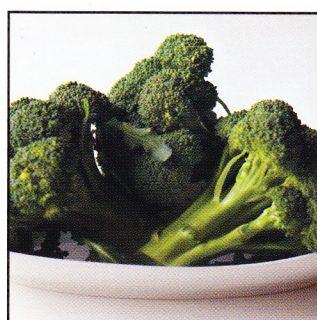
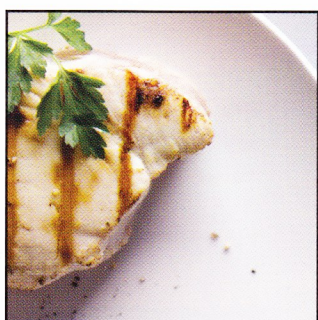
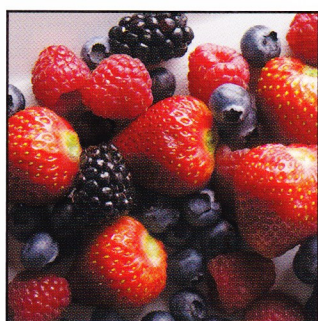
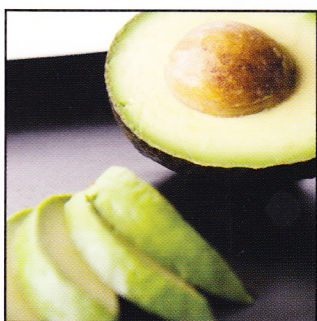
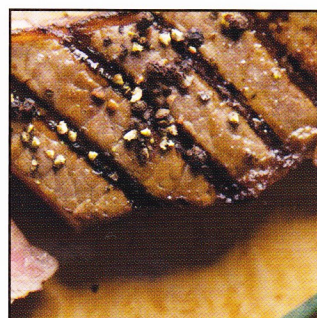
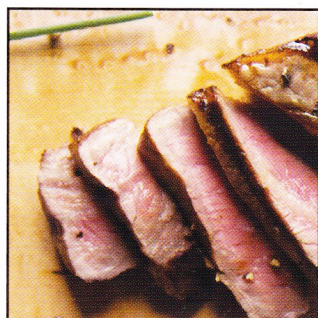
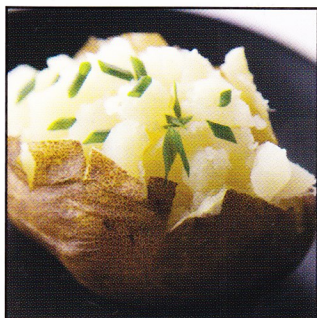


ELITE NUTRITION




INSANITY

INSANITY

ELITE NUTRITION

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ELITE NUTRITION



Food has many roles. It's a source of fuel, energy and nutrients. It affects your body weight. It alters your health and vital indicators, like cholesterol and blood pressure. Food is social and food is emotional. But the primary purpose of food is fuel. Your body needs fuel to function: proteins, fats and carbs. Your goal in the next 60 days is to eat healthy, learn about balanced nutrition and feed your body what it needs to survive INSANITY. Hopefully you can also use this guide to eat healthier and live healthier every day.



OVERVIEW

In this plan, you'll learn about healthy food basics and the proper balance of nutrients you need each day. Your body doesn't require refined sugars, processed foods, sodas, or artificial sweeteners. In fact, they can be harmful. When you eliminate them, you'll actually feel better. And guess what? Food that's good for you tastes great, too.

Here are the tools to help you figure out what and how much to eat for the next 60 days and beyond. This guide gives you meal options and food lists to choose from. As you get in better shape and your metabolism soars, you'll also learn how to increase your calories to fuel your changing body.

This plan will work for you whether you've been dieting for years or don't know what a calorie is. Whether you're male or female, and whether you want to lose weight or bulk up. It will give you the energy to maximize your workouts and become a healthier person. It's not about

quick fixes or fads. It's about eating and using food for its intended purpose. Fuel.

ELITE NUTRITION PHILOSOPHY

This Elite Nutrition guide is designed to power your body through the most intense workouts of your life. When you're digging into this ultra-extreme fitness regimen, you can't go low-calorie or low-carb. You need to fuel your system with balanced and nutritious meals and snacks. Your body is literally going to burn through the food you eat, whether they're carbs, fats, or protein. This is NOT the time to diet. But if you want to lose weight, you'll eat the right foods in the right proportions. The balanced meal plans will provide your body with the fuel that it needs to get through these INSANE workouts.

This isn't a diet, it's a plan that will teach you how to eat healthy for the duration of INSANITY and for the rest of your life. Elite Nutrition focuses on eating 5 meals a day, none too large or too small. All the meals contain



roughly the same number of calories. This frequent eating is optimal for your metabolism and provides stamina for your intense workouts.

Everyone has different caloric needs, so this guide shows you how to increase the calories of all the meals. If you still need more calories, add the "Food Blocks" to your meals, or enjoy them as snacks, to reach your caloric requirements.

Each meal listed is around 40% protein, 40% carb, and 20% fat. It's important to balance protein, carbs, and fats to promote optimal blood sugar control, resulting in the best possible state for your workouts. There is a full overview on protein, carbs, and fat in this guide, as well as Michi's Ladder, a Beachbody tool to help you create your own meals.

The recommended foods have a low glycemic index, which has less impact on blood sugar. High glycemic foods, such as white bread and candy, cause a rapid rise and subsequent rapid drop in blood sugar,



draining your energy. Low glycemic foods provide you with steady energy throughout the day and optimal fuel for your workouts. The plan also avoids additives, overly processed foods, sugar substitutes, and alcohol.

HOW THE MEAL PLAN WORKS

Month One: Your Daily Meals

In the "Start Eating" section (pages 13–55) you'll find 5 separate meal lists. Each day you'll pick one meal from each of the five meal lists, totaling 5 meals a day. Try not to skip any meals.

Each meal list has 10 options to choose from. Keep selecting different meals to give yourself healthy variety.

Each meal contains approximately 300 calories, and has instructions about how to scale it up to either 400 or 500 calories depending on your individual caloric needs.

Therefore, these five meals a day will provide anywhere from 1,500 calories to 2,500 calories per day. You can also use the 100-calorie and 200-calorie food blocks to meet your daily caloric requirements. Add them to your meals, or eat them as snacks.

Month Two: Eat More

As you enter the second month of this Elite Nutrition program, you'll find that your body burns calories much faster than it did a month ago. Plus, your Month Two workouts get harder and longer, so you'll need more fuel. To meet your increased fuel needs, this plan includes a list of 100-calorie complex carbohydrates. Based on your weight loss or weight gain goals, you can add these to meet your increased caloric needs, or continue with your basic meal lists from Month One. If you do add these complex carbs, choose from one to three of them per day, adding them to your earlier meals.

DETERMINE YOUR DAILY CALORIC NEEDS

To figure out your needs for the Elite Nutrition program, use this three-step formula. While it may seem lengthy, it's the best way to estimate your energy needs for your individual fitness objective, whether that's to gain muscle, lose fat, or just maintain your weight while you get in the best shape ever.

Step 1

First, use the Harris Benedict Equation to calculate your caloric needs. This formula determines your basal energy requirements, which is the energy required to maintain your current weight without exercise. After completing this step, you'll add in your exercise level.

For Women: $655 + (4.35 \times \text{weight in pounds}) + (4.7 \times \text{height in inches}) - (4.7 \times \text{age in years})$

For Men: $66 + (6.23 \times \text{weight in pounds}) + (12.7 \times \text{height in inches}) - (6.8 \times \text{age in years})$



Step 2

Now take your number from above and multiply by the level of exercise listed below.

Since you're doing INSANITY, the "moderately active" or "very active" factor should apply.

EXERCISE FACTOR	CATEGORY	EXPLANATION
1.2	Sedentary	Little or no exercise
1.375	Lightly Active	Light exercise (1 to 3 days/week)
1.55	Moderately Active	Moderate exercise (3 to 5 days/week)
1.7	Very Active	Hard exercise (6 to 7 days/week)
1.9	Extremely Active	Hard daily exercise and/or a physical job

Step 3

The number that you now have will tell you your calorie needs for weight maintenance. In step 3, you'll adjust this number up or down, depending on your weight loss or gain goals.

See below:

- For weight loss, subtract 500 calories per day from your number in step 2
- For weight maintenance, do nothing, just use the number from step 2
- For weight gain, add 250 to 300 calories per day to your number from step 2

EXAMPLE: Determining Your Calories

This example is a 40-year-old woman who is 5'5", 150 pounds, doing the INSANITY workouts 5 days per week, and who would like to lose weight.

Step 1

Plug in her age, weight and height to the equation:

$$655 + (4.35 \times 150 \text{ pounds}) + (4.7 \times 65 \text{ inches}) - (4.7 \times 40 \text{ years})$$
$$655 + (652.5) + (305.5) - (188) = 1,425$$

Step 2

So 1,425 calories is her basal energy expenditure, that is, her calorie needs for weight maintenance if she were inactive.

Multiply 1,425 by 1.7 for a "Very Active" activity factor and you get approximately 2,400 calories per day.

Step 3

Now add or deduct calories for weight loss or weight gain.

The number from step 2 is 2,400 calories. However, since this woman would like to lose weight, deduct 500 calories per day from her calorie needs. So, 2,400 calories MINUS 500 calories EQUALS 1,900 calories per day.

While this equation may seem confusing, it's the simplest scientific way of truly estimating your needs. Keep in mind that after starting the Elite Nutrition program, you may want to alter your calories up or down based on the feedback you are getting from your body, i.e., too much food, not enough, losing or gaining weight, etc.

WHEN TO EAT

Eat your meals every few hours, for example:

Meal 1: breakfast time

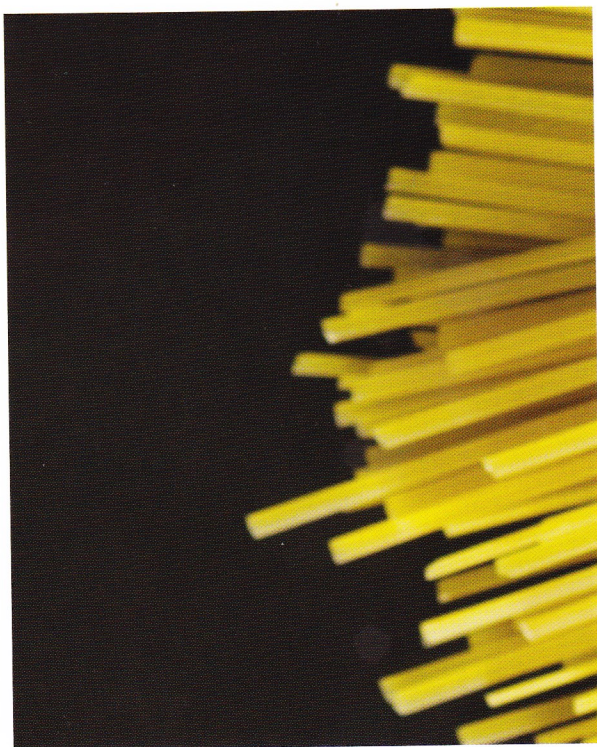
Meal 2: mid-morning snack

Meal 3: lunch time

Meal 4: afternoon snack

Meal 5: dinner

Timing your meals while doing INSANITY is important. For most people, eating a very small meal about one hour before exercising is ideal. If you exercise immediately after eating, you may lack the energy you need to complete your workout because your body's focused



on digestion. Generally, you can eat three hours before a workout and be fine, but the small meals or overall intensity of INSANITY may require you to eat more frequently than you've gotten away with while doing an easier program. Keep in mind that everyone's different, so you should experiment and see what works best for you.

