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IDEAL PROTEIN RECIPES COOKBOOK

300+

Delicious
Ideal Protein
Recipes



BioIntelligentWellness.com

BREAKFAST *and* SNACKS



CAPPUCCINO ZUCCHINI COOKIES

INGREDIENTS

- 1 packet IP Crispy Cereal
- 1 packet IP Cappuccino Drink Mix
- 2 Egg whites
- 2 cups of shredded Zucchini
- 1 tsp. Baking Soda
- 1 ½ tsp. Olive oil
- 1 packet Splenda or Stevia
- A dash of Cinnamon
- A dash of Sea Salt
- 1 tsp. Vanilla Extract



PREPARATION

1. Preheat oven to 350°F.
2. Use a rolling pin to crush the IP Crispy Cereal - this can be done while cereal is in unopened pack.
3. Mix all ingredients together except zucchini until thoroughly mixed.
4. Shred zucchini and make sure to dry off using a paper towel.
5. Add shredded zucchini to the mixture.
6. Take a non-stick muffin pan and spray with non-stick spray.
7. Evenly add mixture - should make 10-12 cookies.
8. Place in an oven for 12-15 minutes.
9. Let cool - serve and enjoy!



S'MORES SCONE

INGREDIENTS

- 1 packet Ideal Protein Crispy Cereal - crushed
- 1 packet Ideal Protein S'Mores Drink Mix
- 2 egg whites
- 1/2 cup water
- 1 tsp. baking powder
- 2 tsp. Olive oil
- 1 tsp. Walden Farms Caramel Syrup
- Cinnamon - for topping



PREPARATION

1. Combine all ingredients in a bowl.
2. Wait a few minutes to let the batter become thicker.
3. Spray a pie pan with Pam Spray and divide batter into 12 equal portions.
4. Preheat oven to 350°F and bake batter for 12-15 minutes.
5. Remove from pan to cool down.
6. You can also prepare cake by baking at 350°F for 14 minutes.
7. Serve and enjoy!



CRANBERRY OATMEAL BISCUITS

INGREDIENTS

- 2 pkg Ideal Protein Cranberry Oatmeal
- 1 pinch Baking Soda
- 1 pinch of Ideal Salt or Sea Salt
- 3-4 oz. of Water



PREPARATION

1. Preheat oven to 400°F.
2. Beat the egg and mix well with Cranberry Oatmeal.
3. Now add water to thin the batter, until scoopable but not runny.
4. Place parchment paper on a cookie sheet.
5. Spoon mixture into desired size of biscuits.
6. Bake for about 10 minutes or until golden color.
7. Serve & Enjoy!



ZUCCHINI LOAF

INGREDIENTS

- 4 Ideal Protein Maple Oatmeal Packet
- 4 Egg - beaten
- 2 tsp. Baking Powder
- Salt
- 4 tsp. of Stevia
- 5 tsp. Cinnamon
- 2 cup of Zucchini, finely grated (squeeze out excess water)



PREPARATION

1. Preheat oven to 385°F.
2. Beat the egg in a bowl.
3. Add Maple Oatmeal, baking powder, salt, Stevia, cinnamon, and zucchini.
4. Mix and gradually add water until you have a batter consistency.
5. Pour in to a loaf tin and bake for 20 minutes.
6. Serve & Enjoy!



BLUEBERRY MUFFINS

INGREDIENTS

- 1 Ideal Protein Blueberry Pancake Mix
- 1 Olive Oil
- 1 Baking Powder
- A splash of Vanilla Extract
- 1 ounce of Water
- PAM Spray
- 1 pinch Ground



PREPARATION

1. Preheat the oven to 350°F.
2. Mix all the ingredients in a bowl, except the PAM Spray.
3. Spray PAM on a muffin pan or souffle cup.
4. Pour mixture into muffin pan or souffle cup.
5. Bake for 15 minutes.
6. Allow cooling for about 2 minutes.
7. Enjoy!



RASPBERRY CHOCOLATE CHUNK COOKIES

INGREDIENTS

- 1 Ideal Protein Oatmeal packet
- ½ a packet of crushed Ideal Protein Raspberry chocolate cluster
- ¼ tsp. sea salt
- 1 packet of Splenda or Stevia
- 1 tsp. baking powder
- 1 egg white
- 1 tsp. vanilla extract
- Enough water for cookie dough texture

PREPARATION

1. Combine the dry ingredients and then add the last 3 liquid ingredients to get a cookie dough texture.
2. Spray a cookie sheet lightly with Pam olive oil spray and place 10 cookies on the sheet.
3. Bake at 325°F for about 6-9 minutes or until desired degree of moisture.
4. Test the center of cookie with toothpick to see if they are baked properly.
5. Enjoy!



IDEAL PROTEIN S'MORE COOKIES

INGREDIENTS

- 1 packet IP Crispy Cereal
- 1 packet IP S'more Drink Mix
- 2 Egg whites
- 2 cups of shredded Zucchini
- 1 tsp. Baking Soda
- 1 ½ tsp. Olive oil
- 1 packet Splenda or Stevia
- A dash of Cinnamon
- A dash of Sea Salt
- 1 tsp. Vanilla Extract

PREPARATION

1. Preheat oven to 350°F.
2. Use a rolling pin to crush the IP Crispy Cereal - you can do this while cereal is in unopened pack.
3. Mix all ingredients together except zucchini until thoroughly mixed.
4. Shred zucchini and make sure to dry off using a paper towel.
5. Add shredded zucchini to the mixture.
6. Take a non-stick muffin pan and spray with non-stick spray.
7. Evenly add mixture - should make 10-12 cookies.
8. Place in an oven for 12-15 minutes.
9. Let cool. Enjoy!



BAKED EGGS WITH GARLICKY COLLARD GREENS

INGREDIENTS

- 4 large eggs
- 1 whole bunch of collard greens stemmed and chopped
- 3 cloves of garlic finely chopped
- 1-2 tbsp. olive oil
- 1/4 tsp. black pepper
- 1-2 tbsp. toasted sesame seeds for garnish
- 2 tbsp. liquid aminos (or Gluten Free soy sauce)

PREPARATION

1. Preheat the oven to 350°F and then preheat a large skillet over medium heat. Add the olive oil and then add the chopped garlic after a while.
2. Stir frequently for about 1 minute and watch closely as garlic can burn quickly.
3. Add the chopped collard greens and toss them with the garlic. Sauté for 2-3 minutes or until they have slightly wilted but not completely cooked.
4. Season with pepper and toss again.
5. Use a wooden spoon to move the collards around and make 4 little nests for the eggs. Crack eggs into each nest and season with pepper. Transfer the whole skillet to the oven.
6. Bake for 5-6 minutes to get a slightly runny yolk or 7-8 minutes for a harder yolk.
7. Once the eggs are cooked, remove them from the oven and drizzle the liquid aminos over the top. Sprinkle with sesame seeds.
8. Serve and enjoy!



CRANBERRY PANCAKES

INGREDIENTS

- 1 IP cranberry oatmeal
- 1 Whole Egg
- 1 pinch of Sea Salt or IP Salt
- 1/2 tsp. Almond Extract (optional)
- 1/4 tsp. Cinnamon
- 2 tbsp. Cold Water
- Walden Farms Apricot Dip (optional)
- 2 tbsp. Walden Farms Pancake Syrup
- Pam Spray for cooking



PREPARATION

1. Heat your skillet on a medium temperature
2. Mix the Cranberry Oatmeal with the eggs and water in a bowl
3. Add other ingredients except the Walden Farms Pancake Syrup
4. Spray the skillet with Pam
5. Pour some of the batter into the skillet (you should be able to make 2 medium size pancakes)
6. Serve with Walden Farms Pancake Syrup on Enjoy!



BUFFALO CHICKEN-STUFFED PEPPERS

INGREDIENTS

- 4 bell peppers - halved, seeds and cores removed
- 1 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 1/2 large onion, chopped
- 2 cloves garlic
- 3 cup shredded rotisserie chicken
- 1/2 cup hot sauce (preferably Frank's Red Hot)
- 2 cup shredded Gorgonzola cheese (for Maintenance only)
- Ranch dressing - for drizzling
- 2 tbsp. freshly chopped chives

PREPARATION

1. Preheat oven to 400°F. Place bell peppers cut side up on a large baking sheet and drizzle all over with olive oil. Season with salt and pepper.
2. In a large skillet, take olive oil over medium heat, add onion and cook until tender, for about 5 minutes.
3. Add garlic and cook until fragrance comes out, for 1 minute more.
4. Add shredded chicken and hot sauce and toss until well combined.
5. Cook until the mixture comes to a simmer, then remove from heat.
6. Divide chicken mixture between pepper halves. Top with cheese and bake until cheese is melted and peppers are crisp-tender, for 20 to 25 minutes.
7. Drizzle each stuffed pepper with ranch dressing and sprinkle with chives.
8. Serve and enjoy!



CRANBERRY OATMEAL MUFFINS

INGREDIENTS

- 1 package Ideal Protein Golden Pancake
- 1 package Ideal Protein Cranberry Oatmeal
- 1/4 tsp. baking soda
- 1/4 tsp. baking powder
- 1/4 tsp. cinnamon
- Pinch of salt
- 1 tsp. Splenda or Stevia
- 1 egg white
- 3-4 oz. water

PREPARATION

1. Preheat oven to 350°F.
2. Mix dry ingredients together.
3. Combine the wet ingredients and add to dry ingredients.
4. Mix until batter is smooth.
5. Fill 4 non-stick muffin tins approximately 2/3 full.
6. There should be enough batter for 4 muffins (2 Ideal Protein meals).
7. Bake for 15-20 minutes.
8. Serve with Walden Farms syrup!



SALMON AND EGGS SCRAMBLE

INGREDIENTS

- 2 large eggs
- Splash of milk any kind
- 1 tbsp. fresh dill minced
- 1 tsp. minced garlic
- 2 tsp. olive oil
- ~4 oz. shredded salmon
- 1/8 tsp. sea salt
- Pepper to taste



PREPARATION

1. Prepare eggs in a bowl by whisking together 4 large eggs, a splash of milk, dill, salt, and pepper until combined.
2. Heat a medium sized skillet to medium/high heat and add in olive oil and garlic.
3. Pour in the egg mix and cook for 1-2 minutes - use a spatula to scramble.
4. Once the eggs have started to cook, add cooked salmon.
5. Continue stirring until the eggs have reached desired texture, about 3 minutes.
6. Serve and enjoy!



EGG WRAP

INGREDIENTS

- 2 tbsp. konjac flours
- 3 egg whites or 6 tbsp. egg whites
- Salt and pepper to taste
- About 1 tsp. Avocado oil spray per wrap



PREPARATION

1. In a medium sized bowl, add your ingredients and mix until it's fully combined.
2. Now, in a skillet, spray avocado oil and add your batter. Swirl until it covers the whole pan.
3. Cook for 1-2 minutes and then flip to cook the other side!
4. Wrap your favorite veggies or chicken bites and enjoy!



CRISPY CEREAL COOKIES

INGREDIENTS

- 1 IP Crispy Cereal
- 1 tbsp. Walden Farms Chocolate/Maple syrup
- 1 egg white
- 1 pinch of salt
- 1/2 packet Splenda
- 1/4 tsp. baking powder



PREPARATION

1. Preheat oven to 350°F.
2. Mix together all ingredients in a bowl including the Walden Farms syrup.
3. Drop individual cookie sized portions onto a nonstick cookie sheet.
4. Bake for 10 to 15 minutes.
5. Sprinkle a little cinnamon on top and serve.



OATMEAL SMORE COOKIES

INGREDIENTS

- 1 Ideal Protein oatmeal packet
- Ideal Protein S'mores Cocoa Drink Mix
- 1/4 tsp. sea salt
- 1 tsp. Splenda or Stevia
- A sprinkle of cinnamon - to taste
- 1 tsp. baking powder
- 1 egg white
- 1 tsp. vanilla extract



PREPARATION

1. In a bowl, take just enough water to prepare dough and combine dry ingredients. Afterwards, add the liquid ingredients to reach a cookie dough texture.
2. Spray the cookie sheet lightly with Pam olive oil spray and place 10 cookies on sheet at a time.
3. Bake at 325°F for about 6-9 minutes or until desired degree of moisture is achieved.
4. Test center of the cookie with toothpick to see if baked properly.
5. Enjoy!



STRAWBERRY CHEESECAKE MUFFINS

INGREDIENTS

- 1 Egg
- 2 Egg Whites
- 2oz. Water
- Vanilla Extract - to taste
- Splenda - optional
- 1 packet of Ideal Protein Strawberry Cheesecake Mix
- 1 tsp. Baking Powder

PREPARATION

1. In a bowl, whip water, Splenda, eggs, vanilla extract together until its fluffy.
2. Gradually pour in the IP Strawberry Cheesecake Mix and mix together.
3. Pour the mix into greased muffin pans which should make 6-12 depending on how fluffy they are.
4. Bake at 350°F for about 15 minutes.
5. Take out of the oven and allow cooling.
6. Serve and enjoy!



CARAMEL CHOCOLATE CHIP COOKIES

INGREDIENTS

- 1 Packet Ideal Protein Caramel chocolate mug cake
- 1/4 tsp. Baking Powder
- 1 packet Stevia sweetener
- 1 tsp. Vanilla Extract
- 1 tsp. Extra Virgin Olive Oil
- 1.5 oz. Water



PREPARATION

1. Add all ingredients in a bowl and combine well.
2. Using a spoon, mix until you have a well blended cookie dough batter.
3. Line a cookie sheet with parchment paper or spray with cooking spray.
4. Spoon equal amounts of the cookie dough onto your cookie sheet.
5. Then use a cooking spray greased spoon & flatten the cookie dough balls down to the size of a thin mint cookie.
6. Bake for 10 minutes at 350°F.
7. Should make 6 cookies. Enjoy!



BRUSSELS SPROUT CHIPS

INGREDIENTS

- 1lb. brussels sprouts
- 2 tbsp. olive oil
- 1/4 tsp. salt
- 1 tsp. cumin
- 1/2 tsp. smoked paprika
- 1/4 tsp. chili powder

PREPARATION

1. Preheat the oven to 300°F
2. Remove the leaves off of the Brussels sprouts - cut into the center of each to hollow out the stem. You should have about 4 cups of leaves.
3. Place the leaves in a bowl, add in the olive oil and spices and toss well to make sure all leaves are evenly coated.
4. Lay the leaves out on a baking sheet, trying to ensure that they all face downwards.
5. Bake in the oven for approximately 8 minutes. If any are browning too quickly, then remove them and continue to bake for another 5 to 7 minutes until they are all crispy and golden.
6. Serve warm and enjoy!



IDEAL PROTEIN GINGERSNAP COOKIES

INGREDIENTS

- 1 pkg. Ideal Protein Crispy Cereal
- 1/4 tsp. baking Powder
- 1/2 pkg. splenda
- 1 egg white
- 1 tsp. Walden Farms Maple Syrup
- 1 pinch of salt
- Ginger - to taste
- Cinnamon - to taste
- Cloves - to taste
- Nutmeg - to taste
- Cayenne pepper - to taste

PREPARATION

1. Preheat oven to 350°F and line a cookie sheet with parchment paper.
2. In a small bowl, mix all ingredients together to make batter.
3. Drop cookie batter on to parchment paper and bake for 10-15 minutes.
4. If desired, take out of the oven and sprinkle extra spices on top.
5. Serve and enjoy!



EGG SALAD

INGREDIENTS

- 3 tsp. light olive oil
- 1 tsp. apple cider vinegar
- ¼ tsp. salt
- A pinch of black pepper
- 3 hard-boiled eggs



PREPARATION

1. Add the oil, vinegar, salt, and pepper to a small jar and shake until they are well combined.
2. Peel the egg shells and put them in a mixing bowl then mash using a fork.
3. Pour on the vinaigrette and stir to combine.
4. Then add salt and pepper to taste.
5. Add to approved veggies and enjoy.



PUDDING MUFFINS

INGREDIENTS

- 1 Egg
- 2 Egg Whites
- 2oz. Water
- Vanilla Extract - to taste
- Splenda - optional
- 1 packet of Ideal Protein Pudding Mix - desired flavor
- 1 tsp. Baking Powder



PREPARATION

1. In a bowl, whip water, Splenda, eggs, vanilla extract together until its fluffy.
2. Gradually pour in the IP Pudding Mix and mix together.
3. Pour the mix into greased muffin pans. Should make 6-12 depending on how fluffy they are.
4. Bake at 350°F for about 15 minutes.
5. Take out of the oven and let cool.
6. Serve and enjoy!



OATMEAL CHOCOLATE COOKIES

INGREDIENTS

- 1 Ideal Protein oatmeal packet
- 1 Ideal Protein chocolate pudding packet
- 1/4 tsp. sea salt
- 1 tsp. Splenda or Stevia
- A sprinkle of cinnamon - to taste
- 1 tsp. baking powder
- 1 egg white
- 1 tsp. vanilla extract



PREPARATION

1. In a bowl, take just enough water to prepare dough and combine dry ingredients. Afterwards, add the liquid ingredients to reach a cookie dough texture.
2. Spray cookie sheet lightly with Pam olive oil spray and place 10 cookies on sheet at a time.
3. Bake at 325°F for about 6-9 minutes or until desired degree of moisture is achieved.
4. Test center of the cookie with toothpick to see if baked all right.
5. Enjoy!



CINNAMON MINI MUFFINS

INGREDIENTS

- 1 Ideal Protein crispy cereal (crushed)
- ¼ tsp. cinnamon
- 1 tsp. vanilla
- 2 egg whites
- ¼ tsp. baking powder
- 1 tsp. Splenda

PREPARATION

1. Preheat oven to 350°F.
2. Beat the egg whites in a bowl.
3. Mix in the rest of the ingredients until it forms a batter.
4. Let sit for 2 minutes.
5. Bake for about 12-15 minutes.
6. Serve with Walden farms apple butter and enjoy!



OLIVE OIL FRIED EGGS WITH FRESH HERBS & TOMATO SALAD

INGREDIENTS

- About 2 cups mixed herbs & micro greens
- 1 or 2 green onions - thinly sliced
- About 1 cup sliced tomatoes
- 2 eggs
- 3 tbsp. olive oil
- White or apple vinegar for salad
- Sea salt
- Black pepper

PREPARATION

1. Divide the herbs, greens, green onions and tomatoes between two plates. Season both with a generous pinch of flaky sea salt, and a grind of two black pepper.
2. Drizzle with a little bit of vinegar and a healthy drizzle of olive oil. Set plates aside while you cook eggs.
3. Heat up 1 tbsp. olive oil in a skillet over barely above medium heat. Give the eggs plenty of room to crisp up. Add a little more olive oil if needed.
4. When oil is hot, crack the eggs onto the pan. Stay careful as it may sputter and splatter a bit.
5. Cover and cook for about 3 minutes, until edges are crispy and white is set but yolk is still runny, or until desired doneness.
6. Season eggs with a generous sprinkle of sea salt and a few grind of black pepper and plate with the salad.
7. Serve immediately and enjoy!



CHAYOTE CARAMEL COOKIES

INGREDIENTS

- 1 packet Ideal Protein Caramel Mug Cake
- 1/2 beaten egg
- 2 tbsp. Walden Farms caramel sauce
- 1 tsp. grape seed oil
- 1/2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 cup fine grated chayote squash



PREPARATION

1. Take egg, caramel sauce, and grape seed oil in a bowl and combine well.
2. In another bowl combine the IP Caramel Mug Cake, baking powder, cinnamon and chayote squash.
3. Mix the wet and dry ingredients together.
4. Drop the mix by teaspoons on to a parchment lined baking sheet.
5. With back of spoon, spread into nice rounds.
6. Drop by teaspoons on to a parchment lined baking sheet.
7. Bake at 325°F for 18-20 minutes.
8. Serve and enjoy!



GRILLED STUFFED PORTOBELLO MUSHROOMS

INGREDIENTS

- ½ cup red bell pepper - finely chopped
- 1 clove garlic - minced
- ¼ cup olive oil
- ¼ tsp. onion powder
- 1 tsp. salt
- ½ tsp. ground black pepper
- 4 Portobello mushroom caps

PREPARATION

1. Preheat grill for medium heat.
2. In a large bowl, mix the red bell pepper, garlic, oil, onion powder, salt, and ground black pepper. Spread mixture over gill side of the mushroom caps.
3. Lightly oil the grill grate. Place mushrooms over indirect heat. Cover and cook for 15 to 20 minutes.
4. Serve hot and enjoy!



LOW-CARB BROCCOLI TOTS

INGREDIENTS

- 1 medium heads broccoli cut into florets
- 0.25 cup small diced onion
- 0.25 cup small diced yellow bell pepper
- 0.5 egg + 1 egg white
- 0.25 cup finely ground IP croutons
- 0.5 tablespoon fresh chopped parsley
- Salt and ground fresh pepper to taste
- Cooking spray or olive oil

PREPARATION

1. Preheat oven to 375°F.
2. Grease a nonstick baking sheet with cooking spray or olive oil.
3. In a large pot, bring water to a boil and add salt, broccoli florets and cook until it is tender.
For about 3-5 minutes.
4. Drain water and blend florets in the food processor for a few seconds.
5. Transfer blended mix to a kitchen towel and wring out. You need to squeeze out water as much as you can.
6. In a medium bowl, add all the ingredients and mix well to combine.
7. Spoon about 1 or 2 tbsp. of the mixture and make a tot shape using your hands.
8. Place them on the prepared baking sheet and repeat the process for remaining broccoli mixture. The tots should be set 1 inch.
9. Bake for about 20-25 minutes. Turn them and bake for 20 minutes more or until crispy.
10. Serve with any approved dipping sauce of choice.
11. Enjoy!



IDEAL PROTEIN MUG CAKE MUFFINS

INGREDIENTS

- 4 packets of Ideal Protein Caramel Mug Cake
- 1 tsp. of baking powder
- 2 eggs
- 1 cup of water

PREPARATION

1. Pre-heat oven to 350°F.
2. Take a bowl and mix together the Caramel Mug Cake packets with the baking powder.
3. Stir in the eggs until mixed.
4. Add water and combine well to make batter.
5. Spray muffin pan with some nonstick spray.
6. Pour the batter into the muffin tray a little over half way to them to raise while they bake.
7. Bake for 12-15 minutes or until the muffins are golden brown.
8. Remove from oven and enjoy!



GROUND TURKEY MEATLOAF MUFFINS

INGREDIENTS

- 1 tbsp. olive oil
- 2 lb ground turkey
- 8 oz mozzarella cheese shredded (For Maintenance only)
- ½ cup shallot chopped
- ¾ cup crushed IP croutons
- 2 large eggs
- 1 tbsp. Worcestershire sauce see note
- 4 cloves garlic finely chopped
- 1 tsp. salt
- ½ tsp. dried oregano
- 2 tbsp. fresh parsley
- Sugar free ketchup optional

PREPARATION

1. Preheat oven to 350°F and grease 12 muffin tins with Olive oil.
2. Mix all ingredients together in a large bowl until they are well blended.
3. Divide the meat mixture evenly between the 12 greased muffin tins.
4. Bake at 350°F for about 55 minutes or until meat is fully cooked and browned.
5. Serve and enjoy!



SPAGHETTI SQUASH EGG NESTS

INGREDIENTS

- 1½ lb. Spaghetti Squash - cooked and squash strands removed
- 4 Eggs
- Chopped fresh herbs (optional - for serving)

PREPARATION

1. Preheat oven to 425°F.
2. Spray a sheet pan with nonstick cooking spray or line with parchment paper.
3. Divide spaghetti squash strands into 4 portions and spread out on prepared baking sheet.
4. Use your hands to shape spaghetti squash into nests. Take the back of a spoon and create a well in the center of each nest so it is large enough to hold an egg.
5. Season nests with some salt and black pepper.
6. Crack an egg into the center of each nest.
7. Gently transfer the sheet pan to the oven.
8. Bake until the egg whites are set and the yolks are still runny, for 8 to 10 minutes.
9. Serve immediately with fresh herbs on top and/or hot sauce. Enjoy!



IDEAL PROTEIN OATMEAL COOKIES

INGREDIENTS

- 1 Ideal Protein Oatmeal packet
- 1/4 tsp. sea salt
- 1 packet of Splenda or Stevia
- A sprinkle of cinnamon - to taste
- 1 tsp. baking powder
- 1 egg white
- 1 tsp. vanilla extract
- Enough water for cookie dough texture



PREPARATION

1. Combine dry ingredients and then add the last 3 liquid ingredients to get a cookie dough texture.
2. Spray cookie sheet lightly with Pam olive oil spray and place 10 cookies on the sheet.
3. Bake at 325°F for about 6-9 minutes or until desired degree of moisture.
4. Test center of cookie with toothpick to see if they are baked properly.
5. Enjoy!



TURKEY TACO LETTUCE WRAPS

INGREDIENTS

- 1 tbsp. olive oil
- 1 lb. lean ground turkey
- 2 cloves of garlic
- Salt and freshly ground black pepper
- 1 tbsp. chili powder
- 1 tsp. ground cumin
- ½ tsp. paprika
- ½ cup tomato sauce
- ½ cup low-sodium chicken broth
- Iceberg or Romaine lettuce leaves, doubled up - for serving
- Suggested toppings: Diced Roma tomatoes, diced red onion, chopped cilantro, light sour cream, (Shredded Mexican cheese and diced avocado for Maintenance only)

PREPARATION

1. Heat up olive oil in a non-stick skillet over medium-high heat.
2. Add turkey and garlic, season with salt and pepper, and cook. Toss and break up turkey occasionally, until cooked through. For about 5 minutes.
3. Add chili powder, cumin, paprika, tomato sauce and chicken broth.
4. Reduce heat to a simmer and cook about 5 minutes until sauce has reduced.
5. Serve mixture over lettuce leaves with desired toppings.
6. Wrap lettuce and serve.



GARLIC-JALAPEÑO SHRIMP

INGREDIENTS

- 10 large shrimp, about 1 lb - peeled and deveined
- 1½ garlic cloves - minced
- ½ jalapeno chile (stem, ribs, and seeds removed) - finely chopped
- ½ tbsp. fresh lime juice
- 1½ tbsp. extra-virgin olive oil
- Salt and freshly ground pepper



PREPARATION

1. Toss and coat shrimp with garlic, jalapeno, lime juice, and ½ tbsp. oil. Season with salt and pepper. Marinate in the refrigerator for 45 minutes.
2. Heat up the remaining oil in a large skillet over medium-high heat.
3. Remove shrimp from marinade, and add to skillet.
4. Cook through, about 2 minutes per side.
5. Serve warm and enjoy!



SPICY BUFFALO CHICKEN BITES

INGREDIENTS

- 1½ lb boneless, skinless Chicken Breast
- 1½ tbsp. (24g) Olive Oil - divided

For the Buffalo Seasoning

- ½ tbsp. Smoked Paprika
- ½ tbsp. Chili Powder
- 1 tsp. Garlic Powder
- 1 tsp. Onion Powder
- 1 tsp. Dry Mustard
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper
- ½ tsp. Cayenne Pepper

PREPARATION

1. Cut the chicken into bite-size pieces and fully coat in 1 tbsp. of olive oil.
2. Mix the spices together and add to the chicken. Stir to evenly coat the chicken.
3. Heat up a large skillet over medium heat with the remaining olive oil. Once hot, add the chicken and evenly spread around the skillet.
4. Cook for 5-6 minutes, keep stirring often, until the chicken is cooked through.
5. Transfer chicken bites to a plate to rest a few minutes.
6. Serve and enjoy.



CHILI LIME JICAMA STICKS

INGREDIENTS

- 2 pounds jicama - peeled and cut into 1/4-inch sticks
- 1/4 fresh lime juice from 1 lime
- 1 tbsp. chopped fresh cilantro
- 1/4 tsp. red pepper flakes
- Fine sea salt - to taste
- Freshly ground black pepper - to taste
- Chipotle powder - to taste



PREPARATION

1. Combine the jicama, lime juice, cilantro, and red pepper flakes in a large bowl and toss until well-incorporated.
2. Place the dressed jicama on a large platter and season with salt, pepper, and chipotle powder.
3. Serve immediately.
4. Enjoy!



