Bikini Series EDITION







PESCETARIAN

BY CERTIFIED PERSONAL TRAINERS & NUTRITION COACHES KARENA DAWN & KATRINA SCOTT

WITH REGISTERED DIETITIAN



Tone It Up

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This Plan Is All About YOU!

Your health. Your body. Your goals. Your dreams.

Tone It Up is a beautiful community, and every TIU girl is unique, with different backgrounds, challenges, and daily lives. That's what makes it so special! Katrina and I sat back and asked, "How can we make this plan truly fit everyone in the community?" So we asked YOU what you wanted to see in this new Bikini Series Edition and what would help you succeed. We heard from thousands of TIU girls and read every response. We heard from busy super moms who want to cook healthy meals for their whole family, boss babes who need more grab-and-go options for long days at the office and trips, and students who look for portable, budget-friendly meals. We learned that you want more customization and flexibility.

Taking all of your requests to the drawing board, we designed the most interactive, user-friendly, and motivating plan that will lead you to success, no matter where you are! Your new Bikini Series Edition is the most flexible yet and there are SO many options for you to choose from. We also created 50 new slimming recipes that we're so excited to share with you. You can mix and match all the incredible meals to make the plan perfect for you. And as you work toward your individual goals, you'll have an entire team of girlfriends behind you.

This Bikini Series is also extra special for us because we went back to where it all started, Manhattan Beach. We filmed this entire challenge right here in the home town of Tone It Up - the place where we met, became girlfriends, and started this journey together. We began filming our first workout videos with just the two of us and a tripod on the beach, and eight years later, here we are! Our community has grown and reached new heights, but we still strive for the same things: to inspire you and help you be your healthiest, happiest self.

You already took your first step toward that goal by joining the Bikini Series. We're so proud of you! You're going to do extraordinary things over the next eight weeks, and we'll be with you for every step, squat, and success. It's about to go down, girl!

With love from your trainers,

Karena & Katrina





your bifini series edition!

After hearing from you and what you wanted in a plan, we created the most flexible edition ever with new recipes and tips to make the plan work with your lifestyle!

50 SLIMMING RECIPES!

50 BRAND NEW recipes, 10 for each meal! Wait until you see the new muffins, tacos, lean bowls, and sliders!

FLEXIBILITY

Major flexibility! Girl, you can mix and match from any of your new recipes, the recipes on ToneltUp.com, plus your easy, on-the-go snack ideas!

CUSTOMIZE

Customization for your goals! Every girl is unique, so this plan offers advice, whether you're looking to lose weight, maintain, or gain muscle. Whatever your goal, we're here to help you achieve it!

BIKINI JOURNAL

The #1 success tool is journaling! Trust us! You'll be blown away once you start. We want you to write your goals, meals, water intake, and daily intentions!





For all of you babes that have done previous challenges with us, you said this was your favorite part! It's so effective, even if you've done it before. Reach new heights and break new boundaries! Before you read any further, grab a pen and paper and write this down. No answering in your head. It is very important that you write this down!

1. Close your eyes and imagine yourself in 8 weeks. How do you want to feel physically? What about emotionally? Who is looking back at you in the mirror? Is she confident? Radiant? What has she learned about herself?

2. What is one habitual goal you want to achieve? Maybe it's to start meal prepping, waking up earlier to work out, or to start journaling. A habit takes 21 days to form, so by the end of the challenge it'll be second nature. Now is the perfect time to create those new healthy habits for summer!

3. Spiritual broken down is Spirit Ritual. It simply means the rituals you include each day for your spirit. So what will you do each day or week that make you feel happy and centered? It can be guided meditations, practicing yoga once a week, painting, or journaling your intentions for the following day each evening.



4. What is one physical change you want to see? Do you want stronger arms? Do you want to build muscle overall? Or it can be something as simple as feeling confident rockin' your swimsuit at the beach. Write it down. Visualize it and make every decision every day with that goal in mind. We promise you'll get there! You're capable of more than you'll ever know, and we're by your side every step of the way.

5. What are your usual setbacks? What usually prevents you from working out or eating healthy? Most of us are completely aware of our personal obstacles. How will you prevent them and work on them? Maybe you make everything else a priority before yourself or easily get distracted or discouraged. Or maybe your environment or the people around you are holding you back. Can you ask for their support? Whether it's work, friends or family, take the time to realize that you are the only one in control of your body and your future. Stand up for yourself and stick to your goals. You deserve it.

6. If you could thank your future self right now for sticking to the Bikini Series, what would you say to her?

7. Now imagine yourself in 8 weeks. You feel exactly how you visualized above. What do you want to say to the girl reading this plan, preparing for the Bikini Series? What words of encouragement do you have for her? What do you want her to push through and what do you want her to let go of? Let it out.

WARNING!! Do not read any further until you've completed these questions! It will be the most effective part of your journey! – $\not + \not + \not +$

QUESTIONS for your

We are so proud of you for what you just did. Those were tough questions. Sometimes, it's hard to be honest with ourselves because we already know the answers. You're in control of your future and that can be scary, but also empowering! As women, we'll do anything for others around us, but we forget to give ourselves that same love and support. Now it's time to nurture yourself. Mind, bootay, and soul!

Life is Tough, but so are you girl!

We want you to know that over the next 8 weeks you will be challenged and you will have to be strong, but we also want you to know - it'll be worth it. You'll feel like that girl you've already visualized. It's going to take some hard work and major hustle to get there, but we know you can do it. Tell yourself right now, "You're a badass babe who is unstoppable!"

WRITE DOWN YOUR GOALS FOR THE BIKINI SERIES HERE:

let go of distractions + MOVE FORWARD

With all of life's distractions and challenges, we know that your own goals can end up on the back burner. If you can just dedicate some time for yourself on the weekends to prep for the week, you'll be able to do more in other areas of your life!

If you say you don't have time, try being mindful of how long you're on your phone every day or how long you might procrastinate, scroll Instagram, or watch TV. Whatever it is that's making you have less time, decide how you can refocus and dedicate time to yourself and goals.

If you don't want to wake up 30 minutes early to do your Booty Call because you'll lose sleep, go to bed 30 minutes earlier and thank us later! Trust us... your morning Booty Call will be one of the most powerful things you do during this challenge. It can be a walk, jog, your Toning Moves, or any of our workouts. We just want you to MOVE first thing. Loved ones still sleeping in the house? Plug in your headphones and sneak around until they wake up. We have to do that too! This is YOUR time!

If you feel uncomfortable, remember that change is uncomfortable. If we're comfortable, we're probably not changing. We're all going to be sore. We're all going to be sleepy some days. And we're probably going to have to make some pretty hard decisions like do I want to eat this pizza at 11:30pm? Or do I know it's not worth it? The best part is we're all in this together. TIU T.E.A.M -Together Everyone Achieves More!

What we're about to ask you is going to take commitment, but we already know you're there, so here we go...

Are you ready!? Say 'YES' out loud right now! Let us hear it!

DO IT FOR YOU! YOU DESERVE TO FEEL HEALTHY, FIT, AND CONFIDENT!



√ stay hydrated

Drink half your bodyweight in ounces of water per day. We want to see you girls carrying around water with you like it's your new BFF. Hydration increases your metabolism, keeps your muscles happy, powers your brain, and keeps you feeling energized and fresh. Add some flavor to your water with fresh lemon, cayenne pepper, mint, or cucumber!

🗸 booty call!

At least 20 minutes. No matter what it is, we want you to MOVE first thing when you wake up! Why? Your body has been resting for the night. Your metabolism has been working overtime with the hormones that are released while you sleep and now is the perfect time to get your heart rate up and stimulate fat burning. If you have an afternoon workout planned, we still want you to get moving for 20 minutes when you wake up to boost your metabolism. Take a stroll with your coffee; walk 10 minutes away from your house and 10 minutes back! Most of us spend about 15 minutes checking Instagram, Facebook, or emails

when we wake up. Instead, swap that time for YOU baby girl, or even check while you're walking! This is where your Daily Workout comes in!

V daily workout

We lay out exactly what workouts you'll be doing every day so that all the guesswork is taken out for ya! Just head over to ToneltUp.com and click on "Daily. Workout." We strategically plan the Daily Workout to tone different muscle groups everyday. We prefer to have our Booty Call (aka Daily Workout) done in the morning to increase metabolismboosting effects. But if you can't get yours in until the afternoon or evening, no prob! As long as you're getting your workout in, you'll still be getting the benefits.

V weekly schedule

Follow your <u>Weekly Workout Schedule</u> posted every Sunday on ToneltUp.com! This is the perfect tool to help plan your week. Taking your favorite hot yoga class on Wednesday? Perfect! Sub it out! It's all about what works for you!



√ weekend warrior!

From Friday to Sunday, weekends can add up to almost half of your month. So for this Bikini Series, we want you to stay driven and focused on the weekends. When Friday rolls around and you haven't done your Daily Workout, we know what you're doing as soon as you walk in the door from work! If your Saturday is packed with commitments, we know we'll see you at the first spin class on the schedule or working out in your living room with us before you have to leave! Instead of your weekends working against you and cancelling out your efforts during the week, they're going to be YOUR time... when you're at your max effort and motivation!

√ lights out

We want you to get at least 7.5 hours of sleep each night, 8 is optimal! A study recently found that lack of sleep can result in metabolic and endocrine alterations. This includes decreased insulin sensitivity, increased cortisol levels, elevated ghrelin (the hunger hormone), lower leptin levels (what satiates hunger), and more hunger pangs.

So if you're browsin' Instagram at 10pm... we better see you 8 hours later at 6am for your Booty Call! If you have to be up at 5:30am to squeeze in a quick workout, try your best to have lights out at 9:30/10pm. We know this is going to be tough, but ask for support around you. And avoid evening distractions like hour long TV programs, Netflix, or getting vortexed into Snapchat. You probably don't need to be stalking your ex-boyfriend's new girlfriend's sister's new bestie... catch our drift? We've all been there... and it does nothing to serve us, so let's stay focused! But of course, check the **ToneltUp** Instagram, because we might be sharing something for the Bikini Series! Haha. Ask yourself this one question throughout your morning or evening; Is what I'm doing right now helping me reach my goals that I wrote down on Day 1? If not, you know what to do! It's in your power!

STOP SAYING "I WISH"

START SAYING "I WILL"

you deserve I



🗸 read the plan

If you haven't read your main <u>Nutrition</u> <u>Plan</u>, we challenge you to read it as soon as possible. If you haven't read it in a while, read it over for a quick refresh and overview. We go over all the "whys" so you understand why we have you eating certain foods at different times of the day and why certain nutrients are so important for your body composition and metabolism.

√ no fried food

Yup! Who's with us!? No fried food for 56 days! This includes chips, fries, sweet potato fries, wontons, tempura, and anything fried at a restaurant. Make sure you ask your waiter, especially about sneaky fried food like vegetables. They'll steam them for you if you ask!

√ no refined bread, pasta, or rice

This includes white bread, pasta dishes, pastries, muffins, bagels, sugary cereals, tortillas, crackers, and chips. Also, when out for sushi, ask for rice-less rolls or sashimi! Make it work for your goals.

🗸 no added sugar

No added refined sugar OR high fructose corn syrup. Where can you find added

sugar? Check your labels! A lot of breads, bars, snacks, drinks, coffee, and yogurts have added sugar in them. If it's a fruit or dried fruit, just make sure it's pure. Add unsweetened nut milk to your coffees. Avoiding added sugar will help you so much. Your blood sugar levels will stay balanced, giving you more energy and keeping your cravings in check. It will also help avoid cortisol spikes, which can inhibit insulin, raise blood sugar levels, and lead to increased belly fat!

🗸 bye bye candy

No added sugar means: no candy, no non-TIU approved dessert, and no soda. Again, we know you can do this! If you're looking for sweets you can have, check out the back of your Recipe Guide or ToneItUp.com! You can make cookies, pudding, milkshakes, muffins, and dark chocolate recipes! It's all about relearning to make dessert a healthy and still delicious treat.

√ limit starches after M3

We want you to start choosing foods that help you reach your goals, not work against them. If you've been on the Tone It Up Nutrition Plan, you're already accustomed to this. It's part of your routine now. Instead of wondering

what pasta, rice, potato, bread, or carb you need to add to dinner, you're making delicious meals that are Lean, Clean, 'N Green with protein and healthy fats. You're reaching for foods that help your metabolism through the night, not foods that will spike your blood sugar, causing your body to release insulin and cortisol through the night and decrease the fat burning hormones that could have helped you for 8 hours.

When can you have your Ezekiel bread, sweet potato, brown rice, and other TIU approved starches? Meals 1, 2, 3 baby! You'll have all day to burn through that fuel. Your dinner is now your metabolism meal. It's the meal you're feeding your body to help you wake up feeling lean and refreshed. We promise, if you're consistently following this, those muscles will start poppin' first thing in the morning! It's amazing!

It's so incredibly important for you to approach dinner in a new way. Instead of focusing on what you can't have, we want you to focus on what you can! Take a look at the following pages to see all the mouthwatering dishes you'll be having for dinner that include lean protein, healthy fats, and tons of greens, spices, and herbs.

