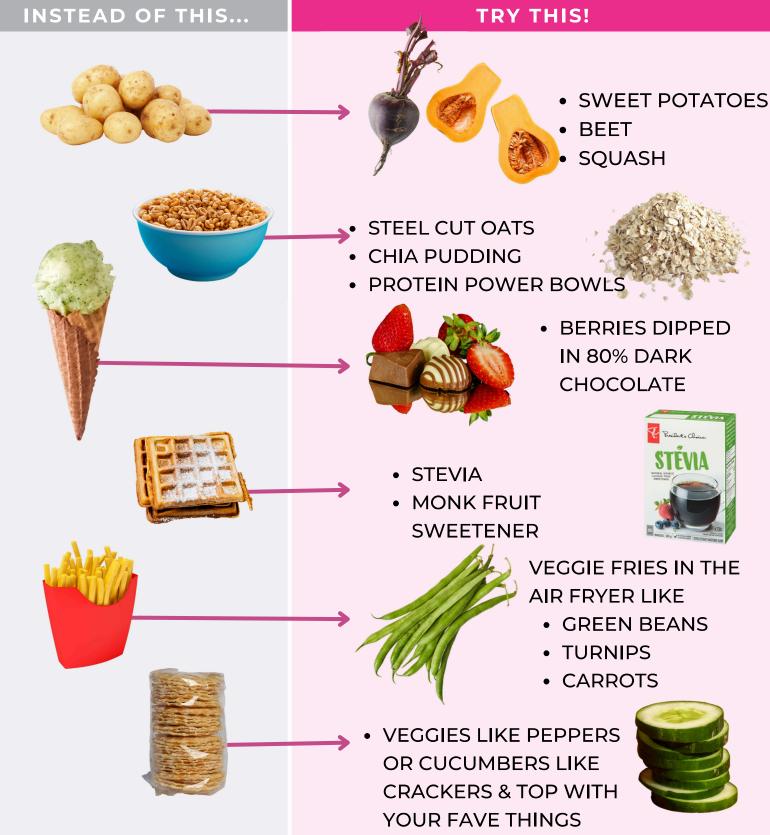


SMART



A GUIDE TO HEALTHIER CHOICES CARBS Judges





Ewayos



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NUTRITIOUS CARBS

Sugar, flour & processed foods can wreak havoc on our health, energy, and ability to reach our goals.

Try these swaps to ditch the white stuff and add more nutritious carbs to your diet.







LOW SUGAR SMOOTHIE

When making a green smoothie, it can quickly turn into a sugar bomb.

Try these easy swaps to reduce the sugar in your smoothies

WITHOUT reducing the taste or nutrition.







LOW CALORIE/ SUGAR BEVERAGE

Drinks and liquids are some of our diet's biggest sources of empty calories and sugar.

Depending on what you normally drink, if you follow these simple swaps you can cut your sugar intake by up to 50%!

INSTEAD OF THIS...



DRINK THIS!



SPARKLING NATURALLY FLAVOURED WATER (BRANDS LIKE LACROIX, BUBBLE, PERRIER)

> SODA WATER OR FLAT WATER INFUSED WITH CUCUMBER, LEMON, LIME, HERBS, OR BERRIES



UNSWEETENED ALMOND OR CASHEW MILK (TRY NOT TO USE IT AS A BEVERAGE)

BLACK COFFEE, COFFEE WITH A SMALL SPLASH OF UNSWEETENED COCONUT OR CASHEW MILK





INSTEAD OF THIS...

DRINK THIS!



GREEN TEA





UNSWEETENED ICED
TEA
UNSWEETENED HERBAL
ICED TEA



BLACK TEA

MINT INFUSED HOT WATER







DAIRY FREE

Whether you are avoiding dairy due to intolerances or making a personal choice, here are some easy and amazing swaps for some of your favorite foods while ditching dairy.







NOTE - Calcium-rich Non-Dairy Foods

Including these calcium superstars in your diet will ensure you are getting ample calcium!

ALMONDS
KALE
COLLARD GREENS
SESAME SEEDS
ORANGES
STEEL CUT OATS



A Strong HABITS

TO REDUCE CRAVINGS AND

BALANCE HORMONES

These easy-to-implement tricks & habits will help you balance hormones & reduce cravings to get to your health and/or weight loss goals without getting overwhelmed.