BELL PEPPER EGG RINGS

INGREDIENTS

- 1 large bell pepper (seeds and flesh removed)
- 1/2 tbsp. olive oil
- 4 eggs
- 4 pinches salt and pepper or more to taste
- Optional seasonings: tajin, ayenne pepper, truffle salt, smoked sea salt, fresh herbs, or smoked paprika

PREPARATION

1. Slice the bell pepper in half and then neatly cut four 1/2-inch rings out of the bell pepper. The neater the cuts, the better the egg will stay inside the pepper.
2. Heat up a non-stick large flat pan, and brush it with 1/2 tbsp. olive oil.
3. Place the 4 pepper rings on the pan, and cook on medium/high heat for about 2 minutes, or until the peppers start browning.
4. Flip each pepper and turn down the heat and carefully crack an egg into the center of each pepper. Use a fork to make sure that each pepper is completely filled with egg.
5. Season with salt and pepper and cook on low heat until the whites are set but the yolks are still runny.
6. Use a large spatula to carefully get under each egg in ring and loosen it from the pan. Transfer onto a plate.
7. Sprinkle with any optional seasonings that you like!
8. Enjoy!



THAI STEAK LETTUCE CUPS

INGREDIENTS

- 1.5 lbs flank or skirt steak - cut in half lengthwise
- 1 tbsp. oil
- 1 head butter lettuce - separated into lettuce cups
- 1 green onion - thinly sliced
- 1 large red bell pepper - julienned
- Fresh mint
- Fresh basil
- Fresh cilantro

Thai Dressing/Marinade

- Thai Dressing/Marinade
- 1/2 cup
- Tamari or soy sauce
- 1 tbsp. fish sauce
- 1 tbsp. fresh lime juice
- 2 garlic cloves
- 1/4 cup fresh cilantro - finely chopped
- 3 green onions - finely minced
- 1 tbsp. chili paste

PREPARATION

1. Lightly tenderize meat by hitting with a tenderizer or a heavy rolling pin.
2. Take a small bowl and mix together all dressing ingredients.
3. Use a casserole dish or a ziplock bag to cover the tenderized beef with half the dressing and leave marinade for at least 1 hour.
4. In a large skillet, heat olive oil on high heat until oil is smoking. Cook marinated steak for 2 minutes on each side and then remove from pan and allow to rest for 10 minutes.
5. Slice steak very thinly.
6. When serving, build your lettuce cup by adding steak, veggies, herbs, and dressing to lettuce and wrapping like a taco.
7. Serve and enjoy!



CINNAMON MAPLE OATMEAL MUFFINS

INGREDIENTS

- 1 package Ideal Protein golden pancake
- 1 package Ideal Protein Maple Oatmeal
- 1/4 tsp baking soda
- 1/4 tsp baking powder
- 1/4 tsp cinnamon
- Pinch of salt
- 1 tsp. Splenda or Stevia
- 1 egg white
- 3-4 oz water

PREPARATION

1. Preheat oven to 350°F (175°C).
2. Mix dry ingredients together.
3. Combine wet ingredients and add to dry ingredients.
4. Mix until batter is smooth.
5. Fill 4 non-stick muffin tins approximately 2/3 full.
6. There should be enough batter for 4 muffins (2 Ideal Protein meals).
7. Bake for 15-20 minutes.
8. Serve warm with Walden Farms syrup!



CRISPY CEREAL PANCAKES

INGREDIENTS

- 1 IP crispy cereal (whole or crunched)
- 2 egg whites
- 1/4 tsp. of baking powder
- 1/4 tsp. Vanilla
- Cinnamon & nutmeg, to taste

PREPARATION

1. In a small bowl, mix the eggs with 1/4 tsp of vanilla extract.
2. Mix the crispy cereal with 1/4 tsp. of baking powder, cinnamon & nutmeg.
3. Pour the cereal mix with the egg white mix and combine.
4. Add enough water to get the desired consistency.
5. Cook in a non-stick pan as you would with pancakes.
6. Serve and enjoy with Walden Farms Honey Syrup.



BUFFALO SHRIMP LETTUCE WRAPS

INGREDIENTS

- 1 tbsp. extra-virgin olive oil
- 1 lb peeled and deveined large shrimp - chopped
- 2 garlic cloves - minced
- 1/3 cup hot sauce
- 1 head romaine or butter lettuce - leaves separated, for serving (12 leaves)
- 1/4 cup red onion - finely chopped
- 1 rib celery - sliced thin
- 1/2 cup Walden Farms ranch dressing
- Chopped chives - optional garnish

PREPARATION

1. Take a large skillet and place over medium heat to heat oil.
2. Add shrimp and garlic. Cook, flipping halfway, until pink and opaque on both sides, for about 2 minutes per side.
3. Turn off heat and add the hot sauce, tossing to coat.
4. Assemble wraps: Add about 1/4 cup of shrimp to the center of a romaine leaf and then top with dressing, red onion, celery and chives.
5. Serve and enjoy!



CANDIED SWEET RADISH CHIPS

INGREDIENTS

- 2 cups of Radishes
- 2 tsp. of olive oil
- 2 tbsp. Walden Farms Maple Syrup
- 1 Splenda packet
- 3 tsp. cinnamon powder

PREPARATION

1. Preheat oven to 350°F.
2. Slice the radishes about 1/4 inches thick and place in a microwave-safe bowl.
3. Microwave the radishes for about 30 seconds to soften up. Drain off remaining liquids.
4. Combine olive oil, Maple Syrup, Splenda, and cinnamon powder in a bowl.
5. Coat radishes with the mix.
6. Spread parchment paper over a baking sheet and lay the radishes over it.
7. Bake for about 15 mins and then flip over and bake for another 12 minutes.
8. Remove from oven when crispy. Serve and enjoy!



MUSHROOM PIZZA BITES

INGREDIENTS

- 12 button mushrooms - clean & remove stems
- ½ lb. Italian chicken sausage
- 1 egg white
- ¼ -½ cup no added sugar marinara sauce

PREPARATION

1. Preheat grill.
2. Place mushrooms stem side up on a plate.
3. In a bowl, add Italian chicken sausage with egg white and combine it well all together.
4. Make tablespoon-sized balls of the meat mixture and plop them into the cap of the mushrooms.
5. Place on the top rack of grill and cook for about 8-10 minutes or until sausage is cooked through.
6. Top each mushroom sausage cap with pizza/marinara sauce (hot or cold)!
7. Serve with a toothpick and enjoy!



CRISPY TURNIP FRIES

INGREDIENTS

- 2 cups of Turnips
- 2 tsp. Olive Oil
- 1 tsp. Garlic Powder
- 1/2 tsp. Paprika
- Pam Spray

PREPARATION

1. Preheat oven to 425 degrees.
2. Line a baking sheet with a piece of aluminum foil and lightly spray with Pam.
3. Peel the turnips, cut into French fry-sized sticks.
4. Place into a large bowl and toss with Olive Oil to coat.
5. Mix in the garlic powder, paprika and other spices that you like. Try to evenly coat your fries.
6. Spread out onto the prepared baking sheet.
7. Bake in preheated oven until the outside is crispy and the inside is tender, about 20 minutes.
8. Serve immediately! You can use "Walden Farms Ketchup".



ROASTED GARLIC MASHED TURNIPS

50
Mins



INGREDIENTS

- 1 garlic head
- 1 tbsp. olive oil
- 3 lb turnips, peeled and quartered
- ¼ cup olive oil
- Salt - to taste
- Crushed black pepper - to taste

PREPARATION

1. Preheat oven to 350°F.
2. Peel off the outer layers of the garlic head and slice the entire head in half lengthwise.
3. Place the garlic halves with the cut side up on top of a sheet of aluminum foil. Pour 1 tbsp. olive oil across the cloves and completely wrap the foil around the garlic.
4. Bake in the oven for 35-40 minutes - or until fragrant.
5. While the garlic is roasting, place quartered turnips into a pot and cover with water. Cover the pot with a lid and bring to a boil. Let turnips boil until fork-tender, for about 25 minutes.
6. Remove turnips from the pot with a slotted spoon and transfer them to a food processor or blender.
7. Add the roasted garlic and process them together until smooth.
8. With the mash blending, pour in olive oil and season with salt and crushed black pepper to taste.
9. Makes 6 servings. Serve hot and enjoy!



JALAPENO CORNBREAD

INGREDIENTS

- 1 packet Ideal Protein Chicken Chowder Mix
- 1 tsp. Baking Powder
- 2 tsp. Jalapeno Olive Oil
- 4 tbsp. water or 1 egg white
- ½ cup Jalapeno - diced (optional)

PREPARATION

1. Preheat oven to 350°F
2. Combine Chicken Chowder and baking powder
3. Combine 2 tsp. Olive Oil with water and whisk together to mix
4. Add in the diced Jalapeno
5. Spread batter onto a smooth iron skillet or use muffin tins to make muffins.
6. Bake for 15-20 mins.
7. Let cool off. Enjoy!



OATMEAL & ZUCCHINI MUFFINS

INGREDIENTS

- 1 Ideal Protein Maple Oatmeal Packet
- 1 Egg - beaten
- 1/2 tsp Baking Powder
- Pinch of Salt
- 1 tsp of Stevia
- 1 1/2 tsp Cinnamon
- 1/2 cup of Zucchini, finely grated (squeeze out excess water)

PREPARATION

1. Preheat oven to 385 degrees.
2. Beat the egg in a bowl
3. Add Maple Oatmeal, baking powder, salt, Stevia, cinnamon and zucchini.
4. Mix and gradually add water until you have a batter consistency
5. Pour in muffin tin and bake for 20 minutes. Serve & Enjoy!
6. Phase Approved: Phases 1-3



POTATO PANCAKES

INGREDIENTS

- 1 IP Potato Puree
- 1 whole egg
- 1 Tsp of baking powder
- 1 pinch of white pepper
- 1 pinch of thyme
- 1 pinch of oregano
- 1/4 Tsp. of Ideal Salt or Sea Salt
- Pam Spray



PREPARATION

1. Mix all the ingredients together in a shaker (let sit for 3 min)
2. Heat Pan and spray with Pam
3. Pour batter into pan (making pancake-shaped portions)
4. Cook until you can flip them
5. Serve & Enjoy! Phase 1-3 allowed (serving size - 1 portion)



CHOCOLATE CHIP MUFFIN

INGREDIENTS

- 1 Ideal Protein Chocolate Chip Pancake Mix
- 1 tsp. Olive Oil
- 1 tsp. Baking Powder
- A splash of Vanilla Extract
- 1 ounce of Water
- PAM Spray
- 1 pinch Ground Cinnamon

PREPARATION

1. Preheat the oven to 350 degrees.
2. In a bowl, mix all the ingredients, except the PAM Spray.
3. Spray PAM on a muffin pan or souffle cup.
4. Pour mixture into muffin pan or souffle cup.
5. Bake for 15 minutes.
6. Let cool for about 2 minutes.
7. Serve and Enjoy!
8. Phase Approved: Phases 1-3, Servings: 1



CHOCO-CHIP ZUCCHINI BREAD

INGREDIENTS

- 2 cups of shredded Zucchini
- 1 Ideal Protein Chocolate Chip Pancake
- 1 large egg
- 1/2 tsp. of baking powder
- PAM spray
- 1 tsp. pf ground cinnamon
- 1 tsp. of ground nutmeg
- 1 Splenda packet
- 1 tsp. of vanilla extract
- 1/4 tsp. pf baking soda

PREPARATION

1. Preheat oven to 375 degrees
2. In a medium-size bowl, combine all the ingredients together
3. Spray a small bread Pyrex or oven-safe bowl
4. Gently pour the mixture into the Pyrex, making sure you spread it evenly
5. Bake for 25-30 minutes or until the mixture isn't watery in the middle.
6. Plate & enjoy! Phase 1-3 allowed.
7. Counts as 2 cups of veggies & 1 Ideal Protein



OATMEAL BISCUITS

INGREDIENTS

- 2 pkg Ideal Protein Maple Oatmeal
- 1 pinch Baking Soda
- 1 pinch of Ideal Salt or Sea Salt
- 1 large Egg
- 3-4 ounces of Water

PREPARATION

1. Preheat oven to 400 degrees.
2. Beat egg then mix with Ideal Protein Maple Oatmeal, mix well.
3. Add water to turn into thinner batter (until scoopable, but not runny).
4. Place parchment paper on a cookie sheet.
5. Spoon mixture into desired size of biscuits.
6. Bake for about 10 minutes or until golden.
7. Serve & Enjoy!
8. Makes 2 servings.



EGG MUFFINS

INGREDIENTS

- 6-12 eggs
- 1/4 cup chopped mushrooms
- 1/2 cup baby spinach leaves
- 1/4 cup diced tomato
- Onion Powder
- Garlic Powder
- Sea Salt

PREPARATION

1. Preheat oven to 350 degrees.
2. Spray muffin tin with olive oil.
3. Break an egg in each cup of the tin..if you like you can stir each egg to make it scrambled.
4. Add a few of the veggies to each cup and lightly season with garlic powder, onion powder, and sea salt.
5. Bake for 20-25 minutes. Serve & Enjoy!
6. Phase Approved: Phases 1-3



CHILI TOSTADAS

INGREDIENTS

- Ideal Protein MapleOatmeal (preferably sweetened)
- 1 Ideal Protein Vegetable Chili Mix
- 1/4 tsp baking powder
- 3 small pinches of baking soda
- 4 oz of hot water
- 8 drops of extra virgin olive oil
- 1/4 teaspoon of dried Mexican herbs (i.e. coriander, basil, oregano, dried peppers, garlic, and crushed cumin (for a nice smoky flavor)
- Shredded lettuce
- 1 tsp shredded fresh cilantro
- 1 tbsp fresh tomatoes or fresh salsa
- Chopped onion (raw)/ green onion
- Fresh lime

PREPARATION

1. Preheat the oven at 350° F
2. Blend the contents of the oatmeal and chili together with the baking powder, baking soda, hot water, virgin olive oil and herbs together until all the water is absorbed
3. Make sure the dry ingredients are equally distributed
4. Rub fresh garlic directly onto a non-stick baking sheet
5. Spoon mixture into two tostadas
6. Bake at 350° F for 15 minutes
7. Remove from the oven
8. Garnish with shredded lettuce, cilantro, tomatoes, chopped onion/ green onions
9. Sprinkle some fresh lime
10. Serve while still hot and enjoy



IDEAL TACOS

INGREDIENTS

- 1/2 cup Chopped Onions
- 1/2 cup Chopped Plum Tomatos
- 1 tbsp Lime Juice
- 1 IP Vegetable Chili
- 1 tsp of Sea Salt
- 1 IP Pancake
- 1 tsp of Adobo (optional)
- 1/4 tsp or pinch of Garlic Powder
- 1 pinch of Cilantro or Parsley
- 1 tbsp pf Walden Farms Ranch Dressing
- Shredded Iceberg Lettuce



PREPARATION

1. Mix the IP Pancake packet with the adobo, and make into "tortillas" (makes 2 this tortilla). Set aside.
2. Mix the IP Vegetable Chili, add the garlic powder and microwave for 2 minutes. Set aside.
3. Chop the tomatoes and onions.
4. To make the "salsa", mix the tomatoes with the onions, lime juice, sea salt and cilantro or parsley.
5. Mix IP Vegetable Chili with the salsa, split salsa in half.
6. Place the Tortilla on the plate and fill with Chili Salsa, Walden Farms Ranch Dressing and top with Ice Berg Lettuce.
7. Close the taco and Enjoy!



ROTINI PASTA SALAD

INGREDIENTS

- 1 Ideal Protein Rotini Packet
- 2 Cups of Tomatoes
- 1 Minced Garlic Clove
- 1 to 2 tsp. of Fresh Basil
- 1 to 2 tsp. of Olive Oil
- 1/4 tsp of Sea Salt

PREPARATION

1. Cook the Ideal Protein Rotini for about 8 minutes.
2. Meanwhile, in a saute pan over medium heat, add olive oil and lightly saute your minced garlic.
3. Stir in tomatoes and cook.
4. Add fresh basil and sea salt.
5. Drain Rotini and put in a serving dish.
6. Toss in tomatoes. Add more fresh basil to taste. Enjoy!
7. Phase Approved: Phases 1-3



CAULIFLOWER HUMMUS

INGREDIENTS

- 2 cups of Cauliflower
- 1 cup of Fat Free Chicken Stock
- Half a Lemon's Juice
- 1 tsp. Za'atar spice blend
- 1 Tbsp. Roasted Garlic (or raw)
- Salt and Pepper to taste
- 1 pinch of Rosemary
- 2 tsp. Olive Oil

PREPARATION

1. In a pan, boil 1/2 cup of the chicken stock with the cauliflower. Bring to a boil.
2. Once boiling, reduce to a simmer, cover until cauliflower is tender.
3. Drain the chicken stock and let it cool.
4. In a blender or food processor, add the cauliflower, lemon juice, olive oil, garlic, spices, salt and pepper to taste.
5. Slowly, add in just enough of the remaining chicken stock to allow the food processor or blender to move freely.
6. Blend or process until it's a very smooth puree. Taste and adjust spices if needed.
7. Serve with some Ideal Protein Garlic & Fine Herb Crisps and Enjoy!
8. Phase Approved: Phases 1-3, Servings: 1



CAULIFLOWER MASHED

INGREDIENTS

- 1 Pkg. Ideal Protein Mushroom Soup
- 1 pinch of Salt
- 1 pinch of Pepper
- 1 head of fresh Cauliflower
- 1 Tsp. of Onion Powder
- 1 Tsp. fresh or roasted Garlic
- 1 Tsp. of chopped Scallions

PREPARATION

1. Steam or boil Cauliflower until it is very soft.
2. Drain.
3. Add Onion, Garlic and Ideal Protein Soup Mix.
4. Mash and mix well.
5. Season with Salt, Pepper and Scallions.
6. Serve Hot and Enjoy!
7. Phase Approved: Phases 1-3



FLUFFY POTATO ROLLS

INGREDIENTS

- 1 pkg Ideal Protein Potato Puree
- 2 Egg Whites
- 1/2 tsp Baking Powder
- 1/8 tsp Baking Soda
- I Can't Believe It's Not Butter Spray
- Pinch of Sage (to taste)
- Pinch of Garlic (to taste)
- Pinch of Sea Salt (to taste)
- Pinch of Thyme (to taste)
- Pinch of Chives (to taste)



PREPARATION

1. Preheat oven to 400 degrees.
2. Beat egg whites until foamy, but not stiff.
3. Add in Ideal Protein Potato Puree packet, herbs, sea salt, baking powder, & baking soda. Mix well.
4. Spray a cupcake pan with PAM.
5. Spoon batter into cupcake pan, filling up each hole about 1/2 to 3/4 full.
6. Spray top of each roll with "I Can't Believe It's Not Butter." (optional)
7. Bake for 9-10 minutes (or until golden bread consistency).
8. Serve and enjoy!



VANILLA COOKIES

INGREDIENTS

- 1 packet of Ideal Protein Crispy Cereal - crushed
- 1 packet of Ideal Protein Vanilla Drink mix
- 2 egg whites
- ½ cup water
- 1 tsp. baking powder
- 2 tsp. olive oil
- 1 tsp. Walden farms caramel syrup



PREPARATION

1. Preheat oven to 350°F
2. Combine all ingredients in a bowl and let sit for three minutes to thicken.
3. Divide into 12 equal portions.
4. Use a pan, such as a whoopee pan, and spray with pam.
5. Bake 12-15 minutes.
6. Remove from pan and let cool for five minutes.
7. You can also use this recipe for a cake, baking at 350°F for 14 minutes



YUMMY VEGETABLE FRITTATA

INGREDIENTS

- 1/2 medium leek, diced
- 1 yellow bell pepper, diced
- 6-8 oz spinach
- 1/2 tsp. salt
- 8 eggs
- 1/4 cup milk
- 1/2 tsp. fresh cracked black pepper
- 1 cup cherry or grape tomatoes, sliced lengthwise
- 1 cup shredded cheddar cheese, divided
(For Maintenance Only)



PREPARATION

1. Preheat oven to 400 degrees F° and in a pan add oil and leeks and cook for about 5 minutes.
2. Add bell pepper.
3. Cook until bell pepper is just softened - about another 3 minutes.
4. Add in spinach and cook until just wilted, set aside.
5. In a bowl, add in eggs, milk, 1/2 cup cheese, salt, and pepper.
6. Whisk well until everything is combined well.
7. Now, add in leeks, peppers, spinach, and sliced cherry or grape tomatoes.
8. Fold together until combined.
9. Pour into a greased 9-inch pan or pie plate (or use a cast-iron skillet) and top with remaining cheese and bake in the oven for about 30-40 minutes until center is set. Serve and enjoy.
10. Notes
11. You can use any vegetables that you think go well together
12. Cheese is for the Maintenance phase only
13. Cooking in a cast-iron skillet promotes even cooking



BAKED CUCUMBER CHIPS

INGREDIENTS

- 2 medium cucumbers or 3 small ones
- 1 tbsp. Olive Oil or Avocado oil
- 2 tsp. Apple Cider Vinegar or Vinegar of choice
- ½ tsp. sea salt or to taste

PREPARATION

1. Cut cucumbers into very thin slices. Using a mandoline slicer will give the best results.
2. Use a paper towel to remove excess moisture from slices.
3. Put cucumber slices in a large bowl and toss with oil, vinegar, and salt.
4. If using a dehydrator: Place slices on trays and dry at 125-135°F for 10-12 hours or until crispy.
5. If using an oven: Place slices on a parchment-lined baking tray and dry at 175°F for 3-4 hours or until crispy.
6. Let slices cool before serving.
7. Once cool, serve and enjoy.



CHOCOLATE ZUCCHINI COOKIES

INGREDIENTS

- 1 packet IP Crispy Cereal
- 1 packet IP Chocolate Drink Mix
- 2 Egg whites
- 2 cups of shredded Zucchini
- 1 tsp. Baking Soda
- 1 ½ tsp. Olive oil
- 1 packet Splenda or Stevia
- A dash of Cinnamon
- A dash of Sea Salt
- 1 tsp. Vanilla Extract

PREPARATION

1. Preheat oven to 350°F
2. Use a rolling pin to crush the IP Crispy Cereal - this can be done while cereal is in unopened pack
3. Mix all ingredients together except zucchini until thoroughly mixed
4. Shred zucchini and make sure to dry off using a paper towel
5. Add shredded zucchini to the mixture
6. Take a non-stick muffin pan and spray with non-stick spray
7. Evenly add mixture - should make 10-12 cookies
8. Place in an oven for 12-15 minutes
9. Let cool - serve and enjoy each bite!



WILDBERRY MUFFINS

INGREDIENTS

- 1 Ideal Protein Crispy Cereal, crushed
- 1 Ideal Protein Wild berry Yogurt drink
- ¼ tsp. baking powder
- 1 egg - beaten
- ¼ cup water
- 1 packet stevia
- ⅛ tsp. cinnamon

PREPARATION

1. Preheat oven to 350°F.
2. Line a mini muffin pan with liners or spray with nonstick cooking spray.
3. In a medium bowl, mix IP cereal with baking powder. Add wildberry yogurt drink, egg, and water and mix carefully until muffin consistency is reached - add more water if necessary.
4. Do not over mix.
5. Spoon batter into muffin tins.
6. Sprinkle stevia and cinnamon on the top.
7. Bake for approximately 10 minutes until golden brown.
8. Let cool and enjoy!



IDEAL PROTEIN CREAM FILLED PUFFS

INGREDIENTS

- Ideal Protein Potato Puree
- Ideal Protein Vanilla Pudding
- Water
- 2 eggs
- 1/2 tsp. Vanilla extract
- 1/4 tsp. Sea Salt
- 1/8 tsp. baking powder
- Pam Spray

PREPARATION

1. Preheat oven to 400°F
 2. Mix the Ideal Protein Vanilla Pudding with 4 oz. of water and leave in the refrigerator
 3. Beat egg whites until foamy but make sure they are not stiff
 4. Mix in the Potato Puree, Sea Salt, Baking Powder, and Vanilla Extract
 5. Take a cupcake pan and spray Pam
 6. Use a spoon to fill cupcake pan holes with batter. Fill holes to about 1/2 or 3/4.
 7. Bake for 10-11 minutes or until it's golden with a bread consistency.
 8. Take out and let it cool for 30-40 seconds
 9. Use a knife to make a hole in the rolls to make room for the fillings.
 10. Use a turkey baster to pour the Ideal Protein Pudding in the rolls.
- Serve and enjoy.



MASHED EGG SALAD STUFFED TOMATOES

INGREDIENTS

- 6 hard-boiled eggs peeled
- 1/4 cup Walden Farms Mayo
- 1 green onion thinly sliced
- 1 large celery stalk diced
- 2 teaspoons Dijon mustard
- 1/4 teaspoon kosher salt or to taste
- 1/4 teaspoon ground pepper
- 6 medium tomatoes
- 2 tablespoons minced flat-leaf parsley



PREPARATION

1. Take a medium bowl and mash the hard-boiled eggs with the back of a fork.
 2. Add the Walden Farms mayonnaise green onion, celery, Dijon mustard, pepper, and salt to mashed eggs and stir to combine.
 3. Core the tomatoes' inside using a small spoon.
 4. Fill the tomatoes with the egg salad mix.
 5. Garnish with parsley.
- Serve and enjoy!



EGGS BAKED IN BELL PEPPER

INGREDIENTS

- 1 egg
- 2 egg whites
- 1/4 cup white onion - chopped
- Cup fresh spinach - chopped
- 1 medium bell pepper
- 1-2 tbsp. Salsa of choice

PREPARATION

1. Take 1/2 tsp olive oil in a pan and sauté the onion and spinach
2. Season with salsa once sauteed
3. Add mixture evenly into pepper halves
4. Add 2 tbsp egg whites
5. Bake in an oven at 375°F for about 30 min or until eggs are set
6. Serve and enjoy!



MANDARIN CHICKEN BALLS

INGREDIENTS

- 1 packet of Ideal Protein - Pancake mix
- 1 clove of garlic
- 1 chicken breast
- 1 tsp olive oil

PREPARATION

1. Prepare the Ideal Protein Pancake
2. Cut up the chicken breast into medium-sized cubes
3. Thoroughly cook chicken in olive oil
4. Roll each chicken piece in the battered pancake until fully covered
5. Return chicken to the skillet
6. Cook batter around the chicken
7. Serve hot and enjoy



CAULIFLOWER BREAD STICKS

INGREDIENTS

- 1 head of cauliflower
- - 1 tablespoon of oregano
- - ½ tablespoon of basil
- - 1 tablespoon onion powder
- ½ tsp red pepper flakes
- - 2 eggs
- - Salt and pepper to taste

PREPARATION

1. You can put the whole head of cauliflower in a microwave-safe dish and put it in the microwave for 10 min and then remove and put in a food processor until smooth.
2. Alternatively, you can put the cauliflower in the food processor first until you get a rice consistency and then put it in a microwave-safe dish and put it in the microwave for 10 min.
3. Let the cauliflower cool slightly and then place in the refrigerator until cooled completely.
4. Once cooled, mix the rest of the ingredients in the cauliflower.
5. Grease a cookie sheet and place cauliflower on it.
6. Use your hands and pat down cauliflower until it is about ½ in thick.
7. Place in an oven set for 425°F for about 25 min or until slightly brown.
8. Remove from the oven and turn to broil at 500°F.
9. Cut your cauliflower in the desired sticks you want and flip over.
10. Place back in the oven until both sides are brown and desired crispness
11. Enjoy!



DEVEILED EGGS

INGREDIENTS

- 4 eggs - cut in half
- 4 tbsp. Walden Farms Mayo
- 4 tbsp. mustard
- Sea salt
- A dash of paprika

PREPARATION

1. Boil the eggs.
 2. Cut eggs in half.
 3. Scoop out yokes.
 4. Mix the yokes with Walden Farms Mayo, salt, and Mustard (to taste).
 5. Spoon back into the egg halves.
 6. Garnish with a sprinkle of Paprika
- Serve and enjoy!