√ stay in tune with your body

When you're feeling sluggish we want you to ask yourself these questions:

~ Are you thirsty? When was the last time you drank water? Most of the time when your brain is tired and you feel fatigued, you're actually dehydrated and you can be tempted to grab something high in sugar to help your energy levels. But if you do that, your insulin levels will spike and you'll actually be more tired and even hungrier an hour later. It's the sugar high and crash. So remember to grab that water, girl.

~ Have you been sitting for too long?

Most of us spend our days in front of a computer... us included. We start to get tired too. We're also tempted to grab an extra coffee around 3pm or eat something we don't really need at that time. Instead, your body just needs to wake up! Your sleepy hormones are circulating and your eyes have been adjusting for hours on a computer screen. You don't need to walk to the vending machine, you need to walk, period. Ask a coworker or pick up your phone and call your mom or a friend you haven't talked to in a while. Take a 5-minute break and walk the stairs in your building, outside, or wherever you are. Trust us, your body will wake up, you'll

feel less foggy and you may even be motivated to sign up for that 6pm class tonight.

~ When is the last time you ate? We want you eating 5 times a day! If you skip a meal, you'll feel the effects. Make sure you're eating a breakfast, a snack midmorning, a lunch, an afternoon pick-meup, and a dinner.

V limit late night treats

After dinner cravings? Although we love our late night chocolate too, for the next 8 weeks we challenge you to grab a tall sparkling water, some tea, or a glass of kombucha. Still feelin' like you want something? Grab a TIU approved dessert and enjoy every single bite!

V wine + cocffails

You already know this, but we're the last trainers to ever tell you that you can't have a glass of red wine or champagne at your girlfriend's birthday. We do want you to keep it under control though. No keg stands ladies! ;) But seriously, we want you to choose 3 nights or less per week to have 2 or fewer drinks. We usually choose Wednesday, Friday, or Saturday to have a glass or two. It's totally up to you. A lot of you may even choose to drink nothing at all. Do YOU, girl! For the next 8 weeks, you'll be grabbin' that sparkling water and kombucha and you'll feel so good during your morning sweat session. Plus, you'll be front and center at hot yoga on Saturday morning!

V what if Islip up?

We understand there might be some birthdays in the house, some wedding celebrations, or a night or two that there are no other options...we're with you! Below are the nutrition guidelines for celebratory nights that you just can't skip. If you slip up for a meal, don't let it get you down. The best way to recover is to get right back on track for the next meal. Don't think of everything day to day or week to week. Then we're always starting on a Monday, right? So if you mess up on a Wednesday, it's not the end of the world. Thursday morning, grab a light breakfast, jog vour pretty tush, and voila, you're golden. It's not how you fall down, it's how you get up and bounce back!



LET'S GO gurl

You're ready for this. You now have the tools, the support, and the knowledge to succeed! Let's do this together. If you see anyone else in the community needing some motivation, lend some support and encouragement. The amazing karma will come back to you when you need some support, too!

Every day we challenge you to:

✓ Journal! There's nothing more powerful in your journey than keeping the promises you make yourself. Taking just a few moments a day will keep you centered, motivated and honest with yourself. It's the one thing we do before bed every night! Keep track of your meals, workouts, and write down your intentions for the next day. This Bikini Series Edition is the perfect way to track your progress and hold yourself accountable during the Bikini Series.

 \heartsuit

Checkin with us with <u>@ToneItUp</u>#TIUteam + #TIUbikiniseries

A checkin can be a photo of your workout, your healthy meal, an inspiring quote or anything that you feel will motivate someone else in the community too!

Support, like, and comment on 10 checkins from others every day, empowering them and encouraging them to keep at it! Make sure a few are new every day, too!

Smile because you're gorgeous and we're all in this together!

YOU KNOW ALL THOSE THINGS YOU'VE ALWAYS WANTED TO DO?

you should go do Them.

MEAL PREPTUPS

Over the next 8 weeks, meal prepping will literally be your best time investment ever. It's crazy how much time you'll save during the week by just taking an hour or so on Sunday! We made this meal plan so flexible that you can meal prep like a boss and then get on with your week organized and ready for anything!

Femember, being "on the Tone IT Up Plan" means you're following the main guidelines.

Create the best plan for your lifestyle by plugging in any of the meals we share with you! If you sub in your own TIU approved meals, dine out, or mix and match your favorite healthy foods, it still means you're "on the plan!" You can also mix in any of the recipes from ToneltUp.com. Unlock thousands of recipes on ToneltUp.com by logging in with your member email.

If you have any questions on which meals to fill in, reference your 'M1-M5' meal pages. Sundays are great days to meal prep, but if your day off is Saturday or another day, take full advantage of it and take care of yourself!

A Sunday well spent brings a week of content

At the beginning of each week, you'll see our suggested recipes to meal prep. If you want to make them fresh or you know you'll have more time to whip up breakfast on Wednesday, you can opt to make in the moment! It's all what works best for you!



MEAL PREPTUPS

Here are our favorite things to meal prep!

healthy muffins

Grab and go options for busy mornings are a must! Any of the muffin recipes in your plan are ideal to make ahead of time. We created five delicious new muffin recipes for you in this plan.

Did you know you can also turn your Tone It Up Pancakes into mini muffins for easy on-the-go options!? We do this all the time...especially with extra blueberries and a little maple syrup in the batter! We also bake our favorite scramble recipes in muffin pans for easy breakfast egg muffins.

Keep the muffins covered in the refrigerator for up to 4 days.

Tone it up pancakes or waffles

Yes, you can make these ahead of time! Keep the batch of pancakes in a covered container for up to 4 days in the fridge. Simply pop in the toaster oven or microwave in the morning.

overnight oats

Make them in mason jars and store in the fridge overnight. Get creative! Add nuts, seeds, fruit, coconut flakes, chia seeds, cacao nibs, or whatever floats your TIU boat baby! We created Piña Colada Overnight Oats for you in this plan!

Another one of our favorite ONO recipes is Apple Pie! We use ¹/₃ cup rolled oats, 1 Tbsp chia seeds, 1 diced apple, 1 cup unsweetened almond milk, tons of cinnamon and an optional Tbsp of Tone It Up Protein. It tastes like apple pie in a jar! See more recipes for overnight oats in the back of your plan!

chop Those veggies, girl

Wash, peel, and chop carrots, celery, mushrooms, or cucumbers. These are great snacks to have on hand! Have salad greens ready too! Wash and keep them wrapped in a dry paper towel in your crisper.

No time? There are so many pre-cut veggies and bagged greens options ready to go at your grocery store!

We're obsessed with the Kale + Brussels sprouts mix! We're seeing this at almost every grocery store! It's so delicious and easy to whip up any of our TIU salads! We've been buying 3 bags for the week and splitting it with Brian and Bobby. They love it too!

blaze your own Trail

We're the first to admit that if there's a bowl of trail mix in front of us, we'll eat the whole thing without realizing how much we ate! It can happen so easily. While nuts are healthy, we want to make sure we stay within our serving sizes. We like to get mini ziplock bags and divvy up ¼ cup trail mix into each one.

Our fave trail mix treat: 1 Tbsp coconut flakes + 2 Tbsp almonds + 1 Tbsp dried cranberries shaken in a baggie with either cinnamon or powdered peanut butter! It's so good. Sometimes for dessert we'll add a little coconut yogurt and oh... my... goodness.



MEAL PREPTUPS

coffee!

Trying to make that 6am spin class? Or running out the door for your Booty Call walk? It may be easier to make some cold pressed coffee or premade espresso! You can either pour over ice with some almond milk or heat up and go!

We always pre-make coffee for our morning coffee smoothies! You can also make ice cubes from coffee and blend up in smoothies.

water

Seems silly, but most of us forget about the #1 thing all day! Every night, cut up some lemon, muddle some mint and make your own flavored water to easily grab and go the next day.

Add a little cayenne pepper for a metabolism kick!

Mason jar U

Layer salad ingredients for the week in mason jars for delicious lunches on-the-go. Make sure the dressing and veggies are on the bottom and lettuce on the top. We love all of the new salads in this plan!

dressings + dups

Make a large batch of 2 of your favorite Tone It Up Nutrition Plan dressings! Keep one bottle at home and one at work.

power up with protein

Baked fish (or tempeh or lean proteins) and veggies are great main staples to have on hand! You can either heat up or throw on salads. We will place salmon and all of our veggies in a large baking dish or pan and add our favorite spices, plenty of garlic, a little oil and a pinch of salt. We bake at 350 degrees for 10-20 minutes or until cooked completely.

It's so easy to bake salmon, peppers, and onions on a big tray with fresh rosemary and sea salt and have for a few days for salads, M4s and leftovers!

More great staples to make in advance are quinoa, lentils, or beans! Easy to throw in your favorite dishes.

easy freezer dems

We always freeze sliced up banana for smoothies!

Frozen blueberries for Tone It Up Pancakes Frozen asparagus, kale, cauliflower, peppers, corn, broccoli and other veggies for easy scrambles, sautées, and heated up dinners!

We also freeze our Ezekiel Bread. We take out what we need for the week so it doesn't go bad.

Sometimes we'll make coffee or almond milk ice cubes for smoothies.



KEEP IT fresh

Shopping for in-season fruits and veggies is the best way to ensure your food is crisp, fresh, and at its tastiest! Plus, seasonal eats are higher in body-loving nutrients than out-of-season produce. Win, win! Check out our list of go-to fruits and veggies below! Some items are in season multiple times per year, so you'll see duplicates. You can print this out and keep it handy on your fridge or in your office for future reference.

WINTER	SPRING	SUMMER	FALL
Grapefruit	Apricot	Banana	Kale
Onions	Banana	Apricot	Apples
Leeks	Broccoli	Bell peppers	Bananas
Winter squash	Cabbage	Blackberries	Brussels Sprouts
Mushrooms	Green beans	Blueberries	Carrots
Sweet potatoes	Lettuce	Cherries	Cauliflower
Turnips	Mango	Corn	Cranberries
Bananas	Onions	Cucumber	Mushrooms
	Leeks	Eggplant	Grapes
	Spinach	Mushrooms	Parsnip
	Strawberries	Kiwi	Squash
	Pineapple	Plums	Sweet potato
		Tomatoes	
		Watermelon	
-222000	Contraction of the second seco	Peas	

Kale





TIU approved

We love getting quick and easy snacks at the grocery store! Here are some of our TIU Approved faves :) Check your labels! Avoid heavily processed foods, artificial sweeteners, and mysterious ingredients you can't pronounce. Look for clean, simple, non-GMO ingredients.

FRUIT & VEGGIES

Pre-chopped Veggies (green beans, snap peas, mini peppers, cherry tomatoes, stir fry mixes) Sliced Mushrooms

Shaved Brussels Sprouts

Pre-Washed Salad Mixes (we love kale, spinach, or arugula!) Seasonal Fruits

Packaged Pomegranate Seeds

Sliced Apples

PRE-MADE MUST HAVES

Guacamole Salsa Pico de Gallo Bean dip (check label) Bean salads or canned lentils & beans Rice paper rolls: Shrimp, Tofu, Fish Hummus Prepared Sashimi + Ginger Pre-Made Salads (look for ones with protein, veggies, and a light dressing)

FROZEN SECTION

- Brussels Sprouts Kale Spinach Veggies Strawberries Blueberries Mango Pineapple All fruits
- Frozen Cauliflower





TIU APPROVED packaged snacks



Other than our favorite M2's & M4's like smoothies, muffins, fruits, veggies, and TIU approved recipes, we always have these item for a quick snack!

Coconut Chips - The unsweetened variety! These are the perfect crunchy, healthy topping for yogurt or smoothies.

Kombucha - We love sipping on kombucha in place of wine on weeknights. We're especially in love with the lavender flavor. So light and delicious!

Granola - Occasionally we'll top our yogurt with 2 Tbsp. of gluten-free granola for an extra crunch!

Safe Catch Tuna - We love how Safe Catch has all omega 3s and nutrients retained through the canning process!

Snap Peas - These are so delicious and a great chip alternative!

Big Slice @BigSliceApples - These are SUCH tasty lil' apples! We love topping our yogurts with them for an added boost of flavor.

Kale Chips - You can make your own with lots of seasoning or pick them up from the store!



TONE IT UP protein bars

Introducing your brand new Tone It Up Protein Bars, available exclusively at 1,500 Target stores and Target.com! We created this bar just for YOU, girl! We know you're busy and want to stay healthy on the go. Throw it in your bag and have peace of mind that this delicious snack is plant based, non-GMO, and provides you with 10g of clean protein. Your beautiful body deserves it.

spice IT UP

SPICES & FLAVORINGS

Apple Cider Vinegar Balsamic Vinegar (regular or white) **Red Wine Vinegar Black Pepper Cayenne** Pepper Cocoa Powder (unsweetened, limit to 1 tsp) Cinnamon Hot Sauce (Sriracha, Cholula, or Tabasco) Maca (limit to 1 tsp) Miso (limit to 1 tsp) Seasoning Blends (salt-free) Spicy Mustard (check for GF if desired) Spirulina Fresh Lemon or Lime Juice Fresh Simple Salsa Fresh Herbs Ginger Garlic Jalapeños Vegetable Broth (low sodium) Pumpkin Pie Spice

DRESSINGS

Dijon Dressing Peanut Sauce Lime Vinaigrette Mix 1 Tbsp oil, 1 Tbsp vinegar, + 1 Fresh Lemon!