Now that you know your calorie requirements, you can start choosing your meals. If you followed the base plan, you'd eat 1,500 calories a day (5 meals x 300 calories). You can add the food blocks as needed to meet your daily caloric requirements. A few examples for illustration:

If your body requires 1,900 calories a day, your daily intake would look like this:

Meal 1: 400-calorie meal

Meal 2: 400-calorie meal

Meal 3: 400-calorie meal

Meal 4: 400-calorie meal

Meal 5: 300-calorie meal

You could also choose to keep a few of the meals to 300 calories and add the other calories using the food block lists. Here's another 1,900-calorie meal plan:

Meal 1: 400-calorie meal

Meal 2: 300-calorie meal

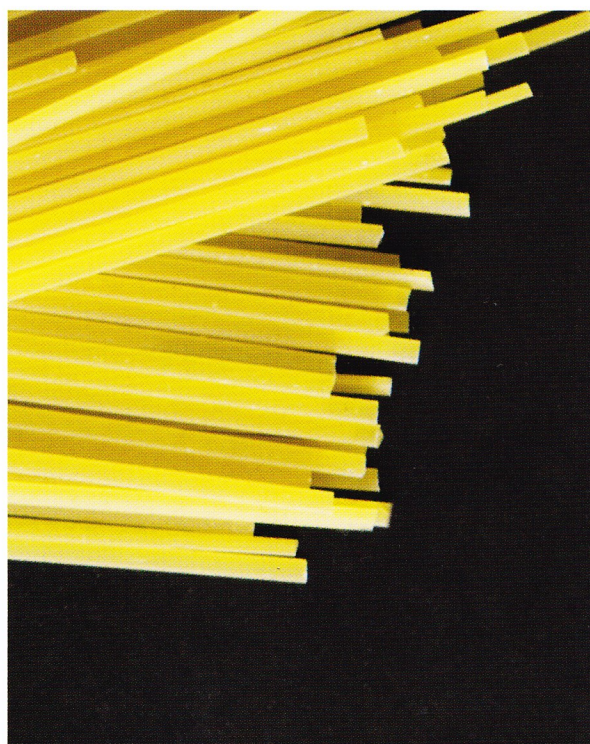
Meal 3: 400-calorie meal

Meal 4: 300-calorie meal + 200 calories*

Meal 5: 300-calorie meal

*Add food blocks: two 100-calorie blocks OR one 200-calorie block.

You get to choose how to divide up your calories, as long as you are eating at least 5 times per day.



START EATING

- Eat 5 meals a day, one from each of the lists in the following section. Use the food blocks, if needed, to reach your additional calorie needs.
- Each week, assess your calories and your measurements. You may need to increase or decrease your calories based on the information you are getting. Muscle tissue is denser than fat tissue, so your scale can mislead you. Use measurements to gauge your progress, instead of weight.
- Remember, everything counts. Milk and sugar for your coffee or tea, the glass of wine with dinner, the little snack from a bowl at work, it all counts!
- Eat something every few hours to keep your metabolism burning steadily.

- Drink water. Not only will it keep you hydrated, it will ease your hunger. One of the primary causes of hunger pangs is dehydration. 8-10 glasses of water per day is not excessive when you're doing INSANE workouts.
- Be sure to drink your Results and Recovery Formula right before, during or immediately following your workout. If you're trying to lose weight, be sure to account for these calories. And if you're not working hard enough to burn through your glycogen stores, then you don't need these calories. Of course, if you're bringin' it to an INSANE level, you will.
- Remember, nothing comes easy. You just have to dig deeper!

FUN FACTS: OUR TEST GROUP FOUND THAT THEIR METABOLISM WAS KICKED INTO HIGH GEAR AND THEY WERE LOSING WEIGHT SO FAST THEY HAD TO ADD CALORIES EACH WEEK TO JUST MAINTAIN!

ELITE NUTRITION MEAL LISTS

MEAL





PROATMEAL

2/3 cup cooked oatmeal, prepared with water
1 scoop of protein powder
1/2 cup of fresh or frozen berries
1-1/2 Tbsp. chopped walnuts
Splash (1/4 cup) of skim, almond, rice, or soy milk

Combine ingredients in bowl.

Nutrition Breakdown:

307 calories
26 grams protein
34 grams carbohydrate
9 grams fat
9 grams fiber

* For a 400-calorie meal: increase oatmeal to 1 cup and increase protein powder to 1-1/2 scoops
* For a 500-calorie meal: increase oatmeal to 1-1/3 cup, increase protein powder to 1-1/2 scoops, increase walnuts to 2-1/2 Tbsp. and increase berries to 1 full cup.

FRUIT AND COTTAGE CHEESE

1 cup cottage cheese, 1% milk fat
1 cup mixed fruit
1/2 cup whole-grain cereal

On a medium size dinner plate, portion out 1 cup of 1% cottage cheese and top with 1 cup of mixed fruit and 1/2 cup of whole-grain cereal, such as bran flakes or Fiber One™.

Nutrition Breakdown:

293 calories
30 grams protein
36 grams carbohydrate
6 grams fat
5 grams fiber

* For a 400-calorie meal: add 2 Tbsp. of flaxseeds
* For a 500-calorie meal: add 2 Tbsp. of flaxseeds and a slice of whole-grain toast.

BERRY PROTEIN SMOOTHIE

1-1/2 scoops protein powder
1/2 cup fresh or frozen berries
1 cup skim, almond, rice, or soy milk and ice

Combine in blender until smooth.

Nutrition Breakdown:

306 calories
36 grams protein
36 grams carbohydrate
3 grams fat
3.5 grams fiber

* For a 400-calorie meal: add 1/2
of a medium banana

* For a 500-calorie meal: add 1/2
of a medium banana and 1 Tbsp.
of all-natural peanut butter

BAGEL AND LOX

1/2 whole wheat bagel
1 Tbsp. whipped cream cheese
2 oz. smoked salmon (lox)
2 slices tomato
1/2 large grapefruit

Toast half of a whole wheat bagel, scoop out the innards, and fill the bagel with 1 Tbsp. whipped cream cheese, salmon (lox), and 2 slices of tomato. Serve bagel with grapefruit.

Nutrition Breakdown:

291 calories
23 grams protein
35 grams carbohydrate
8 grams fat
5.5 grams fiber



EGG WHITE AND FRUIT PLATE

3 hard-boiled eggs, whites only
1/3 cantaloupe, sliced
4 pieces whole wheat melba toast
1 slice reduced-fat Swiss cheese

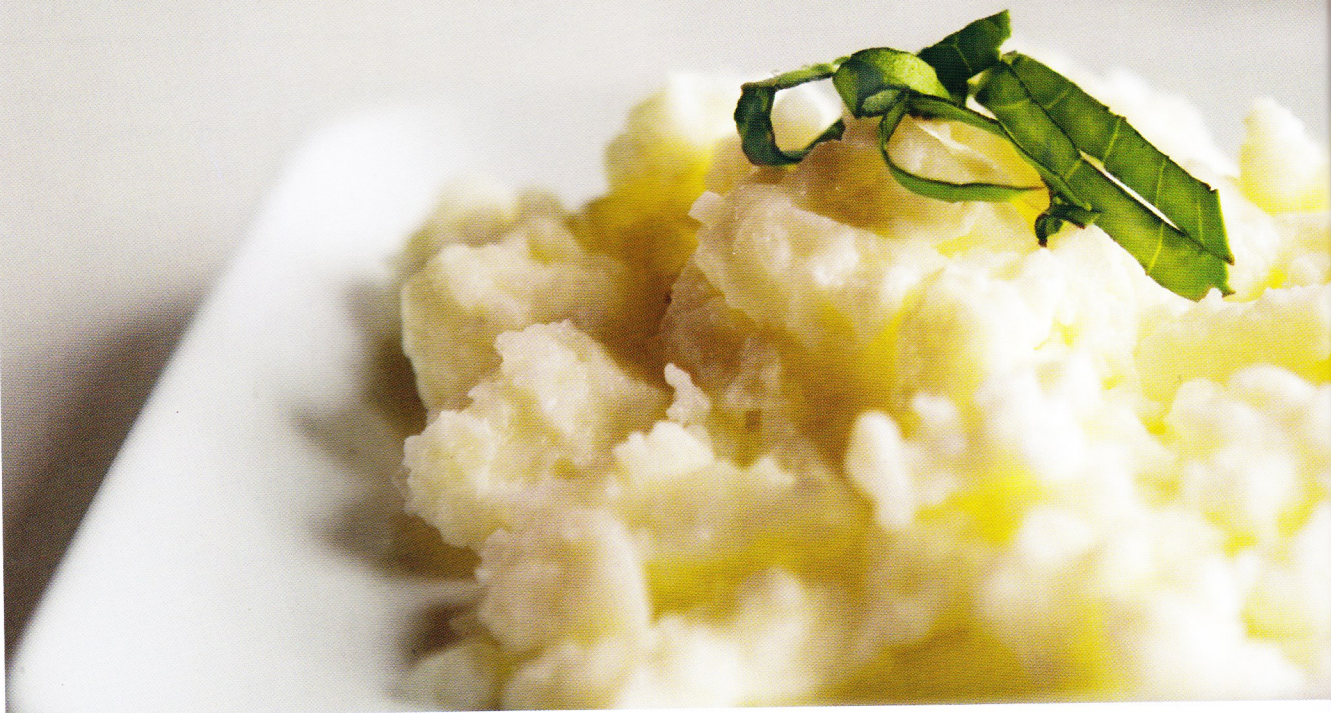
Peel 3 hard-boiled eggs and slice the whites onto a salad plate. (Discard or save the yolks for another purpose.) To the plate, add sliced cantaloupe, 4 whole wheat melba toasts and 1 slice of reduced-fat Swiss cheese.

Nutrition Breakdown:

293 calories
23 grams protein
35 grams carbohydrate
7 grams fat
3.5 grams fiber

* For a 400-calorie meal: add an egg yolk and increase the cantaloupe to 1/2 of the melon

* For a 500-calorie meal: add an egg yolk and increase the cantaloupe to 1/2 of the melon and add 1 cup of low-fat, skim, almond, rice, or soy milk (you may use the milk in a coffee drink, such as a fat-free latte).