HOLISTIC HABITS TO REDUCE CRAVINGS & BALANCE HORMONES

FOLLOW THE 80/20 RULE

When we try to be 100% perfect with our eating, it can lead to a negative "good or bad" / "on or off" relationship with nutrition which can lead to cravings. Aim to focus your plate, meal, or day around 80% from nutritionally dense foods (think real, whole foods) and leave 20% not so nutritionally dense (think processed, refined foods) so there are no foods that are considered off limits

BALANCED MEALS = BALANCED HORMONES

To easily balance hormones, every meal or snack should include a balance of protein, fiber (preferably low glycemic or complex carbs), and healthy fat. This not only helps to balance blood sugar but it will help with cravings especially if weight loss is your goal.

ADEQUATE PROTEIN AT EVERY MEAL

Protein is the most satiating macronutrient. It will keep you feeling full for longer periods. This will also keep you from snacking in between meals. A good range to start is 20-25g per meal. Protein can come in many forms from animal or plant-based sources.

HYDRATE, HYDRATE, HYDRATE

Thirst can often be confused with hunger. If you are dehydrated, you may have strong cravings for food while in fact, you just need to hydrate. Before grabbing a snack, have a cup of water first. Daily goal? Aim to drink 2-3L throughout to make sure you are not dehydrated

HOLISTIC HABITS TO REDUCE CRAVINGS & BALANCE HORMONES

ESSENTIAL FATS ARE A MUST

Fats are important for hormonal balance and help to control our appetite. Most fats can be manufactured by the human body except for essential fatty acids like omega 3's. These must come from our diet and are key to combating inflammation. Include cold-water fatty fish, such as salmon, mackerel, tuna, herring, sardines, chia seeds, flax seeds, walnuts, egg yolks, and supplements.

DITCH THE FAKE SUGARS

While fake sugars do not impact blood sugar or have zero to low calories, they have been shown to increase sweet cravings and contribute to bloating and/or digestive issues. Avoid fake sweeteners like aspartame, Acesulfame-K, sucralose, saccharin, etc.

GET YOUR ZZZ'S

Sleep is sooo important to reduce cravings, balance hormones and helps our bodies regulate. Also it has been shown that hunger hormones can be higher when we are sleep deprived (feeling extra starving in the morning?) Aim for 7-9 hours a night.

STRESS LESS AND PRACTICE SELF CARE

Stress can lead to high sugar cravings due to cortisol being released. It can also make it harder to lose weight. Deep breathing, walks in nature, dancing, meditation, yoga, and exercise are a few ways to help destress. Additionally, adding a self-care routine can be key to supporting a shift in nutrition, especially when it comes to our mindset and thoughts. Journaling can be very helpful. To start, write out 15 reasons why you want to make this shift and any thoughts or feelings that come up. Do not judge them. Journal them out and love yourself through all the feels.



BUILD YOUR OWN

MEAL

When it comes to nutrition for weight loss and overall health, it is important to be able to easily create meals that support blood sugar regulation and hormone balancing, whether at home or when dining out

PUT THIS CHEAT SHEET

BUILD MEALS IN A PINCH!



CHEAT SHEET • BUILD YOUR OWN BALANCED MEAL

PROTEIN

3-6 OZ OR 1 SCOOP PROTEIN POWDER

For protein selections, see PROTEIN POWER CHEAT SHEET



FIBER

2 CUPS OF LOW GLYCEMIC VEGGIES

For high fiber options, see FIBER-FULL CHEAT SHEET



OPTIONAL

1/2 CUP OF COMPLEX CARB OR LOW SUGAR FRUIT

FAT

1–2 TBSP

For healthy fat choices, see HEALTHY FATS FOR HORMONE BALANCE CHEAT SHEET





THE HAND METHOD

FOR PORTION CONTROL



CLOSED / CLENCHED FIST

= 1 portion or approx 1 cup of cooked carbohydrates (grains, rice, starches, veggies) or fruits



PALM

= 1 portion or approx.3–4 ounces of protein (meat/fish/poultry)

FINGER TIP

= 1 teaspoon of butter, sugar, honey or condiments



THUMB

= 2 tablespoon of dairy (Ex cheese) or nut & seed butters (1 tablespoon is from your knuckle to the tip)

CUPPED HAND

= 1 portion or $\frac{1}{2}$ cup of nuts or dried fruits





POWER FOR FAT LOSS

Consuming adequate protein is an important part of sustainable weight loss, keeping you full between meals, and maintaining overall health. The challenge, however, lies in knowing how to get sufficient protein at each meal.