DRINKS & BEVERAGES

Infused Water Sparkling Water (lemon, berry, lime, etc) Low Sodium Tomato Juice Herbal Teas Coconut Water (unsweetened) Almond Milk (unsweetened) Coffee & Espresso Morning Meta-D Or Bombshell Spell Fruit Infused Water Sparkling Water With Lemon Non-Caffeinated Tea Green Tea (or caffeinated tea) Kombucha Low Sugar Juices (green juices are more hydrating and have fewer calories and simple sugar) See Treat Yourself For Cocktails!



lean PROTEIN

What do we mean when we say "lean protein" in the plan? You can always make fish or shrimp for your lean proteins. We also love plant based proteins! High in antioxidants, fiber, vitamins, and minerals, plant-based protein is incredible for your health and beautiful body!

TONE IT UP PROTEIN	We formulated Tone It Up Protein for you as an ideal source of delicious, vegan-friendly protein. Add it to smoothies or almond milk, substitute it for flour in any recipe, and even make mouthwatering protein pancakes! Available on ToneItUp.com and your local Target.
QUINOA	Quinoa is a complete protein source containing all of the essential amino acids. It contains nearly twice as much fiber as grains and has 4 grams of protein in a half-cup serving. Its high fiber and protein content give it a lower glycemic index than grains too! Use it as a substitute for pasta, rice, oats, and cereal grains! We also love it thrown in salads and chili!
CHIA	Chia seeds are made up of 20% protein which means a 2 Tbsp serving contains 4 grams of your essential amino acids. In addition, they are also a good source of Omega-3s. Add them to smoothies, salads, fruit, oatmeal, cereal, or lemon water and use them to make pudding with almond milk! Let chill in the fridge for 2 hours and voilà! So easy!
НЕМР	Hemp seeds are a complete protein that are also high in good fats and dietary fiber. They are one of the most nutrient dense foods on the planet and one of the only foods to contain chlorophyll. Sprinkle on salads, toss into veggies for a nutty crunch.
TOFU & TEMPEH	Tofu and tempeh are both made from soy beans. In addition to being a complete protein, tempeh is also high in dietary fiber. A 6 oz. serving of tofu contains about 15 grams of protein. A similar serving of tempeh contains slightly more protein. <i>Try to limit soy intake to a couple of times a week</i> .
LEGUMES & BEANS	Legumes are vegetables like peas, beans, and lentils that are high in protein and dietary fiber. A half cup serving contains 10 grams of protein. They are also a great source of iron, zinc, potassium, folate, riboflavin, and antioxidants! We love lentils, chickpeas, black beans, and pinto beans! Keep total daily servings to about 1 cup.

It's easy to make a complete protein by combining these delicious plant-based foods. Follow these combinations to make perfect protein pairings!



* See your main Nutrition Plan for more info on this! *

TREAT YOURSELF gurl

The Bikini Series meal plan is designed to help you feel and look the best you ever have. You're going to be eating clean and satisfying meals that are so delicious, that you'll feel energized immediately and you'll actually start craving healthy food! We also love a little something sweet or a glass of wine to relax or celebrate a girls' night out.

We love Wine Not Wednesday: whether it's a bubble bath, face mask and a glass of wine, or a happy hour with the girls after a long day of work. Celebrating a girls' night is good for your mental health and happiness. Just try and keep it to 1-2 glasses a couple nights a week. You'll find in the plan that we have "Wine Not Wednesday" listed each week, but you don't have to pour yourself a glass if you don't want to. We just wanted to leave it as an option to let you know that it's okay to treat yourself once to twice a week with a glass of vino and some R&R, date night or a night with girlfriends ;). In fact, if you feel like celebrating but you want to nix the wine, try sipping on some kombucha! We love to pour kombucha or soda water with fresh lemon in a wine glass to get into the Wine Not Wednesday spirit!

As for desserts, it's about making smart choices and not overindulging when you do go for something sweet. Below you'll find some examples of TIU approved desserts to nibble on at most 2-3 times a week. Just make sure to stick to the serving size!

Whether you choose to have the occasional glass of wine or dessert or nothing at all, just remember to make the plan work for you and your goals!

1 Glass of Wine

1 serving Baked Sweet Potato Chips

2 Pieces of Fruit Leather

3 Cups Air-Popped Popcorn

TIU Approved Cocktail

Glass of Champagne

1 slice Birthday Cake (we have a healthy recipe on ToneltUp.com!)

2 Small, Domino-Sized Dark Chocolate Squares

1 cup Yogurt with 1 Tbsp cacao nibs, 2 tsp Honey, and 1 Tbsp Slivered Almonds



2 Coconut Lemon Macaroons (from ToneltUp.com)

2 Key Lime Bites (from the Nutrition Plan Recipe Guide)

¹/₂ cup Frozen Grapes

Apple Slices with Cinnamon

Chia Seed Pudding with Cacao Nibs or Chocolate Chips

1 minute Cookie on ToneltUp.com



cheers!



If you're still hungry, losing weight, or did a long workout, you can use these calorie add-ons to add to your meals.

100-150 CALORIES

5 egg whites 1 cup plain yogurt (Greek, almond, or coconut) 1 tablespoon extra virgin olive oil 2 tablespoons chia seeds 1/2 cup cooked quinoa 1/2 medium (5 oz) avocado 3 oz canned tuna, in water, drained 1 cup firm, organic tofu 3 cups cooked and chopped kale 3 tablespoons ground flaxseed 2 cups raw beetroots 3 oz grilled shrimp 1/4 cup almonds Tone It Up Protein Bar

200-250 CALORIES

1 cup beans ¹/₄ cup chopped walnuts ¹/₄ cup unsalted sunflower seeds 2 Tbsp natural peanut or almond butter 1 cup cooked amaranth 4 oz soy tempeh 4 oz cooked salmon 2 tablespoons virgin coconut oil 3 cups blueberries Tone It Up Smoothie











your META D

This is your daily Metabolism Boosting Drink... or Meta D for short! Cinnamon and apple cider vinegar have been shown to balance blood sugar levels, while cayenne pepper raises body temperature and boosts your metabolism to help you burn more calories. This slimming sip is most effective early in the day, so drink it after your morning Booty Call with Meal 1 or 2. Beware of the Meta D glow—you'll be beaming all day!



META D

makes 1 drink

INGREDIENTS

1 Tbs apple cider vinegar

6 oz water

2 oz 100% organic apple juice

1 tsp cassia cinnamon

1 small shake of cayenne pepper (to your liking)



DIRECTIONS

Mix all ingredients together in a shaker. Shake, pour into a glass, and drink.

Try adding more water or a little more juice to your Meta D if the apple cider vinegar taste is too strong.



bombshell SPELL

makes 1 drink

INGREDIENTS

4 oz 100% all-natural pineapple juice

1 Tbs apple cider vinegar

Juice from ¼ of a lime

1 tsp local honey

DIRECTIONS

Start with the pineapple juice and pour ingredients into a cocktail shaker over a couple ice cubes. Shaken not stirred!





lemon ginger SHOT

makes 1 drink

INGREDIENTS

1 lemon, juiced

1 inch ginger, sliced (or whole if using a juicer)

pinch of cayenne

DIRECTIONS

You can make this 4 ways:

1. Combine all ingredients in a blender and strain out the juice.

2. Put the ginger root through a juicer then mix.

3. You can put your sliced ginger in a garlic press.

4. Mince your ginger, then mix!



MEAL 1 or MEAL 2

Your first morning meal is all about quick, useful energy to kickstart your body for the day. Now is the time to eat fruits, healthy carbs and protein! Think fruity and fun! How about banana protein pancakes or a delicious smoothie with fruit and protein? Fuel those muscles girl!

If Meal 1 was a quick pre-workout snack, eat a complete breakfast. Add some protein to replenish your muscles after your morning workout. Fruits, veggies, whole grains, and dairy are also good energy sources to carry you through the morning. Sitting at your desk? Graze on some berries and granola or sip on a smoothie!



5-6 oz. container of your favorite yogurt with 1 cup fruit + 1 Tbsp walnuts or almonds

any muffin from the TIU Recipe Guide we love making egg muffins- spray pan and pour in whisked egg whites, veggies, herbs and spices. Serve with Ezekiel toast!

1/2 cup cooked quinoa or oatmeal cooked with almond milk and topped with cinnamon and fruit.



piña colada OVERNIGHT OATS makes 2 servings

INGREDIENTS

⅔ cup rolled oats

4 tsp chia seeds

2 tsp honey or maple syrup

1 cup unsweetened almond milk

1 scoop Tone It Up Protein

1 cup fresh pineapple, cubed

2 Tbsp unsweetened coconut flakes (we love toasted!)



DIRECTIONS

1. Combine everything in a bowl.

2. Split mixture into two mason jars. Let sit in the fridge overnight.

blueberry lemon zest BREAKFAST CAKE

makes 9 servings

INGREDIENTS

4 large eggs

- ³⁄₄ cup unsweetened almond milk
- 1 tsp vanilla extract
- 2 Tbsp coconut oil, melted
- 1/2 cup almond flour
- ¼ cup vanilla Tone It Up Protein
- 1 tsp cinnamon
- 1/2 tsp baking powder
- 1⁄4 tsp salt
- 3/4 cup blueberries
- 1 lemon, zested
- 1/2 lemon, juiced
- coconut oil spray



DIRECTIONS

1. Preheat oven to 375 degrees.

2. Mix all wet ingredients in a bowl. Combine all dry ingredients in a separate bowl. Add wet ingredients to dry and whisk until well combined. Stir in lemon zest, lemon juice, and blueberries.

3. Spray a baking dish with coconut oil spray. Pour batter into the baking dish.

4. Put into the oven and bake for 35-40 minutes. Slice into individual pieces and store in glass containers for the week.



BIKINI SERIES EDITION

Tone Jup WAFFLES

makes 1 serving

INGREDIENTS

1 scoop Tone It Up Protein

1/2 banana, mashed

1/2 Tbs almond milk, unsweetened

1/4 cup egg whites

1/2 tsp cinnamon

top with your favorite fruit and 1 tsp maple syrup

DIRECTIONS

1. Turn on waffle maker and allow it to heat up.

2. Completely mash banana with almond milk. Gradually stir in remaining ingredients. You can also add all ingredients to a blender.

3. Spray waffle maker with organic cooking spray and pour in batter. Cook according to instructions, until done!

4. Serve with your choice of toppings. We love fresh fruit, and a drizzle of honey or maple syrup!







coconut Mango PANCAKES

makes 1 serving

INGREDIENTS

1 scoop Tone It Up Protein

1 egg white, or ¼ cup liquid egg whites

¹⁄₂ a banana, sliced

2 slices frozen mango, thawed

1 Tbsp unsweetened almond milk

TOPPINGS

2 Tbsp coconut flakes 1 tsp honey



DIRECTIONS

1. Blend all pancake ingredients in a blender.

 Spray pan over medium-low heat with coconut oil spray. Pour batter into pan. Cook for 4 minutes on each side.

3. Top with coconut flakes and honey.

🛛 recipes

BIKINI SERIES EDITION



zucchimi + caramelized onion EGG MUFFINS

makes 6 muffins (serving size: 2 muffins)

INGREDIENTS

1 tsp olive oil 1 zucchini, diced 1¼ cup yellow onion, diced pinch of salt 6 eggs 3 egg whites (or ½ cup

liquid egg whites) coconut oil spray

DIRECTIONS

- 1. Preheat oven to 350 degrees.
- 2. Spray muffin tins with coconut oil spray.

3. Combine eggs and egg whites in a bowl, and whisk to combine.

4. Scoop the veggie mixture into the muffin tins so that veggies are spread evenly.

5. Pour egg mixture over veggies into muffin tins.

6. Bake for 20-25 minutes.

7. Store in a glass container after the eggs have cooled. These are good for up to 4 days!

M1 M2 M3 M4

spring SCRAMBLE

makes 1 serving

INGREDIENTS

1 tsp olive oil

1/4 cup broccoli, cut into small pieces

1/4 cup diced leeks

pinch of salt

1 cup egg whites

Feel free to add any chopped veggies you love!

DIRECTIONS

1. In a pan over medium heat, add olive oil. Add in broccoli, leeks, and a pinch of salt and sauté for 8 minutes.

2. Pour in egg whites and cook for 5 minutes or until done.







Warm quinoa OATMEAL BOWL

makes 1 serving

INGREDIENTS

1/4 cup uncooked quinoa

¹/₂ cup unsweetened almond milk + extra after cooking

1 tsp cinnamon

TOPPINGS

1 Tbsp almond or peanut butter

1 cup fresh berries

.