EGG WHITE BREAKFAST WRAP

- 4 egg whites
- 1 whole-grain tortilla
- 1/2 cup part-skim mozzarella cheese
- Sliced tomato to taste
- 1/2 cup melon, cubed

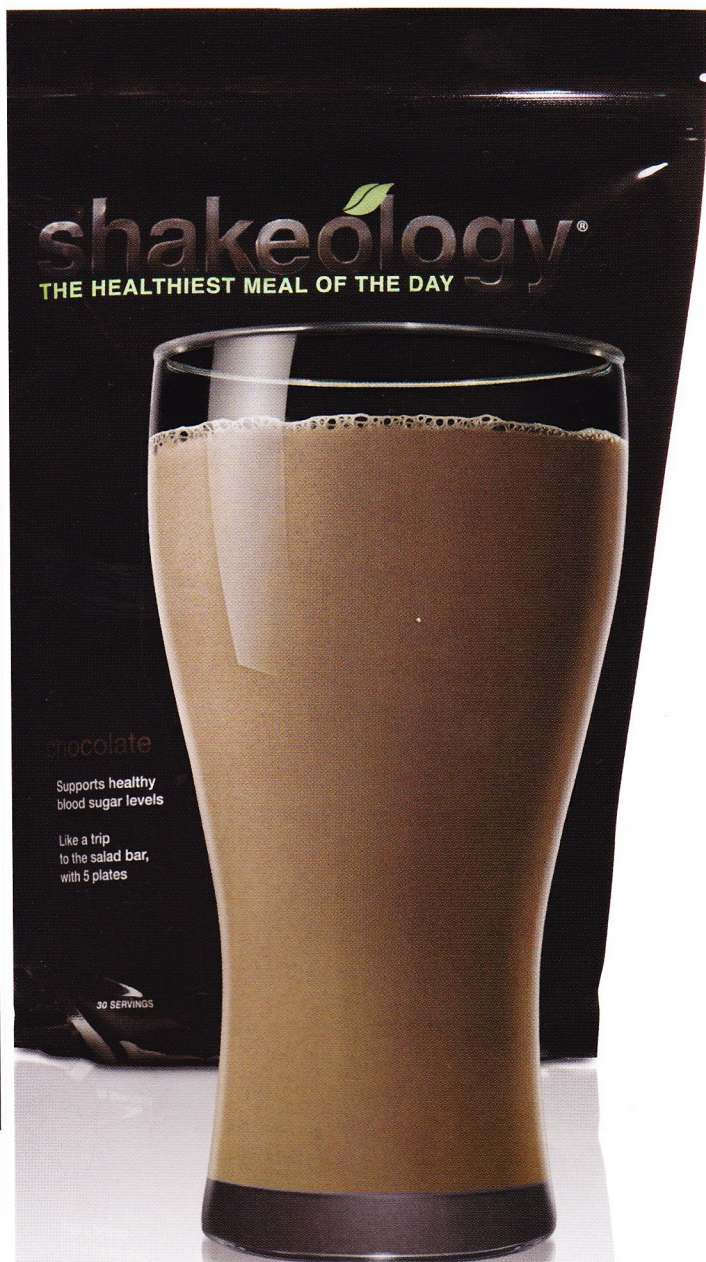
In a non-stick skillet coated with cooking spray, scramble egg whites. Pile egg whites into a whole-grain tortilla and top with cheese and sliced tomato. Serve with melon cubes.

Nutrition Breakdown:

- 296 calories**
- 32 grams protein**
- 34 grams carbohydrate**
- 5.5 grams fat**
- 3 grams fiber**

* For a 400-calorie meal: add 2/3 cup of nonfat yogurt

* For a 500-calorie meal: add 1 cup of nonfat yogurt topped with 1-1/2 Tbsp. chopped walnuts



CEREAL BOWL

1 cup high-protein whole-grain cereal,
such as Kashi GoLean® or Hi-Lo™

1 Tbsp. flaxseeds

2/3 cup skim, almond, rice, or soy milk

1/2 cup bananas, sliced

Portion out 1 cup cereal and top with flaxseeds,
skim, almond, rice, or soy milk, and sliced bananas.

Nutrition Breakdown:

299 calories

22 grams protein

55 grams carbohydrate

4.5 grams fat

13 grams fiber

* For a 400-calorie meal: increase flaxseeds to 2 Tbsp.
and increase bananas to 1 cup

* For a 500-calorie meal: increase cereal to 1-1/2 cups,
increase milk to 1 cup, increase flaxseeds to 2 Tbsp.
and increase banana to 1 cup

SHAKEOLOGY SHAKE

Mix two scoops with water or blend with water and ice
(double the normal serving).

Nutrition Breakdown:

280 calories

34 grams protein

34 grams carbohydrate

2 grams fat

6 grams fiber

PEANUT BUTTER TOAST

- 1 slice whole-grain toast
- 1 Tbsp. all-natural peanut or almond butter
- 1 tsp. all-fruit preserves
- 1/2 cup cottage cheese, 1% milk fat

Top one slice of whole-grain toast with nut butter and preserves. Serve with cottage cheese.

Nutrition Breakdown:

280 calories
22 grams protein
28 grams carbohydrate
11 grams fat
4 grams fiber

* For a 400-calorie meal: increase cottage cheese to 3/4 cup and top with 1 cup of sliced fruit

* For a 500-calorie meal: increase cottage cheese to 3/4 cup and top with 1 cup of sliced fruit AND use an extra piece of whole wheat toast to make it into a sandwich.



VEGGIE OMELET

- 2 whole eggs
- 2 egg whites
- Mushrooms and onions to taste
- 1 slice whole-grain wheat toast
- 1 Tbsp. all-fruit preserves

In a non-stick skillet coated with cooking spray, make an egg omelet with 2 whole eggs plus 2 egg whites, sautéed mushrooms, and onions, and serve with 1 slice of whole-grain wheat toast topped with 1 Tbsp. of all-fruit preserves.

Nutrition Breakdown:

301 calories
24 grams protein
25 grams carbohydrate
11 grams fat
3 grams fiber

* For a 400-calorie meal: add a large orange or 1 cup of orange juice

* For a 500-calorie meal: add a large orange or 1 cup of orange juice and 1 slice of reduced-fat cheese to the omelet.



MEAL



MEXICAN STYLE EGGS

- 2 large eggs
- 1 whole-grain tortilla
- 1/4 cup low-fat cheddar cheese, shredded
- 1/2 cup fresh or frozen berries

Scramble eggs in a non-stick skillet coated with cooking spray. Pile cooked eggs into a whole-grain tortilla and top with cheese. Serve with berries.

Nutrition Breakdown:

301 calories
23 grams protein
28 grams carbohydrate
12 grams fat
6 grams fiber

* Increase 100 calories: Add 1 cup of skim, almond, rice, or soy milk.

* Increase 200 calories: Add 1 cup of skim, almond, rice, or soy milk mixed with 1 scoop of protein powder.

WARM CEREAL BOWL

- 3/4 cup whole-grain Cream of Wheat® cereal, cooked
- 2 Tbsp. raisins
- 1 Tbsp. slivered almonds, toasted
- 1/4 cup skim, almond, rice, or soy milk
- 1 scoop whey protein powder

Combine ingredients in bowl, heat.

Nutrition Breakdown:

314 calories
25 grams protein
40 grams carbohydrate
6 grams fat
3.5 grams fiber

* For a 400-calorie meal: Increase cereal to 1 cup and increase slivered almonds to 2 Tbsp.

* For a 500-calorie meal: Increase cereal to 1-1/2 cups, increase almonds to 2 Tbsp. and increase milk to 1/2 cup.

PROTEIN PANCAKE

- 1 whole egg
- 2 egg whites
- 1 scoop whey protein powder
- 1/4 cup instant oatmeal

Combine ingredients with a few spoonfuls of water. Mix batter well, and then cook one large pancake on a non-stick skillet coated with cooking spray.

Nutrition Breakdown:

313 calories
31 grams protein
27 grams carbohydrate
8 grams fat
5 grams fiber

* For a 400-calorie meal: Serve pancake with 1 cup of fresh fruit salad.

* For a 500-calorie meal: Serve pancake with 1 cup of fresh fruit salad topped with 2 Tbsp. flaxseeds or chopped walnuts or slivered almonds.

EGG SANDWICH

- 1 whole egg
- 2 egg whites
- 1 whole-grain English muffin
- 2 slices turkey bacon
- Sliced tomato, to taste

Scramble egg and egg whites in a non-stick skillet coated with cooking spray. Pile cooked eggs onto a whole-grain English muffin and top with turkey bacon and a few thin slices of tomato.

Nutrition Breakdown:

307 calories
23 grams protein
29 grams carbohydrate
11 grams fat
4.5 grams fiber

* For a 400-calorie meal: Add a large navel orange or a small banana

* For a 500-calorie meal: Add a large navel orange or a small banana and add 1 slice of 2% American cheese to the sandwich.



PROTEIN OMELET

- 1 whole egg
- 3 egg whites
- 2 oz. deli-style turkey breast, sliced
- 1/2 cup sliced mushrooms and onions
- 1 slice whole-grain bread
- 1 cup melon balls

In a non-stick skillet coated with cooking spray, make an omelet with egg and egg whites and fill omelet with turkey, mushrooms, and onions. Serve omelet with 1 slice of whole wheat toast and melon balls.

Nutrition Breakdown:

298 calories
21 grams protein
40 grams carbohydrate
7.5 grams fat
5.5 grams fiber

* For a 400-calorie meal: Add 1 oz. of crumbled feta or goat cheese to the omelet.

* For a 500-calorie meal: Add 1 oz. of crumbled feta or goat cheese to the omelet and have 2 slices of whole wheat toast.

VANILLA-BERRY PROTEIN SHAKE

- 1 cup skim milk, almond milk, or rice milk
- 1 scoop whey protein powder
- 1 cup frozen berries
- 1 tsp. vanilla extract
- 1/2 banana
- Ice

Add ingredients to blender. Add ice to thicken.

Nutrition Breakdown:

296 calories
13 grams protein
50 grams carbohydrate
2 grams fat
5.5 grams fiber

* For a 400-calorie meal: Add 1 Tbsp. all-natural peanut butter or almond butter

* For a 500-calorie meal: Add 1 Tbsp. all-natural peanut butter or almond butter and increase the protein powder to 2 scoops.

YOGURT BOWL

1 cup of nonfat plain yogurt (look for Greek yogurt if possible)
1 apple, diced
2 Tbsp. walnuts, chopped
1 tsp. honey

Combine yogurt with apple, walnuts, and honey.

Nutrition Breakdown:

299 calories
13 grams protein
50 grams carbohydrate
9 grams fat
3.5 grams fiber

* For a 400-calorie meal: Stir 1 scoop of whey-based protein powder into the yogurt bowl.

* For a 500-calorie meal: Increase yogurt to 1-1/2 cups, increase the walnuts to 3 Tbsp. and stir in 2 Tbsp. dried cranberries or raisins.

NUTRITION BAR

1 nutrition bar
1/2 cup 1% cottage cheese

Choose a nutrition bar with approximately 200 calories, fewer than 25 grams of sugar and at least 10 grams of protein (like the P90X Peak Performance Bar). Have nutrition bar and cottage cheese.

Nutrition Breakdown:

280 calories
29 grams protein
26 grams carbohydrate
7.5 grams fat
2 grams fiber

* For a 400-calorie meal: Add a small banana or a large navel orange.

* For a 500-calorie meal: Add a small banana or a large navel orange and add 2 Tbsp. chopped walnuts to the cottage cheese.



DELI SANDWICH

1/2 whole wheat bagel or 1 slice toast

2 oz. deli-style turkey breast, sliced

1 slice reduced-fat cheese

Sliced tomato, to taste

1 cup tomato or vegetable juice

Scoop out half of a whole wheat bagel, toast it and fill with turkey, cheese, and sliced tomato. Serve with tomato or vegetable juice.

