information

**Calories (Per Serving): 53**

**Protein (g): 4**

**Carbohydrates (g): 10**

**Fat (g): 1.5**

**Carb - Protein - Fat % Ratio: 67% - 25% - 8%**

*Commercial french fries are not only high in fat, they also contain harmful trans-fats, from the partially-hydrogenated oils that they're cooked in. And if that's not all, recent studies have shown that acrylamide - a neurotoxin and mutagen - is formed in foods like french fries and potato chips that have been fried at high temperatures.*

*Making your own "fries" is a safer and more healthful alternative to commercial fries.*



# Spicy Beef Chili

*Serves 4*

## Ingredients

2 14.5 oz. cans (822 g) cajun-style stewed tomatoes  
1 c. tomato sauce  
4 oz. Old El Paso green chilies, chopped  
1 raw, medium onion, chopped  
24 oz pre-cooked extra lean (4% fat) ground beef  
60 g Lawry's chili seasoning  
1/4 tsp. ground cumin seed  
1/4 tsp. ground cayenne pepper  
1/4 tsp. garlic powder  
salt to taste

## Directions

Combine all ingredients in a large saucepan. Simmer for 30 minutes. Remove from heat and serve hot with shredded cheese.

## Nutritional Information

**Calories (Per Serving): 343**

**Protein (g): 40.5**

**Carbohydrates (g): 32.5**

**Fat (g): 37.5**

**Carb - Protein - Fat % Ratio: 21% - 26% - 54%**

*Commercial chili in the United States is almost always made with beans. But to true chili aficionados, chili is made strictly with meat - beans are not allowed! More traditional chili is made with shredded beef and pork, but lean ground beef is more convenient - especially when you don't have the time to let the meat simmer for hours.*



# Poached Salmon with Cucumber

*Serves 8*

## Ingredients

32 oz. Atlantic wild-caught salmon  
 1/4 c. fresh lemon juice  
 1 raw 7-8" carrot, sliced  
 1 tsp. bay leaf, crumbled  
 1/2 medium raw cucumber, peeled and chopped  
 8 oz. fat-free sour cream  
 1/2 small raw onion, chopped  
 1 medium (approx. 2 1/2") onion, chopped  
 2 cloves  
 1 black peppercorn  
 salt to taste

## Directions

Arrange the salmon steaks in a large skillet. Pour the lemon juice over the salmon. Fill the skillet with 1 inch of water. Add sliced carrot, thinly sliced onion, cloves, bay leaf and peppercorn. Bring to a boil, then reduce heat and cover. Simmer gently for 20 minutes, or until fish flakes easily with a fork. Remove fish to warm platter, and serve with carrots on side as garnish. Mix peeled, chopped cucumber, 1/2 chopped onion and sour cream together and serve as a sauce.

## Nutritional Information

**Calories (Per Serving): 196**

**Protein (g): 26**

**Carbohydrates (g): 5.7**

**Fat (g): 7.3**

**Carb - Protein - Fat % Ratio: 12% - 54% - 34%**

*Salmon is an excellent source of high quality protein and essential fatty acids.*

*It is less expensive to buy farmed salmon. Farmed salmon, however, has been found to contain higher levels of environmental contaminants. Wild-caught salmon contains fewer pollutants than the farmed varieties, making it worth the added cost.*



# Turkey Meatloaf

*Serves 6*

## Ingredients

4 large egg whites  
1/2 tsp. garlic powder  
1/2 c. ketchup, unsweetened  
4 oz. Quaker old-fashioned oatmeal  
1 c. boiled unsalted onion  
2 dashes ground black pepper  
8 oz. medium tomatillo salsa  
1 lbs. raw, extra lean ground turkey  
1 "Cup A Soup" - vegetable soup, Spring Mix

## Directions

Mix all ingredients - except ketchup - until well-blended. Place in meatloaf pan and cover the top of the meatloaf with ketchup. Bake in a pre-heated oven at 350° F for 1-1/2 hours.

## Nutritional Information

**Calories (Per Serving): 164**

**Protein (g): 16.5**

**Carbohydrates (g): 9**

**Fat (g): 7**

**Carb - Protein - Fat % Ratio: 22% - 41% - 37%**

*Ground, white meat turkey is a tasty, low fat alternative to ground beef. It can be used in any recipe you would normally use ground beef for.*

*Make a double recipe if you wish: leftover meatloaf makes a good filling for a sandwich or wrap.*



# Vegetarian Chili

*Serves 4*

## Ingredients

16 oz. tofu burger mix  
 1 c. chopped onion  
 1 c. bell pepper, chopped  
 1/2 c. sliced carrot  
 3 cloves garlic, minced  
 16 oz. can of crushed tomatoes  
 16 oz. tomato sauce  
 16 oz. canned kidney beans  
 2 tbsp. chili powder  
 3/4 tsp. cumin seed  
 1/4 tsp. cayenne pepper  
 salt to taste

## Directions

Use 1 package vegetarian burger mix (enough to make four burgers). Cook the four burgers according to package directions. Chop onions, green peppers and garlic. Combine the rest of the ingredients in a large pot. Crumble the burgers with your fingers and add to chili sauce. Simmer for 30 minutes and serve.