DIRECTIONS

1. Pour quinoa, cinnamon, and unsweetened almond milk into a pan. Cook over medium heat with a cover on for 15 minutes.

2. Pour quinoa into a bowl. Add a splash of unsweetened almond milk and remaining toppings.



apple yogurt PARFAIT

mukes I serving

INGREDIENTS

½ cup Greek, almond, or coconut yogurt

1 4.5 oz. packet Big Slice Apples

1 Tbsp unsweetened coconut flakes



DIRECTIONS

1. Combine everything in a bowl.



BIKINI SERIES EDITION



spiruling superfood SMOOTHIE BOWL

makes 1 serving

INGREDIENTS

½ tsp spirulina

1/2 frozen sliced banana

1 cup unsweetened almond milk

1 scoop vanilla Tone It Up Protein

1/2 cup frozen cauliflower

TOPPINGS (PICK 2-3)

1 Tbsp unsweetened coconut flakes 1 tsp chia seeds ½ cup raspberries 1 Tbsp cacao nibs



DIRECTIONS

- 1. Blend all ingredients until smooth!
- 2. Add toppings and enjoy!

pitaya SMOOTHIE BOWL

makes 1 serving

INGREDIENTS

- 1⁄2 frozen banana, sliced
- 1/4 cup frozen cauliflower

1 cup unsweetened coconut milk

1 scoop vanilla Tone It Up Protein

¹⁄₂ 3.5 oz. packet frozen pitaya (find it in the freezer aisle next to acai)

TOPPINGS(PICK 2-3)

1/4 cup fresh mango

1 tsp chia seeds

1 Tbsp unsweetened coconut flakes

1 Tbsp cacao nibs



M3

DIRECTIONS

- 1. Blend all ingredients until smooth!
- **2.** Add toppings and enjoy!







berry cauliflower SMOOTHIE

makes 1 serving

INGREDIENTS

Protein

DIRECTIONS

1 cup unsweetened almond milk 1. Blend all ingredients until smooth!

almond milk 1 scoop vanilla Tone It Up

¹⁄2 cup frozen cauliflower rice or chunks

1/2 Tbsp peanut butter

1/2 cup blueberries

1 Tbsp ground chia seeds



orange dreamsicle SMOOTHIE

makes 1 serving

INGREDIENTS

- 1 cup coconut water
- 1 scoop Tone It Up Protein
- 1⁄2 frozen banana
- 1 orange, peeled
- 1 Tbsp coconut flakes





1. Blend all ingredients until smooth!





make the PERFECT SMOOTHIE

Having a fridge fully stocked for your body-loving, protein-packed Tone It Up smoothies is a MUST as a #TIUgirl! Thankfully, putting together your fave flavor is easy peasy, especially when you follow our go-to guide.



GET YOUR BASE GOING

1 scoop Tone It Up Protein

1 cup liquid (almond milk, coconut water, coconut milk, cashew milk, hazelnut milk, hemp milk, coffee or water) - If using espresso, use 1-2 shots + 1 cup liquid!

Frozen Fruit or Cauliflower + 1 cup ice (if desired)

FROZEN FRUITS

1/2 frozen banana, pre-sliced + up to 1 1/2 cups frozen fruit

example- raspberries (high in fiber!), mango, pineapple, blueberries, strawberries, cranberries, acai (half packet), pitaya (half packet)

GREENS & VEGGIES

As many as you like! We usually add about 1 cup if we add it in ;)

example - spinach, kale, parsley, cucumber

NUT BUTTERS

Optional - for healthy fats & a little extra protein!

1 Tbsp almond butter

1 Tbsp peanut butter

FLAVORINGS

For an extra boost, add one of the following!

1-2 tsp diced fresh ginger

1-2 tsp diced fresh turmeric

1-2 drops extracts (mint, vanilla, almond, peppermint, lemon)

¹/₂ tsp cinnamon

¹⁄₄ tsp nutmeg

BOOSTERS

For added nutrient value, add 1-2 of the following! ½ tsp powdered spirulina or chlorella 1 tsp maca 2 tsp hemp seed

1 tsp chia seed

1 tsp flax seed

TOPPINGS

Choose 1-2 toppings!

1 Tbsp cacao nibs

1 Tbsp unsweetened shredded coconut

1 tsp chia seeds

1/4 cup favorite fruit

1 tsp bee pollen

🛛 recipes



lemon poppyseed MUFFINS

makes 6 muffins (serving size is 1 muffin)

INGREDIENTS

³⁄₄ cup oat flour (or almond meal)

³⁄₄ cup vanilla Tone It Up Protein

¹⁄₄ tsp baking soda

1/2 tsp baking powder

1 Tbsp poppyseeds (you can also swap in chia seeds!)

1 lemon, juice and zest

1 egg

1 tsp vanilla extract

1 mashed banana

2 Tbsp maple syrup ¹/₂ cup unsweetened almond milk

coconut oil spray



DIRECTIONS

1. Preheat oven to 350 degrees.

2. In a bowl, combine all the dry ingredients and whisk to combine.

3. In a separate bowl, combine all wet ingredients. Add the poppyseeds, lemon juice and zest to the wet ingredients as well. Add wet ingredients to the dry ingredients and mix to combine.

4. Spray a muffin tin with coconut oil spray. Pour batter into the muffin tins. Put into the oven for 20–25 minutes, or until a toothpick comes out clean.

blueberry chia MUFFINS

makes 6 muffins (serving size is 1 muffin)

INGREDIENTS

³⁄₄ cup oat flour (or almond meal)

³⁄4 cup vanilla Tone It Up Protein

- 1 tsp baking powder
- 1/2 tsp cinnamon
- ¼ tsp salt
- 1 Tbsp chia seeds
- 2 Tbsp coconut oil, melted
- 2 Tbsp maple syrup 1 egg
- 1 tsp vanilla extract
- ¹/₂ cup unsweetened almond milk or coconut milk (from a carton)
- 1/2 cup frozen blueberries
- coconut oil spray



DIRECTIONS

- 1. Preheat oven to 350 degrees.
- **2.** Combine all of the dry ingredients in a bowl.
- **3.** Combine all of the wet ingredients in a separate bowl.
- **4.** Add wet ingredients to the dry ingredients and mix to combine.
- **5.** Gently fold in the blueberries so that they're well combined.

6. Spray a muffin tin with coconut oil spray. Pour batter into the muffin tins. Put into the oven for 20–25 minutes, or until a toothpick comes out clean.


BIKINI SERIES EDITION



coconut pineapple MUFFINS

makes 6 muffins (serving size is 1 muffin)

INGREDIENTS

³⁄₄ cup oat flour (or almond meal)

34 cup Tone It Up Protein

1 tsp baking powder

2 Tbsp unsweetened coconut flakes

1 egg

1 tsp vanilla extract

1 mashed banana

2 Tbsp maple syrup

¹/2 cup unsweetened almond milk

¹/₂ cup fresh pineapple, diced into small pieces

coconut oil spray



DIRECTIONS

- 1. Preheat oven to 350.
- 2. Combine all of the dry ingredients in a bowl.

3. Combine all of the wet ingredients in a separate bowl.

4. Add wet ingredients to the dry ingredients and mix to combine.

5. Gently fold in the pineapple so that they're well combined.

6. Spray a muffin tin with coconut oil spray. Pour batter into the muffin tins. Put into the oven for 20–25 minutes, or until a toothpick comes out clean.

snickerdoodle MUFFINS

makes 6 muffins (serving size is 1 muffin)

INGREDIENTS

¾ cup almond meal

³⁄₄ cup vanilla Tone It Up Protein

2 tsp cinnamon, plus extra to sprinkle (@mccormickspice)

1 tsp baking powder

1⁄4 tsp salt

1 egg

1 tsp vanilla extract

1/2 cup dates, pitted and soaked in warm water to soften

³⁄₄ cup unsweetened almond milk

1 mashed banana

coconut oil spray

DIRECTIONS

- **1.** Preheat oven to 350 degrees.
- 2. Combine all of the dry ingredients in a bowl.

3. Combine all of the wet ingredients, including the dates, in the blender and blend until smooth.

4. Add wet ingredients to the dry ingredients and mix to combine.

5. Spray a muffin tin with coconut oil spray. Pour batter into the muffin tins. Put into the oven for 20–25 minutes, or until a toothpick comes out clean. Top with a little extra sprinkle of cinnamon.



M1 M2 M3 ()



Matcha MUFFINS

makes 6 muffins (serving size is 1 muffin)

INGREDIENTS

¾ cup oat flour (or almond meal)

³⁄₄ cup vanilla Tone It Up Protein

- ¹⁄₄ tsp baking soda
- 1/2 tsp baking powder
- 1 Tbsp matcha
- 1 lemon, juiced
- 1 egg
- 1 tsp vanilla extract
- 1 mashed banana
- 2 Tbsp honey ¹/₂ cup coconut milk (from a carton)
- coconut oil spray



DIRECTIONS

1. Preheat oven to 350 degrees.

2. In a bowl, combine all the dry ingredients and whisk to combine.

3. In a separate bowl, combine all wet ingredients. Add wet ingredients to the dry ingredients and mix to combine.

4. Spray a muffin tin with coconut oil spray. Pour batter into the muffin tins. Put into the oven for 20–25 minutes, or until a toothpick comes out clean.

blondie MUFFINS

makes 15 muffins (serving size: 3 mini muffins)

INGREDIENTS

1 - 150z. can chickpeas, drained and rinsed

1/2 cup unsweetened almond butter

1/4 cup maple syrup

- 2 tsp vanilla
- 1/2 tsp salt
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- coconut oil spray



DIRECTIONS

1. Preheat the oven to 350. Spray a muffin tin with coconut oil spray.

2. Combine all ingredients in a food processor. If you don't have a food processor, you can use a blender!

3. Pour batter into the muffin tins and bake for 18-20 minutes or until a toothpick comes out clean.





superfood PARFAIT

makes 1 serving

INGREDIENTS

1 tsp chia seeds 1 Tbsp cacao nibs ¹⁄4 cup berries

1 container almond, or coconut milk yogurt

1 Tbsp slivered almonds

M1 M2 M3

- DIRECTIONS
- **1.** Combine all ingredients in a bowl. Enjoy!

almond butter banana TOAST

makes 1 serving

INGREDIENTS

1 slice Ezekiel bread 1 Tbsp almond butter ½ banana, sliced ½ tsp cinnamon 1 tsp honey

M1 M2 M3

DIRECTIONS

- 1. Toast Ezekiel bread.
- **2.** Spread almond butter across bread and top with banana, cinnamon, and honey.





MEAL 3

We totally get it... lunch is either meal prepped, out at a restaurant, or thrown together at work between meetings. Sometimes it's forgotten or skipped and by 3 you're scouring the office kitchen to eat anything.

Since you're always on-the-go, here are our top tips for either dining out or bringing your own lunch.

Dining Out for Lunch: Wherever you are, keep it Lean, Clean, 'N Green. This means finding something on the menu that has lean protein, clean foods like beans, salsa, quinoa, lentils, nuts, seeds, and tons of greens. Examples would be ordering a salad with salmon on top and asking for no cheese, and balsamic and lemon wedges on the side. Or ordering a wrap and doing the same as above since wraps can be loaded with cheese and dressing. We also love getting sushi for lunch. Ask for sashimi, extra ginger (YUM!), seaweed salad, edamame, and miso soup! We also love having 4 pieces with rice. Just keep the white rice to a minimum. That's why we usually opt for sashimi to keep it lean 'n clean.

2 cups any greens + ¹/₂ cup mixed veggies + ¹/₄ cup beans or quinoa + 1 Tbsp seeds + 4 oz protein + 2 Tbsp dressing. Optional: Top with fruit

PB + J! grab a wrap, tortilla or TIU approved bread and spread 1 Tbsp nut butter, slice 5 strawberries + add 1 tsp honey or a pinch of coconut flakes our fave -K&Kale Salad! 1 Ezekiel wrap with 4 oz lean protein + handful lettuce + mustard. Serve with a side 2 cups leafy greens + 2 Tbsp favorite TIU approved dressing

2 pieces of Ezekiel bread with 4 oz protein inside + veggies + TIU approved condiments

1 GF tortilla toasted with 2 Tbsp marinara sauce, fresh basil, +1 Tbsp coconut shavings. Toast in toaster oven. TIU Approved Soup: 2 cups of broth + ½ cup veggies + ¼ cup beans + 4 oz lean protein or 1 Tbsp yogurt + spices. Serve with slice of bread or tortilla. Leftovers from M5! Is it grilled protein with veggies? Throw it in a wrap or heat up with some red sauce. We also love throwing on a salad.

veggie burger on a bed of lettuce + onions + ½ cup veggies + 2 Tbsp organic ketchup (or TIU approved condiment)

Sweet Potato Toast ~ see the recipe on ToneltUp.com 1 sweet potato heated up with 4 oz protein, + spices. ½ cup veggies like broccoli or green beans.