FRENCH TOAST

INGREDIENTS

- 1 Ideal Protein Omelet Mix
- Pam spray
- 5 ounces of cold water
- 1/2 tsp Cinnamon
- 1 tsp vanilla extract
- 2 tsp maple syrup

PREPARATION

1. Preheat oven to medium
 2. Mix all the ingredients, except maple syrup, in a bowl or shaker
 3. Spread the Pam spray in a medium-size Pyrex
 4. Pour the prepared mix in the Pyrex
 5. Bake for 10 minutes
 6. Serve with the Walden Farms Maple Syrup
- Cut them into square shapes if you like and enjoy!



GOURMET SANDWICH POCKETS

INGREDIENTS

- 1 Ideal Protein Pancake Mix (any)
- 2 pinches of Ideal Protein salt
- 1/8 tsp dried basil
- 75 - 100 ml of water
- Dressing
- 1 tbsp olive oil
- 1 tbsp vinegar
- 1/2 tsp dried basil
- 1 clove of garlic
- Suggested filling:
- Shredded lettuce
- Diced tomatoes
- Cucumber
- Slivered green peppers etc.

PREPARATION

1. Prepare 1 package of Ideal Protein Vanilla Pudding and set aside
 2. Crumble 1 Yogurt Peanut Crunch Bar
 3. Mix into the pudding
 4. Stir mix 1/2 of unprepared Ideal Protein Cappuccino Drink powder
 5. Place it in a dessert bowl
 6. Sprinkle some cinnamon and 2 tsp of Ideal Protein Cocoa Drink
- Enjoy!



MUSHROOM BUN SLIDERS

INGREDIENTS

- 12 medium Portobello mushroom caps
- - 6 small reduced-fat swiss cheese sliced (for maintenance only)
- - 3 small Roma tomatoes - sliced
- - 2 cup Romaine Lettuce
- 1 lb lean ground beef
- - 1/4 cup Scallions - finely diced
- - 1 tbsp. reduced-sodium soy sauce
- - 1/2 tsp. garlic powder
- - 1/2 tsp. salt (optional)



PREPARATION

1. Add the beef, scallions, soy sauce, garlic powder, and salt (optional) in a medium-sized bowl, and mix well.
2. Create 12 small, flat beef patties from the mixture using your thumb to make an indentation on one side of the patties.
3. Coat grill racks lightly with cooking spray.
4. Add beef patties and grill them covered, on medium heat until the desired doneness.
5. Add sliced mushroom caps to grill rack and cook for 1 to 2 minutes per side (mushroom should still remain somewhat firm).
6. Cut cheese slices into four pieces each (if in maintenance).
7. Assemble sliders using sliced mushroom caps as buns, and add two pieces of cheese per slider.
8. Serve with tomato slices and lettuce.

Enjoy!



IDEAL PROTEIN WAFFLES

INGREDIENTS

- 1 packet Ideal Protein Pudding (any flavor)
- 1/4 cup water
- 1/4 c. egg white
- Olive oil or Pam spray
- Pinch of baking powder



PREPARATION

1. In a bowl, mix all ingredients - make sure the batter is thick
 2. Heat up the waffle maker
 3. Spray waffle maker with olive oil/pam spray
 4. Cook for about 4 - 5 minutes
 5. Top with Walden Farms Pancake Syrup
- Enjoy!



PIE CRUST

INGREDIENTS

- 1 packet Ideal Protein Maple Oatmeal
- 1 packet Ideal Protein Pancake mix
- 1 packet Ideal Protein Maple Oatmeal
- 1 packet Ideal Protein Pancake mix



PREPARATION

1. Preheat oven to 350°F and spray an 8-inch pie plate with non-stick baking spray.
2. Take a small mixing bowl and combine Ideal Protein Oatmeal and Pancake Mix.
3. Add egg white and water and beat to create a thick paste.
4. Use a wet rubber spatula to spread the crust mixture to cover the inside of the pie plate.
5. Bake for about 10-15 minutes or until golden brown and crispy.
6. Cool and Fill with favorite Ideal Protein pudding mix and enjoy!



BLUEBERRY CLOUD BISCUITS

INGREDIENTS

- 1 Blueberry Muffin Mix packet
- 1 tsp. baking powder
- 4 tbsp. cold water
- 1 tbsp. Walden Farms Blueberry Syrup
- 8 tbsp. Liquid Egg Whites

PREPARATION

1. Preheat oven to 375°F.
2. Whip egg whites using an electric hand mixer to make a stiff velvety texture.
3. Add in the rest of the ingredients and gently fold to combine.
4. Use a ½ cup to scoop the batter onto 2 parchment paper-lined baking sheets (should make 8). Leave plenty of room between scoops to rise and expand.
5. Bake for 12 minutes.
6. Serve and Savor!



MILK CHOCOLATE PUDDING WAFFLE

INGREDIENTS

- packet IP Pudding mix - any flavor
- 1 egg or 2 egg whites - beaten
- 2 oz. of water
- 1/4 tsp. Baking Powder
- Small pinch of sea salt
- Few drops of flavored Stevia - optional
- Spices of your choice: cinnamon, vanilla, pumpkin pie spice, etc. - optional
- Walden Farms topping: Maple Syrup, Chocolate Syrup etc. - optional



PREPARATION

1. Beat egg and water until mixed.
2. Add spices, salt and baking powder.
3. Add and stir in one IP pudding packet.
4. Pour mix into greased waffle iron or you can also make three small pancakes.
5. Bake until golden brown.
6. Top with your favorite Walden Farms topping (optional).
7. Serve and enjoy!



TIRAMISU DONUTS

INGREDIENTS

- 1 IP cappuccino drink mix - dry
- 1 IP chocolate chip pancake mix - dry
- 1 tsp. baking powder
- 1 tsp. sugar-free sweetener - granular
- 1/3 cup liquid egg whites
- 2 tsp. olive oil
- 2 tbsp. Walden Farms chocolate syrup
- 2 tbsp. cold coffee
- ½ tsp. brandy extract, sugar-free (optional)
- Cooking spray

PREPARATION

1. Preheat oven to 350°F.
2. In a medium bowl, mix together the dry ingredients.
3. Add liquid ingredients and stir to mix.
4. Spray a donut pan with cooking spray and then spoon batter into pan, making 6 donuts.
5. Bake for 8 minutes.
6. Serve and enjoy!



BLUEBERRY PANCAKES WITH CHOCOLATE CHIP AND CARAMEL

INGREDIENTS

- 1 Chocolately Caramel Flavored Mug Cake Packet
- 3 tbsp. Liquid Egg Whites
- ½ tsp. baking powder
- 3 tbsp. cold water
- 1 tbsp. Walden Farm's Blueberry Syrup

PREPARATION

1. Add liquid egg whites to a medium-sized mixing bowl and whisk until it becomes velvety smooth (i.e. right before the point of stiff peaks)
2. Add and combine the rest of the ingredients gently.
3. Pour the batter on a greased and warmed skillet on medium heat into desired pancakes sizes. Flip when bubbles form and golden brown.
4. Drizzle over Walden Farm's Blueberry or Caramel Syrup.
5. Enjoy!



IDEAL PROTEIN CINNAMON BREAD

INGREDIENTS

- 1 Ideal Protein Crispy Cereal
- 2 egg whites
- ¼ tsp. baking powder
- Cinnamon to taste
- 1 packet Splenda

PREPARATION

1. Preheat the oven to 350 degrees Fahrenheit
2. Beat the egg whites in a bowl
3. Crush the cereal and beat in with the eggs.
4. Add cinnamon, Splenda, and baking powder
5. Wait about 2 minutes allowing the baking powder to work.
6. Then mix well until it forms a batter
7. Spray a pie plate with a non-stick cooking spray and spread batter evenly
8. Baking in the oven for 12-15 minutes or until golden.



HEALTHY BREAKFAST SAUSAGE

INGREDIENTS

- 1 lb ground chicken breast
- 1 tsp. kosher salt
- ½ tsp. black pepper
- ½ tsp. ground sage
- ½ tsp. garlic powder
- ½ tsp. dried thyme
- ½ tsp. ground nutmeg
- ¼ - ½ tsp. red pepper flakes
- - 1 tsp. approved granular brown sugar substitute

PREPARATION

1. Preheat the oven to 350 degrees Fahrenheit
2. Beat the egg whites in a bowl
3. Crush the cereal and beat in with the eggs.
4. Add cinnamon, Splenda, and baking powder
5. Wait about 2 minutes allowing the baking powder to work.
6. Then mix well until it forms a batter
7. Spray a pie plate with a non-stick cooking spray and spread batter evenly
8. Baking in the oven for 12-15 minutes or until golden.



CHOCOLATE CHIP COOKIES

INGREDIENTS

- 1 packet IP chocolate chip pancake mix
- 1 tbsp. of each of the following ingredients:
 - Olive oil
 - Baking powder
 - Egg white
 - Stevia
 - Vanilla extract
 - IP vanilla drink mix

PREPARATION

1. In a mixing bowl combine all ingredients. Start with the dry ingredients.
2. Line a baking sheet with parchment paper and spoon the mixture onto the sheet. Leave about 2 inches of space between each scoop.
3. Bake for 10 minutes at 350 °F.
4. Remove from oven and let cool off.

Enjoy!



CRISPY JICAMA CHIPS

INGREDIENTS

- medium jicama
- 2 tbsp. fresh lime juice
- Pinch of Cayenne pepper
- Pinch of salt
- Dried parsley - for garnish

PREPARATION

1. Preheat oven to 250°F.
2. Line 2 baking sheets with parchment paper and lightly grease with oil or use a silicone mat.
3. Peel and thinly slice jicama - preferably using a mandolin for uniform size.
4. Place jicama chips in a bowl and carefully toss them with lime juice, cayenne pepper, and salt.
5. Place jicama slices on the baking sheet in a single layer.
6. Bake for 30 minutes and then turn them over and bake for another 30 minutes, or until edges turn up and are golden and crispy.
7. Transfer jicama chips to a cooling rack to cool off. Let them further crisp up
8. Garnish with parsley leaves and serve with your favorite dip or vegan yogurt. Enjoy!



CHUNKY APPLE FLAVORED OATMEAL MUFFINS

INGREDIENTS

- 2 Ideal Protein Apple Oatmeal Packets
- 1 tsp. baking powder
- ½ tsp. cinnamon
- 1 packet Stevia or whatever sweetener you are using
- ⅓ cup egg whites (or 2 egg whites)
- 2 tsp. Olive oil
- 3-4 tbsp. water
- 1 cup chayote squash chunks - about the size of raisins



PREPARATION

1. In a small bowl, microwave chayote with 1 tbsp. water for about 2 minutes.
2. In another small bowl, stir together all the dry ingredients.
3. Add liquid ingredients.
4. Fold in the cooked chayote squash.
5. Divide the mixture into either a 6 cupped silicone muffin pan or a whoopie pan.
6. Sprinkle the tops with a little extra cinnamon.
7. Bake at 350°F for 10 minutes for whoopie pan or 12 minutes if using a muffin pan.
8. Three of these muffins count as 1 unrestricted Ideal Protein packet for Phase 1.
9. Serve and enjoy!



APPETIZERS *and* ENTREES



SILKY ZUCCHINI SOUP

INGREDIENTS

- 1 tbsp. olive oil
- 2 tbsp. extra-virgin olive oil
- 1 leek - finely chopped
- 1 garlic clove - thinly sliced
- Kosher salt
- Freshly ground pepper
- 1½ lb. zucchini - halved lengthwise and sliced 1/4 inch thick
- 2/3 cup vegetable stock or low-sodium broth
- Julienned raw zucchini - for garnish

PREPARATION

1. In a large saucepan, heat up the olive oil and add the leek and garlic. Season with salt and pepper and cook over moderately low heat - stir frequently, until softened, for about 7 to 8 minutes.
2. Now add the zucchini and cook while stirring frequently, until softened for about 10 minutes.
3. Add the stock and 1½ cups of water and bring to a simmer.
4. Cook until the zucchini becomes very soft, about 10 minutes.
5. Work in 2 batches if necessary and puree the soup in a blender, until it's silky-smooth.
6. Return the soup to the saucepan and season with salt and pepper.
7. Serve hot or chilled, garnish with julienned zucchini.
8. Enjoy!



GREEN CHICKEN ZOODLE BOWL

INGREDIENTS

- 1/3 cup cilantro - packed
- 1/2 cup olive oil
- 2 tbsp. lime juice
- 1/4 tsp. sea salt
- 1 clove garlic
- 1 tbsp. solid cooking fat
- 1/2 onion - diced
- 3 cloves garlic - minced
- 1 1/2 pounds boneless, skinless chicken thigh meat - cut into 1 1/2 inch chunks
- 2 zucchini - spiralized
- 1/2 tsp. sea salt
- For garnish - cilantro leaves, thinly-sliced radishes, lime wedges, and avocado (optional)



PREPARATION

1. Preheat the oven to 425°F. First, make the sauce by placing cilantro, oil, lime juice, sea salt in a blender and blend until thoroughly combined. Set it aside.
2. On medium heat, place the solid cooking fat in the bottom of an ovenproof skillet. When the fat has melted and the pan is hot, add the onions. Cook while stirring occasionally, for about five minutes or lightly browned. Now add the garlic and cook for another 30 seconds - until fragrant.
3. Turn the heat to high and add the chicken in the pan and spread out so that the chicken is in a thin layer.
4. Let cook for 1-2 minutes without stirring, so the bottom of the chicken browns. Give a good stirring and place in the oven. Cook for 12 minutes or until cooked throughout.
5. While the chicken is cooking, place the zoodles in a mixing bowl and toss with the dressing. Set aside.
6. Once the chicken is finished cooking, let cool off for a few minutes. Add with the vegetables and dressing.
7. Garnish and serve.
8. Enjoy!



AIR FRYER HAMBURGERS

INGREDIENTS

- 1 lb. lean ground beef
- ½ tsp. salt
- ½ tsp. pepper
- ½ tsp. onion powder
- ¼ tsp. garlic powder
- ¼ cup approved BBQ sauce - optional
- 4 hamburger buns
- Toppings - as desired



PREPARATION

1. Mix meat, salt, pepper, onion powder, and garlic powder in a medium bowl.
2. Form 4 patties that are about 1/2 inches thick.
3. Make a small indent at the center of the patty with thumb. Brush patties with approved barbecue sauce if using.
4. Preheat the air fryer to 370°F and add patties in a single layer to the basket.
5. Cook for 6 minutes then flip burger over and cook another 3-5 minutes or until beef reaches 160°F.
6. Add cheese (for Maintenance only) if using and cook for 1 minute more.
7. Wrap with lettuce leaves and serve!



INSTANT POT BUFFALO CHICKEN

INGREDIENTS

- 4 chicken breasts - boneless, skinless
- 1 cup buffalo sauce or more
- Salt and pepper, to taste
- ¼ cup water or chicken stock



PREPARATION

1. Add 1/3 cup of buffalo sauce to the bottom of the Instant Pot.
2. Now add in the chicken breasts and season with salt and pepper.
3. Drizzle a couple more tablespoons of sauce on top of the chicken breasts and then add 1/4 cup of water or chicken broth.
4. Pressure cook for 10 minutes and then quick release once done.
5. Remove the cooked chicken breasts and shred them.
6. Meanwhile, press the sauté button on the Instant Pot and let the liquid inside simmer and cook down.
7. Add the shredded chicken back into the Instant Pot. Add in the rest of the buffalo sauce.
8. Toss well to coat.
9. Serve and enjoy!



CROCKPOT CHICKEN BREAST RECIPE

INGREDIENTS

- 1/2 cup chicken broth
- 2 tbsp. olive oil
- 1 tsp. salt
- 1/2 tsp. onion powder
- 1/2 tsp. dried thyme
- 1/2 tsp. paprika
- 1/4 tsp. pepper
- 1/4 tsp. garlic powder
- 4 large chicken breasts



PREPARATION

1. Pour the chicken broth in the crockpot.
2. Mix the seasoning in a small dish.
3. Rub the olive oil and seasoning over the chicken breasts.
4. Put the chicken breasts in the slow cooker.
5. Cook on high for 3-4 hours or on low for 4-6 hours.
6. Take out from cooker and serve warm with Cauliflower Fried Rice.
7. Enjoy!



MEXICAN HEARTS OF PALM RICE

INGREDIENTS

- 12 oz. package hearts of palm rice such as Palmini
- 1 tsp. avocado oil
- 1 tbsp. lime juice
- 1/4 cup cilantro - minced
- Salt and pepper to taste
- 1 tsp. paprika
- 1 tsp. cumin



PREPARATION

1. Rinse the heart of palm rice well under running water in a large fine mesh strainer. Set in the sink to drain.
2. Heat up a large pan over medium high heat and when hot, add the oil. Once the oil is hot, add the rice and cook. Stir occasionally until no liquid remains, for about 5-10 minutes total.
3. Transfer rice to a serving bowl.
4. Stir in lime juice and cilantro.
5. Season to taste with salt and pepper.



LEMON-GARLIC BROILED FLOUNDER WITH SPINACH

INGREDIENTS

- ¼ cup olive oil
- 2 tbsp. lemon juice
- 2 cloves garlic - minced
- Salt and pepper
- 1 small onion - chopped
- 2 10-oz. packages frozen spinach
- 4 flounder fillets (about 6 oz. each)
- Zest of 1/2 lemon - optional



PREPARATION

1. Preheat broiler to high. Line a broiling pan with foil and set rack 2 inches from heat.
2. In a small bowl, combine 3 tbsp. olive oil, lemon juice and garlic. Season with salt and pepper.
3. Heat up remaining oil in a skillet over medium-high heat.
4. Sauté onion until softened, for about 3 minutes.
5. Add frozen spinach then cover and cook until thawed, for about 8 minutes.
6. Uncover and season with salt and pepper and drizzle with 1/2 of flavored olive oil. Cook for 4 minutes to simmer off excess liquid.
7. Remove from heat, cover and keep warm.
8. Lightly spray foil-lined broiling pan with cooking spray and arrange flounder fillets on top and season with salt and pepper.
9. Drizzle remaining flavored oil over the fish and broil undisturbed - until lightly browned, for about 6 minutes.
10. Divide spinach among 4 plates and place flounder over spinach bed.
11. Serve hot, topped with lemon zest.



GROUND BEEF AND CABBAGE

INGREDIENTS

- 1 large head cabbage - finely chopped
- 14.5 oz. diced tomatoes with juice
- 1 leek - thinly sliced
- 1 tbsp. Italian seasoning
- Salt and ground black pepper - to taste
- 1 lb. lean ground beef



PREPARATION

1. Place cabbage, tomatoes w/juice, leek, Italian seasoning, salt, and pepper into a Dutch oven or large pot over low heat. Cook and stir until it begins to simmer.
2. Add lean ground beef on top and cover and cook. Stir occasionally or until cabbage is tender and ground beef is cooked through. For about 45 minutes.
3. Serve and enjoy!



CHICKEN STEW WITH TURNIPS & MUSHROOMS

INGREDIENTS

- 1½ lb. boneless, skinless chicken breasts - trimmed
- ½ tsp. salt - divided
- ¼ tsp. freshly ground pepper
- 2 tbsp. extra-virgin olive oil - divided
- 2 large turnips (about 1 pound) - peeled and cut into 1-inch pieces
- 8 oz. sliced Cremini mushrooms
- 1 medium leeks - sliced
- 2 cloves garlic - minced
- 4 cups chopped kale
- 3 cups reduced-sodium chicken broth
- 1 tsp. fresh chopped rosemary
- 3 tbsp. Konjac flour
- 3 tbsp. water

PREPARATION

1. Cut chicken into 1-inch pieces and sprinkle with 1/4 tsp. of salt and pepper.
2. Heat up 1 tbsp. oil in a Dutch oven over medium-high heat. Add chicken. Cook and stir frequently, until lightly browned, for 3 to 4 minutes. Then transfer to a plate.
3. Add the remaining 1 tablespoon oil to the pot. Add turnips, mushrooms, leeks and garlic and cook for 3 to 5 minutes. Stir occasionally.
4. Stir in kale, broth and rosemary. Add the prepared chicken and any juices to the pot. Bring to a boil and then reduce heat to maintain a simmer. Cover and cook, stirring once or twice, until the turnips are tender, about 10 minutes.
5. Meanwhile, mix cornstarch and water in a small bowl and stir the mixture into the stew and cook until thickened - for about 3 minutes.
6. Remove from heat and season the stew with the remaining 1/4 tsp. salt.
7. Serve on top of cauliflower rice. Garnish with sesame seeds and green onion if desired.
8. Enjoy!



REUBEN IN A BOWL

INGREDIENTS

- 1 tbsp. olive oil
- ½ red - diced
- 2 cloves garlic - minced
- 1 lb. shredded cabbage blend
- 1 lb. frozen cauliflower rice
- ½ lb. corned beef - cut into 1 inch pieces
- ¼ tsp. pepper
- 1 tsp. sea salt
- ½ tsp. caraway seeds
- 2 tsp. apple cider vinegar
- ¼ cup chicken broth
- Walden Farms Thousand Island Dressing



PREPARATION

1. Heat up olive oil in a large deep skillet over medium heat.
2. Add the garlic and stir for 30 seconds until fragrant.
3. Add in the cabbage blend, cauliflower rice, and corned beef and stir well.
4. Add in the salt, pepper, and caraway seeds followed by apple cider vinegar and the chicken broth. Cover the pan.
5. Allow cooking over medium heat and stir occasionally, for 7-10 minutes or until most of the liquid evaporates.
6. Drizzle WF Thousand Island Dressing over.
7. Serve and enjoy!



ROSEMARY & GARLIC BASTED SIRLOIN STEAK

INGREDIENTS

- 1 lb. boneless top sirloin steak - trimmed
- 2½ tbsp. extra-virgin olive oils
- ¾ tsp. kosher salt - divided
- ½ tsp. ground pepper - divided
- 4 medium cloves garlic - minced
- 2 medium shallots, sliced lengthwise
- 1 sprig fresh rosemary plus more for garnish

PREPARATION

1. Leave the steak at room temperature for 30 minutes.
2. Pat dry with paper towels and then brush with oil. Sprinkle with ½ teaspoon salt and ¼ teaspoon pepper.
3. Heat up a large cast-iron skillet over medium-high heat.
4. Add steak and cook for 1 minute. Then, add garlic, shallots, 1½ tbsp. oil and rosemary. Cook for 1 minute while tilting the pan slightly to pool the oil and drippings on one side.
5. Use a spoon to baste the steak with the mixture. Flip the steak and cook, basting occasionally until an instant-read thermometer reads 125°F . For medium-rare, cook 2 minutes more.
6. Place the steak to a clean cutting board and top with the shallots, garlic and rosemary. Cover with foil loosely and leave for 10 minutes.
7. Discard the rosemary sprig.
8. Thinly slice the steak against the grain and transfer them to a serving platter.
9. Spoon the remaining drippings from the pan and cutting board over the steak.
10. Season with the remaining ¼ teaspoon salt and pepper. Garnish with more rosemary if desired.
11. Use leftovers to top a salad the next day.
12. Serve and enjoy!



EASY AIR FRYER SCALLOPS

INGREDIENTS

- 1 lb. sea scallops
- 1 tsp. Lemon-Pepper seasoning
- Olive oil spray
- Fresh chopped parsley, to garnish
- Lemon



PREPARATION

1. Preheat the air fryer to 400°F for 5 minutes.
2. Meanwhile, pat dry the scallops with a paper towel and spritz with olive oil.
3. Season scallops with lemon pepper seasoning on both sides.
4. Place in the preheated air fryer basket and cook on 400°F for 6 minutes.
Turn halfway through.
5. Remove from air fryer and squeeze lemon over.
6. Serve with your favorite sauce.
7. Enjoy!



STUFFED CHICKEN SALAD CUCUMBER BOATS

INGREDIENTS

- 1 cooked chicken breast - shredded
- 4 pickling cucumbers
- 1/3 cup approved mayonnaise
- 1/4 cup celery - chopped
- 1 tsp. lemon juice
- 2 tbsp. green onions - chopped
- 1/2 tsp. garlic powder
- Salt and pepper - to taste
- Chopped parsley - for garnish

PREPARATION

1. Slice cucumbers in half lengthwise and deseed and scoop out the centers using a spoon.
2. Take a mixing bowl and combine the chicken, mayonnaise, celery, lemon juice, green onions, garlic powder and salt and pepper to taste. Stir to combine well and make chicken salad.
3. Fill the cucumbers with the chicken salad mixture.
4. Top with chopped parsley for garnish.
5. Serve and enjoy!



CREAMY VEGAN TURNIP LEEK SOUP

INGREDIENTS

- 1 tbsp. olive oil or 1/4 cup water (for water saute)
- 3 medium leeks (use white and light green parts only)
- 2 1/2 lbs. turnip, cubed 1/2 inch (peeled or with skin on)
- 1 1/2 teaspoons dried thyme or Herbes de provence
- 1 bay leaf
- 4 cups water or low-sodium vegetable broth
- Mineral salt - to taste
- 1/4 cup chopped parsley - for garnish

PREPARATION

1. Start by removing and discarding the leek root ends and thick dark green parts. Cut in half lengthwise and rinse each half under cold water. Pull apart the layers to remove any sand or debris nestled inside. Then slice leeks crosswise. Should make 4 - 5 cups.
2. Cut turnips into 1/2 inch cubes.
3. In a large dutch oven or pot, heat up the oil/water over medium heat and add the leeks and cook. Stir frequently, until leeks are soft and wilted, for about 10 minutes.
4. Adjust the heat as necessary so as not to brown the leeks.
5. Now add the turnips, broth, bay leaves, herbs, salt to the pot and bring to a boil. Reduce heat, cover, and let simmer on low for 15 minutes or until the turnips are fork-tender.
6. Remove the bay leaves and puree the soup using a hand-held immersion blender until smooth (you can leave it a little chunky). You can use a regular blender to puree the soup in batches. Season according to taste.
7. Serve warm with chopped parsley or croutons.



ROASTED SPAGHETTI SQUASH WITH GROUND TURKEY AND VEGETABLES

INGREDIENTS

- 2 tbsp. olive oil
- 1 tsp. salt, divided, or more to taste
- 1 tsp. freshly ground black pepper, divided, or more to taste
- 1 lbs. ground turkey
- 1 (16 oz.) can diced tomatoes
- 8 fresh asparagus - trimmed and cut into 1/2 inch pieces
- 1/2 leeks - chopped
- 1/4 cup chopped fresh basil, or to taste
- 4 garlic cloves - minced
- 1 tsp. dried oregano
- 4 oz. chicken broth

PREPARATION

1. Preheat the oven to 350°F and line a baking sheet with aluminum foil.
2. Coat the inside of each spaghetti squash half with olive oil and season them with salt and pepper.
3. Place spaghetti squash on the prepared baking sheet, skin-side up.
4. Roast spaghetti squash in the preheated oven until the skin can easily be pierced with a fork, for about 30 to 45 minutes.
5. Meanwhile, cook ground turkey in a skillet over medium heat until browned.
6. Then combine tomatoes, asparagus, onion, basil, garlic, oregano, salt, and pepper in a bowl and mix well. Add mixture to browned ground turkey in the skillet and cook. Stir occasionally, for about 5 minutes.
7. Pour in chicken broth and cook until asparagus is slightly tender. About 5 more minutes.
8. Remove cooked spaghetti squash from oven and allow cooling off until easily handled.
9. Scrape the squash into spaghetti strands using a fork and place into a bowl.
10. Place 1/2 of the spaghetti squash into a serving dish or the left out squash skin and top with turkey-vegetable mixture.
11. Serve and enjoy!



CREAM-LESS CREAM OF ASPARAGUS SOUP

INGREDIENTS

- 2 tbsp. olive oil
- 1 leek - chopped
- 1 rib of celery - chopped
- 1 clove of garlic - minced
- 1 russet turnip - chopped
- 3 cups asparagus - chopped into 1-inch pieces (woody ends removed)
- 5 cups of chicken stock or vegetable stock
- ¼ tsp. ground black pepper
- 1 tsp. lemon juice - freshly squeezed
- 1 cup asparagus tips only (for garnish)

PREPARATION

1. In a large stockpot, add olive oil over medium-high heat and sauté the leeks, garlic and celery until leeks are translucent.
2. Add the turnips and asparagus and stir well to combine.
3. Add the stock and bring to a simmer. Turn the heat down to low and continue to simmer for 15 minutes, covered, until the vegetables become soft.
4. Now use an immersion blender to puree the soup. If using standing blender, then blend in batches and pour back into pot.
5. Add the lemon juice and black pepper and stir to mix.
6. Cook on low for a couple of minutes more. Stir occasionally.
7. Serve hot with asparagus tips on top. Enjoy!



