

Fat Loss Accelerator - Week 2

Prepared by: John Carlo Macapinlac

Created: 08-24-2019

		DAY 1		
Lunch 12:00 PM	£	drinking water	2 Cup(s)	0 cal
		salmon & avocado, keto egg wrap	1 serving	304 cal
		apple smoked uncured bacon by trader joe's	3 slice	270 cal

MEAL TOTAL: Calories 574~cal / Carbs 5~g~(4%) / Protein 31~g~(22%) / Fat 46~g~(73%) / Fluid 18 ADDITIONAL NUTRIENTS: Sodium 952~mg / Calcium 24~mg

NOTES: Best. Breakfast. Everrrrrrrr.

Snack	drinking water	2 Cup(s)	0 cal
12:30 PM	cashews	1/2 oz	78 cal
	cucumber	1/2 cucumber	23 cal
	cream cheese	2 Tbsp	68 cal

MEAL TOTAL: Calories 169 cal $\,$ / Carbs 11 g (25%) $\,$ / Protein 5 g (11%) $\,$ / Fat 13 g (70%) $\,$ / Fluid 21 ADDITIONAL NUTRIENTS: Sodium 78 mg $\,$ / Calcium 49 mg

NOTES:

Dinner	drinking water	2 Cup(s)	0 cal
_	olive oil	1 Tbsp	119 cal
7:00 PM	chicken thigh, cooked	4 oz	203 cal
	cauliflower rice	1 cups	42 cal

MEAL TOTAL: Calories 364 cal / Carbs 6 g (7%) / Protein 31 g (34%) / Fat 23 g (58%) / Fluid 19 ADDITIONAL NUTRIENTS: Sodium 120 mg / Calcium 10 mg

NOTES: Combine this with the other dinner option below. Thought I'd put chicken instead of steak if you wanna change it up. :)

Dinner	drinking water	2 Cup(s)	0 cal
	asparagus, boiled	6 spears	20 cal
7:00 PM	butter, no salt	1 Tbsp	103 cal

MEAL TOTAL: Calories 122 cal / Carbs 4 g (12%) / Protein 2 g (7%) / Fat 12 g (87%) / Fluid 19 ADDITIONAL NUTRIENTS: Sodium 14 mg / Calcium 24 mg

NOTES: Don't boil your asparagus. Cook it in butter instead.

Snack drinking water 2 Cup(s) 0 cal cashew butter, no salt 2 Tbsp 188 cal

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MEAL TOTAL: Calories 188 cal $\,$ / Carbs 9 g (19%) $\,$ / Protein 6 g (12%) $\,$ / Fat 16 g (76%) $\,$ / Fluid 16 ADDITIONAL NUTRIENTS: Sodium 5 mg $\,$ / Calcium 14 mg

NOTES:

DAY 1 TOTAL: Calories 1,418 cal $\,$ / Carbs 34 g (10%) $\,$ / Protein 75 g (21%) $\,$ / Fat 111 g (70%) $\,$ / Fluid 93 ADDITIONAL NUTRIENTS: Sodium 1,169 mg $\,$ / Calcium 121 mg





2 Servings

salmon & avocado, keto egg wrap

Ingredients

egg	3 egg
avocados	1/2 avocado
fish salmon chinook smoked	2 oz, boneless
cream cheese	2 Tbsp
chives	2 tsp chopped
butter, no salt	1 Tbsp
black pepper	2 dash
green onions/scallions	1 tbsp chopped

Nutrition Totals

Calories $608\,$ / Carbs $10\,g\,$ / Protein $32\,g\,$ / Fat $51\,g\,$ / Fluid $4.57\,fl$

OZ

Instructions

- 1. Crack the eggs into a mixing bowl and whisk. Add in black pepper.
- 2. In a small bowl, combine cream cheese and sliced chives.
- 3. Melt butter in a medium sized omelette pan. Pour in whisked eggs.
- 4. Cook omelette until soft, yet cooked through.
- 5. Slide the omelette onto a plate and top with cream cheese/chive mixture.
- 6. Top with sliced avocado, smoked salmon and green onions.
- 7. Fold the omelette into a wrap.



Nutrition Label

Salmon & Avocado, Keto Egg Wrap

Amount Per Serving Calories	304
	% Daily Value*
Total Fat 25.3g	39%
Saturated Fat 6.9g	35%
Trans Fat 0.2g	
Cholesterol 32.8mg	11%
Sodium 231.8mg	10%
Total Carbohydrates 5g	2%
Dietary Fiber 3.4g	14%
Total Sugar 0.7g	
Protein 15.9g	
Vitamin D 200.9IU	33%
Calcium 24.1mg	2%
Iron 0.6mg	3%
Potassium 321.4mg	

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Shopping List

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Beverages

drinking water 10 Cup(s)

Dairy & Egg

butter, no salt	1.5 Tbsp
cream cheese	3 Tbsp
egg	1.5 egg

Fats & Oils

olive oil 1 Tbsp

Fruits & Juices

avocados 0.25 avocado

Nuts & Seeds

cashews 0.5 oz

Poultry

chicken thigh, cooked 4 oz

Spices & Herbs

black pepper 1 dash

Uncategorized

apple smoked uncured bacon by trader joe's	3 slice
cauliflower rice	1 cups
fish salmon chinook smoked	1 oz honeless

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Vegetables

asparagus, boiled	6 spears
cashew butter, no salt	2 Tbsp
chives	1 tsp chopped
cucumber	0.5 cucumber
green onions/scallions	0.5 tbsp chopped



Portion Guide

Knowing exactly how much is on your plate can be tricky. Visualizing tablespoons, ounces, and cups of food isn't easy, which makes dishing out correct serving sizes a challenge. We've created the comparisons below as an easy guideline to help calculate proper portion sizes.

Basic Guidelines



Golf Ball

1/4 cup / 1 oz / 2 tbsp



Tennis Ball

1/3 cup



Computer Mouse

1/2 cup



Baseball

1 cup



Rounded Handful

1/2 cup 1 oz dried goods



Hockey Puck

3 oz muffin or biscuit



Matchbox

1 oz serving of meat



Deck of Cards

3 oz of chicken, meat, or fish



This Paperback Book

8 oz serving of meat



Thumb

1 tsp



Poker Chip

1 tbsp



Shot Glass

1 oz / 2 tbsp



CD

1 slice of bread 1 oz lunch meat



3 Dice 1 1/2 oz cheese Milk

Kids' Milk Carton

8 oz drink

Useful Examples



Bread & Grains

1 cup of cereal = 1 baseball
1/2 cup cooked rice = computer mouse
1/2 cup cooked pasta = computer mouse
1 slice of bread = CD
3 cups of popcorn = 3 baseballs



Fruits & Vegetables

1/2 cup grapes = about 16 grapes
1 cup of strawberries = about 12 berries
1 cup of salad greens = 1 baseball
1 cup cooked vegetables = 1 baseball
1 baked potato = computer mouse



Meats, Fish & Nuts

3 oz lean meat or poultry = deck of cards 3 oz tofu = deck of cards 2 tbsp peanut butter = golf ball 1/4 cup almonds = about 23 almonds 1/4 cup pistachios = about 24 pistachios



Dairy & Cheese

1 1/2 oz cheese = stacked dice 1 cup yogurt = baseball 1/2 cup ice cream = computer mouse



Fats & Oils

1 tbsp butter or spread = poker chip 1 tbsp salad dressing = poker chip 1 tbsp oil or mayonnaise = poker chip



Swets & Treats

1 slice cake = deck of cards 1 cookie = about 2 poker chips 1 piece of chocolate = matchbox