Bikini Wraps: 4-6 oz protein + TIU approved condiment wrapped in collard green

BIKINI SERIES EDITION

chickpea salad SANDWICH

makes 2 servings

INGREDIENTS

- 1 cup chickpeas
- $\frac{1}{3}$ cup Greek yogurt
- 1/2 lemon, juiced
- 2 Tbsp fresh dill, chopped
- pinch of salt and pepper

2 slices Ezekiel bread, toasted

DIRECTIONS

1. Combine all ingredients except for the Ezekiel bread in a bowl and mix until well combined.

2. Add ½ of the mixture between 1 slice of Ezekiel bread cut in half.

3. Save the other half of the chickpea salad and the other slice of bread for a different day!





Tuna salad SANDWICH

makes 2 servings

INGREDIENTS

- 1 can tuna
- 2 Tbsp fresh dill, chopped
- 1 lemon, juiced

toasted

pinch of salt and pepper 2 slices Ezekiel bread,

DIRECTIONS

- **1**. Combine all ingredients except for the Ezekiel bread in a bowl and mix until well combined.
- **2.** Add ½ of the mixture between 1 slice of Ezekiel bread cut in half.
- **3.** Save the other half of the tuna and the other slice of bread for a different day!





rice paper ROLLS

We love rice paper rolls! Fill them with your favorite veggies and lean protein for a healthy, quick meal.

If you don't have rice paper, you can also make wraps using seaweed, romaine leaves, or collard greens!

Show us your beautiful creations!



rainbow ROLL

serving size: 3 rolls

INGREDIENTS (PER ROLL)

- 1 rice paper
- 1 Tbsp shredded beet
- 1 slice avocado
- 2 oz lean protein
- 1 Tbsp chopped zucchini
- 1 Tbsp parsley

1 lemon, juiced 1 Tbsp water

MISO DRESSING

1 Tbsp white or yellow miso

DIRECTIONS

1. Soak each rice paper in water until soft. Lay out on a flat surface.

2. Add ingredients to the center so that there's about an inch or more on all sides. Tuck the top and bottom pieces in. Roll the right side over and keep rolling up until it forms a burrito shape.

3. For the dressing, combine ingredients in a bowl and stir with a fork.



○ M2 M3 M4 ○

🏹 recipe





purple rain ROLL

serving size: 3 rolls

INGREDIENTS (PER ROLL)

- 1 rice paper
- 2 Tbsp sprouts
- 1 Tbsp chopped purple cabbage
- 1 slice avocado
- 2 oz lean protein

TAHINI DRESSING

- 1 Tbsp tahini
- 1 lemon, juiced
- 1 Tbsp water

DIRECTIONS

1. Soak each rice paper in water until soft. Lay out on a flat surface.

2. Add ingredients to the center so that there's about an inch or more on all sides. Tuck the top and bottom pieces in. Roll the right side over and keep rolling up until it forms a burrito shape.

3. For the dressing, combine ingredients in a bowl and stir with a fork.

spicy burrito ROLL

serving size: 3 rolls

INGREDIENTS (PER ROLL)

- 1 rice paper
- 1 Tbsp chopped bell pepper
- 1 Tbsp chopped red onion
- 2 Tbsp black beans
- 2 Tbsp shredded lettuce
- 1 slice avocado
- 1 Tbsp fresh corn
- 3 jalapeño slices
- salsa to dip



DIRECTIONS

1. Soak each rice paper in water until soft. Lay out on a flat surface.

2. Add ingredients to the center so that there's about an inch or more on all sides. Tuck the top and bottom pieces in. Roll the right side over and keep rolling up until it forms a burrito shape.

3. Dip in TIU approved salsa!



bitimi WRAPS







THE WRAP 1-2 Collard Greens

PROTEIN

6 oz of your fave lean protein!

- shrimp
- tofu
- beans
- fish

VEGGIES

Top with as many veggie toppings as you like! -red onions -shredded lettuce -jicama slices -chopped jalapeño -diced tomatoes -cucumbers slices -green onions -green onions -sprouts -radish -bell pepper -1/4 cup sliced fruit

TOPPINGS

Top with 1-2 flavorings -1/4 cup hummus -1/4 cup guacamole -1/4 cup salsa -TIU approved sauce - a splash of hot sauce

🛛 recipe.





guacamole quinoa SALAD

makes 1 serving

INGREDIENTS

¹⁄₂ cup quinoa, cooked ¹⁄₄ cup zucchini, chopped

¹/₄ cup cilantro, diced

½ cup black beans

½ jalapeño, diced

2 Tbsp fresh corn

4 cups your fave leafy greens (we love kale, arugula, and romaine!)

1⁄4 cup salsa

2 Tbsp guacamole



DIRECTIONS

1. Add all ingredients in a bowl and toss to combine!

chopped Greek SALAD

DIRECTIONS

makes 1 serving

INGREDIENTS

4 cups your fave leafy greens (we love kale, arugula, and romaine!)

5 kalamata olives (or your other favorite olive)

6 oz. lean protein

 $\frac{1}{2}$ cup cucumber, chopped

2 Tbsp sundried tomatoes, diced

1 lemon, juiced

pinch of salt and pepper



1. Add all ingredients in a bowl and toss to combine!





1. Combine all ingredients for the dressing in a

2. Toss salad ingredients in a large bowl. Add

bowl and whisk until well combined.

dressing and toss once more.



Chinese no-chicken SALAD

DIRECTIONS

makes 2 servings

INGREDIENTS

¹⁄₄ cup purple cabbage, diced

4 cups your fave leafy greens (we love kale, arugula, and romaine!)

6 oz. lean protein

1/2 bell pepper, diced

1/4 cup cilantro, diced

1/4 cup green onions, diced

1 carrot, chopped

2 Tbsp sliced almonds

DRESSING

1 Tbsp rice vinegar ½ Tbsp tamari 2 tsp olive oil ½ tsp honey

○ M3 M4 M5

k+kale SALAD

makes 3 servings

INGREDIENTS

4 cups kale, stemmed and chopped (we love chopping with kitchen shears- so easy!)

- 2 bell peppers, chopped
- $\frac{1}{2}$ red onion, chopped

1 small bunch cilantro, remove large stems

LEMON ZEST DRESSING

- 2 fresh lemons, juiced
- 2 Tbsp olive oil
- 2 Tbsp honey
- zest from 1 lemon
- pinch of himalayan pink salt

DIRECTIONS

1. Add all ingredients in a bowl and toss to combine!

2. You can top with any lean protein or enjoy as a side salad!

3. This is our absolute favorite salad – it's so zesty and delicious! Rich with superfoods, the K & Kale is a powerhouse salad packed with antioxidants, iron, B vitamins and metabolism-boosting benefits! Eat your heart out, girl!









easy Marimara PASTA

makes 2 servings

INGREDIENTS

1 tsp olive oil ¹/₄ yellow onion, chopped 3 garlic cloves, diced 4 tomatoes, diced ¹/₄ tsp dried basil pinch of salt 4 oz. Banza chickpea noodles (@eatbanza)

DIRECTIONS

1. In a large pan over medium heat, add olive oil, onions and garlic. Sauté for 2 minutes.

2. Add tomatoes, dried basil, and salt. Sauté for 5 minutes. Turn heat down to medium low and let simmer for 5 more minutes. Once done, remove from heat and blend in a blender until smooth.

3. Heat a pot of water to boiling. Add Banza noodles and cook until done (follow directions on the package).

4. Drain pasta and put into a bowl. Top with pasta sauce!

We love this gluten-free, chickpea based option, which makes it great for M₃!

You can make your lunch work for YOU! Whether you're out to lunch, grabbing something on-the-go, or prepping at home, or at a restaurant, just follow the guidelines below!

- Keep it clean! No processed foods
- Fruit at Meal 3 is great! Have it on the side or as toppings
- Grab a salad or healthy wrap on-the-go
- Lemon & balsamic for dressing is a great option.
 Steer clear from creamy or sugary dressings.
- Add protein on top of your salads!
- Choose ANY of your Tone It Up Lunch Recipes from ToneItUp.com!





For M4 we want you to remember to include lean protein + healthy fats. Stay lighter on fruit. If you do have fruit, combine it with some nuts to help balance your blood sugar/glucose.

If you're out and about, grab a green juice, smoothie, tuna salad, hummus + veggies, a TIU approved bar, or something lean and green! Stay light on the starches and sugar. This is your time to stay lean!

1 cup veggies + 1/4 cup hummus 1/4 cup nuts or seeds + 1 Tbsp coconut flakes + sprinkle cinnamon or cayenne whether you want sweet or spicy!

leftover M5 from the night before!

4-6 oz protein mixed with 1 lemon, juiced, + pepper. Place on sliced cucumber!

any cucumber rafts! See our favorites on ToneltUp.com

celery with 2 Tbsp almond butter and a few raisins Lemon Pepper Tuna: Tuna stored in water. Mix with 1 lemon squeeze + pepper. Add celery or veggies. Serve in endive leaves or in a romaine wrap.

Tone It Up Muffins: Use a recipe from the plan! Add optional blueberries, coconut, cinnamon, or 3 Tbsp nuts.

Lettuce Wraps: Leftover beans or protein in lettuce wraps with soy sauce, 1 Tbsp peanuts.

Tone It Up Protein Bar! almond or coconut yogurt with 2 tsp cacao nibs Afternoon Slimdown Smoothie: 6 ice cubes, 1 cup almond milk, 1 scoop Tone It Up Protein. Optional: 2 tsp cinnamon, 1 Tbsp coconut or almond butter

TIU Super Green Smoothie or a green juice if we're on the go! Tone It Up Almond Butter Cookie (see recipe on ToneltUp.com!) Bikini Wraps: 4-6 oz protein + TIU approved condiment wrapped in collard green carrots, celery, and other veggies dipped in hummus, salsa, or ¼ cup guacamole





veggies + dup

One of our favorite M4s is to slice up veggies and dip! We love asparagus, cucumber, carrots, bell peppers, and cherry tomatoes! You can always grab a TIU approved dip from the market - but these are some of our faves to make!



hummus

makes 5 servings

INGREDIENTS

1 can chickpeas, drained (save 1/4 cup of canned liquid) 1 garlic clove 1 tsp cumin 1/2 tsp cardamom 1/2 lemon, squeezed 2 tsp olive oil pinch of salt

1. Combine all ingredients in a food processor and blend until smooth.

DIRECTIONS

1 can chickpeas, drained (save 1/4 cup of canned liquid) 1/4 cup red beet, grated or

chopped 1 garlic clove

makes 5 servings

INGREDIENTS

beethummus

- 1 tsp cumin
- 1/2 tsp cardamom
- 1/2 lemon, squeezed
- 2 tsp olive oil
- pinch of salt

DIRECTIONS

1. Combine all ingredients in a food processor and blend until smooth.

cashew cream

makes 6 servings

INGREDIENTS

1/2 cup cashews, soaked in water for 8 hours or overnight 2 garlic cloves 1/2 tsp dried thyme pinch of salt

DIRECTIONS

1. Soak the cashews for 8 hours or overnight.

2. Drain the cashews.

3. In a food processor, add all ingredients plus ¼ cup water. Blend until smooth. If you need more water, try adding 1 tsp at a time.

makes 5 servings

INGREDIENTS

1/4 cup olive oil 2 Tbsp pine nuts 2 cloves garlic 1/2 cup basil pinch of salt

DIRECTIONS

1. Put everything in a food processor and blend until smooth.

guacamole

makes 4 servings

INGREDIENTS

1 avocado 1/4 cup red onion, diced 1/2 jalapeño, diced 1 lemon, squeezed pinch of salt

DIRECTIONS

1. Combine all ingredients in a bowl and mash to combine.

BIKINI SERIES EDITION



avocado SMOOTHIE

makes 1 serving

INGREDIENTS

1 cup coconut water

1/4 tsp ground fresh ginger

1/4 avocado

1/4 cup spinach 1 lemon, juiced

DIRECTIONS

1. Combine all ingredients in a blender and blend until smooth.



cimnamon SMOOTHIE

makes 1 serving

INGREDIENTS

1 scoop vanilla Tone It Up Protein

 $\frac{1}{2}$ cup frozen cauliflower rice

1 cup unsweetened almond milk

1 Tbsp almond butter

1 tsp cinnamon



DIRECTIONS

1. Combine all ingredients in a blender and blend until smooth.

2. Add ¼ cup extra almond milk if you like your smoothie thinner!



🏹 recipe

BIKINI SERIES EDITION



all greens JUICE

makes 1 serving

INGREDIENTS

2 celery stalks

1 cup spinach 1 cucumber pinch of cayenne

1 lemon

DIRECTIONS

1. Put all ingredients except for cayenne through a juicer. Pour into a cup and top with a pinch of cayenne.



golden Turmeric LATTE

makes 1 serving

INGREDIENTS

1 cup coconut milk

1/2 tsp ground turmeric

1/2 tsp ground ginger

1/2 tsp cinnamon + a dash to garnish

pinch of pepper

DIRECTIONS

1. Put all ingredients in a pot and simmer on low for 5 minutes, whisking continuously.

2. Pour in a cup and garnish with extra cinnamon.









simple superfoods BAR

makes 9 servings

INGREDIENTS

¹⁄₄ cup vanilla Tone It Up Protein

¹/₂ cup almond butter

1 Tbsp coconut oil

2 Tbsp honey

1/2 cup unsweetened coconut flakes

1/2 cup chopped almonds

1/4 cup goji berries (or superfood of choice)

¼ cup cacao nibs

coconut oil spray

M1 M2 M3 M4

pick me up CHIA SEED PUDDING

makes 3 servings

INGREDIENTS

1/2 cup of coconut milk

 $^{1\!\!/_{\!\!2}}$ cup of unsweetened almond milk

1 Tbs of pure maple syrup or agave

TOPPINGS (PER SERVING)

1 Tbs unsweetened coconut flakes

1 tsp cacao nibs



DIRECTIONS

1. Add coconut milk, almond milk, and maple syrup to a large bowl and then, stir in chia seeds.

2. Whisk together and allow to sit for 3 minutes. Whisk it again before covering and placing in the fridge for an hour or overnight.