CROCK POT PORK TENDERLOIN

INGREDIENTS

- 1 lb. pork tenderloin
- 1 cups Approved BBQ sauce
- ½ tbsp. spicy brown mustard
- 1 tsp. chili powder
- ¼ tsp. kosher salt



PREPARATION

1. Add pork tenderloin to a 6-quart slow cooker.
2. Mix BBQ sauce, mustard, chili powder, and kosher salt in a bowl.
3. Pour BBQ Sauce mix over the pork tenderloin and cover the lid of the slow cooker.
4. Cook on high for 2 - 2½ hours or low for 4 hours, until the pork tenderloin reaches 145°F.
5. Remove pork from the slow cooker and let rest for 10 minutes.
6. Slice and serve with sauce. Enjoy!



BAKED COD IN FOIL

INGREDIENTS

- 2 tomatoes - cubed
- 1 red bell pepper - seeded and cubed
- 1 leek - chopped
- 2 tbsp. olive oil
- 2 tbsp. fresh basil - chopped
- 1 clove garlic - minced
- Aluminum foil
- 4 (5 oz.) cod fillets
- 1 lemon - juiced
- Salt and ground black pepper - to taste

PREPARATION

1. Preheat the oven to 400°F.
2. Combine tomatoes, bell pepper, leek, olive oil, basil, and garlic in a bowl and mix well.
3. Lay 4 sheets of aluminum foil on a work surface and place 1 cod fillet in the center of each.
4. Use spoon to pour tomato mixture evenly on top of the fillets. Drizzle lemon juice and season with salt and pepper.
5. Now place a second sheet of foil on top and seal the edges to make it look like a parcel. Repeat with the remaining fillets.
6. Bake in the preheated oven about 20 minutes or until cod can be flaked easily with a fork.
7. Remove from the oven and carefully unwrap the parcels.
8. Serve warm and enjoy!



BLACKENED CHICKEN

INGREDIENTS

- 2 tbsp. paprika
- 1 tbsp. dried thyme
- 1 tbsp. onion powder
- 1 tbsp. garlic powder
- ¼ tsp. cayenne pepper
- 1 tsp. Diamond Crystal kosher salt
- 4 boneless skinless chicken breasts (8 oz. each)
- 2 tbsp. avocado oil or avocado oil spray



PREPARATION

1. Preheat your oven to 450°F.
2. In a small bowl, whisk together the paprika, thyme, onion powder, garlic powder, cayenne, and kosher salt.
3. Brush (or spray) the chicken breasts with the oil on both sides, then sprinkle both sides with the seasoning mixture. Press with your fingers to help the coating adhere.
4. Heat a well-seasoned, large cast iron skillet over high heat until smoking hot, about 5 minutes.
5. Add the chicken breasts and cook for 30 seconds on each side to blacken. Then place the skillet in the oven to finish cooking, for 10-12 minutes. The chicken is done when no longer pink in the center or juices run clear when pierced with a fork. Internal temperature should read 160°F. Remove the chicken to a platter and loosely cover with foil to keep warm. Allow resting for 5 minutes before slicing and serving.



SPAGHETTI SQUASH AND BRUSSELS SPROUTS WITH CRISPY SHALLOTS

INGREDIENTS

- 1 3½-4 lb. spaghetti squash
- 3 tbsp. olive oil - divided
- 2 large shallots - thinly sliced
- 1 lb. Brussels sprouts - shaved or thinly sliced
- 3 garlic cloves - minced
- Salt and pepper - to taste

PREPARATION

1. Preheat your oven to 400°F. Slice the spaghetti squash in half and scoop out the seeds. Coat the inside with a little olive oil and salt and pepper, then bake for 40-50 minutes.
2. When the spaghetti squash has cooked for about 30 minutes, heat up 2 tablespoons of olive oil on medium heat in a large pan.
3. Add the shallots and cook, keep stirring frequently, for about 8 minutes or until lightly golden and crispy.
4. Use a slotted spoon to remove the crispy shallots to a paper towel to drain.
5. Add the brussels sprouts and minced garlic to the same pan and sauté for 4-5 minutes. You may need to extra oil.
6. When the spaghetti squash is done, remove it from the oven and use a fork to scrape out the flesh into a bowl.
7. Add the sautéed Brussels sprouts and crispy shallots to the bowl, and season with additional salt and pepper.
8. Stir all of the ingredients together. Serve!



STEAK AND VEGGIE BURRITO

INGREDIENTS

- ¼ cup keto-friendly mayonnaise
- 1 tbsp. lime juice
- ½ tsp. chipotle powder
- 6 cups filtered water
- 4 medium collard green leaves - stalks trimmed
- 4 oz. sirloin steak - thinly sliced
- ¼ tsp. sea salt
- 1 tsp. avocado oil
- ⅓ cup julienned bell pepper
- ⅓ cup chopped tomato
- ⅓ cup thinly sliced red onion
- ¼ cup cilantro leaves



PREPARATION

1. Sauce: Stir together mayonnaise, lime juice, chipotle powder in a small bowl and set aside.
2. To make the burrito, bring the water to a boil in a medium pot and add the collard green leaves. Cook for about 4 minutes and drain. Set aside.
3. Add the sliced steak in a small bowl with some sea salt and set aside.
4. In a medium skillet, heat up the avocado oil over medium-high heat for 2 minutes.
5. Add the steak and sear it for 4 minutes, stir once. Then turn off heat and let sit for 5 minutes in the pan.
6. Overlap 2 collard green leaves to create 1 large tortilla. Line the steak, veggies, and cilantro onto the collard green leaves.
7. Fold in the sides and tightly roll to create a burrito. Repeat with remaining leaves.
8. Slice the burritos in half and serve with the chipotle dipping sauce.
9. Serve and enjoy!



GRILLED TUNA STEAK WITH SCALLION SAUCE

INGREDIENTS

- 1 tbsp. vegetable oil (and extra for grill)
- 2 scallions
- 2 tbsp. toasted sesame oil
- 1 tbsp. soy sauce
- 1 tsp. finely grated lemon zest
- 1 tbsp. fresh lemon juice
- 1 tsp. finely grated lime zest
- 1 tbsp. fresh lime juice
- 1 tsp. kosher salt
- 2 (6- to 8-oz.) Ahi tuna steaks - 1 1/2" to 2" thick
- 1 tsp. kosher salt
- Mixed greens and grilled lemon wedges (optional)

PREPARATION

1. Prepare a grill by setting up for high heat and oiling grates with vegetable oil.
2. Arrange the scallions in a single layer and place a small baking sheet on top of them to make them contact with grill.
3. Grill until scallion softens and chars, for 2 to 3 minutes per side and then transfer to a cutting board and let cool.
4. Once it cools off, finely chop scallions and transfer to a smaller bowl. Whisk in sesame oil, soy sauce, lemon zest, lemon juice, lime zest, lime juice, and salt.
5. Now season tuna steaks all over with vegetable oil and salt and grill just until there are visible grill marks, for about 2 minutes per side.
6. Transfer tuna to a plate and pour scallion sauce over top.
7. Serve with greens and lemon wedges. Enjoy!



BRUSSELS SPROUTS AND GROUND TURKEY SKILLET

INGREDIENTS

- 1/2 lbs. ground turkey
- Sea salt & black pepper - to taste
- 1/4 cup Chicken broth
- 2 tsp. Italian seasoning
- 1/2 tsp. garlic powder
- Red pepper flakes to taste
- 1/2 lbs. brussels sprouts
- 1 tbsp. Avocado oil



PREPARATION

1. Trim Brussels sprouts and cut them into quarters.
2. Heat up a skillet over medium-high heat and add avocado oil. Coat the bottom of the skillet.
3. Add Brussels sprouts and cook. Keep stirring occasionally - until sprouts are lightly browned, for about 3 minutes.
4. Now, add ground turkey and cook while breaking it up as it browns.
5. When the turkey is browned, season everything in the skillet with sea salt and pepper.
6. Now add the chicken broth and stir together.
7. Cover the skillet to allow simmering until the liquid has reduced, about 5 minutes.
8. Season with Italian seasoning, garlic powder, and red pepper flakes.
9. Serve warm and enjoy!



WALKING TACO

INGREDIENTS

- Ideal Protein dorados
- ¼ Ideal Protein cheese sauce
- ¼ cup ground taco meat
- 2 tbsp. roma tomatoes
- 1 tsp. onion - diced
- 1 tsp. cilantro - diced
- 1 tbsp. salsa



PREPARATION

1. Open the IP dorado bag and add your toppings of choice.
2. Mix all your toppings together and eat right out of the bag!
3. Enjoy!



CHIPOTLE CHICKEN BURRITO BOWL

INGREDIENTS

- 2 lbs chicken thighs or breasts
- 2 cloves garlic minced
- 3 tbsp. lime juice
- 1 1/2 tbsp. avocado oil
- 1 tsp. chili powder
- 1 tsp. cumin
- 1 tsp. paprika
- Salt
- 1/2 tsp. oregano
- 1/4 tsp. black pepper
- 2 10-oz bags of frozen cauliflower rice
- 1 tbsp. cilantro - finely chopped
- Pepper to taste
- 2 red bell pepper
- 1 green bell pepper
- 1 Green onion - diced
- 2 Roma tomatoes - diced
- 1 tbsp. jalapeno diced or half of a jalapeno diced

PREPARATION

1. Start by heating up cauliflower rice. Once done, drain all of the liquid.
2. Take a sauté pan and add 1 tsp. of avocado oil and add your rice. Cook for 3-4 minutes to get fluffy cauliflower rice. Turn off heat and add your lime, cilantro and a pinch of salt.
3. Now, add about 1-2 tbsp. of avocado oil into your pan and cook the chicken for 3 min. on each side on medium high heat.
4. To make your fajitas, add another 1-2 tbsp. of avocado oil and cook your bell peppers and green onions for about 3-4 minutes.
5. Assemble burrito bowl as you wish. You can add additional toppings like shredded lettuce, cabbage, diced green onions and jalapeno.
6. Serve and enjoy!



TURKEY UNWICH

INGREDIENTS

- 3 large iceberg lettuce leaves
- 3-4 turkey slices
- 2 slices tomato
- ¼ onion - cut in strips
- 2-3 cucumber slices
- 1 tbsp. mayo
- 1 tbsp. mustard
- 1 jalapeno - diced
- Salt and pepper - to taste



PREPARATION

1. Take a large piece of parchment paper and lay your lettuce leaves on it. Place Jalapeno.
2. Now, place the rest of the toppings. You can add any approved toppings you like.
3. Tuck and roll lettuce like a burrito.
4. Cut in half and enjoy!



GARLIC ROASTED BRUSSELS SPROUTS & TOMATOES

INGREDIENTS

- 1 lb. Brussels sprouts washed
- 1 pint cherry tomatoes - washed
- 3-4 tbsp. garlic - minced
- Drizzle of Ideal Protein Balsamic Dressing
- Sprinkle salt - to taste

PREPARATION

1. Preheat oven to 400°F and line baking sheet with parchment paper or silicone baking mat.
2. Cut washed Brussels sprouts in half lengthwise and spread evenly on baking sheet in one layer. Add whole cherry tomatoes and disperse evenly.
3. Sprinkle the minced garlic over the Brussels sprouts and tomatoes.
4. Bake for 10 minutes.
5. Remove from oven and toss to mix and then spread out evenly again.
6. Bake for 10-12 more minutes or until the Brussels sprouts are lightly browned and the tomatoes are breaking open.
7. Serve immediately with a drizzle of IP Balsamic Dressing and lightly sprinkle salt to taste.
8. You can refrigerate leftovers in an airtight container for up to 1 week.



SOUTHERN RUTABAGA WITH HAM BITS

INGREDIENTS

- 1 medium rutabaga - peeled & cubed
- 4 -5 cups water
- 1 cup lean ham - cut small
- 1/2 cup chopped leeks



PREPARATION

1. Bring water to a boil
2. Place leeks, rutabaga cubes and ham pieces in a large saucepan.
3. Cover and simmer on low heat for approximately 1½ hours. Do not let water boil out completely.
4. If preferred, mash with a fork before serving.
5. Enjoy!



EASY MEXICAN SHRIMP SKILLET

INGREDIENTS

- 2 tsp. extra-virgin olive oil
- 1 Green onion bulbs - chopped
- 1-2 small jalapeno peppers - seeded and finely chopped
- 1 red bell pepper - chopped
- 3 cloves garlic - minced
- 2 tsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 1 1/4 lbs. shrimp - peeled and deveined
- Chopped fresh cilantro
- Fresh lime juice

PREPARATION

1. Heat up olive oil in a large skillet over medium heat.
2. Add green onion bulbs and peppers and sauté for 5-7 minutes or until tender.
3. Add garlic and seasonings and sauté for an additional 30 seconds.
4. Add shrimp to pan in an even layer and cook for 1-2 minutes per side or until just cooked through.
5. Remove and sprinkle with fresh cilantro and a squeeze of lime juice.
6. Serve and enjoy!



EASY PAN SEARED PORK CHOPS

INGREDIENTS

- 2 pork chops - thick in size
- Italian seasoning
- Salt and pepper, to taste
- ½ tbsp. olive oil - for searing

PREPARATION

1. Pat chops dry with the paper towel and sprinkle over Italian seasoning, salt and pepper very generously.
2. Heat up your skillet to medium high and add the olive oil. Add your chops right when it's shimmering hot.
3. Sear on one side without moving at all, until they are nice and golden brown on the first side, for about 3-5 minutes. Now flip and sear the other side until browned.
4. They are done when the internal temperature reaches 135°F.
5. Remove them from the skillet and let them rest on a plate for 10 minutes.
6. Serve and enjoy!



CELERY SOUP

INGREDIENTS

- 2 tbsp. extra virgin olive oil
- 1 medium sized leeks - chopped
- 150g celery stalks - chopped
- Leaves from the celery stalks (optional)
- 6 cups vegetable or chicken broth
- 2 medium sized turnips - peeled and diced
- Kosher or sea salt - to taste
- freshly ground black pepper
- optional: cream, milk, or half and half



PREPARATION

1. Put the oil in a large soup pot over medium heat, then add the leek and celery. Sauté for about 5 to 6 minutes and keep stirring often. Cover the pot in between stirring if necessary.
2. Add the celery leaves (if using) and cook for another two or three minutes.
3. Add the broth and bring to a simmer.
4. Next, add the chopped turnips and continue to simmer. Stir occasionally until turnips are soft.
5. Add some salt and pepper to taste. Once the turnips are cooked, remove from heat and blend with an immersion blender, or place in a traditional blender to puree until smooth.
6. You can serve the soup as is or with IP Croutons.
7. Enjoy!



AIR FRYER SPAGHETTI SQUASH

INGREDIENTS

- 1 lb. spaghetti squash
- 2 tbsp. Olive oil
- 1 tsp. salt
- ½ tsp. chili powder
- 1 tsp. ground black pepper
- 1 tsp. garlic powder
- Cheese for topping (Only for Maintenance)

PREPARATION

1. Place the spaghetti squash on a towel and use a small knife to score through the outer hard skin to cut it into two equal halves.
2. Then grab a sharp heavy-duty knife and slice through the scored skin. It will cut through more easily.
3. Now take a spoon and scoop out the seeds. Use a sturdy fork to poke holes in the flesh of the squash.
4. Now brush the cut portion of the spaghetti squash with oil. Then, sprinkle the spices on it. Use a pastry brush or your hands to rub it all over the surface.
5. Lastly, place the spaghetti squash in the air fryer basket. Air fry the spaghetti squash at 400 OF for 15-20 minutes. Mine took 17 minutes. I suggest opening the basket at 15 minutes and going from there.
6. Now, use a fork to separate the strands from the skin and collect them on a plate.
7. Top it with your favorite approved sauce and serve.
8. Enjoy!



BAKED COD

INGREDIENTS

- 1 lb. (0.4 kg) cod fillets, rinsed and pat dry
- ¼ tsp. salt
- 1 tbsp. lemon juice, freshly squeezed
- 3 dashes cayenne pepper
- 1½ tbsp. olive oil
- 1 tbsp. chopped parsley



PREPARATION

1. Preheat oven to 400°F.
2. Arrange the cod fillets in a baking tray and drizzle the olive oil onto the fish, followed by lemon juice, salt and cayenne pepper.
3. Bake the cod in the oven for 10 - 12 minutes, depending on the thickness of the cod.
4. Garnish with parsley and serve immediately.



GROUND TURKEY CAULIFLOWER RICE VEGGIE BOWLS

INGREDIENTS

- 5 tbsp. extra virgin olive oil
- 1 lb. grass-fed extra-lean ground turkey
- ½ tsp. dried parsley
- ¼ tsp. cumin powder
- A pinch of crushed red pepper
- ¼ tsp. ground coriander
- 4 cups cabbage chopped
- ½ cup vegetable broth
- ¼ cup tomato sauce
- 1 small cauliflower head cut into florets
- 2 tbsp. sesame oil or extra virgin olive oil
- 2 cloves garlic minced
- 2 tbsp. gluten-free soy sauce
- 4 cups green beans ends trimmed
- 1 cup red onions chopped
- 1 large red bell pepper chopped
- Salt - to taste
- Black pepper - to taste

PREPARATION

1. In a cast iron skillet, heat 1 tbsp. olive oil over medium-high heat.
2. Add the ground turkey and all the spices.
3. Using a wooden spoon, break up the turkey and cook for about 7 minutes, keep stirring occasionally.
4. Add the cabbage and vegetable broth, and mix well to combine. Cook for about 4 minutes. Stir occasionally.
5. Pour in the tomato sauce, and season with salt and black pepper. Cook for 3 more minutes or until the veggies are cooked through. Set aside.
6. Pulse the cauliflower florets in a food processor for about 25-30 seconds until it has a rice-like consistency.
7. In the same large skillet used for ground turkey, add 2 tbsp. of olive oil over medium heat and add the garlic. Sauté for 30 seconds.
8. Add the cauliflower rice and soy sauce. Mix everything to combine well. Do not overcook the cauliflower. Set aside.
9. In the same large skillet, add 2 tbsp. of olive oil over medium heat and add all the veggies, salt, and black pepper. Stir well.
10. Cook until the veggies are tender but do not to overcook them.
11. Place an even amount of ground turkey, cauliflower rice, and veggies into 4 glass containers. Cover with the lid, and place in the fridge for up 4 days.
12. Heat in the microwave for about 1½-2 minutes.
13. Serve warm and enjoy!



ONE SHEET PAN BUFFALO RANCH CHICKEN

INGREDIENTS

- 1 lb. or 2 large chicken breasts -
- 8.5 oz. or 4 small turnips
- 4.2 oz. or 1 medium red bell pepper
- 1/4 cup extra virgin olive oil
- 2 tbsp. buffalo sauce
- 1 tbsp. dried parsley
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. dried dill
- 1 tsp. dried chives
- 1/2 tsp. cracked black pepper
- 1/2 tsp. Himalayan pink salt
- 1/4 cup crumbled blue cheese (for Maintenance only)
- 3 minced green onions - sliced

PREPARATION

1. Preheat the oven to 425 °F and place the chicken, turnips, and red bell pepper on a sheet pan and drizzle with the oil.
2. Sprinkle the spices over the tray then drizzle the buffalo sauce over the top.
3. Transfer to oven and cook for 30-35 minutes until the veggies are browned and the chicken is cooked through.
4. Top with cheese, green onions, ranch (if desired), and extra buffalo sauce.
5. Can be stored in refrigerator up to 3 days.
6. Enjoy!



CABBAGE SOUP

INGREDIENTS

- 3 tbsp. olive oil
- 1/2 leeks chopped
- 2 cloves garlic minced
- 8 cups low sodium chicken broth
vegetable broth fine too
- 1 tsp. kosher salt
- 1/2 tsp. dried thyme
- 1/2 tsp. black pepper or to taste
- 1/2 head cabbage chopped in 1
1/2" chunks
- 2 stalks celery sliced thinly
- 14.5 ounces stewed tomatoes

PREPARATION

1. In a large pot add the olive oil over medium heat then add in the leeks and garlic, and cook until the for about 3-5 minutes.
2. Add in the broth, salt, pepper, thyme, cabbage, celery and tomatoes and simmer for 30 minutes.
3. Remove from heat and pour into a casserole dish.
4. Serve and enjoy!



IDEAL PROTEIN SHEPHERD'S PIE

INGREDIENTS

- 3-4 large turnips - peeled and cut into pieces
- 1 lb. lean ground turkey
- 1/2 medium leeks - diced
- 1¼ oz. Approved vegetables of choice
- 2 tbsp. Worcestershire sauce
- Salt and pepper to taste

PREPARATION

1. Preheat oven to 400°F and boil turnips in large pot until tender.
2. While turnips are boiling, ground turkey in skillet with diced leeks. Add vegetables and Worcestershire sauce and mix well.
3. Remove from heat and pour into a casserole dish.
4. When turnips are tender, remove from heat and drain. Beat well with a mixer until creamy.
5. Add salt and pepper to taste and spoon mashed turnips over meat mixture.
6. Bake for 20 minutes at 400°.
7. Remove from heat and serve with chopped cilantro and fresh limes.



AIR FRYER SALMON

INGREDIENTS

- 4 (6-oz.) salmon filets
- 2 tbsp. Dijon mustard
- 1 tsp. paprika
- 1 tsp. garlic powder
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- Olive oil spray

PREPARATION

1. Prep the salmon and pat salmon filets dry with a paper towel. Meanwhile, set the air fryer to 400°F.
2. On each salmon filet, spread one teaspoon of mustard evenly in a thin layer.
3. Sprinkle each of the spices straight onto the salmon filet and coat generously. Lastly, spray olive oil on top to keep the salmon filet moist.
4. Cook two salmon filets in each batch in the air fryer and cook for 8 to 10 minutes, until flaky with a fork. Repeat with the remaining filets.
5. Take out of the Oven and serve warm.



TUNA LETTUCE WRAPS

INGREDIENTS

- 1 can of tuna in water
- 1/6 cup mayonnaise
- 4 tbsp. celery - finely chopped
- 1/8 cup red onion, finely chopped
- 1 tbsp. pickle relish
- 1/2 tbsp. capers
- 1/2 tsp. whole grain mustard
- 1 tbsp. fresh parsley, chopped
- 1/2 tbsp. fresh lemon juice
- Salt - to taste
- Pepper - to taste
- 3 butter lettuce leaves - rinsed and patted dry

PREPARATION

1. In a mixing bowl, add the tuna, mayonnaise, celery, red onion, pickle relish, capers, whole grain mustard, parsley, and lemon juice.
2. Mix the ingredients together thoroughly.
3. Season with salt and pepper to taste.
4. Wrap tuna salad in the lettuce leaves and serve.
5. Garnish as desired.
6. Enjoy!



MEXICAN CAULIFLOWER RICE

INGREDIENTS

- 1 large cauliflower
- 2 tbsp. olive oil
- 1 Roma tomato - chopped
- 1 tsp. minced garlic (about 2 cloves)
- 3/4 cup vegetable or chicken broth
- 1 1/2 tsp. tomato paste
- 1/2 tsp. salt
- 1/4 tsp. paprika
- 1/4 tsp. cumin

PREPARATION

1. Cut cauliflower into small chunks and remove any of the green leaves and thick stems. Pulse cauliflower on food processor or grater to get a rice like consistency.
2. Heat up olive oil in a large skillet over medium-high heat.
3. Add tomato and garlic and saute for 10 minutes.
4. Add broth, tomato paste, salt, paprika and cumin and mix together until tomato paste has completely dissolved.
5. Add cauliflower rice and stir to fully combine with the broth.
6. Cook for 3 to 5 minutes, until cauliflower has softened. Season with salt as per taste.
7. Remove from heat and serve with chopped cilantro and fresh limes. Enjoy!



LEMONGRASS- CILANTRO CHICKEN

INGREDIENTS

- 2 large stalks of fresh lemongrass - cut into 1-inch pieces
- 1 packed cup cilantro - chopped
- 4 large shallots - coarsely chopped
- ½ cup vegetable oil
- 4 boneless chicken breast halves, with skin
- Salt
- Freshly ground black pepper
- 1 cup small mint leaves
- Lime wedges - for serving

PREPARATION

1. Use the side of a chef's knife or a rolling pin and bruise the pieces of lemongrass.
2. Transfer to a large, shallow dish and add the cilantro, shallots and vegetable oil and mix well.
3. Add in the chicken and coat marinade thoroughly. Cover and leave in refrigerator overnight.
4. Bring the chicken to room temperature before grilling and scrape the marinade off of the chicken breasts.
5. Preheat a grill pan to moderately high heat and season the chicken with salt and pepper. Put chicken on grill, skin side down, and let cook until the skin is lightly charred and crisp, about 3 minutes.
6. Move the chicken to a cooler part of the grill or reduce the heat to moderate and grill for another 2 minutes.
7. Turn the chicken and cook until its white throughout, for about 5 minutes.
8. Take off the grill and transfer the chicken to a cutting board and let rest for 5 minutes.
9. Slice crosswise 1/3 inch thick and transfer to plates.
10. Sprinkle with the mint leaves and serve with lime wedges. Enjoy!



MUSHROOM AND GARLIC SAUTE

INGREDIENTS

- 2 tbsp. olive oil
- 12 oz. button mushrooms - thinly sliced
- 3 cloves garlic - chopped
- Salt and pepper
- 4 green onions - finely chopped



PREPARATION

1. Heat up olive oil in a large skillet on medium heat until hot but not smoking.
2. Add the sliced mushrooms and garlic, and sauté for about 3 minutes. Stir regularly using a spatula.
3. Sprinkle with a little bit of salt and cover with the lid. Allow mushrooms to cook for another 2 minutes and stir occasionally.
4. Remove the lid after mushrooms have released moisture and sauté for another 5 or so minutes on medium-high heat - stir with a spatula.
5. Season with salt and pepper, to taste. Sprinkle with chopped chives or green onions.
6. Sprinkle with chopped chives or green onions and serve.



GARLIC DIJON CHICKEN RECIPE

INGREDIENTS

- 1.5 lb boneless - skinless chicken thighs (8 pieces)
- Salt
- For Garlic Dijon Sauce
 - 1/3 cup Private Reserve Greek extra virgin olive oil
 - 3 tsp. quality Dijon Mustard
 - 2 tsp. Ideal Protein Honey Mustard Dressing
 - 6 garlic cloves - minced
 - 1 tsp. ground coriander
 - 3/4 tsp. sweet paprika
 - 1/2 tsp. black pepper
 - 1/2 tsp. cayenne pepper (optional)
 - A pinch of salt



PREPARATION

1. Preheat oven to 425°F.
2. Pat dry chicken and season both sides with salt. Set aside for a few minutes.
3. To make the honey garlic dijon sauce, combine olive oil, Dijon mustard, IP Honey Mustard Dressing, garlic, spices, and salt in a large bowl and mix well.
4. Add chicken to the honey garlic dijon sauce and coat each piece well with the sauce. Transfer chicken to a large lightly-oiled cast iron skillet (or baking sheet) and pour any remaining Dijon sauce on top.
5. Bake in heated oven for 25 to 30 minutes or until chicken thighs are fully cooked through (internal temperature should read 165°F)
6. Remove from heat and garnish with fresh parsley.
7. Enjoy!



MUSHROOM AND BEEF BURGER PATTIES

INGREDIENTS

- 1 lb. ground beef
- 8 oz. mushrooms - rough chopped
- 1/3 cup green onion
- 2 cloves garlic
- 1/2 tbsp. Worcestershire sauce
- 1 tsp. smoked paprika
- 1-1/2 tsp. salt
- 1 tsp. ground pepper

PREPARATION

1. Wash and clean the mushrooms. Chop roughly to break them into chunks.
2. In a food processor, mince the green onion and garlic together. Then add the mushrooms and use the pulse mode to mince again.
3. Mix the mushrooms with the smoked paprika, salt, pepper, and Worcestershire sauce.
4. In a large bowl, mix the mushrooms and ground beef together.
5. Form the five patties from the mixture using your hand. Use your thumbs to create a small indentation in the top.
6. Grill the patties on a medium-high grill for 6 minutes per side.
7. Wrap with Lettuce leaves and serve with your favorite condiments.
8. Enjoy!