Nutrition Breakdown:

297 calories

26 grams protein

38 grams carbohydrate

7 grams fat

5.5 grams fiber

* For a 400-calorie meal: Increase turkey to 4 oz. of turkey and leave the bagel "un-scooped."

* For a 500-calorie meal: Increase the turkey to 4 oz., leave the bagel "un-scooped" and add another slice of reduced-fat cheese.

TURKEY BLT

2 slices whole wheat bread

3 slices turkey bacon

Sliced tomato, to taste

Lettuce, to taste

1 fresh pear

Make a sandwich of bread, turkey bacon, tomato, and lettuce. Serve with a fresh pear.

Nutrition Breakdown:

293 calories

13 grams protein

46 grams carbohydrate

9 grams fat

8 grams fiber

* For a 400-calorie meal: Add 2 oz. of sliced deli turkey to the sandwich and 1 Tbsp. light mayonnaise.

* For a 500-calorie meal: Add 2 oz. of sliced deli turkey and 1 Tbsp. light mayonnaise to the sandwich and use regular whole wheat bread, not light-style.



MEAL





GRILLED CHICKEN SALAD

3 oz. grilled chicken breast
3 cups mixed dark greens
1/2 apple, chopped
1 Tbsp. pecans, chopped
Cucumber, sliced, to taste

Pile mixed greens on a large salad plate. Top with chicken breast, chopped apple, chopped pecans and sliced cucumber. Dress salad with fresh lemon juice.

Nutrition Breakdown:

283 calories
30 grams protein
25 grams carbohydrate
8.5 grams fat
6 grams fiber

* For a 400-calorie meal: Add 1 whole wheat English muffin or 1 slice of whole-grain bread.

* For a 500-calorie meal: Add 1 whole wheat English muffin or 1 slice of whole-grain bread and add 1 Tbsp. olive oil onto the salad.

SUSHI

1 tuna or salmon roll, made with brown rice if possible
Side salad of mixed greens
2 Tbsp. of Asian ginger dressing

Have one sushi roll sliced, with side salad served with Asian ginger dressing. (Use the fork technique of dipping the tines of your fork in the dressing before spearing the lettuce to avoid overdoing it on the dressing.)

Nutrition Breakdown:

311 calories
26 grams protein
32 grams carbohydrate
12 grams fat
5.5 grams fiber

* For a 400-calorie meal: Add 1 cup of steamed edamame.

* For a 500-calorie meal: Add 1 cup of steamed edamame and 1 cup of miso soup.

BLACK BEAN SOUP AND HALF SANDWICH

1 cup of canned black bean soup
1 slice whole-grain bread
2 oz. deli-style turkey breast, sliced
2 very thin slices of avocado
Dijon mustard

Make one half of a turkey sandwich made with 1 slice whole-grain bread, turkey, avocado and Dijon mustard. Serve with cup of soup.

Nutrition Breakdown:

299 calories
20 grams protein
41 grams carbohydrate
6 grams fat
12 grams fiber

* For a 400-calorie meal: Use regular whole wheat bread, not light-style, and increase the turkey on the sandwich to 3 oz.

* For a 500-calorie meal: Use regular whole wheat bread, not light-style, increase the turkey on the sandwich to 4 oz., and use 4 thin slices of avocado—about 1/4 of an avocado.

ROAST BEEF SANDWICH

4 oz. lean roast beef
1/2 6-inch whole wheat pita pocket
Sliced cherry tomatoes
Romaine lettuce
Dark salad greens
Sliced bell peppers
Sliced cucumbers
Sliced mushrooms

Pile roast beef into pita pocket and top with sliced cherry tomatoes and romaine lettuce leaves. Serve pita with a side salad composed of dark greens, sliced peppers, cucumbers and mushrooms, dressed with a fresh squeeze of lemon or lime juice.

Nutrition Breakdown:

292 calories
30 grams protein
37 grams carbohydrate
5 grams fat
8 grams fiber

* For a 400-calorie meal: Use the whole 6-inch pita pocket and add 1 tsp. olive oil to the salad.

* For a 500-calorie meal: Use the whole 6-inch pita pocket and add 1 tsp. olive oil and 2 Tbsp. slivered almonds to the salad.

TERIYAKI GRILLED TUNA

4 oz. tuna steak
2 Tbsp. teriyaki sauce (low-fat, bottled)
Fresh spinach
1 tsp. olive oil
1/3 cup brown rice

Marinate tuna in teriyaki sauce or other low-fat bottled marinade. Grill, broil, or sear tuna on both sides to desired degree of doneness. Serve tuna with spinach sautéed in olive oil and 1/3 cup brown rice.

Nutrition Breakdown:

295 calories
36 grams protein
25 grams carbohydrate
7 grams fat
7.5 grams fiber

* For a 400-calorie meal: Increase rice to 3/4 cup.

* For a 500-calorie meal: Increase rice to 1 cup and use 2 tsp. olive oil in the spinach.

SHAKEOLOGY

1 scoop Shakeology
1 whole banana
1/2 cup skim, almond, rice, or soy milk
1/2 cup water
Ice

Blend ingredients with ice to desired consistency.

Nutrition Breakdown:

299 calories
22 grams protein
50 grams carbohydrate
3 grams fat
5.5 grams fiber

* For a 400-calorie meal: Add 1 Tbsp. of peanut butter to the shake.

* For a 500-calorie meal: Add 1 Tbsp. of peanut butter to the shake, increase Shakeology to 1-1/2 scoops and increase milk to 1 full cup.



CHICKEN RANCH WRAP

1 6-inch whole-grain tortilla
 3 oz. grilled chicken breast
 Sliced tomato
 Lettuce
 Red bell pepper, sliced
 Celery sticks
 1 Tbsp. ranch dressing, reduced-fat

Fill tortilla with 3 oz. of grilled chicken breast, sliced tomato, lettuce leaves and ranch dressing. Serve with red pepper slices and celery sticks.

Nutrition Breakdown:

307 calories
31 grams protein
33 grams carbohydrate
8 grams fat
5 grams fiber

* For a 400-calorie meal: Add 1/3 of a small avocado into the wrap.

* For a 500-calorie meal: Add 1/3 of a small avocado into the wrap and serve with a sliced apple.



LEAN BURGER

4 oz. extra-lean ground beef
 Mixed greens
 1/2 cup mixed berries and/or melon

Grill or broil a 4 oz. lean hamburger patty. Serve without a bun over a large green salad, with a side of 1/2 cup mixed berries or melon balls.

Nutrition Breakdown:

302 calories
27 grams protein
17 grams carbohydrate
14 grams fat
4 grams fiber

* For a 400-calorie meal: Serve hamburger on a whole wheat English muffin with the salad on the side.

* For a 500-calorie meal: Serve hamburger on a whole wheat English muffin with 1 slice of reduced-fat cheese and the salad on the side.



WHOLE WHEAT PASTA WITH VEGETABLES AND FETA

- 3/4 cup whole wheat pasta
- 1 cup mixed, steamed vegetables
- 1/3 cup feta cheese, crumbled

Top pasta with mixed steamed vegetables and crumbled feta cheese.

Nutrition Breakdown:

304 calories
17 grams protein
37 grams carbohydrate
11 grams fat
7.5 grams fiber

* For a 400-calorie meal: Add 2-3 oz. of diced grilled chicken breast to the pasta bowl.

* For a 500-calorie meal: Add 2-3 oz. of diced grilled chicken breast to the pasta bowl, and serve with a fresh pear.



SALMON NIÇOISE PLATE

- 3 oz. salmon
- 2 cups mixed salad greens
- 1 cup green beans, steamed
- 1 small red potato, boiled
- 5 black olives
- Fresh lemon, salt, pepper, to taste

Grill, poach, bake, or broil salmon. Pile 2 cups of mixed salad greens onto a large dinner plate, top the greens with beans, potato, olives and the cooked salmon. Season with fresh lemon, salt and pepper.

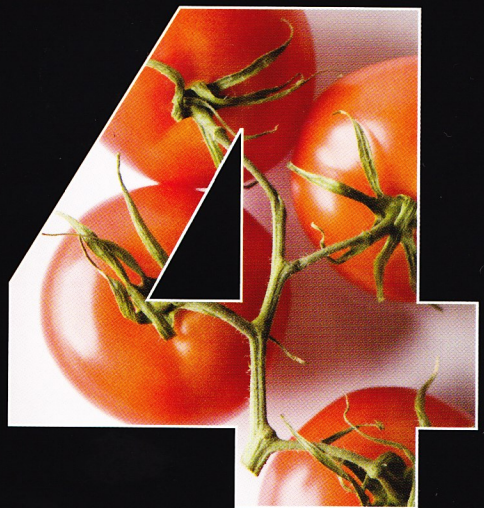
Nutrition Breakdown:

301 calories
28 grams protein
30 grams carbohydrate
8.5 grams fat
7.5 grams fiber

* For a 400-calorie meal: Add a whole wheat dinner roll or a slice of whole wheat bread.

* For a 500-calorie meal: Add a whole wheat dinner roll or a slice of whole wheat bread and top the salad with 2 tsp. olive oil.

MEAL



SASHIMI

3 oz. (about 6 pieces) of sashimi
1/2 cup brown rice, steamed
Side salad of mixed greens
2 Tbsp. Asian ginger dressing

Have any variety of sashimi with a side of rice, and a side salad of mixed greens topped with Asian dressing.

Nutrition Breakdown:

319 calories
24 grams protein
27 grams carbohydrate
12 grams fat
3.5 grams fiber

* For a 400-calorie meal: Add 1 cup of steamed edamame.

* For a 500-calorie meal: Add 1 cup of steamed edamame, increase fish to 4 oz. and increase rice to 3/4 cup.

INSANITY SPECIAL SANDWICH NUT BUTTER AND JELLY

1 slice whole-grain bread
1 Tbsp. all-natural peanut or almond butter
1 Tbsp. all-fruit preserves OR 1/4 sliced banana
1/2 cup cottage cheese, 1%

Make half of a nut butter and jelly sandwich with bread, peanut or almond butter, preserves or banana. Serve with cottage cheese.

Nutrition Breakdown:

289 calories
22 grams protein
29 grams carbohydrate
11 grams fat
4 grams fiber

* For a 400-calorie meal: Make sandwich with 2 slices of bread.

* For a 500-calorie meal: Make sandwich with 2 slices of bread and increase cottage cheese to 1 full cup.

COLD CUT PLATTER

2 oz. deli-style turkey breast, sliced
2 oz. ham, sliced
1 oz. reduced-fat swiss cheese, thinly sliced
Sliced tomato
Whole-grain crackers (100 calories worth)

It's like grown-up Lunchables®! Make your own cracker sandwiches with the ingredients.

Nutrition Breakdown:

289 calories
27 grams protein
20 grams carbohydrate
12 grams fat
3.5 grams fiber

* For a 400-calorie meal: Serve with 1 cup of fresh green or purple grapes.

* For a 500-calorie meal: Serve with 1 cup of fresh green or purple grapes and increase turkey to 3 oz. and the ham to 2 oz.

TUNA SALAD IN A TOMATO

4 oz. water-packed tuna
1/4 cup celery, chopped
1/4 cup red onion, chopped
1 Tbsp. reduced-fat mayonnaise
1 tsp. Dijon mustard
1 large tomato, hollowed out
3 pieces whole-grain melba toast
1/2 whole-grain English muffin

Combine, tuna, celery, onion, mayonnaise, and mustard and stuff into hollowed out tomato. Serve with melba toast or English muffin.