3. Top with your coconut flakes and cacao nibs before serving and enjoy!

This is the best, low sugar Treat ever! It's satisfying and delicious!



DIRECTIONS

1. Melt the coconut oil.

2. Combine almond butter and coconut oil in a bowl. Add all remaining ingredients and stir to combine.

3. Spray a baking dish with coconut oil spray.

4. Press mixture into baking dish and keep in the fridge until ready to be eaten.



You know the drill girl. Your M5 is the most important, metabolism affecting meal, setting the stage for 8 hours of muscle repair and fat burning throughout the night! Your body worked hard all day long that you need to properly fuel those muscles and give your body metabolism lovin' food. While you sleep, growth hormone, glucagon, leptin, adiponectin, and ghrelin do their job, so having the right nutrients is imperative.

What to reach for? Lean protein, leafy greens, vegetables, healthy fats such as nuts, seeds, coconut oil, or avocado. Avoid heavy sauces, cheese, refined starches, and high sugary foods.

Below are great sample meals! Feel free to add fresh herbs, spices and TIU approved condiments from the Spice It Up page!

4-6 oz lean protein + ½ cup marinara sauce + ¼ cup chickpeas + 2 cup greens + fresh basil + 1 Tbsp healthy oil

6 oz tempeh + tomatoes + taco seasoning + steamed vegetables 4-6 oz grilled or broiled fish + fresh lemon + pepper + ½ cup cooked quinoa + green beans + 1 Tbsp healthy oil 4-6 oz lean protein + 2 cups vegetables + ¹/₄ cup beans + 1 Tbsp healthy oil + TIU approved condiments + herbs

2 cups vegetables (or more!) + ½ cup beans + 2 Tbsp nuts or seeds + 1 Tbsp healthy oil + herbs

sliced up sweet potato + veggies + 6 oz lean protein with 1 Tbsp coconut oil + spices on baking sheet on 350 for 15 minutes.

baked spaghetti squash + marinara sauce + 6 oz lentils

Cauliflower "Rice" + ½ cup black beans with chopped cilantro, tomatoes, bell peppers and topped with ¼ of an avocado 2 cups zucchini pasta + 1/2 cup marinara sauce + herbs + spices. Top with 6 oz. protein and optional: nuts + seeds

6 oz tempeh + 2 Tbsp

hummus + 1 chopped

bell pepper + a few

slices of red onion all in

a few slices of romaine

lettuce or collard

greens.

1 cup cubed butternut squash + 2 cloves garlic + 1 cup green beans + ½ cup chickpeas sautéed with 1 tsp olive oil and tossed over arugula.

6 oz lean protein + 1/4 cup chopped red onion + 1/4 cup chopped celery + 1/4 avocado combined and tossed over 2 cups lettuce





spicy Mango black bean TACOS

3 tacos per serving (salsa makes 4 servings)

INGREDIENTS

3 (or more) endive leaves ½ cup black beans

SALSA

1/2 mango, diced 1 red bell pepper, diced 1/4 cup red onion, diced 1/4 cup cilantro, diced 1 jalapeño, diced 2 limes, juiced pinch of salt



DIRECTIONS

1. Combine all ingredients for the salsa in a bowl and toss to combine.

2. Lay endive leaves on a plate. Add black beans and ¼ cup mango salsa.

grilled SLIDERS

makes 1 serving

INGREDIENTS

your favorite veggie burger

- 3 slices of yellow onion
- ¹/₄ cup sprouts
- ¹/₄ avocado
- 1/4 cup fresh corn
- 3 kale leaves

2 portobello mushroom caps (for 1 large burger) or 3 crimini mushroom caps, stems removed (for sliders)

- coconut oil spray
- a pinch of salt and pepper

TIU approved condiments (optional)

DIRECTIONS

1. Form three small patties and sprinkle with salt and pepper.

2. In a pan over medium heat, spray the coconut oil spray and add the veggie burgers. Cook for 5 minutes on each side, or until cooked all the way through.

3. Lay out the mushrooms and add the cooked sliders and remaining ingredients to each one. Top with mushroom cap.











Turmeric cauliflower RICE

makes 1 serving

INGREDIENTS

1 ½ cups cauliflower rice2 tsp coconut oil

1 tsp ground turmeric (@mccormickspice)

1 tsp ground ginger

pinch of salt

2 eggs ¹⁄4 cup carrots diced into

small pieces

1/4 cup frozen peas

2 tsp tamari 2 tsp rice vinegar

¹/₄ cup green onions

15

DIRECTIONS

1. Add coconut oil, ground turmeric and ground ginger to a pan over medium heat. Mix this together for 1 minute.

2. Add cauliflower rice and sauté so that each cauliflower piece is covered with the turmeric coconut mixture. Sauté for 1 minute, then pour into a separate bowl.

3. Add 2 eggs, scrambled in a separate bowl, to the pan. Cook for 2 minutes or until eggs are done cooking.

4. Add carrots, frozen peas, Tamari, salt, and rice vinegar. Sauté for 1 minute. Remove from heat and add cauliflower rice. Toss to combine.

5. Pour into a bowl and top with green onions.

○ M3 M4 M5

Tahunu TRAY DINNER

makes 2 servings

INGREDIENTS

1 can chickpeas, drained

1 head broccoli, chopped into bite sized pieces

1⁄2 sweet potato, chopped into small bite sized pieces

- 3 cloves garlic, diced
- 2 Tbsp tahini
- 1 tsp olive oil
- 1/2 tsp cumin

pinch of salt

pinch of red pepper flakes at the end

1⁄4 cup fresh parsley, tossed at the end

1/2 lemon, squeezed

─ ─ M3 M4 M5



1. Preheat oven to 375.

2. In a bowl, combine all ingredients except for red pepper flakes, lemon, and parsley. Toss to combine. Put on a cookie sheet and bake for 25 minutes.

3. Put cooked veggies on a plate and add parsley, a pinch of crushed red pepper, and a squeeze of lemon.







sushi BOWL

DIRECTIONS

1. Combine all ingredients in a bowl.

makes 1 serving

INGREDIENTS

1/2 cup cooked quinoa 6 oz. sushi grade salmon or tuna 1/4 avocado, sliced 1/2 carrot, grated 1/4 cup edamame 2 Tbsp green onions, diced 4-5 slices jalapeño 1 tsp wasabi (optional) pickled ginger (optional) 2 tsp tamari



beautiful buddha BOWL

makes 1 serving

INGREDIENTS

¹/₂ sweet potato, cut into thick strips

- 2 tsp + ½ tsp olive oil
- 2 cups kale, chopped
- 1 garlic clove, diced
- ¹/₄ cup sprouts
- 1/4 cup edamame
- 1/4 avocado
- ¼ cup cooked quinoa
- pinch of salt
- 1/4 tsp crushed red pepper
- 1⁄2 tsp dried basil
- 1/2 tsp onion powder

TAHINI DRESSING

- 1 Tbsp tahini
- 1/2 lemon, juiced
- 1 Tbsp water
- pinch of salt

DIRECTIONS

1. Preheat oven to 375 degrees.

2. Toss sweet potato with 2 tsp olive oil, crushed red pepper flakes, dried basil, onion powder, and salt. Pour onto a cookie sheet and bake for 25 minutes.

3. In pan with ½ tsp olive oil, add kale and garlic clove. Sauté for 3 minutes.

4. In a small bowl, mix together the ingredients for the tahini sauce.

5. In a bowl, combine, all ingredients, including cooked kale and baked sweet potato. Top with tahini sauce.







quinoa Tabbouleh SALAD

makes 1 serving

INGREDIENTS

¹/₂ cup cooked quinoa
¹/₃ cup chopped parsley
¹/₄ cup green onions, diced
2 Tbsp mint, diced
2 Tbsp mint, diced
1 lemon, juiced
¹/₄ cup cherry tomatoes
¹/₂ bell pepper, sliced
6 oz. lean protein
pinch of salt.

M3 M4 M5

DIRECTIONS

1. Combine all ingredients in a bowl and toss to combine.

felp noodle BOWL

makes 1 serving

INGREDIENTS

1/4 lb shrimp

1 lime, juiced

coconut oil spray

2 cloves garlic

¹/₂ tsp ground ginger (@mccormickspice)

pinch of crushed red pepper (@mccormickspice)

1 portobello mushroom, chopped

- 1 package kelp noodles
- 2 tsp tamari
- 2 tsp rice vinegar
- 1/4 cup chopped green onions



DIRECTIONS

1. In a pan over medium heat sprayed with coconut oil cook shrimp with chili flakes, and lime juice for 5 minutes on each side or until done.

2. Remove shrimp from the pan and add in garlic, ground ginger, and mushrooms. Sauté for 3-5 minutes.

3. Add kelp noodles, Tamari and rice vinegar. Sauté for 2 minutes. Remove from heat and pour into a bowl. Top with cooked shrimp and green onions.





BLACKENED SALMON with pineapple pico

makes 1 serving

SALMON

coconut oil spray 6 oz salmon, skin removed

SEASONING

(we love using McCormick for all the spices!)
@mccormickspice
1 tablespoons paprika
1 teaspoons garlic granules
1 teaspoon dried thyme
pinch cayenne pepper
½ teaspoon black pepper

COCONUT QUINOA

¼ cup uncooked quinoa
½ cup light coconut milk, from a can
¼ cup water
1 Tbsp unsweetened coconut flakes, optional

PINEAPPLE PICO

¼ cup fresh pineapple, chopped
¼ cup chopped bell pepper
1 jalapeño, diced
½ cup red onion, diced
¼ cup cilantro, diced
juice of 1 lime
pinch of salt

DIRECTIONS

1. Preheat the oven to 375 degrees.

2. Combine the blackening seasoning in a bowl. Rub the seasoning on the salmon so that it covers all sides. Spray a baking sheet with coconut oil spray, place salmon on baking sheet and put in the oven for 25-30 minutes, or until salmon is done cooking.

3. In a pan over medium high heat, add all the ingredients for the coconut quinoa except for the coconut flakes. Wait for liquid to start to boil, then reduce to a simmer and cover. Cook for 15 minutes.

4. Mix all the ingredients for the pineapple salsa in a bowl. Keep in the fridge for up to 4 days. The salsa makes enough for 2 servings.



summer KEBABS

kebab makes 1 serving (pesto makes 6 servings)

INGREDIENTS

6 oz. tofu or tempeh, cut into cubes

1 zucchini, diced into thick pieces

1 bell pepper, diced into thick pieces

6 basil leaves

PESTO SAUCE

1 bunch basil

1 garlic clove

1/4 cup olive oil

M3 M4 M5

pinch of salt

DIRECTIONS

1. On a wooden skewer, add tempeh, a piece of zucchini, a piece of bell pepper and a basil leaf until the entire skewer is filled.

2. In a food processor or blender, combine all ingredients for the pesto sauce until smooth.

3. Put the kebab on a plate and drizzle 1 Tbsp of the sauce over the skewer.

4. These are also delicious grilled!







ONE DAY

or DAY ONE





let's get STARTED

Today is one of the most important days of your journey! It's time to prepare for success and set yourself up for the best results possible!

Take before photos

Take before pictures! You'll want to reference them later!

🗸 plan your week

At the beginning of each week, use the chart to plan ahead and customize your meals. Try some of the new recipes or use your favorites from previous editions. It's totally up to you, just make sure you're following the guidelines!

V grocery shop

Each week we give you a grocery list with our go-to ingredients. Check off what you already have and add the items you need!

🗸 meal prep

Each week there's a list of the recipes we're meal prepping! Feel free to join in. Want to do your own thing? No problem! Just meal prep what fits for you!

Set out 5 workout outfits for this week!

√ introduce yourself

Check in with the #TIUteam! Introduce yourself with 5 things about yourself and a selfie! Hashtag #TIUbikiniseries

√ review The basics

Now is a great time to review the info and guidelines in the main TIU Nutrition Plan!

√getsetup

Set up your computer, phone, tablet, or Apple TV to view your Beach Babe 5 Workouts!