## Nutritional Information

**Calories (Per Serving):** 360

**Protein (g):** 30

**Carbohydrates (g):** 62

**Fat (g):** 3

**Carb - Protein - Fat % Ratio:** 63% - 30% - 7%

*Tofu is a light, protein-rich food made from coagulated soybean milk. It's fairly bland by itself, but takes on the flavors of the foods that it's cooked with. Tofu is a good source minerals such as selenium, iron, copper, manganese and magnesium. Tofu coagulated with calcium salts are also good sources of this valuable mineral.*

*Although it's not a complete protein, soy protein has its virtues. Soy protein has been shown to improve serum cholesterol and triglycerides in clinical trials.*



# Tuna & Cheese Melts

*Serves 2*

## Ingredients

6 oz. can of water-packed tuna, drained and flaked  
 1 egg white  
 2 tbsp. oatmeal  
 2 tbsp. of diced onion  
 1/4 tsp. garlic powder  
 2 tsp. part-skim mozzarella cheese  
 salt and pepper to taste

## Directions

Blend all the ingredients (except the mozzarella) in a bowl. Pre-heat a pan and spray with non-stick cooking spray. Divide the mixture and form into 2 patties. Cook one side until brown (not long) then turn - when the second side is nearly done, sprinkle cheese over it. Place under a broiler for about 1 minute tops to melt the cheese. Serve as part of a sandwich, or with a salad and serving of French 'Un-Fries'.

## Nutritional Information

**Calories (Per Serving): 138**

**Protein (g): 25.5**

**Carbohydrates (g): 4.5**

**Fat (g): 2**

**Carb - Protein - Fat % Ratio: 13% - 74% - 13%**

*Canned, water-packed tuna is a bodybuilding staple: it's an excellent source of high-quality, virtually fat-free protein. And there's no real cooking needed - just open a can or foil packet and you're set. But it can be dry-tasting, and boring to eat day-after-day. Tuna & Cheese melts are one way to help make tuna more interesting, that are simple and quick to prepare.*



# Strawberry & Banana Oatmeal

*Serves 2*

## Ingredients

1/2 c. steel-cut oats  
1/3 c. oat bran  
3/4 c. frozen or fresh strawberries  
1 medium banana, sliced  
1 1/2 scoops strawberry or vanilla whey protein powder  
water (as needed for cooking - follow package directions)  
1/4 tsp. salt  
dash of cinnamon (big dash)

## Directions

Pre-cook oats the night before to minimize morning cooking time. Again in the morning, bring the oats to a simmer and add the banana, salt, cinnamon, and oat bran. Keep stirring and simmer until you have the desired consistency (10 minutes or so), remove from heat, and stir-in the strawberries and protein powder.

## Nutritional Information

**Calories (Per Serving): 380**

**Protein (g): 25**

**Carbohydrates (g): 57.5**

**Fat (g): 5.5**

**Carb - Protein - Fat % Ratio: 61% - 26% - 13%**

*Steel-cut oats are an alternative to rolled oats. Instead of rolling the grain flat, the whole oat groat is sliced using steel blades. This produces a hot cereal with a more interesting texture than rolled oats.*

*Oat bran is an especially rich source of beta-glucan, and is somewhat higher in minerals than regular oatmeal.*



# Homemade Chocolate Protein Bars

8 Bars

## Ingredients

2 1/2 c. (200 g) oats  
 1 scoop (30 g) whey powder (use chocolate flavor)  
 2 tbsp. natural peanut butter  
 3 large egg whites  
 2 medium bananas (300 g), mashed  
 1 tbsp. honey  
 7 tbsp. (approx. 100 ml) nonfat milk  
 1 tsp. cinnamon

## Directions

Preheat your oven for 5 minutes at 180° C (355° F). Mix the oats, the whey and the cinnamon. Add the peanut butter and stir in thoroughly. Add the egg whites, mashed bananas and the honey. Add the nonfat milk slowly, while mixing thoroughly.

Spoon the mixture into a greased lined cake tin and level with a knife. Place in oven and bake for 15 minutes. Remove from oven and allow to cool slightly before cutting to reduce stickiness. Cut into 8 bars.

## Nutritional Information

**Calories (Per Serving):** 154

**Protein (g):** 9.5

**Carbohydrates (g):** 21.3

**Fat (g):** 3.4

**Carb - Protein - Fat % Ratio:** 25% - 55% - 20%

*These bars are popular with the members of the “Muscle Building Nutrition” forum. They’re simple to make, and - no surprise - don’t last very long. Best to make two batches at a time!*



# Brink's **BODY BUILDING** Revealed

Brink's Body Building Revealed was devised by author, researcher, and trainer Will Brink. It's the most complete e-book on the market on the science of bodybuilding nutrition, supplementation and training.

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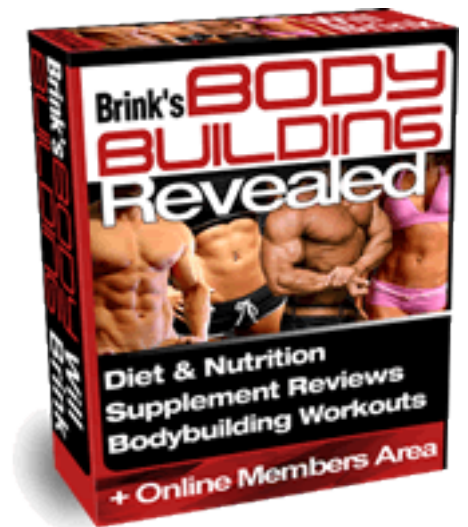
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# Fat Loss Revealed

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