Nutrition Breakdown:

289 calories
30 grams protein
21 grams carbohydrate
9 grams fat
3.5 grams fiber

* For a 400-calorie meal: Serve with 1 medium fresh apple.

* For a 500-calorie meal: Serve with 1 medium fresh apple, increase tuna to 6 oz. and increase to 5 pieces of wheat melba toast OR a full whole-grain English muffin.

TURKEY LETTUCE WRAP AND BEAN SALAD

2 oz. deli-style turkey breast, sliced
Tomato, sliced
1 Tbsp. reduced-fat Russian dressing
Large romaine or Boston lettuce leaves
1/4 cup chickpeas
1/4 cup kidney beans
1/4 cup celery, chopped
1/4 cup tomato, chopped
1 tsp. olive oil
Lemon juice, salt, and pepper, to taste

Wrap turkey, sliced tomato and Russian dressing inside large lettuce leaves. Serve lettuce wrap with a bean salad made of remaining ingredients.

Nutrition Breakdown:

308 calories
20 grams protein
34 grams carbohydrate
11 grams fat
7 grams fiber

* For a 400-calorie meal: Increase turkey to 4 oz., increase both the chickpeas and the kidney beans to 1/3 cup.

* For a 500-calorie meal: Increase turkey to 5 oz. Increase both the chickpeas and the kidney beans to 1/3 cup and serve with 1 cup of fresh fruit salad.





TURKEY CHILI

1 cup turkey or veggie chili (homemade or store-bought)

Mixed greens

2 egg whites, hard-boiled

Red wine vinegar

1 tsp. olive oil

Serve chili with a mixed green salad topped with 2 hard boiled egg whites and dressed with oil and vinegar.

Nutrition Breakdown:

310 calories

23 grams protein

30 grams carbohydrate

10 grams fat

7 grams fiber

* For a 400-calorie meal: Increase chili to 1-1/2 cups.

* For a 500-calorie meal: Increase chili to 1-1/2 cups and serve with 1 whole-grain dinner roll or slice of whole wheat bread.

PROTEIN PIZZA MUFFIN

1 whole-grain English muffin

1/4 cup tomato sauce

1/4 cup mozzarella cheese, part-skim

2 oz. grilled chicken breast, sliced

1 cup broccoli, steamed

Top English muffin with tomato sauce, cheese, and chicken breast. Bake at 350 degrees for 10 minutes and serve with 1 cup steamed broccoli.

Nutrition Breakdown:

313 calories

31 grams protein

33 grams carbohydrate

8 grams fat

8 grams fiber

* For a 400-calorie meal: Increase chicken to 3 oz. and the mozzarella cheese to 1/3 cup.

* For a 500-calorie meal: Increase chicken to 3 oz. and the mozzarella cheese to 1/3 cup and serve with a large navel orange.



SHRIMP COCKTAIL PLATTER

4 oz. shrimp, boiled and cooled
 2 Tbsp. cocktail sauce
 Fresh lemon wedges
 1 whole wheat dinner roll or slice of
 whole wheat bread
 1 cup mixed raw vegetables, such as carrots,
 peppers and cucumbers

Serve shrimp with cocktail sauce and/or lemon.
 Have roll or bread and raw veggies on the side.

Nutrition Breakdown:

286 calories
28 grams protein
33 grams carbohydrate
4 grams fat
3.5 grams fiber

* For a 400-calorie meal: Dip raw veggies into 1/4 cup hummus.

* For a 500-calorie meal: Increase shrimp to 6 oz., increase
 cocktail sauce to 4 Tbsp. and dip raw veggies into 1/4 cup
 hummus.

ROTISSERIE CHICKEN AND SALAD

1 4-oz. skinless rotisserie chicken breast
 Mixed greens
 1 tsp. olive oil
 Lemon juice
 1 Granny Smith apple, sliced

Serve chicken with a mixed green salad topped
 with lemon juice and 1 tsp. olive oil. Finish meal with
 sliced apple.

Nutrition Breakdown:

314 calories
38 grams protein
20 grams carbohydrate
10 grams fat
4.5 grams fiber

* For a 400-calorie meal: Add a small baked potato with skin.

* For a 500-calorie meal: Add a small baked potato with skin
 topped with 1 oz. of reduced-fat shredded cheese.



ROAST BEEF WRAP

- 4 oz. lean roast beef
- 2 thin slices avocado
- Tomato, sliced
- 1 6-inch whole-grain tortilla
- 1 cup of mixed fresh or frozen berries

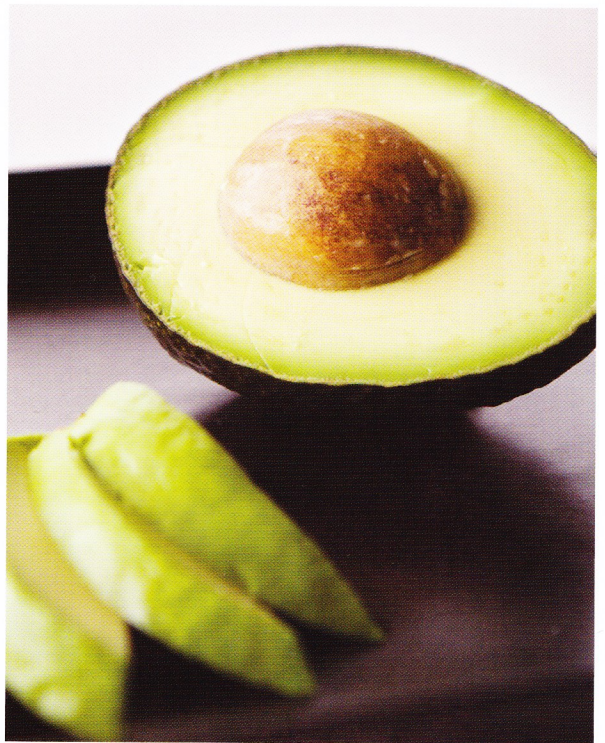
Roll beef, avocado, and tomato in tortilla. Serve with side of mixed berries.

Nutrition Breakdown:

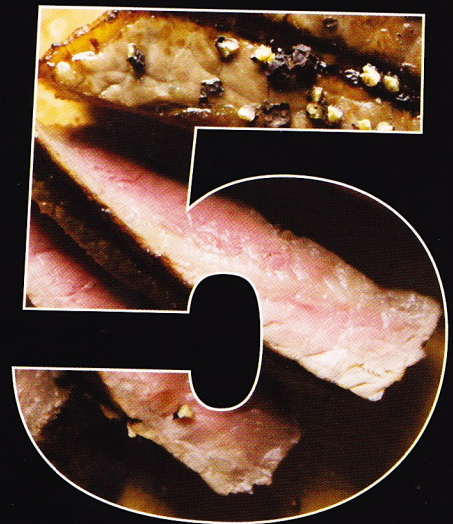
307 calories
28 grams protein
40 grams carbohydrate
8 grams fat
7 grams fiber

* For a 400-calorie meal: Add 1 cup of plain nonfat yogurt to the mixed berries.

* For a 500-calorie meal: Add 1 cup of plain nonfat yogurt to the mixed berries and top with 2 Tbsp. chopped walnuts.



MEAL



BAKED COD WITH STEAMED CARROTS AND CAULIFLOWER

4 oz. cod filet
1 tsp. olive oil
2 Tbsp. seasoned bread crumbs
Salt and pepper to taste
Steamed vegetable medley of carrots, corn, and cauliflower

Coat cod with olive oil, bread crumbs, and a pinch of salt and pepper. Bake cod at 375 degrees for 12 to 15 minutes, or until it flakes easily with a fork. Serve cod with 1 cup of steamed vegetable medley of carrots, corn and cauliflower.

Nutrition Breakdown:

286 calories
27 grams protein
28 grams carbohydrate
6 grams fat
4 grams fiber

* For a 400-calorie meal: Add a whole-grain dinner roll or a slice of whole wheat bread.

* For a 500-calorie meal: Increase cod to 6 oz., increase olive oil to 2 tsp., and add a whole-grain dinner roll or a slice of whole wheat bread.

DINNER OMELET

1 whole egg
2 egg whites
1/4 cup feta cheese, crumbled
1 cup baby spinach leaves
1 slice of whole wheat bread or whole-grain English muffin

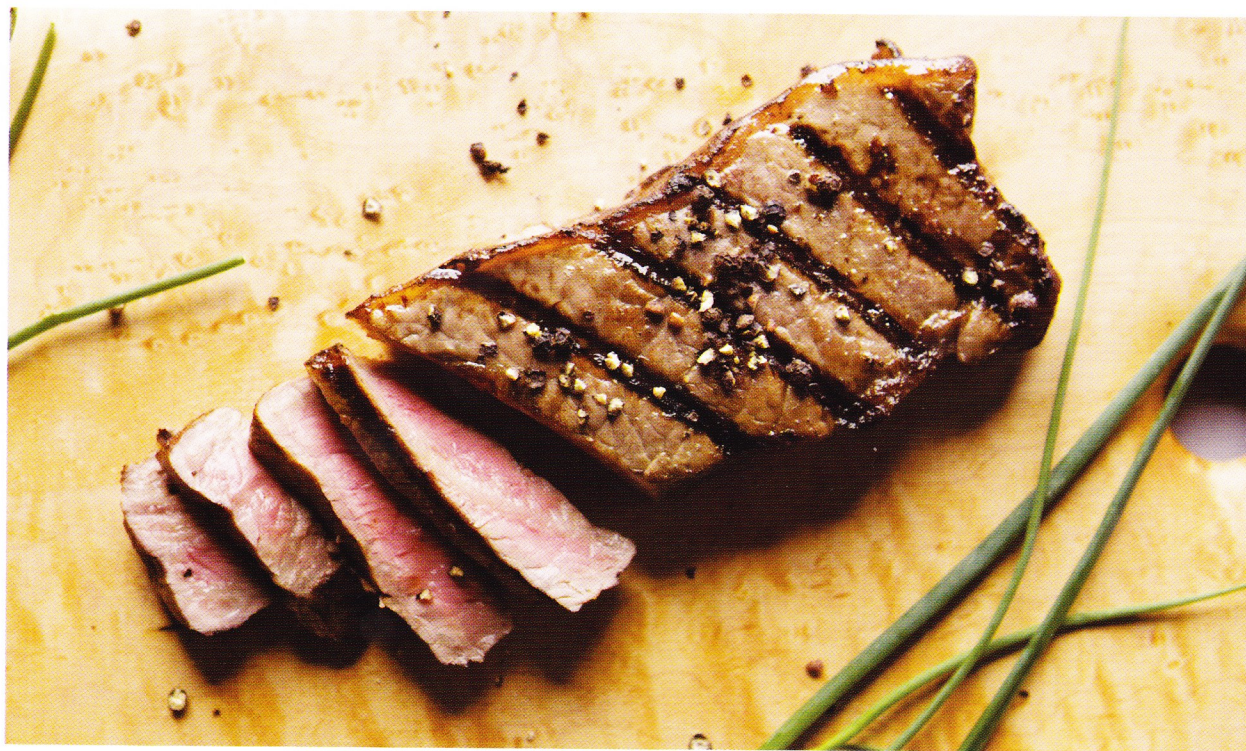
In a non-stick skillet coated with cooking spray, make an omelet with egg, egg whites, feta cheese, and spinach. Serve omelet with 1 slice of whole wheat bread or English muffin.