AIR FRYER PORK CHOPS

INGREDIENTS

- 2 center-cut, bone-in pork chops - 1 ½ - 2 inches thick
- 2 approved sugar-free brown sugar
- 1 tbsp. paprika
- 1½ tsp. salt
- 1½ tsp. fresh ground black pepper
- 1 tsp. ground mustard
- ½ tsp. onion powder
- ¼ tsp. garlic powder
- 1-2 tbsp. olive oil

PREPARATION

1. Preheat air fryer to 400°F for 5 minutes.
2. Rinse pork chops with cool water and pat dry completely with a paper towel.
3. Mix together all the dry ingredients in a small bowl.
4. Now, coat the pork chops with olive oil and rub in the mix well and liberally.
Try to use all of the rub mix for the 2 pork chops.
5. Cook pork chops in air fryer at 400°F for 12 minutes - flip over after 6 minutes.
6. Serve and enjoy!



SEARED YELLOWFIN TUNA TATAKI

INGREDIENTS

- 12 oz. Yellow fin Tuna Steak Fillets - sashimi grade
- 1 Green Onions
- 1/2 tsp. Toasted Sesame Seed - optional
- 1/2 inch Ginger
- 1 tsp. Sesame Oil
- 1 tsp. Soy Sauce
- 1/8 tsp. Togarashi or Cayenne Pepper
- 1/2 tsp. Lemon Juice

PREPARATION

1. Finely chop green onions and set aside.
2. Grind ginger down with a grinder or a grater and set aside.
3. In a small mixing bowl, add grated ginger, sesame oil, soy sauce, togarashi and lemon juice and mix together. Set aside.
4. Pat both sides of the tuna steak dry with a paper towel and set aside.
5. Preheat grill to 400°F+ then place tuna steaks on the grill and cover.
6. Grill for 20-30 seconds per side just to sear the outside. Inside should have sashimi like texture. Note - make sure not to overcook the steaks it will be extremely tough and rubbery.
7. Transfer grilled steak and let it rest until room temperature (about 1-2 minutes).
8. Once cooled, pour the sauce and garnish with chopped green onions and toasted sesame seed.
9. Enjoy!



CRAB CEVICHE

INGREDIENTS

- 1/2 cup finely chopped tomato seeded
- 1/4 cup finely diced red onion
- 1 serrano pepper seeds removed and diced
- 2 tbsp. lemon juice
- 2 tbsp. lime juice
- 1/4 tsp. salt
- 8 oz. lump crab meat picked over for shells
- 1/4 cup chopped fresh cilantro
- 1 avocado diced (*for Maintenance only*)

PREPARATION

1. Combine tomato, red onion, pepper, lemon juice, lime juice, salt, and crab meat together in a bowl and mix well.
2. Cover and leave in refrigerator for at least 2 hours.
3. Remove from the refrigerator and gently mix in the cilantro (and avocado).
4. Serve with Ideal Protein Dorados.



CILANTRO LIME CHICKEN BURGERS

INGREDIENTS

- 1 lb. ground chicken
- 1 tbsp. lime juice + 1 teaspoon lime zest
- 1/4 cup chopped cilantro
- 1 tsp. garlic powder
- 1/2 tsp. sea salt
- Pinch of ground pepper
- Lettuce leaves for wrap
- Toppings of choice: avocado, ketchup, red onion, jalapeño slices, avocado oil mayo.

PREPARATION

1. Combine all ingredients in a bowl and mix well. Shape the mixture into equal sized burger patties.
2. Spray a little cooking spray on a non-stick skillet or grill pan over medium heat.
3. Add burgers to skillet and cook for 6-7 minutes per side or until cooked through and 165°F internally.
4. Wrap in lettuce and serve immediately.



WARM ZUCCHINI SALAD WITH BALSAMIC DRESSING

INGREDIENTS

- 2 tbsp. olive oil
- 4 zucchini small
- 1-2 grilled red peppers from a jar
- 5-6 cherry tomatoes red and yellow
- 80g or 1/2 cup Italian marinated mushrooms (Antipasti)
- 1 clove garlic - crushed
- 5-6 leaves Fresh basil or 1 tsp. dried
- 1 tbsp. Ideal Protein Balsamic Dressing
- Salt and Pepper to taste

PREPARATION

1. Slice the zucchini ¼ inch thick, sprinkle them with salt and pan fry them in olive oil on medium heat for 2-3 minutes on each side until golden. Alternatively you can broil them in the oven for 2-3 minutes on each side.
2. Remove the zucchini from the pan and place them in the salad bowl. Squeeze 1 garlic clove directly over the zucchini and tear a few basil leaves into the salad bowl to allow the warm zucchini absorb the flavors.
3. Slice the grilled peppers and tomatoes and add them to the salad bowl.
4. Now, mix in the mushrooms and drizzle a tablespoon of balsamic vinegar. Mix everything carefully without mashing up your delicate vegetables.
5. Taste and add more salt and pepper if needed. Enjoy!



TUNA STUFFED ZUCCHINI BOATS

INGREDIENTS

- 1 can of Tuna
- 1 Parsley
- 2 Zucchini, medium large
- 1 Egg
- 2 tbsp Lemon juice
- 1 Black pepper
- 1 Salt
- 1/3 cup Ideal Protein Croutons

PREPARATION

1. Preheat the oven to 390° F.
2. Cut the zucchini in half lengthwise and scoop out the flesh with a spoon. Leave the shell at least 6-7 mm (1/4") thick or even more. Keep about 1/3 of the zucchini flesh aside.
3. Sprinkle the zucchini shell with salt and place it cut side down on a paper towel for a few minutes to remove the excess water.
4. Meanwhile, prepare the stuffing. In a bowl, mix the canned tuna with the 1/3 of zucchini flesh - chopped finely.
5. Add the egg, lemon juice, and IP Crouton crumbs and mix well.
6. Using a tablespoon, stuff the zucchini, press well to make sure there are no air pockets.
7. Place the zucchini on a baking sheet, then sprinkle on top with chopped parsley, more breadcrumbs, and drizzle with olive oil.
8. Bake for about 20-25 minutes or until a fork can easily pierce the zucchini.
9. Serve and enjoy!



CAJUN SIRLOIN WITH MUSHROOM LEEK SAUCE

INGREDIENTS

- 1 beef top sirloin steak (1-1/4lb)
- 2 tbsp. Cajun seasoning
- 3 tbsp. olive oil
- 1/2 lb. sliced assorted fresh mushrooms
- 1 medium leek (white portion only) - halved and sliced
- 1 tsp. minced garlic
- 1-1/2 cups reduced-sodium beef broth
- 1/4 tsp. pepper
- 1/8 tsp. salt

PREPARATION

1. Rub steak with Cajun seasoning and let sit for 5 minutes.
2. Take a large skillet and cook steak in oil over medium-high heat for 7-10 minutes on each side or until meat reaches desired doneness (135° for medium-rare; 140° for medium; 145° for medium-well). Remove and keep warm.
3. In the same skillet, sauté mushrooms and leek in 1tbsp. olive oil until tender.
4. Add garlic and cook 1 minute longer. Add the beef broth, pepper and salt and keep stirring to loosen browned bits from pan.
5. Bring to a boil; cook until liquid is reduced by half.
6. Slice steak and serve with mushroom sauce.
7. Enjoy!



PAN-SEARED CHICKEN

INGREDIENTS

- 2 tbsp. olive oil
- 1 lb chicken tenders
- 1 garlic clove - peeled and sliced
- Salt



PREPARATION

1. Heat up the oil in a large skillet over medium heat.
2. Add the chicken tenders and top with the sliced garlic. Sprinkle with salt.
3. Cover and cook for 4 about minutes.
4. Remove cover and flip over. Cook for an additional 3-4 minutes uncovered.
Cook until a meat thermometer registers 165°F.
5. Serve with your favorite veggies and enjoy!



SUMMER SHRIMP SALAD

INGREDIENTS

- 1 ¼ lbs. raw shrimp (21-25 count) - peeled and deveined
- ¼ cup extra-virgin olive oil
- 10 sprigs fresh thyme
- 4 cloves garlic - crushed
- ¼ tsp. salt
- ¼ tsp. ground pepper
- ¼ cup lemon juice
- 1 medium English cucumber - diced
- 3 large heirloom tomatoes - chopped
- ½ cup chopped fresh basil - plus more for garnish

PREPARATION

1. Preheat oven to 350°F.
2. Toss shrimp with oil, thyme and garlic on a rimmed baking sheet. Sprinkle with salt and pepper.
3. Bake until the shrimp are pink and firm, for about 8 to 10 minutes.
4. Transfer the shrimp to a large bowl and discard thyme and garlic.
5. Add lemon juice and stir well to coat. Then gently stir in cucumber, tomatoes and basil.
6. Arrange the shrimp and vegetables in a serving bowl.
7. Serve drizzled with any dressing left in the bowl and garnish with more basil. Enjoy!



EASY LEMON PEPPER CHICKEN FOIL PACKETS WITH ASPARAGUS

INGREDIENTS

- 4 boneless skinless chicken breasts (about 5 oz. each) - 1-inch thick
- 4 tsp. lemon pepper seasoning
- Trace olive oil
- 1 bunch of fresh asparagus
- 1 bunch of fresh rosemary
- 1 fresh lemon - sliced
- Sea salt - if desired

PREPARATION

1. Preheat oven to 400°F.
2. Measure 1 tsp. lemon pepper seasoning and season both sides of chicken breast. Place one breast onto a 12" by 12" sheet of foil that has been lightly coated with olive oil.
3. Add 5-6 asparagus spears next to each chicken breast and then add a sprig of rosemary and a slice of lemon. Sprinkle with sea salt.
4. Fold the edges of the foil over the chicken and asparagus to tightly seal them. Repeat for each serving.
5. Place on a baking sheet and bake for approximately 20 minutes or until chicken is no longer pink and reaches 160°F.
6. Remove from oven and allow to rest for about 5 minutes before opening.
7. Carefully open foil packet as it will be hot! Serve and enjoy!



AIR FRYER TILAPIA

INGREDIENTS

- 4 tilapia fillets
- 2 tbsp. olive oil or olive oil spray
- ½ tsp. paprika
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. salt
- ½ tsp. black pepper
- Fresh chopped parsley
- Lemon juice



PREPARATION

1. In a small bowl mix together the spices and set aside.
 2. Place the tilapia fillets on a large plate and rub or spray with olive oil on both sides.
 3. Season both sides of the filets with the seasoning.
 4. Cook at 400°F for 8 to 10 minutes or until the skin has become flakey.
 5. Garnish with freshly chopped parsley and a squeeze of lemon juice.
- Enjoy!



AIR FRYER PEPPER STUFFED CHICKEN BREAST

INGREDIENTS

- 4 extra-long toothpicks
- 4 tsp. chili powder, divided
- 4 tsp. ground cumin, divided
- 1 skinless, boneless chicken breast
- 2 tsp. chipotle flakes
- 2 tsp. Mexican oregano
- Salt and ground black pepper to taste
- ½ red bell pepper, sliced into thin strips
- ½ Shallot , sliced into thin strips
- 1 fresh jalapeno pepper, sliced into thin strips
- 2 tsp. Olive oil
- ½ lime, juiced

PREPARATION

1. Place toothpicks in a small bowl and cover with water to let them soak to keep them from burning when cooking.
2. Mix 2 tsp. chili powder and 2 tsp. cumin in a shallow dish.
3. Preheat an air fryer to 400°F.
4. Place chicken breast on a flat work surface and slice horizontally through the middle.
5. Pound each half using a kitchen mallet or rolling pin until about 1/4-inch thick.
6. Sprinkle each breast half equally with remaining chili powder, remaining cumin, chipotle flakes, oregano, salt, and pepper.
7. Place 1/2 the bell pepper, shallot, and jalapeno in the center of 1 breast half.
8. Roll the chicken from the tapered end upward and use 2 toothpicks to secure. Repeat with other breast, spices, and vegetables.
9. Place the roll-ups in the air-fryer basket with the toothpick side facing up and set timer for 6 minutes.
10. Turn roll-ups over and continue cooking until juices run clear and internal temperature is at least 165°F, for about 5 minutes more.
11. Drizzle lime juice on roll-ups before serving.
12. Serve and enjoy.



SPICED GRILLED SALMON WITH HEARTS OF PALM SALAD

INGREDIENTS

- 1/4 cup extra-virgin olive oil
- Juice of 2 lemons or limes
- 2 large cloves garlic - minced
- 2 large shallots - minced
- 1 tsp. ground cumin
- 1 tsp. cayenne pepper
- Kosher salt
- 1/2 bunch cilantro - roughly chopped
- 4 6-ounce center-cut salmon fillets - skin removed
- 1 14-ounce can hearts of palm - cut into 1-inch pieces
- 1 pint cherry or grape tomatoes - halved
- Vegetable oil, for brushing
- 2 cups mixed salad greens



PREPARATION

1. Preheat grill to medium high heat.
2. In a large bowl, whisk 2 tbsp. olive oil, 1 lemon juice, garlic, shallots, cumin, cayenne, 1 tsp. salt and half of the cilantro. Add the salmon fillet and coat well. Allow to marinate for 15 minutes at room temperature.
3. Meanwhile, toss the hearts of palm and tomatoes in a bowl with the remaining olive oil, remaining lemon juice, and rest of the cilantro. Season with salt.
4. Brush the grill with vegetable oil.
5. Grill the salmon, round side down, until marks appear on the bottom, for about 4 minutes. Turn and continue grilling until marks appear on the other side and cooked through, for 2 to 3 more minutes.
6. Divide the salmon among plates.
7. Serve with the greens and hearts of palm salad. Drizzle the juices from the salad over the greens.
8. Enjoy!



MEDITERRANEAN STYLE CHICKEN SALAD

INGREDIENTS

- ⅓ cup extra virgin olive oil
- Zest of 1 lemon
- Juice of 1 to 2 lemons
- 1 to 2 garlic cloves - minced
- 3 tsp. Dijon mustard
- 1 tsp. sumac
- ½ tsp. paprika
- 12 ounces cooked chicken - shredded
- 1 to 2 shallots - chopped
- 2 celery stalks - chopped
- 1 to 2 ounces sundried tomatoes - chopped
- 1 cup fresh Italian parsley - chopped
- Salt and pepper

PREPARATION

1. In a small bowl, add olive oil, lemon zest, lemon juice, garlic, Dijon mustard, sumac, paprika and whisk to combine and prepare dressing.
2. In a large mixing bowl, mix the chicken, shallots, celery, sundried tomatoes, parsley. Season with a good pinch of kosher salt and black pepper.
3. Pour dressing over the chicken salad and toss to combine.
4. To get the best flavor, cover and refrigerate for 30 minutes to 1 hour before serving.
5. Makes 6 servings. Enjoy!



GARDEN BEEF SKILLET SUPPER

INGREDIENTS

- 0.5-1 lb. lean ground beef
- 1 large garden tomatoes
- 0.5-1 yellow squash - sliced
- 0.5-1 bell peppers - chopped
- 0.5 leeks - chopped
- 0.5 tbsp. dried parsley flakes
- 0.5 tsp. Kosher Salt
- 0.13 tsp. pepper



PREPARATION

1. Place tomatoes on foil lined baking sheet and put in over under broiler for five to eight minutes. Meanwhile, get the ground beef going below.
2. In a large skillet over medium high heat, add ground beef and leeks.
3. Chop and stir with wooden spoon until beef is fully browned - for about ten minutes.
4. Remove tomatoes from oven while ground beef is cooking and set aside to cool slightly. Once cooled, carefully peel skin off and slice into large wedges.
5. Add tomatoes to ground beef and leeks in the skillet and continue cooking over medium high heat while you stir and chop them up.
6. Add salt, parsley and black pepper. Stir well and cook for about ten minutes.
7. Add in squash and bell pepper and stir well. Cook until squash is lightly translucent and bell pepper is just tender, about ten more minutes.
8. Enjoy!



ITALIAN CHICKEN PASTA SALAD

INGREDIENTS

- 2 packets of Ideal Protein Rotini Pasta
- 1 tbsp. olive oil for sauce + 1 tbsp.
- 1 tbsp. lemon juice
- 1 tbsp. apple cider vinegar
- 1/2 tbsp. Italian seasoning
- 1 tsp. lemon zest
- 1/4 tsp. salt - or to taste
- 1/4 tsp. pepper - or to taste
- 1/8 tsp. cayenne pepper - optional and to taste
- 1/2 lb. boneless skinless chicken breasts - diced into bite-sized pieces
- 1/2 cup Roma tomatoes - diced
- 1/2 cup fresh basil leaves - sliced thinly
- 1/2 cup cucumber - peeled and diced
- 1/4 cup grated parmesan cheese (For Maintenance only)

PREPARATION

1. Cook IP Rotini according to package directions, drain, place in a large bowl, and set aside.
2. In a medium bowl or large measuring cup, add 2 tbsp. olive oil, lemon juice, apple cider vinegar, Italian seasoning, lemon zest, salt, pepper, and whisk to combine. Set sauce aside.
3. In a large skillet, add 1 tbsp. olive oil, add chicken and season with salt and pepper to taste, and cook over medium-high heat for about 5 minutes. Flip intermittently so all sides cook evenly. Cooking time may vary based on thickness of chicken breasts and sizes of pieces. It should be cooked about 90% through.
4. Add the sauce. Allow it to bubble at a medium-fast boil for about 3 to 4 minutes or until sauce has reduced some and chicken is cooked through.
5. Stir sauce and flip chicken intermittently throughout. Add chicken and remaining liquid to the pasta bowl.
6. Add the tomatoes, basil, cucumber, cheese, and toss gently to combine. Taste and check for seasoning balance and make any necessary adjustments before serving.
7. Enjoy!



MAPLE ROASTED CHICKEN

INGREDIENTS

- 8 bone-in, skin-on chicken thighs (about 3 pounds)
- ¼ cup Ideal Protein Maple Syrup
- 2 tbsp. apple cider vinegar
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. smoked paprika
- 2 tbsp.+1 tsp. kosher salt (such as Diamond Crystal)
- 2 tbsp. olive oil
- ½ tbsp. ground black pepper

FOR THE GLAZE:

- ⅓ cup Ideal Protein Maple Syrup
- 1 tsp. ground cinnamon
- ½ tsp. kosher salt (such as Diamond Crystal)
- ¼ tsp. ground fennel
- ¼ tsp. smoked paprika

PREPARATION

1. Using paper towels, pat the chicken dry and trim off any excess fat. Then, place in a large re-sealable plastic bag or medium bowl with a lid.
2. In a medium bowl, stir together the IP maple syrup, apple cider vinegar, garlic powder, onion powder, smoked paprika and 2 tbsp. salt.
3. Pour into the bag with the chicken. Seal and refrigerate overnight or for at least 1 hour.
4. Heat oven to 400°F. Pull the brined chicken out of the fridge, drain off the brine and pat the chicken dry. On a rimmed sheet pan, rub the chicken with the olive oil, 1 tsp. salt and the pepper.
5. Set the skin side up and roast for 25 to 35 minutes, or until the juices run clear when pierced and the internal temperature reaches 165°.
6. As the chicken roasts, make the glaze: Add the maple syrup, cinnamon, salt, fennel, paprika and ½ cup water to a small saucepan. Bring to a simmer over medium heat and cook for 10 to 15 minutes, or until the mixture has reduced and thickened enough to coat the back of a wooden spoon.
7. Brush the cooked thighs with the glaze and set under the broiler for 30 seconds to 1 minute. Keep an eye on the glaze as it is quick to burn. Serve hot.
8. Serve hot and enjoy.



BROCCOLI RICE WITH GARLIC, LEMON AND CHILI PEPPER

INGREDIENTS

- 3 broccoli stalks
- 1 tbsp. unsalted butter
- 1 small clove garlic, minced
- 1 tbsp. lemon zest
- Pinch crushed red pepper, optional
- Kosher salt and freshly ground black pepper
- 2 tbsp. freshly grated Parmesan

PREPARATION

1. Cut broccoli stalks into ½-inch chunks and put them into a food processor. Pulse until stalks get rice-like appearance.
2. Melt butter in a medium skillet over medium-low heat. Add garlic and stir for about 1 minute.
3. Increase heat to medium and add broccoli rice.
4. Cook, stirring often, until tender, for about 5 to 7 minutes.
5. Turn off heat, and stir in lemon zest and red pepper (if using) and season with salt and pepper.
6. Topped with Parmesan (for Maintenance only).
7. Enjoy!



LEMON PEPPER GRILLED SWORDFISH KABOBS

INGREDIENTS

- 2 swordfish steaks - 6 ounces each
- 2 tbsp. extra-virgin olive oil
- 2 tsp. lemon zest
- ½ tsp. pepper
- 1½ tsp. anchovy paste
- 1 tbsp. chopped fresh thyme
- 8 wooden skewers
- 2 lemon wedges for serving

PREPARATION

1. Cut swordfish into 1-inch cubes then add to a resealable plastic bag.
2. Add the olive oil, lemon zest, black pepper, anchovy paste and thyme to the bag then seal.
3. Gently massage the bag until the marinade is well mixed and the fish coated. Place the bag onto a plate and refrigerate for 1 hour.
4. Meanwhile, submerge the skewers in water so they soak.
5. After 1 hour, heat grill to medium-high heat (or place a grill pan over medium heat).
6. Divide the swordfish cubes between each skewer then grill until just cooked through, about 2 minutes per side.
7. Transfer to a serving plate and squeeze lemon juice over the fish. Enjoy!



EASY BBQ MEATBALL KABOBS

INGREDIENTS

- 14-oz frozen meatballs - thawed
- 1/2 red bell pepper - chopped into 1-inch pieces
- 1/2 yellow bell pepper - chopped into 1-inch pieces
- 1/2 zucchini - sliced into discs
- 1/2 pint cherry tomatoes
- 3/4 cup approved barbecue sauce or IP BBQ Sauce
- 5-7 skewers



PREPARATION

1. Place meatballs and vegetables on skewers. Alternate meatballs with vegetable pieces.
2. Grill over high heat for 2-4 minutes per side or until meatballs are heated through and vegetables are tender.
3. During last few minutes of grilling, brush with barbecue sauce.
4. Remove skewers from grill and place on a clean platter.
5. Brush with remaining barbecue sauce.
6. Serve immediately and enjoy!



TOMATO-CAPER PORK CHOPS

INGREDIENTS

- 6, 6-oz boneless center cut pork loin chops
- ½ tsp. salt
- ½ tsp. pepper
- 2 tbsp. avocado oil
- 2 cloves garlic - minced
- 4 Roma tomatoes - seeded and diced
- ¼ cup capers - drained
- 1 cup organic chicken broth
- 3 tbsp. white vinegar
- 2 tbsp. tomato paste
- 2 green onions - chopped
- 1 tbsp. chopped fresh rosemary

PREPARATION

1. Sprinkle pork with salt and pepper.
2. In a large nonstick skillet over medium-high heat, cook pork chops in 2 batches in 1 tbsp. oil per batch, for 4 minutes per side or until done. Remove from skillet; keep warm.
3. Add garlic to skillet and cook for 1 minute. Then stir in tomatoes, capers, broth, vinegar, and tomato paste.
4. Bring to a boil and cook until liquid is reduced by half and thickened.
5. Stir in onions and rosemary; serve sauce over pork.
6. Bon Appétit!



GRILLED FLANK STEAK SALAD

INGREDIENTS

- 1 serving Cilantro Dressing
- 8 ounces beef flank steak
- 2 small yellow and/or red sweet peppers, seeded and halved
- 2 green onions, trimmed
- Vegetable oil
- 2 cups arugula or mixed greens
- 4 cherry tomatoes, halved
- 3 tbsp. lime juice
- 2 tbsp. chopped shallot
- 2 tbsp. snipped fresh cilantro
- 1 tbsp. olive oil
- 1 tbsp. water
- 1 large clove garlic, peeled and quartered
- ½ tsp. chili powder
- ¼ tsp. salt
- ¼ tsp. ground cumin



PREPARATION

1. To prepare Cilantro Dressing, add lime juice, shallot, cilantro, olive oil, water, garlic, chili powder, salt, and cumin to a blender or small food processor. Blend or process until combined well.
2. Once the Cilantro Dressing is ready, cover and leave half of it to chill.
3. Trim fat from steak and score both sides of steak in a diamond pattern by making shallow diagonal cuts at 1-inch intervals.
4. Place steak in a re-sealable plastic bag and set in a shallow dish. Pour the half of Cilantro Dressing over steak, seal the bag and turn to coat steak well. Marinate in the refrigerator for 30 minutes.
5. Remove meat from marinade and discard marinade.
6. Lightly brush sweet peppers and green onions with oil.
7. Grill steak on the rack of a covered grill directly over medium heat for 17 to 21 minutes or until steak is medium (160°F) tender. Turn steak once.
8. Add sweet peppers to the grill for the last 8 minutes of grilling and green onions for the last 4 minutes, turning frequently. Let steak stand 5 minutes.
9. Thinly slice steak. Coarsely chop sweet peppers and green onions.
10. Divide arugula between two salad bowls. Place sliced steak, grilled vegetables, and tomatoes on arugula. Drizzle salads with the reserved half of the Cilantro Dressing.
11. Serve and enjoy!



CAULIFLOWER SHRIMP BOWL

INGREDIENTS

- 10 oz. wild shrimp - de-shelled & deveined
- 3 cups cauliflower rice
- 1 cup broccoli - chopped
- 1 cup mushrooms - sliced
- 2 garlic cloves
- 1 tbsp. oil for cooking
- Salt and pepper to taste
- Cilantro - for topping



PREPARATION

1. Start by sautéing the broccoli florets in a covered pan for about 5 minutes (keep a little below medium heat) with salt and pepper.
2. Cook cauliflower rice in a separate skillet on medium heat with salt, pepper, and one minced garlic clove.
3. Add the shrimps and some mushrooms to the broccoli pan.
4. After about 4 minutes (or until the shrimp is heated through), put the mix into the cauliflower rice skillet. Stir it all together and cook for a minute.
5. Place into a bowl and top with cilantro.
6. Serve and enjoy!



KOHLRABI LINGUINE WITH TOMATO BASIL SAUCE

INGREDIENTS

- 10 oz. Kohlrabi Linguine
- 8 oz. chicken breast tenderloins - cubed
- 2 tbsp. extra virgin olive oil
- 1 lb. ripe roma tomatoes - diced
- Leeks - diced
- ½ green bell pepper - sliced long and thin
- 1 tbsp. garlic - fresh & minced
- ½ tbsp. white vinegar
- ½ tsp. chili powder
- ½ tsp. smoked paprika
- ½ tsp. dry Italian seasoning
- 1 tbsp. fresh basil - chopped + whole leaves for garnish
- Salt and pepper - to taste

PREPARATION

1. Heat up oil over medium-low heat in a saucepan and add garlic, leeks, bell pepper and Italian seasoning.
2. Cook until leeks and pepper are soft, for about 5 minutes. Keep stirring frequently.
3. Now add the diced tomatoes and remaining seasonings. Cover the pan and simmer over low heat for 15 minutes. Stir occasionally.
4. Add the chicken, stir and then cover and simmer for an additional 15 minutes.
5. Add the vinegar to the pan and stir. Set aside.
6. Steam the kohlrabi noodles according to the instructions.
7. Spoon the tomato sauce over the noodles, garnish with fresh basil.
8. Serve immediately.



TARRAGON MUSTARD CHICKEN SKEWERS

INGREDIENTS

- ¼ cup fresh tarragon leaves - finely chopped
- ¼ cup dijon mustard
- ¼ cup fresh lemon juice and lemon halves - for grilling and serving
- 2 tbsp. Ideal Protein Maple syrup
- 1 tbsp. extra-virgin olive oil
- 2 medium cloves garlic - minced
- Salt and freshly ground black pepper
- 2 lbs boneless, skinless chicken breasts/thighs - cut into 1½-inch chunks



PREPARATION

1. In a large bowl, whisk together tarragon, mustard, lemon juice, Maple Syrup, olive oil, and garlic. Season with salt and pepper.
2. Toss the chicken in the marinade and coat fully. Cover and refrigerate for at least 1 and up to 4 hours.
3. Setup grill and while it is heating up, remove chicken from marinade and thread onto skewers. Discard the marinade.
4. Grill skewers over high heat until chicken has cooked through, for about 3 minutes on each side (about 12 minutes total).
5. Meanwhile, grill the lemon halves, cut side down - until lightly charred.
6. Transfer chicken skewers to a platter and serve warm with the grilled lemons. Enjoy!



