### The Mindset Behind Getting Into Awesome Shape

## BOOTCAMP

... It's Not About Being Perfect

## Week 5: Lesson 3

#### Make Your Food About Nutrition And A Healthy Lifestyle – And Not About Dieting

Don't make it all about going on a diet and your cheat meal.

Nutrition

If all you are focusing on is the junk that you're wanting to eat, you'll loss perspective on the whole reason behind improving your nutrition.

You don't have to give up everything.

You're really wanting to create a fun healthy fit lifestyle for yourself.

Focus on the really cool, powerful nutrition strategies to make eating healthy something that can be applied for the long-term...

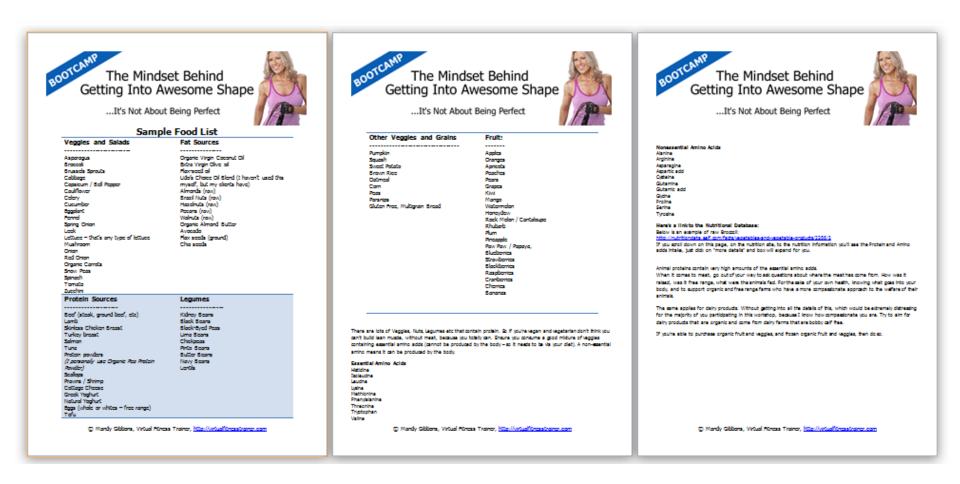


#### My Favourite Foods To Include In My Everyday "Fat Loss" Nutrition Lifestyle

# My FAV foods...

This isn't some crazy list of foods, these are all every day basic food items that you can incorporate into your lifestyle.





Now take a quick look at the food list that I've included with this workshop. Does this look super restrictive? Of course not!

#### This **IS NOT** a restrictive pre-comp diet.



Typical pre-comp diet of bland grilled chicken and broccoli

This is about being able to have your freedom, enjoy a huge variety of foods, and get into great shape, without making it super difficult.

You want to be able to apply this for the long term.

#### **Can I Use Frozen Food?**

Yes you can.

#### **Examples:**

frozen broccoli frozen cauliflower frozen spinach frozen blueberries frozen mixed berries frozen salmon





#### **Quick Food Notes**

There are lots of Veggies, Nuts, Beans etc that contain protein. So if you're vegan and vegetarian don't think you can't build lean muscle without meat, you totally can. (see foodlist-and-notes.pdf)

Meat - go out of your way to ask questions about where the meat has come from.

The same applies for dairy products. Try to aim for dairy products that are organic, free range and come from dairy farms that are bobby calf free.

If you're able to purchase organic fruit and veggies, and frozen organic fruit and veggies, then do so.

#### Getting Organized With Food Preparation

Think ahead about what you're going to have for your meals, write those meals down, and get the ingredients for them.

Just choose 2 x 20 minute timeslots per week, chop your veggies up and put them in separate containers.

The whole point of this is to make it simpler for yourself.

#### That's my Labrador "Arnie" in the background



Zucchini, carrot, cucumber, red onion, baby spinach, brown onion, sweet potato, tomato, capsicum all chopped and ready to "rock n roll".

## BOOTCAMP ACTION STEP

Make sure you check out your foodlist-and-notes.pdf. Do it now!

C'mon over to the Bootcamp Private Facebook Group and join the discussion on this.