Nutrition Breakdown:

302 calories
23 grams protein
20 grams carbohydrate
14 grams fat
3.5 grams fiber

* For a 400-calorie meal: Serve omelet with a fresh pear.

* For a 500-calorie meal: Serve omelet with a fresh pear topped with 2/3 cup of nonfat vanilla yogurt.



STEAK WITH BROCCOLI

3 to 4 oz. flank steak, filet mignon, or sirloin
Olive oil
Sea salt and pepper to taste
1 small baked potato
Dijon mustard
1 cup steamed broccoli
Lemon juice to taste

Brush steak with olive oil and sprinkle with sea salt and freshly ground pepper. Grill or broil steak on both sides for 5-7 minutes, or until degree of doneness is achieved. Serve steak with a small baked potato topped with country Dijon mustard and steamed broccoli topped with fresh lemon juice.

Nutrition Breakdown:

304 calories
30 grams protein
33 grams carbohydrate
6 grams fat
7.5 grams fiber

* For a 400-calorie meal: Increase steak to 5-6 oz.

* For a 500-calorie meal: Increase steak to 5-6 oz. and finish meal with 1/2 cup of fat-free pudding OR 1 cup of skim or 1% milk.

CHICKEN MEATBALLS

3 oz. lean ground chicken
1 egg white
1 Tbsp. seasoned bread crumbs
1/2 cup whole-grain pasta, cooked
1/2 cup tomato sauce
1 cup green beans, steamed

Mix ground chicken with egg white and seasoned bread crumbs. Form mixture into small meatballs, place on a baking sheet, and bake at 375 degrees for 15 to 20 minutes, or until cooked through. Serve chicken meatballs over whole-grain pasta and toss with tomato sauce. Serve with steamed string beans.

Nutrition Breakdown:

296 calories
28 grams protein
40 grams carbohydrate
3 grams fat
7 grams fiber

* For a 400-calorie meal: Increase chicken to 5 oz., bread crumbs to 2 Tbsp. and pasta to 2/3 cup.

* For a 500-calorie meal: Increase chicken to 5 oz., bread crumbs to 2 Tbsp. and pasta to 2/3 cup and finish meal with 1/2 cup fruit sorbet.

GRILLED SALMON WITH ASPARAGUS

4 oz. salmon filet
1 tsp. honey mustard
Asparagus, steamed
1/2 cup whole-grain pasta, cooked

Coat salmon filet with honey mustard and grill or broil for about 12 to 15 minutes until cooked to desired degree of doneness. Serve salmon with steamed asparagus and pasta.

Nutrition Breakdown:

294 calories
30 grams protein
25 grams carbohydrate
9 grams fat
3 grams fiber

* For a 400-calorie meal: Finish meal with 1 cup of fresh grapes.

* For a 500-calorie meal: Increase salmon to 5 oz., increase pasta to 2/3 cup and finish meal with 1 cup of fresh grapes.



TURKEY BURGER

4 oz. lean ground turkey
2 Tbsp. salsa
2 Tbsp. red onion, chopped
1 whole-grain hamburger bun or English muffin
Green beans, steamed

Combine turkey, salsa and onion. Form into a burger and grill or broil until cooked through. Serve on bun or English muffin with green beans on the side.

Nutrition Breakdown:

301 calories
25 grams protein
24 grams carbohydrate
9 grams fat
5 grams fiber

* For a 400-calorie meal: Add 1 slice of reduced-fat cheese to the burger.

* For a 500-calorie meal: Add 1 slice of reduced-fat cheese to the burger and finish the meal with 1 cup of fruit salad.



BROWN RICE BOWL

1/2 cup cooked brown rice
2 oz. grilled chicken breast, diced
1/3 cup corn niblets
1/3 cup cooked peas

Combine rice with chicken, corn, and peas.

Nutrition Breakdown:

318 calories
25 grams protein
45 grams carbohydrate
3.5 grams fat
7 grams fiber

* For a 400-calorie meal: Increase rice to 2/3 cup and increase chicken to 3 oz.

* For a 500-calorie meal: Increase rice to 2/3 cup, increase chicken to 4 oz. and increase both corn and peas to 1/2 cup.

CITRUS BAKED CHICKEN WITH GLAZED CARROTS

4 oz. boneless, skinless chicken breast
1/2 Tbsp. olive oil
2 Tbsp. lemon juice
1/2 tsp. paprika
Sea salt and pepper
1 cup carrots, sliced and cooked
2 tsp. honey

Place chicken breast in an ovenproof dish and top with olive oil, lemon juice, paprika, sea salt, and pepper. Bake at 375 for 15 to 20 minutes, or until cooked through. Serve chicken breast with cooked carrots glazed with honey.

Nutrition Breakdown:

297 calories
24 grams protein
28 grams carbohydrate
9 grams fat
5 grams fiber

* For a 400-calorie meal: Add 1/2 cup of cooked brown rice.

* For a 500-calorie meal: Increase chicken to 6 oz. and add 2/3 cup of cooked brown rice.

CHICKEN STIR-FRY WITH BROCCOLI, MUSHROOMS, AND SNOW PEAS

4 oz. boneless, skinless chicken breast,
cut into 1-inch cubes

1 cup broccoli florets

1/2 cup sliced mushrooms

1/2 cup snow peas

2 tsp. reduced-sodium soy sauce

2 Tbsp. chicken broth

1 tsp. sesame oil

1/3 cup brown rice, cooked

In a large skillet coated with cooking spray, cook chicken breast pieces over medium heat until cooked through, about 7 to 10 minutes. Remove chicken from pan and cook broccoli, mushrooms, and snow peas in the same pan. Cook until vegetables begin to soften, about 6 to 8 minutes. Add the chicken back to the pan, with the vegetables, and season with soy sauce, chicken broth, and sesame oil. Serve over 1/3 cup cooked brown rice.

Nutrition Breakdown:

307 calories

31 grams protein

27 grams carbohydrate

9 grams fat

6.5 grams fiber

* For a 400-calorie meal: Increase chicken to 5 oz. and increase rice to 2/3 cup.

* For a 500-calorie meal: Increase chicken to 5 oz. increase rice to 2/3 cup, and finish meal with 1/3 cup nonfat vanilla yogurt topped with a handful of fresh or frozen berries.





PASTA WITH SEAFOOD MARINARA

1/2 cup whole-grain pasta, cooked
 3 oz. shrimp, boiled
 1/2 cup tomato sauce
 1 Tbsp. Parmesan cheese, grated
 1 cup spinach, steamed
 Fresh lemon juice to taste

Combine pasta with shrimp and tomato sauce. Top with Parmesan cheese and serve with steamed spinach, topped with fresh lemon.

Nutrition Breakdown:

287 calories
31 grams protein
33 grams carbohydrate
4 grams fat
8 grams fiber

* For a 400-calorie meal: Increase pasta to 3/4 cup and increase shrimp to 5 oz.

* For a 500-calorie meal: Increase pasta to 3/4 cup, increase shrimp to 5 oz., and finish meal with 1/2 cup nonfat pudding or 1 cup of skim, almond, rice, or soy milk.

EXTRAS



FOOD BLOCKS

These food blocks can be added to help you meet your individual calorie needs. Below you will find a list of 100-calorie and 200-calorie options to choose from. Just add these as needed to any of your five meals, or eat as a snack, to reach your daily total caloric allowance.

100-calorie food blocks

1. 1/2 cup cottage cheese with 1/4 cup berries
2. 1/2 cup nonfat vanilla yogurt with 1 Tbsp. Grape Nuts® or other high-fiber cereal
3. 1/2 an apple with 1/2 oz. of reduced-fat cheese
4. 1 hard-boiled egg with baby carrots
5. 1 banana
6. 12 raw almonds
7. 1 cup of skim, almond, rice, or soy milk
8. 2 oz. of sliced turkey on 1 slice of light-style whole wheat bread
9. 1/2 of a whole-grain English muffin topped with 1 slice of tomato and a thin slice of reduced-fat cheese
10. 1/2 cup nonfat pudding

200-calorie food blocks

1. 1/2 cup of oatmeal (measured dry and then cooked with water) topped with 1 Tbsp. of slivered almonds or chopped walnuts
2. 1 banana with 1 Tbsp. peanut butter
3. 1 slice of wheat toast topped with 1 oz. of turkey and 1 oz. of reduced-fat cheese
4. 1 whole-grain rice cake topped with 1 Tbsp. all-natural peanut butter or almond butter and half of a sliced apple
5. 1 cup of nonfat vanilla yogurt with 2 Tbsp. Grape Nuts® or other high-fiber cereal
6. 1 cup of whole-grain high-fiber breakfast cereal with 3/4 cup skim or low-fat milk
7. 1 large navel orange with 12 raw almonds
8. 3 oz. of water-packed tuna mixed with 1 Tbsp. light mayonnaise served on a whole-grain rice cake
9. 1 Shakeology shake with 1/2 of a small banana
10. Egg salad made with 2 whites and 1 yolk and 1 Tbsp. light mayonnaise served on 1/2 of a whole-grain English muffin





MONTH TWO: EAT MORE

In the second month of the Elite Nutrition program, your metabolism should be raging. As your workouts get harder and longer, you'll probably need to eat more. Below is a list of complex carbohydrates you can add to your daily food intake. Your metabolism can likely handle this additional energy at this stage of the game. However, if you would like to see your weight loss continue at a more rapid pace, you may choose to limit or avoid these additional foods altogether.

If you choose to add these complex carbs, start with 1 per day and add on as needed, up to 3 of them per day. While you can add these carbs to any of your 5 meals, it's best to fuel your body with them earlier in the day, when possible.

- 1 small baked potato with skin
- 1 small baked sweet potato
- 1 100-calorie whole-grain dinner roll

- 1/2 cup brown rice, measured after it's been cooked
- 1/2 cup barley, measured after it's been cooked
- 1 small banana or large orange
- 2/3 cup cooked oatmeal, cooked in water
- 1/2 cup canned beans, rinsed of brine
- 2/3 cup whole-grain high-fiber breakfast cereal
- 1/2 cup whole wheat pasta, measured after it's been cooked
- 1/2 cup whole wheat couscous
- 1 slice of whole-grain bread or Ezekiel bread
- 1 whole wheat English muffin
- 3/4 cup cooked corn

BASICS FOR BEGINNERS

In case you are new to sound nutrition, this section provides a quick summary of the basic building blocks. You may have heard the terms before, but here's an explanation of their importance.