IMPORTANT! Please note the amount of calories and protein may vary slightly by brand. Please make sure to read the labels.

PROTEIN POWER FOR FAT LOSS 20-25 GRAMS (ANIMAL BASED)

Quick cheat sheet/guide to help you easily hit 20-25 grams of protein at each meal.

ANIMAL PROTEIN	SERVING SIZE	CALORIES	PROTEIN (G)
BONELESS, SKINLESS CHICKEN BREAST, COOKED	100 g	158	32 g
CHICKEN THIGH, SKINLESS, COOKED	100 g	179	25 g
EXTRA LEAN GROUND BEEF, COOKED (80:20)	100 g	254	25 g
BEEF, TOP SIRLOIN, COOKED	100 g	174	30 g
PORK TENDERLOIN, COOKED	100 g	143	26 g
CANNED TUNA (WATER PACKED)	100 g	128	23.6 g
EGGS + EGG WHITES	2 eggs + ½ cup whites	200	24g
FISH (TILAPIA, SEABASS, HALIBUT, TROUT, SALMON)	100 g	100 to 240	20-30 g
GROUND TURKEY, COOKED	100 g	203	27.4 g
TURKEY, BREAST, COOKED	100 g	147	30 g

ANIMAL PROTEIN	SERVING SIZE	CALORIES	PROTEIN (G)
BONELESS, SKINLESS CHICKEN	100 g	112	22.5 g
BREAST, RAW	-		_
CHICKEN THIGH, SKINLESS, RAW	100 g	144	18.6 g
EXTRA LEAN GROUND BEEF, RAW (80:20)	100 g	116	21.4 g
BEEF, TOP SIRLOIN, RAW	100 g	135	22 g
PORK TENDERLOIN, RAW	100 g	119	21.6 g
GROUND TURKEY, RAW	100 g	153	17.3 g
TURKEY, BREAST, RAW	100 g	114	23.7 g
PROTEIN POWDER WHEY - VARIES BY BRAND)	33 g (approx 1 scoop)	100 - 150	22-30 g
0% GREEK YOGURT (PLAIN)	100 g	59	9.4 g
2% COTTAGE CHEESE	100 g	84 g	11 g

PROTEIN POWER FOR FAT LOSS

20-25 GRAMS (PLANT BASED)

PLANT BASED PROTEIN	SERVING SIZE	CALORIES	PROTEIN (G)
Tofu, cooked	100 g	83	10 g
Edamame, cooked	100 g	121	12 g
Vegetable Protein Powder (varies by brand)	2 Scoops (34g)	130	20g
Tempeh, cooked	100g	195	20g
Cannelinni Beans, cooked	100 g	115	7.4 g
Pinto Beans, Cooked	100 g	117 g	7 g
Black Beans, cooked	100 g	118 g	7 g
Split peas. uncooked	100 g	343	22g
Quinoa, cooked	100 g	120	4.4g
Lentils, cooked	100 g	116	9g
Spinach, cooked	1 cup	45	5g
Sunflower seeds	50 g	291	10g
Nutritional Yeast	25g	97	14g
Chia Seeds	2tbsp	120	6g
Rolled Oats, uncooked	100g	248	12g
Chickpeas, cooked	100g	146	8g



FABULOUS

FOR FAT LOSS

Fiber helps to slow down digestion to help you feel satisfied during meals, reduces sugar cravings, helps regulate blood sugar, keeps things "moving" and more! When you focus on fiber, everything improves.

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FABULOUS FIBER

Here is a quick cheat sheet/guide to great sources of fiber. These are great to mix and match to get between 7-10g of fiber at each meal to easily hit a daily goal of 25-40 grams.

IMPORTANT! Please note the amount of calories and fiber may vary slightly by brand. Please make sure to read the labels.

