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Favorite Kitchen
Staples for Easy, Quick,
and Healthy Meals and
Snacks



Outline

- What you think you need to do vs. what you actually need to do
- Why food should taste decent-good vs. amazing
- The myth of clean eating
- What to shop for
- 5 Go-to meals and how to build them
- Recap





- Make everything from scratch
- Always have fresh ingredients
 on hand
- Food prep religiously
- Enjoy cooking
- Spend tons of time in the kitchen





What You Actually Need To Do





- Prioritize food shopping
- Know what to buy
- Figure out your "go-tos"

Make Peace with "decent-good" Food

Energy Balance Determines Fat Loss and Gain



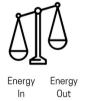
TEAL

GREEN

LIGHT GRAY







Theory: All Foods Fit

Reality: It's Hard Not to Overeat Highly Rewarding Foods

The Myth of "Clean Eating"



Watch Your Energy Balls!

Delicious, Nutritious, and LOADED with Calories



1/2 Cup = 640 cals



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Oats1 Cup = 330 cals



Raisins1/2 Cup = 260 cals



2/3 Cup = 950-1000 cals



2 Tbsp = 130 cals

Total Calories: 2300 24 balls = 96 calories a ball

What to Buy

Proteins

- Eggs/Egg whites
 - Cottage cheese
- ¬ Greek Yogurt
- ¬ Protein Powder
- ≺ Canned fish
- (Tuna/Salmon/Sardines)
- ¬ Fresh Fish
- Chicken
- Pb2 powder
- \preceq Lentils/edamame
- Frozen
- chicken/turkey/salmon burgers

burgers







Slow Carbs

- Whole grains (quinoa, buckwheat groats aka "kasha", bulgar, brown rice, wild rice, millet, amaranth, etc.)
- Legumes (including humus) and legume pastas
- Sprouted Grain
 Breads/Tortillas
- Fiber Crisps
- Red and fingerling potatoes/sweet potatoes/squashes
- ─ Plain Popcorn
- Fiber cereals







Fats

- Avocados/ guacamole
 - ¬ Nuts/seeds
- → Nut/seed butters
- Cheese
- ⊟ 0ils
 - (olive/avocado/coconut)
- ─ Mayo
- Flax Crackers
- Olives







Helpful Extras

- Unsweetened nut and oat milks
- ∩Mustard
- ¬ Spices
- \dashv Stevia
- Monk fruit
- Raw honey
- TPure maple syrup
- Chicken and vegetable stocks
- Greek yogurt pops
- Trader Joe's Everything
 But The Bagel Seasoning
- Say Cheese Greek Yogurt
 Galatas Cheese Cakes

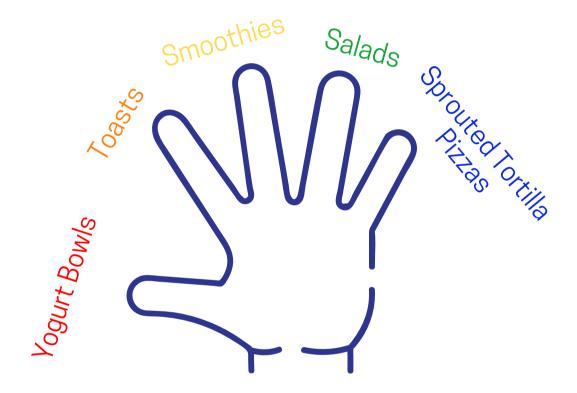








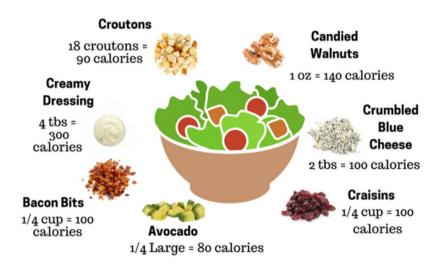
Easy Meals To Assemble At Home



No Cooking Required!

How To Build The Perfect Salad





Sabotage



Pick Your Protein

- · Chicken/turkey
- Lean deli meat
- Tuna/salmon/sardi nes
- Whole eggs/whites
 Tofu/tempeh
- Lentils/edamame

Pick Your Slow Carb

- · Roasted sweet or regular potatoes/squash
- Legumes like chickpeas/blackbe ans/peas
- Quinoa/brown rice/whole grain pasta/etc. Optimized
- Corn

Pick Your Vegetables

- Greens
- Tomato/pepper s/cucumbers/m ushrooms/radis hes, etc.
- Non-starchy vegetables are unlimited

Pick Your Fats

- Avocado
- Cheese
- Olives

- DressingNuts/Seeds



How To Build The Perfect Smoothie





Pick Your Base

- Unsweetened almond milk
- Unseetened oat milk
- Water
- Coconut water
- Milk

Pick Your Fruit and/or vegetables

- Frozen berries and/or
- Banana/1 serving of a different fruit
- Optional: spinach (fresh or frozen) or other greens



Pick Your Protein

- Whey isolate
- Pea protein
- Hemp protein
- Casein
- Egg white protein

*Aim for 20-30g of protein

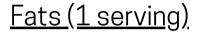
Pick ONE Fat

- 2 tbsp Chia seeds
- 2 tbsp Hemp seeds
- 1 tbsp Nut butter
- 1/4 C of Nuts
- 1/4 1/2 Avocado

Optimized

Loaded Yogurt Bowl

- 1. Start with 1-2 servings of plain Greek Yogurt
- 2. Choose 1 serving of fat
- 3. Choose a fruit and/or 1/4 C of fiber cereal
- 4. Choose a sweetener (optional)



























Sprouted Toast 8 Ways



walnuts, cottage cheese, honey



cucumbers, cottage cheese



mashed avocado, eggs



tuna, lettuce + tomato



peanut butter, jam, hemp seeds



cottage cheese, peppers



smoked salmon, avocado, feta



cottage cheese, tomatoes

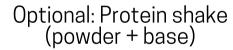
Make A Sprouted Tortilla Pizza



Base: Sprouted tortilla, sauce, shredded cheese



Optional: Cooked protein and vegetables





Recap

- You don't need to spend a lot of time in the kitchen to eat healthy, but you do need to grocery shop
- Clean eating does not mean low calorie, energy intake matters
- Make a comprehensive shopping list
- Try out 5 healthy, easy, and satisfying "go-to" meals that don't require any cooking

Questions? sapirnutrition@gmail.com



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