Protein

Protein is essential to your body at all phases of life. Made up of amino acids, it's responsible for building lean muscle tissue. When you are engaging in intense physical activity, such as the INSANITY workouts, getting adequate protein is critical. Your body simply will not be able to recover from these workouts without it, as ample protein is essential for muscle recovery and growth. This muscle growth is what will transform your body into a metabolic machine. The best sources of lean, high-quality protein include:

- Whole eggs and egg whites
- Skinless white-meat poultry
- Fish and seafood
- Low-fat dairy
- Lean red meat
- Lean center-cut pork chops
- Beans and legumes
- Certain veggies

Carbohydrates

Thinking of carbs as the enemy is soooo 1990s. Most of the world's healthiest foods, such as fruits, vegetables, and whole grains, are primarily carbohydrates. Carbs are your body's preferred fuel source. They are not stored in body tissue, only by your blood and liver in a limited amount. So the more you exercise, the more you need to take in. Without enough carbohydrates, your body will shut down during hard physical exertions. Too many carbohydrates, however, and they get stored as body fat. If you skimp on carbs, you will simply not be able to complete your INSANITY workouts in style. Elite Nutrition will teach you how to choose the right amount of carbs to fuel your workouts, without going overboard.

Refined (or white) carbs and sugars have a high glycemic index, which can be like poison to your body. They cause an insulin response that can send your blood sugar levels soaring, then rapidly dropping. This "sugar rush" will leave you feeling lethargic, and definitely in



no shape for an intense workout session. Healthy carbs generally have a low glycemic index, meaning that they supply your body with a slow, steady stream of blood sugar, giving you constant energy to get you through your daily activities and fuel your INSANE workouts.

Be sure to choose “good carbs” each day. The majority of healthy carbs will come from:

- Whole fruits (an occasional juice is OK as well, but whole fruit is preferable)
- Whole vegetables
- Whole grains
- Dairy (some dairy products contain a decent amount of carbs)

Fats

Not all fats are bad for you. In fact, they are just as important as proteins and carbs, and play a key role almost every bodily function. Many fats, such as omega-3, -6 and -9 fatty acids, are central to the healthy function of your metabolism, immune system, and brain. The key is to avoid too much saturated fat (found mostly in fatty cuts of meat and high-fat dairy) and trans fats (found in some baked goods, stick margarines, cookies, and crackers). When in doubt, check the food label and keep the following in mind:

- Avoid any food with trans fats, which are now required to be listed on the label. Thankfully, most products have since eliminated these.
- Limit fatty cuts of meat. The more “white” you see on meat, the more saturated fat there is. Saturated fat is solid at room temperature, so while the fat appears to dissolve when cooked, it will harden up when it cools off. The same thing occurs in your arteries—not good!
- Avoid all poultry skin; it’s best to remove it prior to cooking to avoid the saturated fat from leaking into the poultry.
- Choose fatty fish, such as salmon, to optimize your intake of healthy oils.

- Choose natural cooking oils, like olive oil and canola. They’re an excellent source of desirable monounsaturated fats.
- Choose all-natural nuts and nut butters.
- Choose low-fat dairy to decrease saturated fat.

NUTRITION TROUBLESHOOTING

Below you will find answers to the many questions that may come to mind as you begin the Elite Nutrition plan. If you don’t find the information that you need here, log in to the message boards at TeamBeachbody.com.

What if I don’t like the food choices?

If some of the meal items are not appealing to you, you can use the substitution lists, found at the end of the Elite Nutrition guide, to help you to swap out some of your less preferred foods for other items that you prefer. You can also use Michi’s Ladder to create meals that meet your personal preferences.

What can I drink?

Obviously, water is best. Drink at least 8 glasses a day. Your body will need it. Jazz it up with lemon or lime. Avoid soda, fruit juices, sweetened beverages, diet sodas, artificial sweeteners or energy drinks. Unsweetened herbal teas and iced teas are fine. You can sweeten with stevia. If you drink tea or coffee, try to avoid or limit cream and sugar.

What if I can’t eat all 5 meals each day?

Eating every few hours is the backbone of the Elite Nutrition philosophy, and it is critical to getting the results that you desire. If need be, you can choose less labor-intensive meals, such as Shakeology, to make food preparation easier.

What if I feel sore?

It’s natural to feel tired and sore as your body adapts to the program, but this should subside over time. If it doesn’t, or if you feel it’s beyond what it should be, here are a few things to check. First off, how are you sleeping? Are you getting 7 to 8 hours of sleep each night? You really should be! If this is not possible, you can

RESULTS AND RECOVERY FORMULA

We highly recommend you use our Results and Recovery formula to support your body while doing INSANITY. During intense exercise, your body burns its limited stores of blood glycogen (sugar that it gets from breaking down carbs) for energy. The quickest way to replenish glycogen is to use sugar to create an insulin response to quickly restore your blood sugar levels. The quicker the response, the less damage you'll do to your muscle tissue. Slow digesting food, that's best at any other time, won't work quickly enough during exercise. Your body will bonk (run out of energy) once its glycogen is gone, and continuing to exercise will damage muscle tissue. So this is the one time when sugar can play an important role in improving your performance.

Results and Recovery Formula is specifically designed to restore your blood sugar levels quickly. In the 1990s, it was

found that a small amount of protein could be "piggybacked" by sugar and further enhance the effects of glycogen recharge. Too much protein or fat at this time slows and diminishes sugar's effects. The optimal ratio, approximately 4 parts carbohydrate to 1 part protein, with very little to no fat, showed a 26% improvement over sugar alone, and up to 400% improvement over not recharging depleted glycogen stores.



Results and Recovery Formula, composed according to this ratio, should be taken within one hour of finishing a hard workout. Furthermore, if you haven't eaten enough to get through a workout, sipping Results and Recovery Formula during exercise can alleviate the bonk without causing stomach upset.

supplement your night of sleep with a power nap during the day. Also be sure to get adequate water. Drinking water is vital to your energy levels. If you've got that covered, try adding Results and Recovery Formula to your nutrition regimen if you are not already drinking it. If nothing works, you may need to back off a little until your energy returns. While it's important to push through barriers, you won't make progress if your body can't recover.

What if I feel hungry?

It's natural to be a little hungry, especially at first. If you are finding yourself continually hungry, you may want to re-calculate your calorie needs and double check your portions to make sure that you are eating the appropriate amount. If all that checks out, and you are still hungry, try adding more calories, about 100 to 150 calories per day, to see if that helps. Drinking Results and Recovery Formula can help greatly. Post-exercise calories are used efficiently and will limit the muscular damage that sends signals to your brain to eat more.

What if I get headaches?

Headaches are common when you begin an ultra-tough exercise program, and dehydration is generally the culprit. Make sure you're drinking enough water. The added intensity of INSANITY will dramatically change your hydration requirements. They could also be the result of a nutrient deficiency, so try adding nutrient-dense foods, such as red meat, oatmeal, bananas, and beans. While all of the food options in the Elite Nutrition guide are ultra-nutritious, these foods were shown to help test group participants with symptoms of headaches and fatigue. If your hydration and diet are both solid and you're still experiencing headaches, back off on your exercise. If they persist, check with your doctor.

What if I am not losing weight?

It's important to remember that the scale may not always give you a true sense of what is going on with your body, so don't feel defeated too quickly. However, if after a few weeks, the scale has not budged, try the following:

- Recalculate your calories
- Reduce your calories by 100 to 150 calories per day, but NEVER go below 1,300 calories per day
- Check your portions and account for everything that enters your mouth.
- Are you eating every few hours?
- Are you drinking soda, juice, alcohol? Not only do these calories count, they are generally bad calories.
- Are you drinking diet soda? Two recent large-scale studies showed people who regularly drank diet soda were 40% more likely to be obese and at very high risk of metabolic syndrome.

What if I am not gaining the weight/muscle that I want?

To increase your muscle mass, you must be getting enough protein and calories. You may want to consider adding 100 to 150 calories per day. Be sure that these calories include high-quality protein, such as eggs, turkey, chicken, beans, or fish.

Can I drink alcohol?

Try to avoid alcohol. If you do drink, consider that alcohol has 7 calories per gram, almost twice that of protein and carbs, with no nutrient value. If you're trying to streamline your diet, alcohol is not the way to go.

Should I take a multivitamin?

Take a multivitamin. As you increase the workload on your body, you increase its nutrient needs. The RDA isn't going to keep up with INSANITY. Furthermore, if you're reducing caloric consumption to lose weight, you may be cutting out necessary nutrients as well. A multivitamin is like insurance for your diet.

SUBSTITUTION LISTS

Here's a list of substitutions so you can further customize the Elite Nutrition plan to your personal food preferences.

DAIRY	
Food found in meal plan	May substitute with
1 cup of skim, almond, rice, or soy milk	<ul style="list-style-type: none"> • 1/2 cup cottage cheese (1-2%) • 1/2 cup of low-fat yogurt • 1 oz. of cheese or 1.5 oz. of low-fat cheese
1/2 cup of cottage cheese	<ul style="list-style-type: none"> • 1 cup of skim, almond, rice, or soy milk • 1/2 cup low-fat yogurt • 1 egg or 3 egg whites • 1 Tbsp. peanut butter • 1 oz. of cheese or 1.5 oz. of low-fat cheese
1 oz. of cheese or crumbled cheese	<ul style="list-style-type: none"> • 1 cup of skim, almond, rice, or soy milk • 1/2 cup cottage cheese (1-2%) • 1/2 cup of low-fat yogurt • 1 egg or 3 egg whites • 1/2 oz. of nuts
1 cup of nonfat yogurt	<ul style="list-style-type: none"> • 1 cup of cottage cheese • 2 eggs or 4 egg whites • 2 Tbsp. of peanut butter

PROTEINS

Food found in meal plan	May substitute with
1 oz. of chicken breast, turkey breast or canned tuna in water	<ul style="list-style-type: none"> • 1 oz. of tuna, turkey, tofu, chicken breast, or shrimp • 3/4 oz. lean red meat, such as sirloin • 1 oz. of lean pork tenderloin • 1 egg or 3 egg whites • 1/3 cup 1-2% cottage cheese • 1/2 oz. of nuts • 1/4 cup beans
1 oz. of fresh or canned salmon	<ul style="list-style-type: none"> • 1.5 oz. of tuna, turkey, tofu, or shrimp • 1 oz. of lean red meat, such as sirloin • 1.5 oz. of lean pork tenderloin • 1/2 cup of cottage cheese • 1 egg or 3 egg whites • 1/3 cup beans
1 oz. of shrimp or other white fish (tilapia, cod, flounder, orange roughy)	<ul style="list-style-type: none"> • 1 oz. of tuna, turkey, tofu, or chicken breast • 3/4 oz. lean red meat, such as sirloin • 1 oz. of lean pork tenderloin • 1 egg or 3 egg whites • 1/3 cup cottage cheese • 1/2 oz. of nuts • 1/4 cup beans
1 egg	<ul style="list-style-type: none"> • 1.5 oz. of tuna, turkey, tofu, or shrimp • 1 oz. of salmon, or other "fatty" fish • 1.5 oz. of lean pork tenderloin • 1/2 cup of cottage cheese • 3 egg whites • 1/3 cup beans
1 oz. of red meat	<ul style="list-style-type: none"> • 1.5 oz. of tuna, turkey, tofu, or shrimp • 1 oz. of salmon, or other "fatty" fish • 1.5 oz. of lean pork tenderloin • 1/2 cup of cottage cheese • 1 egg or 3 egg whites • 1/3 cup beans

BREADS/STARCH	
Food found in meal plan	May substitute with
Half of a 6-inch pita	<ul style="list-style-type: none"> • 1 slice of wheat bread • 1 English muffin • 1 small dinner roll
1 slice of whole wheat bread (about 100 calories per slice)	<ul style="list-style-type: none"> • 1 small dinner roll • 1 English muffin • 1/3 cup of rice • 1/2 cup of whole-grain cereal, no sugar added • 1/2 of a 6-inch pita
1 slice of light-style bread (about 45 to 55 calories per slice)	<ul style="list-style-type: none"> • 1/2 small dinner roll • 1/2 English muffin • 1/4 cup of rice • 1/3 cup of whole-grain cereal, no sugar added • 1/3 of a 6-inch pita
1 cup of oatmeal (cooked)	<ul style="list-style-type: none"> • 1 cup whole-grain cereal, no sugar added • 1.5 slices of wheat bread • 1 English muffin • 1 cup of Cream of Wheat®
1/3 cup of cooked rice	<ul style="list-style-type: none"> • 1/2 cup pasta or couscous • 1 small baked potato or sweet potato • 2/3 cup green peas • 1 slice of bread • 1/3 cup cooked barley
Small baked potato	<ul style="list-style-type: none"> • 1 baked sweet potato • 1/3 cup of brown rice • 1/2 cup of whole wheat pasta or couscous • 1/3 cup cooked barley • 1 piece of whole-grain bread or whole wheat English muffin
1/2 cup pasta	<ul style="list-style-type: none"> • 1/3 cup of brown rice or barley • 1/2 cup couscous or orzo • 1 piece of bread or a small dinner roll

FRUIT

All of the following equal 1 single serving of fruit and may be interchanged as desired.