FIBER RICH FOOD	SERVING SIZE	FIBER GRAMS
Navy Beans, cooked	100 g	10.5 g
Lentils, cooked	100 g	8 g
Black Beans, cooked	100 g	8 g
Avocado	100 g	7 g
Chia Seeds	2 tbsp	7 g
Acorn Squash	100 g	4.4 g
Butternut Squash, roasted	100 g	3 g
Green Peas, cooked	100 g	4.4 g
Flax Seed, whole	2 tbsp	6 g
Pumpkin seeds	2 tbsp	1.3 g
Almonds	25 g	2.5 g
Artichoke, cooked	100 g	6 g
Spinach, cooked	100 g	2.5 g
Kale, cooked	100 g	2 g
Broccoli, cooked	100 g	3 g
Brussel Sprouts, cooked	100 g	3.5 g
Apples, sliced	100 g	2 g
Pear, cubed	100 g	3 g
Raspberries	100 g	6.5 g
Blackberries	100 g	5.3 g
Blueberries	100 g	2.4 g
Rolled Oats, raw	100 g	10 g



HEALTHY

IF YOU HAVEN'T
HEARD THE NEWS –
FAT DOESN'T MAKE
YOU FAT!

It keeps you fuller and more satisfied, is great for your hair, skin, and nails, balances hormones, and is necessary for absorbing fat-soluble vitamins. Plus, it just plain tastes delicious. Including good quality sources of fat at every meal is a must.

Now, it's important not to overeat healthy fats, as too much of anything can impact your weight loss goals. Please keep in mind that the key term is 'good quality fats'.

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HEALTHY FATS

Here is a quick cheat sheet/guide of great sources of fats and how to get 10–15g of fat per meal.

FAT RICH FOOD	SERVING SIZE	FAT GRAMS	
Almond butter (all natural, no sugar/salt	1.5 tbsp	13.5g	
added)			
Peanut butter (all natural, no sugar/salt	1.5 tbsp	12.5 g	
added)			
Butter	1 tbsp	12 g	
Ghee	1 tbsp	14 g	
Avocado	100g	14.7g	
Avocado oil	1 tbsp	14 g	
Olive oil	1 tbsp	14 g	
Coconut oil	1 tbsp	14 g	
Hemp Seeds	3 tbsp	11.25 g	
Flax Seeds	2 tbsp	9g	
Chia Seeds	2 tbsp	6.4 g	
Almonds	1 oz	15 g	
Cashews, raw	1 oz	13 g	
Pumpkin Seeds	1 oz	14 g	
Walnuts, chopped	1 oz	18 g	
Mediterranean Olives	1 oz	5 g	
Grass Fed Beef, 80%	100 g	19 g	
Sockeye Salmon	100 g	13 g	
Canned Sardines, in oil (drained)	100 g	11.4 g	
Eggs, large	2 eggs	10g	
Cacao Nibs	1 oz	15 g	
Dark Chocolate, 85%	1 oz	12 g	





SNACK ATTACK GUIDE

Stuck on snack ideas that are in line with your holistic nutrition, health & weight loss goals?

Elevate your snack game with these combos that bring together protein, low-glycemic fruits and veggies, and healthy fats.

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ROASTED RED PEPPER HUMMUS CUCUMBER BITES

- ROASTED RED PEPPER HUMMUS (2-3 TBSP): PROTEIN-PACKED DIP
- CUCUMBER SLICES: LOW-GLYCEMIC, HYDRATING BASE
- CHOPPED WALNUTS: HEALTHY FATS AND CRUNCH
- COTTAGE CHEESE (1/2 CUP): PROTEIN-RICH GOODNESS
- ZUCCHINI HALVES: LOW-GLYCEMIC, SCOOPABLE BOATS
- SLICED ALMONDS: ADDED TEXTURE AND HEALTHY FATS

COTTAGE CHEESE

ZUCCHINI BOATS

- SALMON AND ASPARAGUS
 ROLL-UPS
- SMOKED SALMON SLICES: PROTEIN AND OMEGA-3 FATTY ACIDS
- ASPARAGUS SPEARS: LOW-GLYCEMIC, CRISP CRUNCH
- CREAM CHEESE (SPREAD ON SALMON): CREAMY
 TOUCH

GUACAMOLE BELL PEPPER RINGS

- GUACAMOLE (2-3 TBSP): CREAMY, HEALTHY FATS
- BELL PEPPER RINGS: LOW-GLYCEMIC AND COLORFUL VESSELS
- SLICED ALMONDS: NUTTY CRUNCH

EGG SALAD LETTUCE WRAPS

- HARD-BOILED EGGS (2): PROTEIN BOOST
- MIXED LETTUCE LEAVES: LOW-GLYCEMIC WRAPS
- AVOCADO SLICES: HEALTHY FATS ANDCREAMINESS