🗸 set your alarm

Set your alarm. Maybe set it to a motivating song or name it one of your goals! This way it's the first thing you see when it goes off!

write it down

re's MAJOR power in putting your thoughts to paper! It's a great time to list your goals for the challenge. We want you journaling every day!





stock up to TONE UP!

Before you get started, here are some important items to stock up on! This way you always have them on hand for your favorite Tone It Up Recipes. Before you grocery shop, check your pantry to make sure you're not out of anything!

CANNED ITEMS

Chickpeas (Garbanzo Beans)
Black Beans
Pinto Beans
Kidney Beans

DIPS & FLAVORING

	Hot sauce! We love Sriracha!
	Organic Ketchup
	Organic Mustard
	Tamari or Soy Sauce
	TIU approved dressing
	Honey
	Maple Syrup
NU	TS & MISC

NUTS & MISC.

Almond butter
Peanut butter
Almonds
Your Favorite Nuts
Coconut flakes
Cacao nibs
Chia Seeds

FROZEN

Frozen Strawberries
Frozen Blueberries
Frozen Mango
Frozen Cauliflower
Frozen Veggies

ΡΑ	Ν	т	R	Y	
		-		-	

Tone It Up Protein Powder
Tone It Up Protein Bars
Quinoa
GF Rolled Oats
Almond flour
Oat flour
Baking powder
Baking soda
Coconut oil
Olive oil
Coconut oil spray
Balsamic Vinegar
Apple Cider Vinegar

SPICES

Cinnamon
Cardamom
Cayenne
Cumin
Curry Powder
Coriander
Chili Powder
Paprika
Thyme, dried
Oregano, dried
Turmeric, ground
Ginger, ground
Garlic, ground
Black Pepper, ground
Basil, dried
Red Pepper
Sea Salt or Pink Himalayan Salt
Vanilla extract

Any other fav spices and herbs!

ADD YOUR FAVES!

Ξ.	





neek one

	Monday	Tuesday	wednesolay	Thursday	friday	saturday	sunday
Mı							
M4							
M5							



A DAY ON K&K'S Menu







GF Rolled Oats



grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

PROTEIN & MISC

VEGGIES

Kale	Lean protein of choice	Quinoa
Arugula	Eggs	Chia seeds
Spinach	Egg Whites	Coconut flakes
Baby carrots	Unsweetened Almond Milk	Cacao nibs
Avocado	Unsweetened Coconut Milk	Olive oil
Brussels Sprouts	Your Favorite Plain Yogurt	TIU approved snacks
Bell Peppers		Check the STOCK UP! page
Cucumber		□
Onion		
Tomato		
Zucchini	CANNED ITEMS	DRINKS
Corn	Chickpeas (Garbanzo Beans)	
Beets (pre-cooked or raw)	Black Beans	Kombucha
Broccoli		Coconut water
Sweet Potato		
	DIPS & FLAVORING	SPICES
	Cilantro	Cumin
	Jalapeño	Cardamom
	Garlic	Red Pepper Flakes
	Salsa	
RUIT	Parsley	ADD YOUR FAVES!
Bananas (freeze for smoothies too)	Hummus	
Pineapple	Guacamole	
Strawberries	Tahini	
Berries	Honey or Maple Syrup	
Grapefruit		
Lemon		
Apples		
Frozen fruit		L
	PANTRY	
	Tone It Up Protein Powder	







AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		🗌 Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		If you haven't taken them yet, take some before pictures! You'll want to reference them later. For tips on how to take them, check out: <u>ToneltUp.com/BeforePics</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
Mı		GOALS FOR TOMORROW
M4		 Tone It Up Daily Workout Check In #TIUteam
M5		 Stick to Plan Guidelines Send someone you love a motivational message! Tell them they can do the BIKINI SERIES with you! Invite them at <u>ToneltUp.com/InviteFriends</u>







AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
OUT		
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Pack your gym bag for tomorrow or set up your home workout area.
M5		Show us you're ready by tagging
		us in a pic! <u>#TIUbikiniseries</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Catch up on the latest posts on ToneltUp.com! We share tips, recipes and workouts every day!







AM	Booty Call Moto D or Rombsholl Spoll	BEAUTY REST hours
WORK	Meta D or Bombshell Spell	$\mathbf{STAY} \mathbf{HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Do one thing today that you've been waiting to try - a restaurant workout, hike, adventure, anything! See our advice on how to start at a new studio at <u>ToneltUp.com/NewStudio</u>







AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
		$\bigcirc \bigcirc $
WORK		
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Journal tonight! How are you
M5		feeling after the first 6 days? What do you want to improve for
		next week? Jot down a couple goals for Week 2!
		yous in week 2:







AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
OUT		GOALS FOR TOMORROW
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Pin some summery inspirational
M5		images on your Pinterest Board. Visit our FITSPO page
		ToneltUp.com/FITSPO




etivo

	monday	Tuesday	wednesolay	Thursday	friday	saturolay	sunday
M1							
M4							
M5							









Coconut Flakes



grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

Eggs

VEGGIES

 Kale Arugula Spinach Carrots Avocado Brussels Sprouts Bell Peppers 	 Egg Whites Unsweetened Almond Milk Unsweetened Coconut Milk Your Favorite Plain Yogurt Edamame 	 Chia Seeds Quinoa Pine Nuts Oat Flour (or Almond Meal) Baking Powder Olive Oil Coconut Oil
Cucumber Red Onion Green Onion Tomato	CANNED ITEMS Chickpeas (Garbanzo Beans)	 Coconut Oil Spray TIU approved snacks Check the STOCK UP! page
□ □ □ □ FRUIT	DIPS & FLAVORING Garlic Jalapeño Fresh Dill	DRINKS Coffee Kombucha Coconut water
 Bananas (freeze for smoothies too) Berries Oranges Grapefruit Lemons Apples Frozen Blueberries Frozen Fruit 	 Fresh Basil Salsa Hummus Guacamole Maple Syrup Tamari or Soy Sauce Wasabi (optional) Pickled Ginger (optional) 	SPICES Cinnamon Salt Pepper Vanilla Extract ADD YOUR FAVES!
	PANTRY Tone It Up Protein Powder Tone It Up Protein Bars Ezokiel (GE broad (frage extra))	

Ezekiel/GF bread (freeze extra!)



AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Learn the Tone It Up lingo! Check out this post: <u>ToneItUp.com/Lingo</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Text 3 of your girlfriends and tell them what you love most about them.





V wednesday	
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AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
		$\bigcirc \bigcirc $
WORK		
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
_		Try a new routine from
M5		Beach Babe 5! <u>ToneltUp.com/BeachBabe5</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Squeeze in a little lunch break workout! See our tips <u>ToneltUp.com/LunchBreak</u>





V friday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Write yourself a note in your calendar "You are fierce. You are Strong. You can do this!"`





Saturolay	
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AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
		$\bigcirc \bigcirc $
WORK		
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Reward yourself with a massage or
M5		a mani-pedi!





AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		🔲 Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Share a #TIUselfie after your workout today! The sweatier the better!







9 week three

	Monday	Tuesday	wednesolay	Thursday	friday	saturolay	sunday
M1							
M4							
M5							





A DAY ON K&K'S Menu





Coconut Oil



grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

PROTEIN & MISC

VEGGIES

	Kale	Lean protein of choice	Coconut Oil Spray
Ē	Arugula	Veggie Burgers	Chia Seeds
Ē	Spinach	Eggs	Coconut Flakes
Ē	Baby carrots	Egg Whites	Cacao Nibs
Ē	Avocado	Unsweetened Almond Milk	Almond Flour
Н	Brussels Sprouts	Unsweetened Coconut Milk	Baking Powder
H	Bell Peppers	Your Favorite Plain Yogurt	TIU approved snacks
H	Cucumber		Check the STOCK UP! page
H	Yellow Onion		
H	Tomato		
H	Sprouts		
Н	Corn	CANNED ITEMS	DDINKC
Н	Portobello Mushrooms	Olives	
H	Frozen Cauliflower Rice	Sundried Tomatoes	Coffee
H	Frozen Caulillower Rice		Kombucha
님			Coconut water
Ц			
Ц			
Н		DIPS & FLAVORING	
Н		Garlic	SPICES
		Parsley	Vanilla Extract
FR	UIT	Salsa	Cinnamon
	Bananas (freeze for smoothies too)	Hummus	Salt
H	Berries	Guacamole	Pepper
H	Blueberries	Maple Syrup	
	DINEDEILLES		

ADD YOUR FAVES!

			-
 	 	- \	
		~	-

Bananas (freeze for smoothies too)
Berries
Blueberries
Grapefruit
Lemons
Apples
Frozen fruit

PANTRY

- Tone It Up Protein Powder
- Tone It Up Protein Bars
- Ezekiel/GF bread (freeze extra!)
- Almond Butter



AM	Booty Call	BEAUTY REST hours
AM	🔲 Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		 Mix up your music playlist! Follow us on Spotify! <u>ToneltUp.com/Spotify</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
Mı		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Do 10 squats every hour on the hourand ask someone to join you! We'll be doing them on our Instastory at the TIU HQ @ToneltUp







AM	Booty Call	BEAUTY REST hours
WORK	Meta D or Bombshell Spell	STAY HYDRATED
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Reward yourself for all your hard work so far with some new workout apparel! How about a new tank or workout pants!?







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Take a minute to watch the sunrise or sunset and soak it in.





V friday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$\mathbf{STAY} \mathbf{HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Try a NEW recipe from ToneItUp.com. Share a pic on Instagram! #TIUbikiniseries We love the Coconut Pineapple Muffins or the Vanilla Latte Smoothie Bowl!





Saturolay

AM	Booty Call	BEAUTY REST
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		 Let's hold each other accountable today. Take a pic of your breakfast or lunch and share it on Instagram. We will too! <u>@KarenaKatrina</u> #TIUbikiniseries





AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
OUT		
		GOALS FOR TOMORROW
M1		
Ma		NOTES
		NOTES
		🔲 Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Connect with a new TIU girl in the
M5		community today! Either with your local hashtag #TIUyourcityorstate
		or our featured transformation of the week!



WEEK FOUR

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week four

	Monday	Tuesday	wednesday	Thursday	friday	saturolay	sunday
M1							
M4							
M5							

BIKINI SERIES - WEEK 4



A DAY ON K&K'S Menu





TIU approved snacks



grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

PROTEIN & MISC

VEGGIES

Kale	Lean protein of choice	Check the STOCK UP! page
Arugula	Eggs	
Spinach	Egg Whites	
Carrots	Unsweetened Almond Milk	
Avocado	Your Favorite Plain Yogurt	DRINKS
Brussels Sprouts		
		Coffee
Bell Peppers Cucumber		Kombucha
		Coconut water
Red Onion	CANNED ITEMS	
Green Onions	Black Beans	
Tomato		
Broccoli		SPICES
Leeks		
Corn		Ground Turmeric
Cauliflower Rice	DIPS & FLAVORING	Ground Ginger
Frozen Peas	Carlia	Salt
	Garlic	ADD YOUR FAVES!
	Jalapeño	
	Salsa	
	Hummus	
	Guacamole	
	Tamari or Soy Sauce	
	Rice Vinegar	
FRUIT		
Bananas (freeze for smoothies too)		
Berries		
Grapefruit		
Lemons	PANTRY	
Apples	Tone It Up Protein Powder	
Frozen fruit	Tone It Up Protein Bars	
	Ezekiel/GF bread (freeze extra!)	
	Rice Paper Wraps	
	Olive Oil	
	Coconut Oil	



AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
		$\bigcirc \bigcirc $
WORK		
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Want to know a core tightening secret? Keep your abs tight all day!
M5		Stand tall with good posture, heart
		forward, and core engaged.







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
Mı		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		 Bronze up! Put on sunless tanner tonight to give yourself a pretty summer glow. <u>ToneltUp.com/BronzeTips</u>





W wednesday

AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Take some time for YOU today! Reflect and recharge. Try not to touch any electronics for at least one hour - your phone, the TV, your laptopnada!







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Hit the sheets before 10pm tonight so you can wake up refreshed for a morning workout!





V friday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$\mathbf{STAY} \mathbf{HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
Ma		Tone It Up Daily Workout
		 Check In #TIUteam Stick to Plan Guidelines
M5		Clean it UP to Tone It Up! You'll be so surprised how getting organized will help your fitness game. Start with your closet and donate anything you don't wear.





Saturolay

AM	Booty Call	BEAUTY REST hours
WORK	Meta D or Bombshell Spell	$\mathbf{STAY} \mathbf{HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam
		Stick to Plan Guidelines
M5		Sunset Stroll! Head out for an evening walk and call a friend or family member you haven't talked to in a long time. Check in with them and listen.





💙 sunday

AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
WORK		$\mathbf{STAY} \mathbf{HYDRATED}$
OUT		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Take a look at the#TIUbikiniseries hashtag and give some encouragement to another TIU Girl! You never know who needs it today!