1/2 banana	1 apple
2 small plums	15–20 grapes
1 peach	1 orange
1 cup of berries (blueberry, strawberry, blackberry or raspberry)	1 cup of melon (cantaloupe, honeydew or watermelon)
1/2 cup of pineapple	1/2 mango
1/2 papaya	15–20 cherries
2 kiwis	1 pear

VEGETABLES

All of the following equal 1 serving of vegetables and may be interchanged as desired.

1 cup of cooked broccoli (or 2 cups raw)	3 cups of salad greens
1 cup of cooked spinach or 2 cups raw	12 asparagus spears
1/3 cup corn or 1 corn on the cob	1 cup of cooked zucchini
1/3 cup cooked peas	1 cup of cooked green beans
1 cup of cooked mushrooms or 2 cups raw	3/4 cup cooked pea pods
1 cup of sliced cucumber	1 whole tomato or 14 cherry tomatoes
1 cup of steamed bell peppers or 2 cups raw	1 cup steamed Brussels sprouts

DAY 1		60-DAY JOURNAL		
MEAL		CALORIES	ADD ONS	TOTAL CALS
1				
2				
3				
4				
5				
TOTAL				

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MICHI'S LADDER

CARB ●

FAT ▲

PROTEIN ■

MICHI'S LADDER IS A GUIDELINE, BUT WE LEAVE IT TO YOU TO DECIDE.
IF YOU ONLY ATE FROM TIERS 1 AND 2, YOU WOULD HAVE A NEAR-PERFECT DIET.

TIER 1: THE PIOUS TIER

Apples, with skin ●	Eggs, whole ▲ ■	Peppers ●
Artichokes ● ■	Endive ●	Pineapple
Arugula ●	Fish, cold water (salmon, mackerel, sardines) ▲ ■	Plantains ●
Asparagus ●	Fish, freshwater ▲ ■	Prunes ●
Avocados ▲	Flaxseed ▲	Radishes ●
Beans ● ■	Garlic, fresh ●	Raspberries ●
Beets ●	Granola, raw, no sugar ● ■	Refried beans, nonfat ● ■
Blueberries ●	Hemp seed ▲	Rice, brown ●
Bok choy ●	Hummus ● ■	Salsa, natural, no sugar ●
Boysenberries ●	Kale ● ■	Spinach ● ■
Bran ●	Kiwifruit ●	Squash ● ■
Broccoli ● ■	Lettuce, romaine, green or red leaf ●	Strawberries ●
Broccoli sprouts ● ■	Melon, honeydew ●	String beans ● ■
Brussels sprouts ●	Milk, nonfat ● ■	Sweet potatoes ●
Buffalo ▲ ■	Muesli, raw, no sugar ● ■	Tea, green or black, no sugar
Cabbage ●	Mushrooms ●	Tempeh ● ■
Carrots ●	Mustard ●	Tomato sauce, no sugar ●
Cauliflower ● ■	Nectarines ●	Tomatoes ●
Celery ●	Oatmeal ● ■	Turkey breast (free range) ■
Cereal, whole-grain ● ▲ ■	Olive oil ▲	Venison, free-range ▲ ■
Chard ● ■	Olives ▲	Vinegar (raw apple cider vinegar)
Cherries ●	Onions ●	Water
Citrus fruits ●	Ostrich ▲ ■	Watermelon ●
Coconut oil, unrefined ▲	Papayas ●	Yams ●
Collard greens ● ■	Pears, with skin ●	Yogurt, nonfat, no sugar ● ■
Cottage cheese, nonfat ■	Peas ● ■	Zucchini ●
Cucumbers ●		

TIER 2: THE HAPPY TIER

Apples, skinless ●	Corn ●	Raisins ●
Bananas ●	Cottage cheese, low-fat ▲ ■	Ricotta cheese, nonfat ■
Beef, filet mignon ▲ ■	Cream cheese, nonfat ■	Seitan ● ■
Beef, lean ground ▲ ■	Duck, free-range ▲ ■	Soy Milk ● ■
Beef, sirloin ▲ ■	Egg whites ■	Squid ■
Bread, whole-grain ●	Eggplant ●	Sunflower seeds ● ■
Butter (If not salted and from grass fed cows, it could even be Tier 1!) ▲	Fish, farmed ■	Tofu ● ■
Cantaloupe ●	Grapes ●	Tortillas, whole wheat ● ■
Cheese, nonfat ■	Juice, fresh-squeezed w/ pulp, no sugar ●	Vegetable juice ● ■
Chicken, skinless (free range/ grain fed) white meat ■	Mangoes ●	Veggie burger ● ■
Coconut ▲	Milk, 1% ● ■	Vinegar
Coffee, black or cappuccino w/ nonfat milk ● ■	Walnuts, raw ●	Yogurt, no sugar ● ■
	Peaches ●	
	Plums ●	

TIER 3: THE SWISS TIER

Applesauce ●	Fruit, dried ●	Pasta, whole-grain ●
Bagels ●	Granola, (No sugar added) ● ▲	Popcorn, plain ●
Beef, eye of round ▲ ■	Honey ●	Peanut butter, raw ▲ ■
Beef, London ▲ ■	Jam or marmalade (No sugar added) ●	Pork tenderloin ▲ ■
Beef, top round ▲ ■	Jerky, turkey ■	Potatoes, baked or boiled ●
Canola oil ▲	Ketchup (no sugar added) ●	Refried beans, low-fat ● ■
Cheese, low-fat ▲ ■	Lamb, lean ▲ ■	Rice cakes ●
Chicken, dark meat ▲ ■	Lettuce, iceberg ●	Rice, white ●
Chicken sandwich, broiled ● ■	Lobster ■	Sauerkraut ●
Chicken taco, baked ● ■	Meal replacement bar ● ■	Soup, canned broth, low sodium ● ▲
Chili (no lard/or sugar added) ● ■	Milk, 2% ● ■	Soy nuts ● ■
Clams ■	Muesli ● ▲	Steak, lean ▲ ■
Crab ■	Oatmeal, flavored ●	Veal cutlet ▲ ■
Cream cheese, low-fat ▲ ■	Oysters ■	Yogurt, frozen, nonfat ● ■
French fries, baked ●	Pancakes, buckwheat ● ■	

TIER 4: THE DODGY TIER

A1 Steak Sauce ●	Jell-O ●	Pretzels ●
Angel food cake ●	Juice, from concentrate ●	Pudding, w/ low-fat milk ● ▲
Animal crackers ●	Juice, sweetened ●	Reuben sandwich ▲ ■
Beef Stroganoff ▲ ■	Lamb chops ▲ ■	Sherbet ●
Beer ●	Lasagna, w/ meat ▲ ■	Shrimp ■
Bread, refined flour ●	Macaroni and cheese ● ▲	Sloppy Joe, lean beef or turkey ▲ ■
Caesar salad, w/ chicken ● ■	Margarine ▲	Soft drinks, diet (Note: artificial sweeteners can be as bad for you as sugar itself)
Canadian bacon ▲ ■	Mayonnaise ▲	Soup, canned creamy ● ▲
Cheese (including bleu and goat) ▲	Meat loaf ▲ ■	Soy sauce ●
Chinese food ● ■	Mexican food ● ■	Spaghetti, w/ meatballs ● ■
Chips, low-fat, baked ●	Milk, whole ● ■	Sub sandwich ● ■
Coffee, iced mocha latte w/ nonfat milk ● ■	Muffins ● ▲	Sweet-and-sour sauce ● ▲
Coffee, latte w/ whole milk ● ■	Nuts, salted or roasted ▲	Taco salad, w/ chicken ● ■
Coffee cake ● ▲	Pancakes ●	Tortilla, refined flour or corn ● ▲
Crackers ●	Peanut butter, not raw ● ▲	Tuna salad or chicken salad ▲ ■
Graham crackers ●	Pepper, stuffed ▲	Wine, red ●
Grilled cheese sandwich ● ▲	Pizza, meatless or Hawaiian style ● ■	Wine, white ●
Ham ▲ ■	Popcorn, w/ salt and butter ● ▲	Yogurt, frozen ● ■
Hot dogs, turkey ▲ ■	Pork chop ▲ ■	
Ice cream, sugar-free or fat-free ●	Potato salad or macaroni salad ● ▲	

TIER 5: THE NEWBURG TIER

Alcohol, hard liquor	Coffee, mocha, macchiato, ice blended, frappé, triple caramel vanilla buzz bomb, etc. ● ▲	Nachos ● ▲
Bacon ▲ ■	Cookies ● ▲	Onion rings ● ▲
Baked beans ● ■	Cream cheese ▲	Pastries ● ▲
Beef, ground, regular ▲ ■	Creamed veggies ● ▲	Pies ● ▲
Beef taco, fried ▲ ■	Creamer, nondairy ▲	Potato skins, fried ▲
Breakfast sandwich, fast food ▲ ■	Doughnuts ● ▲	Potatoes, fried ● ▲
Cakes ●	French fries ● ▲	Potpie ▲ ■
Candy ●	Gravy ▲	Refried beans, w/ lard ● ■
Cereal, sugared ●	Hamburger, fast food ▲ ■	Salad dressing, creamy ▲
Chicken a la King ▲ ■	Hot dogs ▲	Sausage ▲ ■
Chicken, buffalo wings or nuggets ▲ ■	Ice cream ● ▲	Soft drinks, sugared ●
Chicken or fish sandwich, fried ▲ ■	Jerky, beef, pork, venison ■	Tater tots ● ▲
Chips, potato or corn ● ▲	Juice, sugar added ●	Toaster pastries ▲
Chocolate ● ▲	Lobster Newburg ▲ ■	Vegetable oil ▲
Cinnamon bun ● ▲		



INSANITY is an extreme and physically demanding workout. This is NOT for beginners or individuals with any medical condition which may be compromised by extreme cardio and strength exercise. Consult your physician and read the enclosed materials before beginning this program.

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