TOFU AND SNAP PEA SKEWERS

- GRILLED TOFU CUBES: PROTEIN SOURCE
- SNAP PEAS: LOW-GLYCEMIC, CRUNCHY BITES
- DRIZZLE OF OLIVE OIL: HEALTHY FATS

NUT BUTTER STUFFED DATES

- NUT BUTTER (1 TBSP): HEALTHY FATS AND PROTEIN
- MEDJOOL DATES (2): SWEETNESS AND FIBER
- CRUSHED PISTACHIOS: NUTTY TOPPING

SPINACH AND FETA STUFFED MUSHROOMS

- SPINACH AND FETA CHEESE STUFFING: PROTEIN AND FLAVOR
- MUSHROOM CAPS: LOW-GLYCEMIC, EARTHY BITES
- DRIZZLE OF OLIVE OIL: HEALTHY FATS

TUNA CUCUMBER ROUNDS

- CANNED TUNA MIX W/ GREEK YOGURT (1/4 CUP): PROTEIN BOOST
- CUCUMBER ROUNDS: LOW-GLYCEMIC BASES
- PUMPKIN SEEDS (PEPITAS): NUTTY CRUNCH

QUINOA-STUFFED MINI PEPPERS

- COOKED QUINOA (1/2 CUP): PROTEIN AND FIBER
- MINI BELL PEPPERS: LOW-GLYCEMIC, VIBRANT VESSELS
- FETA CHEESE CRUMBLES: CREAMY TOUCH





TURKEY WRAP WITH

- TURKEY SLICES: PROTEIN SOURCE
- WHOLE-GRAIN WRAP: LOW-GLYCEMIC BASE
- AVOCADO SLICES: HEALTHY FATS AND CREAMINESS

PEAR SLICES

- COTTAGE CHEESE (1/2 CUP): PROTEIN-RICH GOODNESS
- PEAR SLICES: LOW-GLYCEMIC AND JUICY
- CHOPPED ALMONDS: CRUNCH AND HEALTHY FATS

CASHEW BUTTER STUFFED CELERY

- CASHEW BUTTER (2 TBSP): HEALTHY FATS AND PROTEIN
- CELERY STICKS: CRUNCHY AND LOW-GLYCEMIC
- RAISINS OR DRIED CRANBERRIES: TOUCH OF SWEETNESS

SMOKED SALMON CUCUMBER ROLLS

- SMOKED SALMON SLICES: PROTEIN AND OMEGA-3
 FATTY ACIDS
- CUCUMBER SLICES: LOW-GLYCEMIC, CRUNCHY BASE
- CREAM CHEESE (SPREAD ON SALMON): CREAMY
 TOUCH

GREEK YOGURT AND CHIA SEED BOWL

- GREEK YOGURT (1/2 CUP): PROTEIN BOOST
- CHIA SEEDS (1 TABLESPOON): FIBER AND HEALTHY FATS
- SLICED STRAWBERRIES: LOW-GLYCEMIC SWEETNESS





EDAMAME GUACAMOLE DIP

- GUACAMOLE (2-3 TBSP): CREAMY, HEALTHY FATS
- EDAMAME BEANS: PROTEIN-PACKED, VIBRANT ADDITION
- SLICED RADISHES: LOW-GLYCEMIC CRUNCH

TOFU VEGGIE SKEWERS WITH OLIVE TAPENADE

- GRILLED TOFU CUBES: PROTEIN SOURCE
- CHERRY TOMATOES & CUCUMBER CHUNKS: LOW-GLYCEMIC VEG
- OLIVE TAPENADE: HEALTHY FATS AND FLAVOR

EGG AND AVOCADO NORI WRAPS

- HARD-BOILED EGGS (2): PROTEIN BOOST
- AVOCADO SLICES: HEALTHY FATS AND CREAMINESS
- NORI SEAWEED SHEETS: LOW-GLYCEMIC WRAP

ROASTED CHICKPEA SALAD WITH FETA

- ROASTED CHICKPEAS (HANDFUL): PROTEIN AND CRUNCH
- MIXED GREENS AND CUCUMBER: LOW-GLYCEMIC VEGGIES
- FETA CHEESE CRUMBLES: CREAMY TOUCH

RASPBERRY ALMOND BUTTER RICE CAKES

- RICE CAKES (2): LIGHT AND CRUNCHY BASE
- ALMOND BUTTER (2 TBSP): HEALTHY FATS AND PROTEIN
- FRESH RASPBERRIES (1/2 CUP): LOW-GLYCEMIC

 SWEETNESS