PAN STEAK WITH BROCCOLI AND RADISHES

INGREDIENTS

- 1 lb flat iron steak or flank steak
- 3 tbsp. olive oil
- 1/8 cup Ideal Protein Balsamic Dressing
- 1/8 cup coconut aminos (or gluten-free soy sauce)
- 1/2 tbsp. Italian seasoning
- 1/2 tbsp. garlic powder
- Salt - to taste
- Black pepper - to taste
- 1 bunch of radish - halved
- 1 tsp. fresh rosemary - minced
- 1/2 of a large head of broccoli - cut into florets
- 2 cloves of garlic - minced

PREPARATION

1. Preheat the oven to 450°F and line a large rimmed baking sheet with foil.
2. Place the steak in a large zipper-top bag with 1/4 cup olive oil, balsamic vinegar, garlic, salt, and pepper. Coat and let marinate at least 1 hour or up to 8 hours.
3. Scatter the radish and rosemary on the baking sheet and drizzle with 1 tablespoon of olive oil, and season with salt and pepper. Toss gently with tongs to coat and spread them out evenly.
4. Roast the radish mixture until they begin to brown around the edges - for about 30 minutes. Toss and roast.
5. Meanwhile, combine remaining 2 tablespoons olive oil, broccoli, and remaining garlic in a bowl. Season with salt and pepper and toss to coat well. Place on the baking sheet along with the radishes.
6. Place an ovenproof wire rack over the broccoli and radishes and remove the steak from the zip-lock bag and shake off the excess marinade. Lay the steak on the rack.
7. Place the baking sheet in the oven and roast for about 10 to 20 minutes. An instant-read thermometer inserted horizontally into center of meat should register 125°F.
8. Remove from the oven and allow tenting for 5 to 10 minutes before slicing.
9. Serve and enjoy.



TURKEY AND ZUCCHINI SKILLET

INGREDIENTS

- 1 pound ground turkey
- 4-5 cloves garlic - chopped
- 1 leek - chopped
- 4 zucchini - cut into quarters then chopped
- 2 15 ounce cans of diced tomatoes
- 1 tbsp. Italian seasoning
- 1 tbsp. olive oil
- Salt and pepper - to taste
- Optional topping - Parmesan cheese (For Maintenance only)
- Optional topping - Red pepper flakes



PREPARATION

1. Heat up a large non-stick skillet over medium heat and add oil. Once the olive oil is hot, stir in leek and garlic along with a pinch of salt. Let them cook for 2 minutes.
2. Set all the veggies to one side of the pan and then using a wooden or rubber spatula, stir in ground turkey and break into small pieces. Season the turkey with salt and pepper.
3. Once the turkey loses its pink color, start combining the ground turkey with the leek and garlic.
4. Add in zucchini, oregano, a little more salt and pepper, and tomatoes. Give it a good mix and allow everything to simmer for 15-30 minutes. Keep simmering depending on how soft you like your zucchini.
5. Serve over a bed of spaghetti squash, pasta, cauliflower rice etc., and top with red pepper flakes and cheese.
6. Enjoy!



COLLARD GREENS WITH MUSHROOMS

INGREDIENTS

- $\frac{3}{4}$ cup low-sodium vegetable broth
- $\frac{3}{4}$ tsp. smoked paprika
- $\frac{1}{4}$ tsp. ground cumin
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. crushed red pepper
- 2 tbsp. olive oil
- 1 (5 oz) package sliced shiitake mushrooms - coarsely chopped
- 4 cloves garlic - minced
- 1 (16 oz) package chopped collard greens
- 2 tbsp. cider vinegar
- 1 tsp. hot sauce
- $\frac{1}{2}$ tsp. ground pepper

PREPARATION

1. Combine broth, paprika, cumin, salt, and crushed red pepper in a small saucepan and bring to a simmer. Cook for 1 minute then set aside but keep warm.
2. Heat oil in a large pot over medium-high heat.
3. Add mushrooms and garlic and cook, keep stirring frequently until browned and tender, for about 4 to 6 minutes. Add 2 Tbsp. of the broth mixture to the pan and cook. Scrape the bottom of the pan to loosen any browned bits, for 1 minute more.
4. Stir in collard greens, a few handfuls at a time.
5. Cook for about 10 minutes. Keep stirring frequently, and gradually add the broth mixture, a few tablespoons at a time, until the greens are tender and the broth mixture is incorporated.
6. Reduce heat to medium if the mixture starts to boil too vigorously.
7. Stir in vinegar, hot sauce, and pepper and cook for 1 minute.
8. Serve and enjoy!



BEEF ZUCCHINI BURGER

INGREDIENTS

- 1 lb lean ground beef
- 2 medium zucchini - coarsely grated
- 2 tsp. dill weed
- 2 tsp. dry mustard
- 1-2 jalapeno - minced
- Salt & pepper
- Cheese slices (for Maintenance only)
- Large Lettuce leaves - for Wraps

PREPARATION

1. Mix beef, zucchini, dill weed, dry mustard, jalapeno, salt & pepper together and form four patties.
2. Grill until desired doneness is reached.
3. Wrap patty with lettuce leaves and top with desired garnishes (mustard, approved mayonnaise, tomatoes, bell pepper).
4. Serve and enjoy!



CILANTRO-LIME CHICKEN WITH CAULIFLOWER RICE

INGREDIENTS

- 1 lb chicken breast - cut into 1-inch cubes
- 1 tsp. paprika
- 1 tsp. ground cumin
- Salt and freshly ground black pepper
- 1 tbsp. olive oil
- 16 oz cauliflower rice (buy packaged or make at home)
- 1/4 cup fresh cilantro - chopped
- 1 lime - juiced

PREPARATION

1. Put chicken in a bowl and season with paprika, cumin, salt, and pepper. Stir to coat well.
2. Heat olive oil in a nonstick skillet over medium-high heat.
3. Cook chicken in hot oil until browned, for 4 to 5 minutes.
4. Stir in cauliflower rice, cilantro, and lime juice with the chicken.
5. Place a cover on the skillet, reduce heat to medium-low and cook the chicken mixture until chicken is cooked completely through and cauliflower rice is tender. For 6 to 8 minutes.
6. Serve warm and enjoy!



PAN-SEARED SCALLOPS WITH LEMON CAPER SAUCE

INGREDIENTS

- ⅓ cup kosher salt (plus more for seasoning)
- 1 cup hot water
- 4 cups ice water
- 1 pound 1 ½ inch wide large scallops (about 14 to 16)
- 3 tablespoons olive oil
- 1 tablespoon minced garlic
- 1 cup unsalted chicken broth
- 1 teaspoon lemon zest
- 2 tablespoons lemon juice
- 2 tablespoons rinsed capers
- 1 tablespoon dijon mustard
- Black pepper to taste
- 1 tablespoon chopped dill
- 1 teaspoon chopped chives
- 6 lemon wedges



PREPARATION

1. Prepare brine by combining the salt and hot water in a medium-sized bowl. Stir to dissolve.
2. Add ice water to bring down the temperature of the brine, and add scallops once cooled. Let stand for 10 minutes. Meanwhile, line a sheet pan with paper towels and set it to the side.
3. Drain the scallops from the brine and rinse under cold water. Place scallops in a single layer on the paper towel-lined sheet pan, placing another paper towel layer on top. Gently pat the scallops dry to make sure to remove as much moisture as possible from the surface.
4. Allow scallops to rest for 10 minutes at room temperature.
5. Lightly salt the scallops on both sides.
6. Heat olive oil over medium-high heat in 12-inch stainless steel saute pan or cast-iron skillet.
7. Place each scallop into the hot pan when the oil ripples and just starts to smoke, making sure not to crowd them. Press lightly with a spatula to ensure a proper sear.
8. Sear the scallops for about 3 to 3½ minutes or until the bottoms are golden brown. Make sure not to move them around in the pan (you can lift up an edge to check for doneness).
9. The scallops are done when they are firm to the touch and opaque in color, usually after about 1 to 2 minutes.
10. Turn off the heat and transfer all scallops to a plate, keeping the pan and juices on the stove.
11. Turn the heat back to medium and add the garlic to the same pan. Cook for approximately 1 minute until the garlic is fragrant but not browned.
12. Turn the heat up to medium-high, add some water and stir occasionally for about 3 minutes until the liquid is reduced by half.
13. Turn the heat up to high and add the lemon juice and zest, chicken stock, and capers. Cook while stirring occasionally, for 8 to 10 minutes or until sauce is reduced by half. There should be about 1/2 cup of sauce left.
14. Turn off heat and whisk in the dijon mustard until fully incorporated. Season with salt and pepper if desired, then turn the burner on again to medium heat.
15. Add the scallops to the sauce and cook until warmed, about 2 minutes.
16. Spoon some of the sauce onto a plate, add the scallops, and serve immediately.
17. Garnish with chopped dill and chives with lemon wedges on the side. Enjoy!



AIR FRYER CHICKEN FAJITAS

INGREDIENTS

- 1 lb boneless, skinless chicken breast
- 1 green bell pepper
- 1 red bell pepper
- 1 tbsp. chili powder
- 1 tsp. salt
- 1 tsp. cumin
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. paprika
- ¼ tsp. cayenne pepper
- ¼ tsp. sugar
- 3 tbsp. vegetable oil

PREPARATION

1. Slice chicken breast into ¼ inch thick slices. Slice peppers. Place it all in a large bowl.
2. In a small dish, combine chili powder, cumin, onion powder, garlic powder, salt, cayenne and sugar. Whisk it all together.
3. Pour 3 tablespoons of vegetable oil into bowl with meat and vegetables and toss to coat. Sprinkle the seasoning mix and continue to toss to coat everything well.
4. Preheat air fryer for 5 minutes at 380°F.
5. Add everything to the air fryer basket or tray and air fry at 380°F for 15-18 minutes. Mix everything every few minutes to evenly cook.
6. When done, the juices at the bottom of the air fryer basket or tray can be mixed in with fajitas before serving.
7. Serve and enjoy!



ROASTED CHICKEN WITH TURNIP AND LEMON THYME

INGREDIENTS

- 1 lb boneless - skinless chicken breasts
- - 1 cup leeks - cut into 2 inch (5 cm) cubes
- - 4 cups turnip - cut 2 inches (5 cm) chunks
- - 1 tbsp. olive oil
- - 1 tbsp. lemon thyme - fresh
- 1/4 tsp. sea salt
- - ½ tsp. black pepper - freshly ground
- - 2 tsp. lemon zest - fresh
- - 1/4 cup lemon juice - fresh
- - 4 sprigs lemon thyme - fresh (optional as garnish)

PREPARATION

1. Preheat oven to 350°F.
2. Cut chicken into 2 inch cubes and set aside.
3. Cut leek and turnip into chunks - about 2 inches large. If you have small turnips 3 inches or less, cut them into quarters and set aside.
4. Heat 1/2 tbsp. olive oil in a large skillet over medium-high heat.
5. Add chicken and season with leaves from the lemon thyme, sea salt, and freshly ground black pepper.
6. Sauté chicken until lightly browned for three minutes. Flip over and cook the other side to brown for a few more minutes.
7. Toss browned chicken with the leek and turnip chunks, remaining olive oil, fresh lemon zest, and lemon juice in a large bowl.
8. Toss again and spread out over roasting pan.
9. Bake for 30 minutes or until vegetables are lightly browned and tender.
10. Garnish with sprigs of fresh lemon thyme.



TUNA PICKLE BOATS

INGREDIENTS

- 5-6 dill pickles
- 1 can light flaked tuna
- 1/4 cup approved mayo
- 1 tbsp. fresh dill + more for garnish
- Salt - to taste
- Pepper - to taste



PREPARATION

1. Cut the pickles length-wise in half.
2. Using a spoon, seed all of the pickles and discard them.
3. Drain tuna and put in a small bowl.
4. Add mayo, dill, salt & pepper and mix with a fork.
5. Spoon the tuna into the boats.
6. Garnish with dill, and enjoy!



STUFFED GRAPE LEAVES

INGREDIENTS

- About 20 fresh grape leaves
- ½ lb raw ground beef
- ½ cups raw cauliflower rice
- 1/8 cup fresh mint, roughly chopped
- 1/8 cup fresh dill, roughly chopped
- ½ tsp. sea salt
- ½ tsp. freshly ground pepper
- 1 cups chicken broth, vegetable broth, or water
- 1½ lemon

PREPARATION

1. Blanch the grape leaves.
2. In a large bowl, add the ground beef, cauliflower rice, fresh herbs, salt, and pepper. Mix well to combine.
3. Lay the grape leaf shiny side down.
4. Put about 1-2 tablespoons of filling generously in the center of the leaf.
5. Fold up once, then fold the sides toward the center, continue rolling the sides in until you reach the end.
6. Finished rolls should be approximately 1½ inches to 2 inches long, depending on the size of the leaf.
7. Line the bottom of a large pan with several grape leaves. This keeps them from sticking or scorching when cooking. Place the wraps, seam side down into the pot. When the bottom layer is completed start a second layer on top of the first.
8. Pour a cup of broth or water into the pan, so it reaches about halfway up the bottom layer of wraps.
9. Squeeze the juice from ½ a lemon over the top of all the rolls. Then take one lemon and cut it into slices and lay those on top. Save the remaining lemon for serving. Finally, place a heavy, heat-resistant plate on top of the wraps to prevent them from unrolling.
10. Cover the pan with a lid and bring the liquid to a boil. Reduce the heat to simmer and allow them to cook slowly for 20 minutes. Add more liquid if necessary, as they cook.
11. Wraps are done when they can easily be pierced with a fork and the rice is fully cooked.
12. Remove from the heat, drain off excess liquid and serve with fresh lemons and feta cheese.
13. Can be served warm, at room temperature or cool.



PAN SEARED OVEN ROASTED PORK TENDERLOIN

INGREDIENTS

- 12 oz pork tenderloin
- 1 tsp. paprika
- 0.5 tsp. garlic powder
- 0.5 tsp. onion powder
- 0.5 tsp. dried thyme
- 0.5 tsp. fresh rosemary
- 1/4 tsp. salt
- 0.5 tsp. ground black pepper
- 1 1/2 tbsp. olive oil
- 1 tsp. garlic minced
- 1 1/2 tbsp. Walden Farms maple syrup
- 1/3 tbsp. reduced-sodium soy sauce
- 1/4 tsp. traditional Dijon mustard

PREPARATION

- 1.To make the rubbing mix, take a small bowl and combine ground black pepper, onion powder, salt, garlic powder, dried thyme, and fresh rosemary together.
- 2.Rub the tenderloin evenly with the rubbing mix. Press gently against the meat using your fingers. Allow it to sit and complete the remaining steps while on the wait.
- 3.To make the sauce, take another small bowl, whisk together minced garlic, paprika, Dijon mustard, Walden Farms maple syrup, soy sauce, and half the olive oil.
- 4.Swirl your skillet with remaining olive oil over medium-high heat.
- 5.Sear the marinated pork loin on the pan for 6 minutes, until it's golden brown on all sides.
- 6.Transfer the pork tenderloin to the baking dish.
- 7.Brush the remaining sauce mixture onto the pork loin.
- 8.Bake everything together in the oven for 25 minutes.
- 9.Serve with your favorite veggies and enjoy.



ARUGULA SALAD WITH LEMON DRESSING AND GRILLED CHICKEN

INGREDIENTS

- 3 7oz grilled chicken breast
- 1½ tbsp. Walden Farms Pancake Syrup
- ⅓ cup freshly squeezed lemon juice
- 2½ tbsp. olive oil
- Salt and pepper - to taste
- 3 cups arugula
- 10-15 grape tomatoes - halved if desired

PREPARATION

1. For the dressing, microwave the pancake syrup in a small microwave-safe bowl for 10 seconds. Add the lemon juice, olive oil, and a sprinkle of salt and pepper to it and whisk together.
2. Combine arugula and tomatoes in a large salad bowl.
3. Pour salad dressing over the salad.
4. Toss well to combine.
5. Top with grilled chicken.
6. Serve and enjoy!



BROILED TILAPIA WITH TOMATO CAPER SAUCE

INGREDIENTS

- 1 tbsp. extra virgin olive oil
- 2 6 oz. tilapia fillets
- 1 garlic clove - crushed
- 1 shallot - minced
- 1 tomato - chopped
- 1 tbsp. capers
- Salt and fresh pepper - to taste

PREPARATION

1. Brush fish with ½ tbsp olive and season with salt and pepper
2. In a medium sauté pan, heat the remaining olive oil.
3. Add garlic and shallots and sauté on medium-low about 4-5 minutes
4. Add tomatoes and season with salt and pepper
5. Add capers and sauté an additional minute
6. Meanwhile, set the broiler to low and place fish about 8 inches from the flame.
7. Broil until fish is cooked through, about 7 minutes.
8. Place fish on a platter and top with tomato caper sauce
9. Serve and enjoy!



IDEAL PROTEIN BEEF STEW

INGREDIENTS

- 10 oz steak cut into small cubes
- 1 small turnip cubed
- 2 or 3 stalk celery diced
- 1 small leek diced
- ½ or 1 cup canned diced tomatoes
- 1 bay leaf
- 2 tsp Parsley
- 1 tsp thyme
- Sea salt & Pepper
- 1-2 cups Waters
- 1 tsp Olive oil

PREPARATION

1. Take a pot and heat olive oil. Sauté celery, leeks, salt & pepper for about 5 minutes, then add steak cubes and cook to brown.
2. Once the meat is browned, add diced tomatoes, parsley, thyme, bay leaf and simmer on med-low heat for 10-15 minutes.
3. Add turnips & 1-2 cups of water. Cover the pot and cook until turnip is ready (about 30 minutes)
4. Remove the bay leaf once cooked.
5. Serve warm and enjoy!



ASIAN CHICKEN WITH SNOW PEA SLAW

INGREDIENTS

- 1 portion chicken breast - pounded to an even thickness
- 3 green onions - diced
- 2 tbsp. low sodium, gluten-free soy sauce
- 2 tsp. grapeseed oil
- 2 tbsp. Ideal Protein Sesame Sauce
- ½ tsp. ginger
- 1 tsp. red chili flakes
- 3 cloves garlic - minced
- ½ tbsp. lime juice
- Salt - to taste
- Ground pepper - to taste
- 1 cup of red cabbage - thinly shredded
- ½ cup snow peas - thinly sliced
- 1 celery stalk - thinly sliced
- ½ piece green onion - thinly sliced on the diagonal

PREPARATION

1. Place chicken in a large ziplock bag with the green onions and then season with salt and pepper. Set aside.
2. Combine soy sauce, grapeseed oil, IP Sesame Sauce, ginger, garlic, and lime juice in a bowl and whisk to combine.
3. Reserve a ⅓ cup of the marinade and pour the remaining marinade in the bag with the chicken and green onions.
4. Refrigerate for at least 30 minutes and for up to 5 hours.
5. Preheat the pan and then place the marinated chicken in the pan.
6. Cook each side for 3-4 minutes with the lid closed.
7. While the chicken is cooking, prepare the slaw. Combine the red cabbage, snow peas, celery, and green onions in a large bowl and combine with the reserved marinade. Add extra lime juice, salt, and pepper if necessary.
8. Place chicken on top of slaw and enjoy!



CHICKEN PAD THAI

**30
Mins**



INGREDIENTS

- 1 serving of Konjac Pad Thai Noodles
- 2 eggs
- 5 ounces of leftover sliced chicken
- 1 cup bean sprouts
- ½ cup snow pea
- ¼ cup chopped cilantro
- ¼ cup diced green onion
- ¼ tsp. salt
- ¼ tsp. pepper

SAUCE INGREDIENTS

- 2 tsp. oil
- 2 tsp. granular sugar-free sweetener
- 1 garlic clove fine minced
- 1 tbsp. WF peanut butter
- Juice from 1 lime
- ½ tsp. red pepper flakes
- 1 tbsp. Braggs Soy Aminos

PREPARATION

1. Rinse noodles well and drain in a colander. Dry fry noodles in a skillet until all moisture is gone. Remove from skillet and set aside.
2. In the same skillet, over medium heat, add in chicken, snow peas, salt and pepper and start to heat through.
3. Crack eggs in the skillet and scramble fry. Keep breaking up and mixing in with the chicken.
4. To prepare sauce, whisk all sauce ingredients together and set aside.
5. First, add in the onions and bean sprouts and then add sauce and noodles. Coat all ingredients in the sauce, cooking through until sprouts are tender.
6. Plate and garnish with cilantro. Bon Appétit!



BBQ PULLED PORK & RUB

INGREDIENTS

RUB

- 1 Tbsp. Paprika
- 1 Tbsp. Yellow Mustard
- 1 tsp. Sea Salt
- 2 Splenda Packets
- 1 tsp. Black Pepper
- 1tsp. Ground Ginger
- 1 Tbsp. Onion Powder
- 1 tsp. Cayenne Pepper

Pork BBQ

- 2lb. Pork Tenderloin
- 1/4 cup of pork rub
- 1/4 cup of Apple Cider Vinegar
- 1/2 cup of water
- 8 Tbsp. of Walden Farms BBQ sauce (flavor of your choice)

PREPARATION

1. Rub pork tenderloin liberally with the pork blend
2. Place the pork tenderloin in a slow cooker
3. Pour water and vinegar over pork
4. Cook on low heat for about 8-10 hours
5. Shred the pork and add the Walden Farms BBQ sauce of your choice
6. Serve & enjoy with your favorite vegetables!



BIG MAC IN A BOWL

INGREDIENTS

- 8 oz. of Lean Ground Beef or Turkey
- Salt & Pepper to taste
- 1 Tsp. Minced Onion
- 2 oz. Dill Pickles chopped
- 1/4 cup of Iceberg Lettuce shredded
- 2 Tsp. Walden Farms Thousand Island Dressing

PREPARATION

1. Brown the ground beef or turkey, drain off fat.
2. Season with salt and pepper.
3. Meanwhile, mince the onions if needed to have ready.
4. Serve the meat in a large salad bowl and add the pickles, lettuce & onions.
5. Toss, top with the 2 teaspoons of Walden Farms Thousand Island Dressing and Enjoy.
6. Phase Approved: Phases 1-3



CAULIFLOWER STIR-FRY

INGREDIENTS

- 2 cups of Cauliflower Rice
- 2 Garlic Cloves
- 2 tsp. Olive Oil
- 1 tsp. Walden Farms Asian Dressing
- 3 tsp. Soy Sauce
- 1/2 tsp. Onion Powder
- 1 egg
- 1 tsp. Ground Ginger
- Salt & Pepper to taste
- 1 tsp. Chives

PREPARATION

1. In a Wok or large non-stick skillet, heat the oil over medium heat
2. Add the cauliflower and garlic
3. Stir-fry until the cauliflower is tender, not mushy
4. Stir in the Soy Sauce, adding spices to taste
5. Move the cauliflower to one side of the pan
6. Crack an egg in the pan and scramble slightly
7. Mix, adding the onion powder
8. Serve & enjoy! Phases 1-3 approved.



CAULIFLOWER PIZZA

INGREDIENTS

- 1 cup of grated Cauliflower
- 1 Large Egg
- 2 tsp. of Coconut Oil
- 1 Garlic Clove, minced
- 1 tsp. of Ideal Salt or Sea Salt
- 1/2 tsp. dried Basil
- 1/2 tsp. dried Oregano
- Fresh Ground Pepper to taste

PREPARATION

1. Preheat oven to 350 degrees.
2. Place grated cauliflower in a microwaveable bowl and microwave for about 5 minutes or until slightly soft. Puree it and set aside.
3. In a bowl, whisk the egg and mix with minced garlic, herbs and spices.
4. Place pureed cauliflower into paper towels over a large bowl to dry it out.
5. Spray a baking pan with Pam Spray.
6. Mix cauliflower puree with egg mixture to make the "dough".
7. Spread the "dough" making one round pizza shape on the baking sheet.
8. Bake for 15 minutes, flip carefully and continue baking for about 10 minutes.
9. Take out of the oven and top with your favorite veggies.
10. Serve & Enjoy! Phase Approved: Phases 1-3



SHEET PAN CHICKEN AND VEG

INGREDIENTS

- 1 lbs Chicken breast, cut into
- 2 inch cubes
- 2 cups Broccoli florets
- 1 cups Baby bella mushrooms, quartered
- 2 cups Red bell pepper, cut into 1 inch chunks
- 1 cup Zucchini, cut into 1 inch chunks
- 1 tablespoon approved oil
- 1/2 teaspoon Black pepper
- 1 teaspoon Smoked paprika
- 1/2 teaspoon Dried oregano
- 1/2 teaspoon Garlic powder

PREPARATION

- 1.Pre-heat the oven to 475°F.
- 2.Prep all of your chicken and veggies and set them on large sheet pan, or two small sheet pans
- 3.In a small bowl add the oil, spices. Whisk together.
- 4.Pour the oil mixture over the chicken and veggies on the sheet pan and mix. Lay out in a single layer.
- 5.Bake in the pre-heated oven for 18 minutes or until done.
- 6.For meal prep: divide into 3 bowls with lids and store in the fridge



ARTISAN FLATBREAD

INGREDIENTS

- 1 IP Potato Puree
- 1 whole egg
- 1/4 Tsp of baking soda
- 1/4 Tsp of Sea Salt
- 1/4 Tsp of Basil
- 1/2 Tsp of Oregano
- 1 Tsp Olive Oil
- 1/2 Tsp Thyme
- 1/2 Tsp of Garlic Powder
- 1 Pinch of Cilantro
- 2 oz. of Water
- Pam Spray

PREPARATION

1. Preheat oven to 350 degrees.
2. Mix all ingredients in a bowl
3. Spray cookie sheet or Pyrex with Pam
4. Pour mixture
5. Bake in the oven for 20 minutes or until desired texture
6. Pat dry the oil when it comes out, fill it with your favorite protein, veggies and Enjoy! Phase 1-3 allowed.



STEAK FAJITA ROLL-UPS

INGREDIENTS

- 1lb flank steak/skirt steak (¼ inch thick)
- Kosher salt and black pepper to season
- 6 garlic cloves, crushed
- 1 tsp. dried oregano
- 1 tsp. ground cumin
- 1 tsp. chili powder
- 1 tsp. cayenne pepper
- ½ tsp. garlic powder
- ¼ cup extra virgin olive oil
- 1 large green bell pepper - sliced
- 1 large red bell pepper - sliced
- 1 medium onion - sliced

PREPARATION

1. Take a small bowl and mix salt, pepper, garlic, oregano, cumin, chili powder, cayenne pepper, garlic powder, and olive oil.
 2. Put the steak in a dish and pour marinade over the steak. Cover with foil and let marinate for a minimum of 6 hours. Overnight is best.
 3. Remove steak from marinade. On a cutting board, cut the steak into 6-7 pieces.
 4. Heat olive oil in a grill pan or heavy skillet over medium to high heat and add steak pieces. Add pepper strips and sliced onions to the grill pan - season with salt and pepper.
 5. Cook for about 4 to 5 minutes or until tender.
 6. Remove from heat and let cool off for a minute.
 7. Top each steak slice with the vegetables, roll up and secure with a toothpick.
 8. Add remaining olive oil to the grill pan or skillet. Heat it up and add the roll-ups to the pan.
 9. Cook until browned, for about 2 to 3 minutes per side.
 10. Remove from heat, and take out the toothpicks. Transfer to a serving plate and let rest for 5 minutes before serving.
- Serve with guacamole, salsa, or sour cream. Enjoy!