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I week five

	monolay	Tuesday	wednesday	Thursday	friday	saturolay	sunday
M1							
M4							
M5							





A DAY ON K&K'S Menu








Tuna

grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

VEGGIES	Eggs	Quinoa
Kale	Egg Whites	Oat Flour (or Almond Meal)
Arugula	Unsweetened Almond Milk	Baking Soda
Spinach	Your Favorite Plain Yogurt	Baking Powder
Baby carrots	Edamame	Olive Oil
Avocado		Coconut Oil
Brussels Sprouts		Coconut Oil Spray
Bell Peppers		TIU approved snacks
Cucumber		Check the STOCK UP! page
Onion	CANNED ITEMS	
Tomato		
Sweet Potato		
Sprouts		DRINKS
Frozen Cauliflower Rice		Coffee
	DIPS & FLAVORING	
	Fresh Dill	Kombucha
	Garlic	Coconut water
	Salsa	
	Hummus	
	Guacamole	SPICES
FRUIT	Tahini	
	Honey	Vanilla Extract
Bananas (freeze for smoothies too)	Maple Syrup	Salt
Berries		Pepper
Blueberries		Crushed Red Pepper
Grapefruit		Dried Basil
Lemons		Onion Powder
Apples	PANTRY	ADD YOUR FAVES!
Frozen fruit	Tone It Up Protein Powder	
L	Tone It Up Protein Bars	
H	Ezekiel/GF bread (freeze extra!)	
<u> </u>	Peanut Butter	
LJ	Chia Seeds	
PROTEIN & MISC	Poppyseeds (or Chia Seeds!)	
Lean protein of choice	Coconut Flakes	

Almonds



V Monday	
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AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$\mathbf{STAY HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam
		Stick to Plan Guidelines
M5		Replace your next negative thought with three positive thoughts. Say them out loud to yourself. Ours are: patience, embrace, kindness.







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		No time to wash your workout hair? We get you, girl! Try a new post-workout braid! See my quick tutorial: <u>ToneItUp.com/Braid</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Head out for a walk after dinner to reflect on the day. Share your thoughts on Instastory!







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Whatever you do todaydo it with gratitude.







AM Booty Call Meta D or Bombshell Spell	BEAUTY REST hours
WORK OUT	STAY HYDRATED
M1	
M2	NOTES
M3	
M4	 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5	 Lay out your favorite bikini to get motivated for summer! Snap a pic #TIUbikiniseries!





Saturolay

AM	Booty Call	BEAUTY REST
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
OUT		
		GOALS FOR TOMORROW
M1		
M2		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Take your workout outside today.We love these 4 outdoor routines!
M5		ToneltUp.com/OutdoorWorkout





Sunday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		But firstcoffee and Booty Call! Head out for a morning walk while you have your first sips of coffee. It's a perfect way to start your day!





Neek Six

	Monday	Tuesday	wednesolay	Thursday	friday	saturolay	sunday
M1							
M4							
M5							

BIKINI SERIES - WEEK 6



A DAY ON K&K'S Menu





Quinoa



grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

PROTEIN & MISC

VEGGIES

Kale	Lean protein of choice	Oat Flour (or Almond Meal)
Arugula	Salmon	Baking Powder
Spinach	Eggs	Coconut Flakes
Baby carrots	Egg Whites	Olive Oil
Avocado	Unsweetened Almond Milk	Coconut Oil Spray
Brussels Sprouts	Unsweetened Coconut Milk	TIU approved snacks
Bell Peppers	Your Favorite Plain Yogurt	Check the STOCK UP! page
Celery		
Yellow Onion		
Red Onion		DDINKG
Tomato	CANNED ITEMS	
Broccoli	Canned Coconut Milk	Coffee
		Kombucha
Leeks		Coconut water
	DIPS & FLAVORING	SPICES
	Garlic	
	Ginger	Ground Turmeric
	Jalapeño	Ground Ginger
FRUIT	Cilantro	Cinnamon
	Salsa	Salt
Bananas (freeze for smoothies too)	Hummus	Pepper
Pineapple	Guacamole	Cayenne
Berries	Maple Syrup	Paprika
Grapefruit		Garlic Granules
Lemons		Dried Thyme
Lime		Vanilla Extract
Apples		Dried Basil
Frozen fruit	PANTRY	ADD YOUR FAVES!
	Tone It Up Protein Powder	
	Tone It Up Protein Bars	
	Ezekiel/GF bread (freeze extra!)	

Banza Chickpea Pasta



AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		🔲 Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Plan something fun for summer! Set a date for a beach day, a trip, or a BBQ and get it in the calendar.







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$\mathbf{STAY} \mathbf{HYDRATED}$
Mı		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		 Are you prepared for tomorrow? Set out your workout clothes and kicks so you can run out the door! We're with ya on Snapchat! <u>@KarenaKatrina!!</u>







AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		 Pour yourself a glass of wine and relax! Join us for a little Wine Not Wednesday Video Chat! <u>ToneltUp.com/WineNotWednesday</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Connect with some local TIU Girls and plan a #TIUmeetup!





V friday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam
		Stick to Plan Guidelines
M5		Wear a summery coral lip today and rock beachy waves! <u>ToneltUp.com/BeachBabeWaves</u>





Saturolay

AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Do one random act of kindness, whether it's helping someone you see struggling, picking up a tab for an elderly couple…anything.





AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Find a local Farmers Market and make a date to go with a girlfriend! It's one of our favorite things to do!



WEEK SEVEN



1 week serven

	monday	Tuesolay	wednesday	Thursday	friday	saturolay	sunday
M1							
M4							
M5							





A DAY ON K&K'S Menu







grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

VEGGIES

/EGGIES	PROTEIN & MISC	Cacao Nibs
Kale	Lean protein of choice	Almond Butter
Arugula	Eggs	Pine Nuts
Spinach	Egg Whites	Olive Oil
Endive Leaves	Unsweetened Almond Milk	TIU approved snacks
Baby carrots	Vour Favorite Plain Yogurt	Check the STOCK UP! page
Avocado		
Brussels Sprouts		
Bell Peppers		
Cucumber		DRINKS
Red Onion	CANNED ITEMS	
Baby Tomatoes	Black Beans	Kombucha
Frozen Cauliflower		Coconut water
	DIPS & FLAVORING	SPICES
	Garlic	Cinnamon
	Basil	Himalayan Pink Salt
	Cilantro	
	Jalapeño	ADD YOUR FAVES!
	Salsa	
RUIT	Hummus	
Bananas (freeze for smoothies too)	Guacamole	
Mango	Honey	
Berries		
Raspberries		
Grapefruit		
Lemons		
Limes	PANTRY	
Apples	Tone It Up Protein Powder	<u> </u>
Frozen fruit	Tone It Up Protein Bars	L
	Ezekiel/GF bread (freeze extra!)	<u> </u>
	Spirulina	
	Coconut Flakes	

Chia Seeds



V Monolay

AM	Booty Call	BEAUTY REST hours
WORK	Meta D or Bombshell Spell	$\mathbf{STAY HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Draw yourself a bubble bath, light a candle, and have a home spa night. Check out our top at-home Spa Tips! <u>ToneltUp.com/Spa</u>







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		STAY HYDRATED
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam
		Stick to Plan Guidelines
M5		Reread a chapter of your favorite inspirational book. Share a quote on instagram with the #TIUcommunity. We'll be sharing ours today on <u>@KarenaKatrina!</u>







AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
OUT		
		GOALS FOR TOMORROW
M1		
M2		NOTES
Ma		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
		Who's your #WCW Woman Crush Wednesday? Post it on Instagram!
M5		weanesday: Fost it offinstagram.







AM	Booty Call	BEAUTY REST hours
WORK	Meta D or Bombshell Spell	$STAY HYDRATED \\ O O O O O O O O O O O O O O O O O O $
M1		GOALS FOR TOMORROW
		 NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam
M5		 Stick to Plan Guidelines Talk to someone new at the gym or after your yoga class. You never know who you'll meet. That's how Kat and I connected she just came up to me at the gym!







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$\mathbf{STAY} \mathbf{HYDRATED}$
M1		GOALS FOR TOMORROW
		 NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Plan a TIU recipe dinner party with your friends! Everyone brings one thing! Check out all of our dinner recipes and sides <u>ToneltUp.com/Recipes</u>





Saturolay

AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Make the DIY Scrub! We're going to exfoliate a couple times from now until next Friday before we lather on some sunless tanner. See our tips at <u>ToneltUp.com/BronzeTips</u>





💙 sunday

AM	Booty Call	BEAUTY REST hours
WORK	Meta D or Bombshell Spell	STAY HYDRATED
Mı		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Take some time to lengthen your muscles after #SundayRunday! Try Karena's stretching routine <u>ToneltUp.com/Stretch</u>





? week eight

	Monday	Tuesday	wednesday	Thursday	friday	saturolay	sunday
M1							
M4							
M5							





A DAY ON K&K'S Menu







Ezekiel/GF bread (freeze extra!)



grocery LIST

Here's a grocery list with some of our favorite TIU Approved essentials, plus the ingredients you need to make what's on K&K's menu! When you plan your meals for the week, take stock of what you have at home and what you need to pick up.

PROTEIN & MISC

VEGGIES

Kale	Lean protein of choice	Rice Paper Wraps
Arugula	Shrimp	Coconut Flakes
Spinach	Eggs	Chia Seeds
Baby carrots	Egg Whites	Cacao nibs
Avocado	Unsweetened Almond Milk	Coconut Oil Spray
Brussels Sprouts	Unsweetened Coconut Milk	TIU approved snacks
Bell Peppers	Your Favorite Plain Yogurt	Check the STOCK UP! page
Onion		
Green Onions		
Tomato		DRINKS
Zucchini	CANNED ITEMS	
Portobello Mushroom		Kombucha
Kelp Noodles		Coconut water
Beets (pre-cooked or raw)		
	DIPS & FLAVORING	
	Garlic	SPICES
	Parsley	Cinnamon
	Salsa	Ground Ginger
	Hummus	Crushed Red Pepper
FRUIT	Guacamole	
Bananas (freeze for smoothies too)	White or Yellow Miso	ADD YOUR FAVES!
Berries	Tamari or Soy Sauce	
Grapefruit	Rice Vinegar	
Lemons	Honey	
Lime	Maple Syrup	
Apples		
Frozen Mango		
Frozen fruit		
	PANTRY	
	Tono It Lin Protoin Dowdor	
	Tone It Up Protein Powder Tone It Up Protein Bars	



AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		$\bigcirc \bigcirc $
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Wake up 20 minutes earlier today and spend that time journaling, meditating, and setting your intentions for the week.







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$STAY HYDRATED \\ OOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOO$
M1		GOALS FOR TOMORROW
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Show a stranger some love, whether it's with a smile, compliment, or free cup of coffee!





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AM	Booty Call	BEAUTY REST hours
	Meta D or Bombshell Spell	
		STAY HYDRATED
WORK		
		GOALS FOR TOMORROW
M1		-
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		Surprise a gal pal with flowers or a bottle of wine, or both!







AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Share your favorite inspirational quote on Instagram! We're sharing our top 10 faves on ToneltUp.com today! #TIUTeam





V friday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK OUT		$\mathbf{STAY} \mathbf{HYDRATED}$
M1		GOALS FOR TOMORROW
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam
M5		 Stick to Plan Guidelines Now that your gorgeous bod is nice and exfoliated, use sunless tanner to give yourself a beautiful bronze. This will make your muscles POP for your transformation photos, too! <u>ToneltUp.com/BronzeTips</u>





Saturday

AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		STAY HYDRATED
M1		
		NOTES
M4		 Tone It Up Daily Workout Check In #TIUteam Stick to Plan Guidelines
M5		Make plans with your boo or girlfriends and get all dolled up! You've worked so hard, you're glowing, and now it's time to try the trendy new restaurant in town and celebrate. Cheers!





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AM	 Booty Call Meta D or Bombshell Spell 	BEAUTY REST hours
WORK		$\mathbf{STAY HYDRATED}$
		GOALS FOR TOMORROW
M1		
		NOTES
		Tone It Up Daily Workout
M4		Check In #TIUteam
		Stick to Plan Guidelines
M5		 Take your transformation photos! You should be proud of what you've accomplished in these past 8 weeks! Remember, this isn't the end of your journey, it's only the beginning. We're so proud of you! Xxo K&K

You did it, girl! You've worked your booty off...actually on! ;) You meal prepped, crushed your Booty Calls, fueled yourself healthy meals, and showed your beautiful body the love it deserves. Not only have you inspired us and the #TIUcommunity with your consistency, but you have inherently been inspiring yourself. You're living the life you've always dreamed of, and you've proven to yourself that you CAN do whatever you set your mind to. You are worthy of everything you desire and more. YOU are your own definition of amazing, always.

you did U!

It's been a journey of never-ending self discovery, love for your body, and an undeniable zest for life! You'll always be a TIU girl!

With love from your trainers,

Karena & Katrina

WE CAN'T WAIT TO SEE YOUR TRANSFORMATION PHOTOS! POST THEM WITH #TIUTRANSFORMATION





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Tone It Up Nutrition Plan

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