

# Autumn Body Reset Programme



# CONTENTS



## Introduction

Welcome .....	04
---------------	----



## Breakfast

Oats introduction .....	07
Overnight oats .....	08
Porridge / zoats .....	09
Stewed apples .....	09
Pancakes .....	11
Granola .....	13
Eggs introduction .....	14
Scrambled eggs - 5 ways .....	15
Boiled eggs and asparagus soldiers .....	17
Baked eggs in tomato cups .....	18
Fluffy omelettes .....	19
Smoothies .....	20
Scrambled tofu .....	21



## Lunch

Salads.....	23
Soups introduction .....	25
High energy lentil soup .....	26
Courgette, broccoli or cauliflower soup .....	28
Thai chicken and coconut soup .....	29
Quick pea and mint soup .....	30
Creamy pumpkin soup .....	31
Wraps .....	32
Lunch bowl .....	34
Chicken or tofu lettuce wraps .....	35



## Dinner

Curries .....	37
Healthy chicken veggie curry .....	38
Prawn and sweet potato curry .....	39
Coconut chickpea curry .....	40
One pot oven bake .....	42
Lamb stew .....	44
Chili con carne .....	45
Healthy fish and chips .....	46
Healthy tuna burgers .....	48
Salmon and king prawn skewers with salad .....	49
Baked white fish on a bed of leeks .....	50
Mix 'N' match stir fry .....	51
Vegetarian dinners .....	52
One pan Mexican quinoa .....	53
Vegetarian side dishes .....	54
Coconut and coriander Dhal .....	57
Spiced vegetable tagine .....	58
Quick black bean burgers .....	60
Mushroom lasagne .....	61
Mushroom quinotto .....	63



## Snacks

Snacks introduction .....	65
On the road snacks .....	66
At home snacks .....	67
Spicy kidney bean dip .....	68
Roasted red pepper and walnut dip .....	69

## INTRODUCTION

[LEARN THE RULES](#)[TASTE THE RECIPES](#)[FEEL THE BENEFITS](#)

# WELCOME

## WELCOME TO THE AUTUMN BODY RESET PROGRAMME!

This programme is designed to reset your metabolism and reboot your body!

This food plan has been designed by experienced Nutritionists to achieve the following results:

- Re-establish healthy habits
- Reset your metabolism for fat burning
- Support fat loss and improve body composition
- Restore energy levels
- Boost your immune system
- Oh, and lose weight / inches at the same time!

The recipes have been designed with the following principles in mind:

- Low carbohydrate (different to NO carbs)
- Blood sugar balancing
- Good quality proteins
- Good fats e.g. avocado, nuts
- High nutrient density
- Easy to prepare; 15–20 mins max
- All gluten free and minimum dairy

## WELCOME

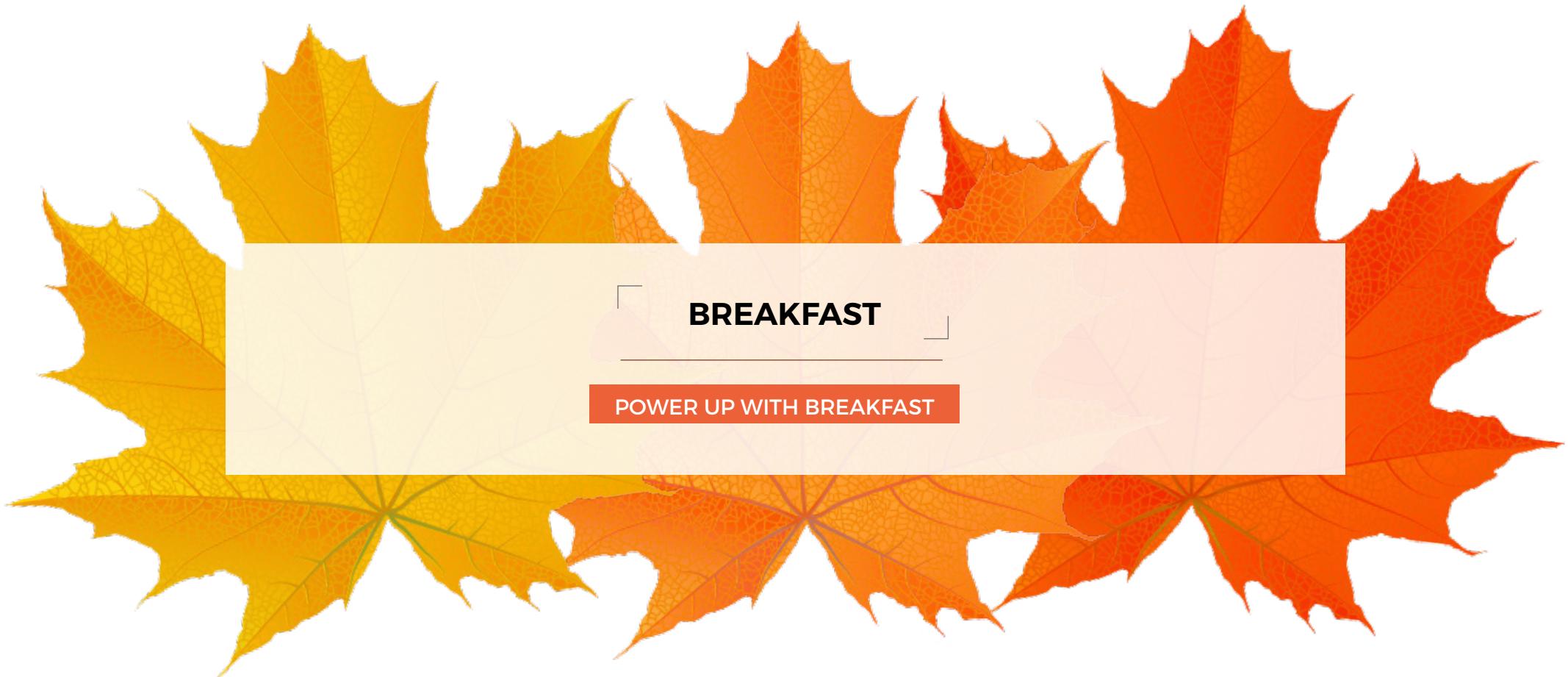
Here are the 6 simple rules and guidelines.

- Do not skip meals – aim for 3 main meals and 1–2 snacks/day
- Eat every 3–4 hours, no long gaps between eating
- Always include protein with every meal / snack
- Aim to follow the food plan at least 80% of the time
- Drink minimum of 2 litres of water a day
- Limit or eliminate alcohol, caffeine, sugar, artificial sweeteners

All recipes apart from the soups serve 1 person, unless otherwise stated.

**WORK HARD & BE  
PROUD OF WHAT  
YOU ACHIEVE**

**OK, LET'S DO THIS!**



## BREAKFAST

POWER UP WITH BREAKFAST

# BREAKFAST

## OATS INTRODUCTION

Oats are such a versatile food, and can help you to stay fuller for longer, as it's a slow releasing carbohydrate.

You can also mix and match toppings and fillings to ensure that you get a good balance of healthy fats, protein and at least a portion of fruit to set you up for the day.