AIR FRYER CHICKEN AND BROCCOLI

INGREDIENTS

- 1lb boneless skinless chicken breast or thighs
- cut into 1-inch bite-sized pieces
- ½ lb broccoli - cut into bite-sized pieces
- 2 garlic cloves - finely minced
- Salt - to taste
- Black pepper - to taste
- . Lemon wedges
- 3 tbsp. vegetable oil
- 3 cloves garlic - minced or 1 tsp. garlic powder
- 1 tbsp. low-sodium soy sauce
- 1 tsp. sesame seed oil
- 2 tsp. white vinegar
- 2 tsp. hot sauce

PREPARATION

1. Making marinade: Take a large bowl and whisk together the oil, garlic or garlic powder, soy sauce, sesame seed oil, white vinegar, and optional hot sauce.
 2. Add the chicken and broccoli into the bowl with the marinade.
 3. Toss ingredients together to evenly coat with the marinade. Make sure that the chicken and broccoli can absorb the marinade.
 4. Place the marinated chicken & veggies into the air fryer basket.
 5. Air fry at 380°F for 16-20 minutes. Shake and gently toss a couple of times while cooking. Make sure to toss well so that everything cooks evenly.
 6. Check the chicken in between to make sure it is cooked through (cook time depends on the size of the pieces). If needed, cook for additional 2-5 minutes.
 7. Add additional salt and pepper to taste. Squeeze fresh lemon juice on top and serve warm. Enjoy!
- Don't overcrowd the air fryer basket.



SPICY CHICKEN ZUCCHINI NOODLE SOUP

INGREDIENTS

- 1 tsp. grapeseed oil
- 2 ½ cup chicken broth
- ⅛ tbsp. cumin powder
- ½ tbsp. lime juice
- 1 tsp. hot chili sauce
- 6 oz chicken breast, thinly sliced
- ¼ tbsp. garlic powder
- 2 cup zucchini, spiralized
- 1 fresh cilantro
- 1 lime wedge

PREPARATION

1. In a non-stick pot, sauté chicken with grapeseed oil over medium-high heat
2. Add broth, garlic powder, and cumin and bring mixture to a boil.
3. Reduce to a simmer until the chicken is thoroughly cooked, for approximately 10 minutes.
4. Add zucchini noodles and lime juice to the soup and let it simmer for an additional 3 minutes until you get the desired tenderness.
5. Transfer soup to a bowl and top each with fresh cilantro and hot sauce.
6. Serve with lime wedges.



STIR-FRIED LEMONY CHICKEN WITH ASPARAGUS

INGREDIENTS

- 4 chicken breasts - boneless, skinless, cubed
- Kosher salt - to taste
- ½ cup chicken broth
- 2 tbsp. low-sodium soy sauce
- 2 tbsp. water
- 1 tbsp. canola oil
- 1 bunch asparagus - cut into - 2-inch pieces
- 6 cloves garlic, minced
- 3 tbsp. fresh lemon juice
- Lemon zest
- Salt & pepper

PREPARATION

1. Cook asparagus and oil in a skillet over medium heat for 3-4 minutes and add garlic when 1 minute remains. Set it aside.
2. Season chicken with salt & pepper and put heat to high and cook chicken until browned then set aside.
3. Add soy sauce and chicken broth to a skillet and bring to boil for about 1 minute.
4. Add lemon juice, water, and soy sauce and stir for about 1 minute.
5. Return chicken and asparagus to the pan.
6. Coat with sauce and top with lemon zest.
7. Serves 4. Enjoy the taste!



LOW-CARB CABBAGE ROLLS

INGREDIENTS

- 1 Cabbage head
- 1 lb. Ground beef
- 1 14.5-oz can Diced tomatoes - drained
- 1 large Egg
- 4 cloves Garlic - minced
- 2 tsp. Italian seasoning
- 1 tsp. Sea salt
- 1/4 tsp. Black pepper
- 1 cup Cauliflower rice
- 1 15-oz can Tomato sauce

PREPARATION

1. Preheat the oven to 350°F (177°C).
2. Bring a large pot of water to a boil and add the head of cabbage into the boiling water, immersing fully.
3. Boil for 5-8 minutes, just until the leaves are soft enough to bend. They will turn bright green and the outer leaves might come off, which is okay and you can fish them out.
4. Remove the cabbage from the boiling water and set aside to cool.
5. Leave the hot water in the pot for now as you might need it again when peeling the cabbage leaves.
6. Meanwhile, stir fry the cauliflower rice for a few minutes.
7. Take a large bowl and combine the ground beef, diced tomatoes, egg, minced garlic, Italian seasoning, sea salt, and black pepper. Mix until just combined, but don't over-mix. Fold in the cooked cauliflower rice. Set aside.
8. Spread half the tomato sauce in a large rectangular or oval ceramic baking dish. Set aside.
9. Carefully peel the leaves from the cabbage. To do so, flip cabbage over so the core side is up, and cut the leaves one-by-one from the core, then carefully peel (they are fragile). Instead of peeling leaves back, slide your fingers between the layers of cabbage to release them. The leaves on the outside will be very soft and easier to peel, but inside they may be firmer. If they are too firm and crisp to bend, you can return the partially peeled cabbage to boiling water for a couple more minutes to soften more.
10. Cut the thick rib from the center of each cabbage leaf, cutting in a "V" shape.
11. Place 1/3 cup (67 grams) beef mixture into a log shape at one end of a cabbage leaf.
12. Fold in the sides, then roll up, like a burrito.
13. Place the cabbage roll, seam side down, into the baking dish over the sauce.
14. Repeat to make 12 cabbage rolls. If the inner leaves are too small, you may need to use two to overlap them to fit the filling.
15. Spoon the remaining tomato sauce over the cabbage rolls and cover the baking dish tightly with foil.
16. Bake for 1 hour, or until the beef is cooked through.
17. Serve warm and enjoy!



GARLIC SHRIMP AND VEGGIE FOIL PACKS

INGREDIENTS

- 1 lb. large shrimp - peeled and deveined
- 3-4 cups chopped zucchini or your favorite vegetables
- 4 cloves garlic - minced
- 2 tbsp. cilantro or parsley - minced
- 1 tbsp. olive oil
- 1 tsp. paprika
- Salt and pepper to taste

PREPARATION

1. Add all the ingredients to a large bowl and mix well to combine.
2. Place four 18x12-inch pieces of heavy aluminum foil on the counter and place the shrimp and veggie mixture on the foil.
3. Fold the foil over the shrimp to seal properly.
4. Grill or bake at 400°F for 15-20 minutes or until shrimp and vegetables are cooked through.
5. Serve with Cauliflower rice or salad.



BUFFALO CHICKEN STUFFED SPAGHETTI SQUASH

INGREDIENTS

- 1¼ lb chicken breast - cooked and shredded
- 1 medium spaghetti squash - halved (about 2-2½ lb)
- 2 ribs celery - thinly sliced
- 2 green onions - thinly sliced white and green parts
- ½ cup red bell pepper - diced
- ½ cup buffalo sauce
- ¼ cup Walden Farms Ranch Dressing (optional)
- ¼ cup crumbled blue cheese (for Maintenance)

PREPARATION

1. Preheat oven to 350°F.
2. Line a baking sheet with parchment paper and set aside.
3. Slice both ends from squash and discard.
4. Stand squash up on one of its cut ends and use a large knife to cut the squash in half lengthwise.
5. Scoop seeds and stringy insides out using a large spoon. Then, place squash cut-side down on the baking sheet.
6. Bake for 30-40 minutes or until squash is tender. Baking time will depend on the size of your squash (larger squash requiring a longer cook time).
7. When squash is tender, allow it to cool slightly. Then use a fork to gently scrape the squash flesh into a large bowl. Reserve the squash shells.
8. While squash is roasting, cook the chicken.
9. Cooking in instant pot: Insert the rack into the inner pot. Add 1 cup water or broth and lay the chicken on the rack. Secure the lid and select 'Poultry' in settings and set time to 17 minutes (19 minutes if the breasts are really thick). At the end of the cooking time, allow pressure to naturally release for 5 minutes then flip the vent valve and release any remaining pressure.
10. Cooking on stovetop: Place a medium skillet over medium-high heat. Add 1 tsp. avocado oil/olive oil/coconut oil and swirl the pan to coat with the oil. Add chicken and ½ cup of water. Once the water starts to simmer, reduce heat and cover. Cook chicken for 15-18 minutes or until cooked through. Move chicken to a cutting board to cool off slightly. Use two forks to shred chicken.
11. In a large bowl, place squash shreds, shredded chicken, celery, green onions, bell pepper, and buffalo sauce and mix to coat well.
12. Spoon the squash-chicken mixture into the reserved squash shells.
13. Place the stuffed shells on the baking sheet and bake in 350°F on oven for 10-15 minutes or until heated through.
14. Drizzled with ranch dressing and top with crumbled blue cheese (Maintenance only), if desired. Serve and enjoy!



GROUND TURKEY SKILLET WITH GREEN BEANS

INGREDIENTS

- 2 tbsp. extra-virgin olive oil
- 1 lb extra-lean ground turkey or use diced up left-over turkey
- 1 tsp. clove garlic - minced
- 1 tsp. onion powder
- 1 ½ cup yellow pepper - diced
- 1 ½ cup green beans - chopped
- ¾ cup crushed tomatoes (no sugar added)
- Salt and pepper - to taste
- A pinch of chili pepper

PREPARATION

1. In a skillet, heat olive oil over medium-high heat.
2. Add ground turkey and break it up until it's in small pieces or heat up the diced leftover turkey.
3. Once the turkey is almost cooked through, add onion powder and garlic and stir occasionally.
4. Add yellow peppers, green beans, and tomato sauce.
5. Cover the skillet and cook until they are tender.
6. Add salt, pepper, and chili pepper to taste.
7. Serve and enjoy!



SWEET CHILI LIME TOFU (VEGETARIAN)

INGREDIENTS

- 1 packet of extra-firm tofu, about 14 ounces.
- 3 tablespoons of Stevia.
- 3 tablespoons of soy sauce.
- 2 tablespoons of fresh lime juice
- ½ lime, zested
- ½ tablespoons red chili flakes.
- 1 clove of garlic, minced.
- ¼ tablespoon of salt.
- 4 mint leaves, sliced thin.

PREPARATION

1. In a bowl, whisk together the soy sauce, lime juice, Stevia, chili, garlic, mint, and salt.
2. Make sure that the stevia and salt are dissolved and set aside.
3. Heat a cast-iron pan over medium heat until hot.
4. Drain the tofu completely dry and cut into small thin triangles.
5. Spread tofu over the pan, and press it gently using a spatula to squeeze out excess liquid.
6. Let this liquid boil and dissolve.
7. Continue pressing the tofu for 5 minutes, then flip and repeat for the other side.
8. Pour in the sauce and stir until the tofu is fully coated.
9. When the sauce begins to bubble, turn off the heat.
10. That way, it will reduce slightly and form a glaze.

Serve hot or warm.



CHILI EGGPLANT

INGREDIENTS

- 1 large eggplant
- 1/2 red onion - finely chopped
- 1 fresh long chili, sliced long and thinly
- 1 tbsp. lemon thyme leaves
- 1 tbsp. extra virgin olive oil
- 1 tbsp. lemon juice
- 1 tsp. ground sumac

PREPARATION

1. Preheat oven to 350°F
 2. Pierce the eggplant with a fork and place it on an oven tray
 3. Bake for 30 minutes or until it's tender
 4. Once cool enough, peel and chop coarsely
 5. Place in a bowl and season with red onion, chili, lemon thyme leaves
 6. In another bowl, mix together olive oil, lemon juice, ground sumac, and pour over the eggplant mix
 7. Toss and combine well
- Serve and enjoy!



OLIVE OIL HEARTS OF PALM PASTA

INGREDIENTS

- 12 oz Hearts of Palm Linguine
- 2 tsp. Extra Virgin Olive Oil
- 3 garlic cloves - crushed and chopped
- 1/4 tsp salt-free seasoning
- 8 grape tomatoes - halved
- 1 tsp Italian seasonings
- Crumbled feta cheese (for maintenance)- 1 tsp black pepper
- 3 fresh basil leaves - torn
- 1/2 lemon zest
- Red pepper flakes - crushed (optional)
- 1 ounce cooked shredded chicken (optional)

PREPARATION

1. Rinse the Hearts of Palm Linguine with water and set it aside.
2. Heat the extra virgin olive oil in a pan over medium heat.
3. Lower the heat and add the garlic and a pinch of salt replacement seasoning.
4. Cook for 10 seconds and keep stirring regularly.
5. Add tomatoes and stir in the Italian seasonings, pepper, basil, and lemon zest.
6. Cook on low heat for about 30 seconds.
7. Add the linguine and shredded chicken to the pan - toss to coat - and cook for another 1-2 minutes.
8. Place the lid on the pan.
9. Turn off heat and let sit for 1 minute.
10. Toss again to coat evenly.
11. Cook longer if you want your linguine softer.
12. Serve immediately. Top with more fresh basil, crushed red pepper, and if you are on maintenance, add a sprinkle of Feta cheese.



IP BALSAMIC HONEY AND MUSTARD PORK CHOPS

INGREDIENTS

- 1 lb pork chops
- ¼ cup Ideal Protein balsamic dressing
- ¼ cup Walden Farms pancake syrup
- ¼ cup Walden Farms blueberry jam
- 2 tbsp dijon mustard
- 1 tbsp olive oil
- 1 chicken breast
- 1 tsp olive oil
- 1 tbsp Frank's Red Hot (or to your taste)
- 1 tbsp low sodium soy sauce or tamari sauce
- 2 cloves garlic, minced
- 1 tbsp parsley, chopped (garnish)

PREPARATION

1. Marinate the pork chops in the mixture of the balsamic vinegar, pancake syrup, blueberry jam, mustard, hot sauce, soy sauce and garlic for 30 mins to overnight.
2. Heat the oil in a large pan over medium-high heat
3. Add the pork chops
4. Cook until lightly golden brown on one side about 3-5 mins
5. Flip
6. Add the marinade and cook until the sauce has come to a boil and thickened, about 3-5 mins.
7. serve and enjoy



GRILLED TURKEY BURGER

INGREDIENTS

- For Turkey Burger
- 3 Ounces ground turkey
- ¼ Teaspoon dry basil
- ¼ Teaspoon dry oregano
- ¼ Teaspoon Lawry's season salt
- ¼ Teaspoon cumin
- ¼ Teaspoon chili powder
- ¼ Teaspoon granulated onion
- ¼ Teaspoon granulated garlic
- Black pepper to taste
- 1/4 cup egg whites
- 1/4 tsp. paprika
- 2 tsp. dried parsley flakes
- Mushrooms
- 1 Tablespoon olive oil
- 4 Button mushrooms (sliced)
- Salt and pepper to taste
- For Burger Additions
- 1 Slice of red onion
- 1 Slice of tomato
- 3 Iceberg lettuce leaves
- 1 Ounce mustard
- 1 Ounce mayonnaise
- 1 Slice provolone cheese (For Maintenance)

PREPARATION

1. For turkey burger, combine all ingredients and form into a hamburger patty.
2. Grill until cooked through and set aside.
3. For mushrooms, heat oil in a pan.
4. Add mushrooms and season with salt and pepper.
5. Sauté until tender.
6. Use the lettuce leaves to replace buns and assemble all ingredients



BASIL LIME CHICKEN

INGREDIENTS

- 3 lbs Chicken Breast
- 3 Limes divided (juice and zest)
- 2 tbsp Olive Oil
- 1/4 cup Extra Virgin Olive Oil
- 3 tbsp Dijon Mustard
- 3 tbsp Soy Sauce
- 3 tbsp Walden Farms Apple Butter

PREPARATION

1. Take juice and zest of 2 limes, extra virgin olive oil, dijon mustard, soy sauce, 3 green onions, 2 garlic, salt, and pepper in a bowl and mix well
 2. Cut chicken into even-sized cutlets and place them in a gallon-sized bag
 3. Pour marinade on the chicken
 4. Let it marinate for 1 hour
 5. Preheat your grill
 6. Grill chicken for 7 minutes
 7. Flip sides and cook until the internal temperature becomes 170°
 8. Take out from grill and let it rest
 9. Mix the remaining lime juice, olive oil, green onions, basil, and garlic and pour over the cooked chicken
- Serve and enjoy



ZUCCHINI NOODLE CHICKEN PESTO BOWL

INGREDIENTS

- 2 Tbsp olive oil
- 2 6oz boneless skinless chicken breasts
- IP Salt
- ¼ teaspoon paprika
- 2 medium-large zucchini (to get 3 cups)
- 2 garlic cloves, sliced
- ¼ cup prepared basil pesto
- A hand full of cherry tomatoes, cut in half
- Some fresh basil leaves, thinly sliced, for garnish

PREPARATION

1. Sprinkle both sides of the chicken breast(s) with a little salt and paprika.
 2. Heat 1 Tbsp of olive oil on high heat in a large sauté pan.
 3. Place the chicken breasts in the pan and cook for a minute or two on each side, until well browned.
 4. Set the heat to low and cover the pan
 5. Cook for 2 to 5 more minutes (depending on the thickness of the breast) until the chicken is just cooked through.
 6. Remove the chicken from the pan and let it rest while you make the zucchini noodles.
 7. Use a spiralizer to make zucchini noodles.
 8. Add another 1 Tbsp of olive oil to the pan you used to cook the chicken and heat it on high heat.
 9. Add the zucchini noodles and the sliced garlic and sauté, stirring often, until the noodles begin to wilt.
 10. Sprinkle with ¼ teaspoon of Ideal Protein salt while you cook the zoodles.
 11. When they are just barely cooked or they are releasing moisture, remove them to a colander placed over a bowl to drain.
 12. Slice or cut the chicken into bite-sized pieces.
 13. Place the zucchini noodles in a serving bowl and toss with basil pesto.
- Serve the zucchini noodles in bowls topped with chicken, tomatoes, and sliced fresh basil leaves.



BAKED CHICKEN FAJITA ROLL-UPS

INGREDIENTS

- 3 chicken breasts
- ½ yellow bell pepper - sliced
- ½ red bell pepper - sliced
- ½ green bell pepper - sliced
- For Marinade
- Half a lime juice
- A pinch of cayenne - pepper (optional)
- 2 tbsp cilantro - chopped
- 2 tbsp olive oil
- 1 clove garlic - minced
- 1 tsp chili powder
- ½ tsp cumin
- ½ tsp dried oregano
- ½ tsp salt



PREPARATION

1. Take a small bowl and whisk together the olive oil, lime juice, garlic, chili powder, cumin, oregano, salt, cayenne (optional), and cilantro
 2. Slice chicken breasts longways into 2 even parts
 3. Pound the chicken with the smooth side of a meat tenderizer and make an evenly thick meat of ¼ inch
 4. Put chicken cutlets in a large resealable freezer bag and pour marinade over top, make sure the meat is completely coated
 5. Leave it to marinate for a minimum of one hour to overnight
 6. Once the chicken is marinated, evenly place bell pepper slices in the middle of the chicken, roll up and seal with a toothpick
 7. Repeat this step until all the cutlets have been rolled up
 8. Place seam side down in a readied baking dish
 9. Brush the tops of chicken with remaining marinade
 10. Bake uncovered, at 375°F for about 25 to 30 minutes or until the juices run clear
- Serve and enjoy!



ZUCCHINI APPLE PIE

INGREDIENTS

- Ideal Protein Apple Cinnamon Puffs packet
- 4 cups of Zucchini
- 1 tsp Cinnamon
- 3 tbsp Walden Farms Apple Butter

PREPARATION

1. Peel zucchini
 2. Slice zucchini into 1/4 inch slices
 3. Place zucchini slices in a large bowl
 4. Microwave Walden Farms Apple Butter for a short time to soften it
 5. Add to these ingredients
 6. Add the liquid ingredients to the zucchini and mix very well
 7. Place mixture in a pie pan
 8. Crush Ideal Protein Apple & Cinnamon Puffs
 9. Spread the puffs as the top layer of the "pie"
 10. Bake it uncovered for 30 to 45 minutes at 350°F
 11. Make sure the pie does not burn
- Serve and enjoy



MUSHROOM STUFFED CHICKEN BREAST

INGREDIENTS

- Chicken breast - butterflied
- 1/2 TBS Paprika
- 1 tsp White Pepper
- 1/2 tbsp Olive Oil
- 1/2 cup Spinach - wilted
- 1/2 cup mushrooms - sauteed
- 1 pinch of salt to taste

PREPARATION

1. Season the chicken with paprika, salt, and white pepper.
2. Place spinach and mushrooms onto chicken breast and roll.
3. Bake at 300° in the oven until the internal temperature reaches 155°.
4. Serve and enjoy!



ORANGE CHICKEN

INGREDIENTS

- 4 oz. chicken breast, diced
- 1 tbsp olive oil, to brown chicken
- ½ cup Walden Farms orange marmalade
- ½ cup Walden Farms BBQ Sauce
- 1 tbsp olive oil
- 2 tbsp low sodium soy sauce
- 1 tbsp minced dried onions or chopped green onions
- 2 cloves of garlic, minced
- Crushed red pepper flakes, to taste (optional for heat)

PREPARATION

1. Season chicken with black pepper, Ideal Protein salt, garlic and onion powder.
2. Cook the diced, seasoned chicken in a fry pan with olive oil.
3. When it's brown and juices are running clear, drain all liquid off.
4. Mix the orange marmalade, BBQ sauce, minced garlic, onions and soy sauce.
5. Pour over chicken and cook on low for 30 mins.
6. Serve over cauliflower fried rice.



GRILLED SALMON KABOBS

INGREDIENTS

- 2 lbs fresh salmon fillet, skin removed
- 2 tablespoons fresh chopped dill
- 1 large zucchini, sliced into 1/8-inch pieces
- Metal or wood skewers
- 1/2 tsp Cinnamon
- 1 tsp vanilla extract
- 2 tsp maple syrup
- Salt and pepper to taste
- ½ cup white wine vinegar
- 2 teaspoons fresh lemon juice
- ½ teaspoon fresh grated lemon zest
- 1 tablespoon cooking oil

PREPARATION

1. Cut salmon fillets crossway into ½ inch wide strips
2. Place them in a large Ziplock bag
3. Add vinegar, lemon juice, zest, and fresh dill to the bag
4. Seal the bag tightly and shake to mix
5. Place in fridge for 20-30 minutes
6. Preheat your grill to medium heat
7. Thread the salmon pieces onto skewers in accordion-style, alternate with zucchini slices
8. Sprinkle salt and pepper
9. Add light olive oil to the grill or use cooking spray to prevent sticking
10. Immediately place salmon kabobs on the grill
11. Cook it uncovered for 5 to 7 minutes, keep rotating midway
12. Take out when the grill marks appear and the fish is flaky
13. Finish off with some additional squeeze of lemon juice and enjoy!



BEEF STUFFED BELL PEPPERS

INGREDIENTS

- 6 bell peppers
- - 2 lb lean ground beef
- - 2 tbsp Olive oil
- - 1 tbsp Cumin
- 1 tbsp Hot sauce
- - 1 tbsp Garlic - minced
- - 1 tbsp Onion - minced
- - Walden Farms Ranch or Blue Cheese Dressing

PREPARATION

1. Core the seeds and membrane of the Bell Peppers and cleanse them well
 2. Add peppers to a 5-6 qt. pot and fill it with enough water to cover the peppers
 3. Boil until the peppers become soft and change color (about 10-15 minutes)
 4. While the peppers are cooking, take the ground beef in a large skillet and heat until browned, drain afterward
 5. Put the skillet back to heat and add minced onion and garlic
 6. Add olive oil, hot sauce, and cumin to a small bowl and mix
 7. Add the mixture to ground beef and mix well
 8. Leave on heat for 5 minutes to let the spices cook
 9. Use a spoon to fill the beef mix in bell peppers
 10. Drizzle Walden Farms Free Ranch or Blue Cheese Dressing (1 tbsp per pepper), hot sauce (optional)
- Serve with Lettuce and Cucumber salad



BBQ PULLED PORK

INGREDIENTS

- 2 lb pork tenderloin
- 1/4 cup of pork rub
- 1/4 cup of Apple Cider Vinegar
- 2 cup of water
- 8 tbsp. Walden Farms BBQ sauce (or as per your flavor)



PREPARATION

1. 8 tbsp. Walden Farms BBQ sauce (or as per your flavor)
2. Put tenderloins in a slow cooker
3. Pour water and vinegar over pork
4. Cook on low heat for about 8-10 hours
5. Shred the pork tenderloins and Walden Farms BBQ sauce
6. Serve with your favorite vegetables and enjoy!



GRILLED TOFU KEBABS

INGREDIENTS

- Walden Farms All Zero BBQ sauce
- Extra or super firm tofu (the super firm is the best)
- Chicken Tikka Masala/Tandoori Masala
- Lemon juice - 1tsp + 1 tsp
- Lite soy sauce - 1tsp
- Zucchini (green/yellow)
- Bell pepper (green/yellow)
- -Radish
- -Mushroom
- Ideal salt
- -Black pepper
- -Parsley flakes
- -Oregano
- -Garlic powder
- Olive oil - 1 tsp

PREPARATION

1. Open Tofu package and drain it well (you will need 220g of super firm tofu for 2 servings)
2. Take a mixing bowl and add 1 tsp. tikka/tandoori masala, 1 tbsp. Walden Farms BBQ Sauce, 1 tsp. lemon juice, 1 tsp. soy sauce and mix them together
3. Cut Tofu in 1.5 inches square pieces
4. Add Tofu to the spices mix and stir until the spices coat all Tofu pieces well
5. Seal the marinade in a large ziplock bag and refrigerate for at least 1 hour or more
6. Cut zucchini, bell peppers, radishes, and mushroom into about 1.5-inch pieces
7. Season vegetables with salt, black pepper, parsley flakes, oregano, garlic powder, 1 tsp of lemon juice and 1 tsp of olive oil
8. Take out marinated Tofu and thread the Tofu & vegetables onto skewers by leaving small spaces between each item. Discard excess marinade.
9. Pre-heat oven to 400°F
10. Place skewers on a baking sheet and bake in the center rack for 12 min. Flip once after 8 min.
11. After 12 minutes, you can optionally spray very little oil on top and then turn the oven to Broil Mode at 500°F for 3min in the top rack
12. Serve Grilled Tofu Kebabs on the plate and divide portions based on protein. Enjoy!



IDEAL PROTEIN NOODLES - RAMEN STYLE

INGREDIENTS

- 1 Ideal Protein Konjac Noodles
- 32 oz. beef broth
- Chili garlic sauce (if like spicy)
- Freshly diced jalapenos
- Petite Sirloin - cut into fine and thin strips
- 1 egg
- Bean sprouts
- Green onions
- Cilantro

PREPARATION

1. Open Ideal Protein Konjac Noodles and boil for 5 minutes
2. Now, put the noodles into a hot frying pan with olive oil and seasonings
3. Fry until noodles are brown a little crispy
4. Pour the beef broth into a stockpot and boil
5. Meanwhile, fry your egg in a small frying pan
6. Dip the sirloin piece by piece into boiling broth
7. Stir until all of the beef slices are properly cooked. The hot broth should cook it in under two minutes
8. Get your bowl ready with noodles, veggies, and chili paste and pour the preferred amount of broth over your ingredients
9. Add egg over it and ENJOY!



SHRIMP SCAMPI SPAGHETTI SQUASH

INGREDIENTS

- 1 cup spaghetti squash
- 4 - 8 ounces of shrimp - drained and thawed
- 2 tsp. olive oil
- 1 tsp. smoked paprika
- Sea salt
- Freshly ground pepper
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper
- 3 tbsp. buffalo wing sauce
- 6 celery stalks cut in half (12 total)
- Chopped chives for garnish



PREPARATION

1. Season shrimp with paprika, salt, and pepper and set it aside while preparing spaghetti squash.
 2. Preheat oven to 400 degrees.
 3. Cut the squash lengthwise - scrape out and discard seeds
 4. Place squash face down on a baking sheet lined with parchment paper.
 5. Roast squash for 25 minutes then remove from oven and let it cool.
 6. Once cooled down, scrape out squash into a bowl using a fork to create long spaghetti strands.
 7. Place oil in a large skillet and add shrimp, green onions, and garlic
 8. Cook for a few minutes until shrimp are pink and then set aside. Cover to keep warm.
 9. Place squash and spinach in a skillet and heat until spinach wilts.
 10. Stir in basil and lemon juice and season with salt and pepper.
- Plate immediately and top with shrimp. You may also add more salt, pepper, and lemon juice if needed.



SPAGHETTI SQUASH SOUP

INGREDIENTS

- 2 small spaghetti squash - cut and split lengthwise and seeds removed
- 2 tbsp. light oil avocado/ grapeseed/canola
- 1 lb Italian Sausage
- 1 large yellow onion - chopped
- 1 medium zucchini - chopped
- 2 cloves garlic - minced
- 2 cans (14 ounces) diced tomatoes with their liquid
- 2 qt. chicken stock or turkey stock
- 2 tsp. dried basil
- 2 tsp. dried oregano
- 1/8 tsp. red pepper flakes (or to taste)
- 1½ tsp. coarse salt
- ½ tsp. ground pepper
- 2 tbsp. butter (for Maintenance)
- 1 tbsp. apple cider vinegar

PREPARATION

1. In a large skillet heat the canola oil over medium heat.
2. Place the spaghetti squash cut side down in the pan and allow it to brown (approximately 5 minutes).
3. Remove and do the same with the second squash.
4. (Note - the above step is optional but the extra browning of the squash adds more flavor to the soup.
5. Place the browned squash in a microwave-safe dish and cover with plastic wrap. Microwave until tender, then set aside to cool.
6. Add the onion, zucchini, and garlic.
7. Cook, stirring occasionally until the sausage is no longer pink in the center.
8. When the spaghetti squash has cooled enough to handle, scrape the strands of the squash into a large stockpot.
9. Add the sausage mixture, oregano, basil, tomatoes, red pepper flakes, salt, black pepper, and chicken stock. Stir well.
10. Bring the soup to a simmer and cook over low for 20-30 minutes.
11. Stir in the butter (if in Maintenance) and apple cider vinegar.
12. Remove from the heat.
13. Add additional seasoning to taste, if desired.
14. To serve, spoon the soup into bowls and top with Parmesan cheese (for Maintenance).



PORK CHOPS WITH MUSHROOMS AND SHALLOTS

INGREDIENTS

- 1 tsp. Olive Oil
- 4 pork loin chops (with bone) - 1 inch thick and trim fat
- 1/2 tsp. salt
- Freshly ground pepper
- 1/4 cup chopped shallots
- 1 cup fat-free chicken stock
- 10 oz sliced baby Bella mushrooms
- 1 tbsp. Dijon mustard
- 2 tbsp. parsley - freshly chopped

PREPARATION

1. In a large frying pan, heat up oil over moderately low heat
2. Season pork with salt and pepper
3. Now raise heat to medium and add the chops to the pan and sauté for 7 minutes
4. Turn and cook until chops are browned and done to medium - about 7-8 minutes longer
5. Remove the chops and put in a warm spot
6. Add shallots to the pan and cook, stirring, until soft, for about 3 minutes
7. Add the stock to deglaze the pan, stir in the mustard, 1 tbsp. parsley, then add mushrooms
8. Season with fresh pepper and cook about 3 minutes, or until mushrooms are done
9. Put the chops on a platter and pour the mushroom sauce over the meat
10. Top with remaining parsley and serve



EASY ZUCCHINI NOODLES

INGREDIENTS

- 1 large zucchini
- 1 tbsp. Grapeseed oil
- Sea salt - to taste
- Pepper - to taste
- 1 tsp. of Mrs. Dash

PREPARATION

1. Trim the ends of zucchini using the wide julienne blade of a mandolin or a sharp knife or a vegetable peeler
2. Cut zucchini lengthwise into noodle-like strips
3. Saute in grapeseed oil in a non-stick pan until slightly limp but not mushy
4. Season to taste with sea salt, pepper, Mrs. Dash
5. Serve and savor!



SLOW COOKER/INSTANT POT SALSA VERDE BEEF

INGREDIENTS

- 3-4 pounds chuck roast
- 16 oz salsa verde
- 10 oz diced tomatoes with green chiles
- 1 cup low-sodium beef broth
- 1 tbsp. cumin
- 1½ tsp. salt
- 1 tsp. coriander
- 1 tsp. paprika
- ½ tsp. pepper
- ½ tsp. chili powder

PREPARATION

1. Pour broth into the slow cooker.
2. Season chuck roast evenly with cumin, salt, coriander, paprika, pepper, and chili powder and then add roast to the slow cooker.
3. Top roast with diced tomatoes with green chiles and salsa verde.
4. Cook on high for 4-5 hours or on low for 8-10 hours.
5. Preparation
6. Slow Cooker
7. Turn the pressure cooker to saute and once hot, add the oil and beef.
8. Brown beef on all sides, approximately 3-5 minutes per side and remove from the pressure cooker.
9. Add beef broth and deglaze the bottom of the pressure cooker by scraping all the bits off with a wooden spoon.
10. Add all the cumin, salt, coriander, paprika, pepper, and chili powder and stir to mix well.
11. Add roast back to the pot. Top with diced tomatoes with green chiles and salsa verde.
12. Close lid and seal valve. Set high pressure and cook 25 minutes per pound of meat. When done, natural release pressure 10 minutes, then quick-release remaining pressure.
13. Serve and enjoy!
14. Instant Pot



STIR-FRIED TOFU WITH BEAN SPROUTS

INGREDIENTS

- ½ lbs Bean sprouts
- 4 oz Tofu - fried or fresh
- 2½ Green onions - cut 2 inches long
- 1 clove Garlic - finely chopped
- ½ tablespoon Canola oil
- ½ tablespoon Soy sauce
- 1 Jalapeno or Bell Pepper

PREPARATION

1. Turn the stove on high heat and add oil into a wok.
2. Once the oil is hot, add chopped garlic.
3. When the garlic turns to yellow-golden color, add tofu and stir-fry the tofu until they are crispy but do not burn them.
4. Add bean sprouts, green onion, and soy sauce, stir-fry everything together until the bean sprouts are cooked. (It can take about 4-6 minutes - the bean sprouts are quick to be cooked)
5. Add jalapeno/bell pepper and stirfry them with the other ingredients.
6. Turn off the stove and serve warm. Enjoy



CORNE^D BEEF

INGREDIENTS

- 1½ qt. water
- 2 tbsp. sea salt
- 5 Splenda packets
- 6 cups of cabbage - shredded
- Black pepper to taste
- 1½ lbs flank steak (24 oz)
- ½ tsp. pink salt (optional)
- 1 large garlic clove, smashed
- 2 tbsp. pickling spice
- Beef broth



PREPARATION

1. In a large saucepan, combine the spice, salt, garlic, water and bring to boil. Stir constantly and once mixed, remove from heat.
2. Set aside and cool off to room temperature.
3. Tie flank steak into a roll, place in a bowl, and cover with brine. Weight down with a plate to keep it submerged. Leave it like this in refrigerator overnight.
4. Remove from the brine and place the flank steak in a large pot or dutch oven and cover steak with the beef broth and water (if needed).
5. Cover pot and bring to a boil, then reduce heat to medium-low.
6. Simmer until tender.
7. Add cabbage and cook for 15 min more. Remove meat and let it rest.
8. Cut, serve and enjoy!



ROASTED CHICKEN WITH TURNIP AND LEMON THYME

INGREDIENTS

- 1 lb boneless - skinless chicken breasts
- - 1 cup leeks - cut into 2 inch (5 cm) cubes
- - 4 cups turnip - cut 2 inches (5 cm) chunks
- - 1 tbsp. olive oil
- - 1 tbsp. lemon thyme - fresh
- 1/4 tsp. sea salt
- - ½ tsp. black pepper - freshly ground
- - 2 tsp. lemon zest - fresh
- - 1/4 cup lemon juice - fresh
- - 4 sprigs lemon thyme - fresh (optional as garnish)

PREPARATION

1. Preheat oven to 350°F.
2. Cut chicken into 2 inch cubes and set aside.
3. Cut leek and turnip into chunks - about 2 inches large. If you have small turnips 3 inches or less, cut them into quarters and set aside.
4. Heat 1/2 tbsp. olive oil in a large skillet over medium-high heat.
5. Add chicken and season with leaves from the lemon thyme, sea salt, and freshly ground black pepper.
6. Sauté chicken until lightly browned for three minutes. Flip over and cook the other side to brown for a few more minutes.
7. Toss browned chicken with the leek and turnip chunks, remaining olive oil, fresh lemon zest, and lemon juice in a large bowl.
8. Toss again and spread out over roasting pan.
9. Bake for 30 minutes or until vegetables are lightly browned and tender.
10. Garnish with sprigs of fresh lemon thyme.



GLAZED HAM

INGREDIENTS

- ½ cup water
- ½ cup Dijon Mustard
- 1 cup Brown Sugar Substitute
- 3 tbsp. Apple Cider Vinegar
- 1 Cinnamon
- 1 tsp. Ground Cloves
- ½ tsp. Nutmeg
- ½ tsp. Ginger
- ½ tsp. Ground Black Pepper

PREPARATION

1. Preheat the oven to 325°F.
2. Place all of the ingredients for the glaze into a small sauce pan over medium low heat and stir until everything is well combined and the brown sugar substitute has melted. Remove from the heat
3. Place the ham on 2 long sheets of aluminum foil, inside of a roasting pan. Make sure that the foil overlaps and will be long enough to fully wrap the ham.
4. Brush the ham all over with ½ of the glaze. Ensure that all sides are covered and allow it to go between some of the slices.
5. Wrap the ham with the foil and place it flat side down in the roasting pan. Bake for 10-14 minutes per pound or until the center reaches 110 degrees.
6. Remove the ham from the oven and increase the oven temp to 400 degrees. Carefully remove the foil from the ham, allowing any juices to fall back into the roasting pan.
7. Spoon any juices from the pan back over the ham and brush on the remaining glaze. Return to the oven for an additional 20-30 minutes, spooning the juices over the ham every 10 minutes or so, or until the internal temp reaches 140 degrees.
8. Remove from the oven and allow to rest for 10-15 minutes before eating.



CRISPY SHRIMP WITH BASIL, GARLIC AND TOMATOE

INGREDIENTS

- 1 cup cherry or grape tomatoes (about 12) quartered
- 5 large fresh basil leaves - chopped (plus extra for garnish)
- Kosher salt
- Freshly ground black pepper
- 1½ lb medium-large shrimp - shelled and deveined
- Extra-virgin olive oil
- 1 large clove garlic - minced

PREPARATION

1. In a medium bowl, toss the tomatoes with the basil and season with salt and pepper, to taste. Set aside while you prepare the shrimp.
2. Divide the shrimp between 2 (8 or 9-inch) pie pans and pat them completely dry with a paper towel. Arrange the shrimp so they lay flat and are evenly spaced in the pans.
3. Heat 2 large skillets over medium heat, or do this in 2 batches if you only have 1 pan.
4. Season 1 side of the shrimp with salt and pepper.
5. Add enough oil to lightly film the bottom of the pan and turn the heat up to high.
6. Invert the pan of shrimp so they all fall into the skillet(s) at once.
7. Sauté the shrimp, undisturbed, until they turn golden brown on the bottom, about 2 minutes.
8. Add a bit more oil and 1/2 the garlic to each pan.
9. Turn the heat off and turn the shrimp over with tongs.
10. Cook the shrimp for 1 minute in the residual heat of the pans.
11. Transfer the shrimp to the bowl with the tomato mixture and toss to combine. Divide the shrimp among 4 plates or a serving platter and serve hot or at room temperature.
12. Serves 4.



SPICED UP SALMON WITH JALAPENO AND LIME

INGREDIENTS

- 1 lb Coho salmon - skin removed
- 2 limes - juice only
- 4 tsp. ginger - minced
- 1 jalapeno - seeded and minced
- 2 cloves of garlic - minced
- 1 tbsp. olive oil
- Salt and pepper

PREPARATION

1. Combine the lime juice, ginger, jalapeno, garlic, and olive oil. Spread the marinade over the salmon and let marinate for 30 minutes.
2. Preheat the oven to 400°F.
3. Line a baking sheet with foil and spray with cooking spray.
4. Place the salmon on the baking sheet and pour marinade over top
5. Bake for 10-12 minutes until salmon is cooked through.
6. To brown the top, broil for 2-3 minutes at the end of cooking.
7. Serve and enjoy!



SIDES *and* DRESSINGS



TUNA CUCUMBER TOMATO SALAD

INGREDIENTS

- 1 tomato - seeds removed, chopped
- 1 small cucumber - thinly sliced and chopped
- 1/2 of a red onion - chopped
- 2 tbsp. fresh parsley - chopped
- 3 oz. package tuna
- 1 tbsp. olive oil
- 1 tbsp. lemon juice
- Salt and pepper - to taste



PREPARATION

1. Add tomatoes, cucumber, onion, parsley and tuna to a bowl and stir to combine.
2. Pour in olive oil and lemon juice.
3. Sprinkle salt and pepper to taste and stir.
4. Serve immediately or chill for later serving. Enjoy!



EASY CELERY AND DILL FISH PATTIES

INGREDIENTS

- One 5-ounce can of tuna or salmon in olive oil - undrained
- 2 eggs
- 3 tbsp. whole grain mustard
- 1 tbsp. lemon juice
- 1 package crushed IP croutons
- 1 tsp. dried dill
- Dash of pepper
- Pinch of salt
- 2 celery stalks - chopped into small pieces
- 2 to 3 tbsp. high-heat oil, such as avocado oil or vegetable oil - for frying

PREPARATION

1. Take a medium mixing bowl and mash the tuna with the olive oil in the can using a fork.
2. Add the eggs, mustard and lemon juice and mix well.
3. Add the crushed croutons, dill, salt and pepper and mix until just combined.
4. Be sure not to over-mix, or it will become too mushy.
5. Stir in the celery.
6. Heat up some oil on a large frying pan over a medium-high flame. Once pan is hot, turn the mixture into patties shape and place them on the pan to cook.
7. Cover the pan with aluminum foil, and allow the patties to cook for about 2-3 minutes. Flip them to the other side. Allow to cook, covered, for another 2-3 minutes. Cooking time on the other side may be shorter.
8. Patties should be golden brown and crisp once ready.
9. Makes four and five patties.



BUFFALO EGGPLANT FRIES

INGREDIENTS

- 1 large regular eggplant
- ½ cup vegan buffalo sauce
- 3.5 cups crushed buffalo puffs
- 1 tbsp. onion powder
- ¼ tsp. salt



PREPARATION

1. Preheat the oven to 400°F and line a large baking sheet with parchment paper. Brush the paper lightly with oil.
2. Peel the eggplants and cut in half lengthwise and then slice into fry size pieces. Set aside.
3. In a large bowl, add buffalo sauce.
4. Now, place the crushed buffalo puffs, onion powder and salt in another large bowl
5. Place the eggplant fries in the buffalo sauce bowl and mix well to coat.
6. Coat the eggplant in the crushed buffalo puffs by pressing each piece lightly with hands. The breadcrumbs should stick well to each piece.
7. Arrange pieces on the lined baking sheet in one single layer.
8. Bake for 25 minutes or until the eggplant is tender and the coating turns golden and crispy.
9. Serve and enjoy!



AIR FRYER CHICKEN BITES

INGREDIENTS

- 1 tbsp. olive oil
- 1 tbsp. apple cider vinegar
- 1 tsp. salt
- 1 tsp. garlic powder
- 1 tsp. paprika
- 1/2 tsp. dried thyme
- 1.25 lb. boneless - skinless chicken



PREPARATION

1. Take a large bowl and combine the olive oil, apple cider vinegar, salt, garlic powder, paprika and dried thyme in it.
2. Cut the chicken into 1-1.5 inch cubes.
3. Add the chicken in the spice mix bowl.
4. Coat the chicken well.
5. Add the chicken cubes to the air fryer basket and cook at 375°F for 10 minutes.
6. After 7 minutes, flip the chicken.
7. Continue to cook for 3 more minutes.
8. Serve warm with Ideal Protein BBQ Sauce and enjoy!



AIR FRYER ROASTED CHERRY TOMATOES

INGREDIENTS

- 1 pint cherry tomatoes
- 1 tbsp. olive oil
- ½ - 1 tsp. sea salt



PREPARATION

1. Preheat the air fryer to 400°F.
2. Cut the tomatoes in half or quarters.
3. Mix with olive oil and ½ tsp. sea salt.
4. Place on the cooking pan or in the Air Fryer basket in a layer.
5. Fry for 10 minutes and toss halfway through if needed.
6. Serve with pasta or on crusty bread or in dips or soups or salads.



FAIL-PROOF HOMEMADE MAYONNAISE

INGREDIENTS

- 1 large egg at room temperature
- 1 tbsp. Dijon mustard
- 1 tbsp. white vinegar
- 1/4 tsp. kosher salt or to taste
- 1 cup neutral flavored oil - grapeseed, safflower or canola
- 1 tsp. fresh lemon juice - optional



PREPARATION

1. Add egg to the smaller food processor bowl and process for 20 seconds.
2. Then add the mustard, vinegar, and salt and process for another 20 seconds.
3. Scrape the sides and bottom of the bowl. Turn the food processor on and slowly add about a quarter of the oil in tiny drops.
4. Once the mixture begins to thicken and emulsify, you can slowly pour a very thin stream of oil instead of drops.
5. Once all of the oil has been added, scrape the bottom and sides of the bowl. Process for another extra 10 seconds. Taste and add salt, lemon juice or extra vinegar.
6. If the mayo seems thin, slowly stream in more oil with the processor running. Store covered in the refrigerator up to a week. Enjoy!



SAUTÉED ZUCCHINI RIBBONS WITH LEMON AND GARLIC

INGREDIENTS

- 2 tbsp. olive oil
- 2-3 large cloves of garlic
- 1/4 tsp. chili flakes - adjust to taste
- 2-3 medium zucchini - ribboned with a peeler
- 1 Lemon zest
- 1/4-1/2 tsp. sea salt - more to taste
- A squeeze of lemon juice
- Black pepper to taste



PREPARATION

1. Sauté garlic and red pepper flakes for 1 minute on medium heat until just softening.
2. Add zucchini ribbons and cook for 1-2 minutes more - until just slightly wilted.
3. Add in lemon zest and sea salt and mix gently.
4. Add a squeeze of lemon juice and a few grinds of black pepper.
5. Optional garnish - basil and cherry tomatoes.
6. Enjoy!



ROASTED ASPARAGUS WITH CRISPY LEEKS AND CAPERS

INGREDIENTS

- 1 lb thick asparagus, ends trimmed
- 2 tbsp. extra-virgin olive oil
- Kosher salt and black pepper
- 1 large leek, white and light green parts, halved lengthwise and thinly sliced
- 2 tbsp. drained capers
- Lemon wedges, for serving
- ¼ cup parsley, leaves and tender stems, torn
- 2 tsp. Dijon mustard
- 2 tsp. drained capers, finely chopped
- 1 small garlic clove, finely grated or minced
- 3 tbsp. extra-virgin olive oil
- Kosher salt and black pepper

PREPARATION

1. Heat up oven to 425°F.
2. Put asparagus on a rimmed sheet pan and toss with 1 tbsp. oil and ½ tsp. salt until well coated.
3. Now, in a small bowl, stir together leeks, 1 tbsp. oil, and a pinch each of salt and pepper.
4. Sprinkle leeks on top of asparagus followed by sprinkling capers.
5. Roast until asparagus are tender and golden brown, for about 12 to 18 minutes.
6. To make the mustard sauce, take a small bowl and whisk together mustard, capers and garlic. Now, slowly whisk in olive oil, a few drops at a time to form a thick, emulsified dressing. Season with salt and pepper to taste.
7. Take out the asparagus out of the oven and squeeze a lemon wedge over. Sprinkle parsley on top.
8. Serve with mustard sauce and more lemon wedges on the side.
9. Enjoy!



ROASTED RED PEPPER DIP

INGREDIENTS

- 1 16oz. jar roasted red bell peppers
- 1/4 tsp. salt
- 1/4 cup extra virgin olive oil
- Fine sea salt - to taste
- Freshly cracked pepper - to taste
- Red pepper flakes (optional) - crushed
- Bakery bread or crostini for dipping
- 2 roasted garlic cloves



PREPARATION

1. Drain the jarred roasted red peppers and remove seeds.
2. Purée the roasted red peppers and garlic cloves using a blender or an immersion blender. Once smooth, purée in the olive oil.
3. Top with a drizzle of olive oil, fine sea salt, fresh cracked black pepper, and crushed red pepper flakes.
4. Serve at room temperature. Dip your favorite IP dorados.



SESAME SHRIMP

INGREDIENTS

- 1 lb raw shrimp peeled - deveined and tails removed
- 4 tbsp. soy sauce
- 2 tbsp. sesame oil
- 4 tsp. fresh lemon juice
- 2 garlic cloves minced
- 1 tbsp. vegetable oil
- 1 green onion sliced
- 1 tbsp. sesame seeds

PREPARATION

1. Put soy sauce, sesame oil, lemon juice, and garlic together in a large zip lock bag. Seal and shake to mix the marinade well.
2. Add shrimp to the marinade and toss again to coat evenly. Seal ziplock bag and leave in the refrigerator for 20-30 minutes.
3. Heat up vegetable oil in a large skillet and add the shrimp and a few spoon of the marinade.
4. Cook until the shrimp turns pink, for about 2-3 minutes.
5. Serve on top of cauliflower rice and garnish with sesame seeds and green onion.
6. Enjoy.



SPICY BAKED CHICKEN MEATBALLS

INGREDIENTS

- 1 lb. ground chicken
- 1 Poblano chili pepper - minced
- 1 Habanero pepper - minced
- 1 Jalapeno pepper - minced
- ½ cup Cilantro - chopped
- 1 tsp. Salt
- 1 tbsp. Vinegar
- 1 tbsp. Olive oil

PREPARATION

1. Preheat oven to 400°F.
2. In a large mixing bowl, combine chicken, minced peppers, cilantro, salt and vinegar with your hands.
3. Make 1-inch meatballs with the mixture.
4. Now, coat each meatball with olive oil and then place on a rimmed baking sheet or a casserole dish.
5. Bake for 25 minutes.
6. Serve warm and enjoy!



AIR FRYER MUSHROOMS

INGREDIENTS

- 4 large Portobello mushrooms
- 1 tbsp. low sodium soy sauce
- 1 tbsp. oil
- Pinch garlic salt



PREPARATION

1. Clean the mushrooms under slowly running water. Gently rub to remove dirt from caps.
2. Put mushrooms in a bowl. Add soy sauce, oil, and garlic salt.
3. Gently move the bowl from side to side to help coat the mushrooms.
4. Now, place mushrooms in air fryer basket, top side down to help retain moisture during cooking.
5. Cook at 350°F for 9 to 11 minutes and flip over when 2 minutes left in cook time.
6. Slice and serve. Enjoy!



ZUCCHINI SALAD

INGREDIENTS

- 1 lbs. zucchini
- 1 tbsp. olive oil
- Salt and pepper
- 1½ oz. (¾ cup) celery stalks - finely sliced
- 1 oz. (9 tbsp.) scallions - chopped
- ½ cup approved mayonnaise
- 1 tbsp. fresh chives - finely chopped
- ¼ tbsp. Dijon mustard



PREPARATION

1. Peel and cut the zucchini into about half an inch pieces thick.
2. Use a spoon to remove the seeds.
3. Place in a colander and add a sprinkle of salt then leave for 5-10 minutes. Then cautiously press out the water.
4. Fry the cubes in oil for a couple of minutes over medium heat. Should not brown but slightly soften. Set aside to cool.
5. Mix the other ingredients in a large bowl and then add the zucchini once it's cool.
6. Coat zucchini cubes well with the ingredients.
7. Serve and enjoy!



LOW CARB KETCHUP

INGREDIENTS

- 1 tbsp. olive oil
- 1 pressed garlic clove
- 2 tbsp. tomato paste
- 1/3 cup white vinegar
- 1 tsp. salt
- 1 bay leaf
- 1 tsp. paprika powder
- 1 tsp. coriander seed
- 1/2 tsp. cloves
- 1/2 tsp. ground black pepper
- 1 pinch cayenne pepper
- 14 oz. canned whole tomatoes
- Approved mayo

PREPARATION

1. Fry garlic and tomato paste in oil for a couple of minutes over medium heat in a nonstick saucepan.
2. Add vinegar, bay leaves, spices and canned tomatoes. Stir and simmer for a couple of more minutes.
3. Lower the heat and simmer over low heat for 20 minutes. Remove the bay leaves.
4. Puree the ketchup with an immersion blender or blend in a mixer until smooth.
5. Taste and adjust flavor as needed by adding salt, black pepper or vinegar as needed.
6. Let simmer longer over low heat for a thicker consistency.
7. Store in the fridge for 1-2 weeks. Enjoy!



GARLIC JALAPENO SAUCE

INGREDIENTS

- 1 cup approved mayonnaise
- ½ cup cilantro - snipped & chopped fine
- 2 jalapenos - cleaned, deseeded & chopped
- 2 tbsp. garlic powder - can start with less
- 1 tbsp. apple cider vinegar
- 1 tbsp. water
- ¾ tsp. sea salt
- ¾ tsp. ground coriander

PREPARATION

1. In a medium bowl, whisk all ingredients together.
2. Leave in refrigerator until ready to serve.
3. The flavors will develop more as it chills.
4. Serve as dip, drizzle or dressing.



GREEN BEANS & MUSHROOMS WITH TANGY SOY DRESSING

INGREDIENTS

- 300g French green beans - trimmed
- 100g small white mushroom - halved
- 20g pack chives - chopped
- 5 tbsp. soy sauce
- 1 tbsp. grated fresh root ginger
- 1 garlic clove, crushed with a knife
- 2 tbsp. lemon juice
- 5 tbsp. extra-virgin olive oil



PREPARATION

1. Boil the beans in salted water for about 5-7 minutes and then drain and submerge in a bowl of iced water.
2. Pat dry with a tea towel and tip into a bowl along with mushrooms and chives.
3. Add the rest of the ingredients into a small jar and shake well to combine. Pour it over the beans and toss gently.
4. Pack in a covered container and refrigerate.
5. Serve with your favorite meal.
6. Enjoy!



SPICY SEARED HEARTS OF PALM ROUNDS

INGREDIENTS

- 1 14-ounce can of heart of palm - drained and sliced into 1/2-inch rounds
- Few tbsp. of seasoning blend - of choice
- 1 tsp. of olive oil

PREPARATION

1. Add the seasoning blend to a small bowl.
2. Dip Heart of Palm rounds into the spices, flip so both sides are coated.
3. Lay on a tray or plate.
4. Coat a frying pan with oil to get a thin layer. Heat up the pan over medium heat. Carefully arrange the rounds on the hot pan.
5. Cook on each side 1-2 minutes, until lightly browned.
6. Transfer to serving platter or use as desired. Serve and enjoy!



JALAPENO & GARLIC SAUCE

INGREDIENTS

- 5 cloves garlic roughly minced
- 3 jalapeno sliced
- ¼ cup corn oil
- 1 tbsp. soy sauce



PREPARATION

1. Roughly chop garlic and slice jalapeno. Take out the seeds to make it less spicy.
2. Heat up pan to high for a few minutes until you see smoke. Now add 1/4 cup corn oil or avocado oil.
3. Once its really hot, turn off the fire and add garlic immediately.
4. Once garlic turns golden, add jalapeno and cook for 30 seconds.
5. Add soy sauce and mix together.
6. Pair with noodles, rice, eggs, chicken, or ramen. Enjoy!



PICKLED OKRA

INGREDIENTS

- 2 lbs. okra - choose small tender pods
- 3 cloves garlic peeled
- 3 tsp. canning salt
- 3 tsp. dill seed
- $\frac{3}{4}$ tsp. whole peppercorns
- 1½ cups white vinegar 5% acidity
- 1½ cups water



PREPARATION

1. Prepare jars, rings and lids as per standard canning procedure.
2. Into the sterile jars, pack as many pods of okra as possible with the tips pointing upward.
3. In each jar, add 1 whole garlic clove, 1 teaspoon of canning salt, 1 teaspoon of dill seed and 1/4 teaspoon of whole peppercorns.
4. Finish packing the jars as much as possible with additional okra, tips down, fitting the pods in tightly. Don't crush the okra.
5. Bring the vinegar and water to a boil and fill jars with it to within 1/4 inch of the rim.
6. Place lids and rings on jars and process in a boiling water bath for 10 minutes.
7. Remove jars from the canner and allow them to cool completely.
8. Let the pickles sit for 4-6 weeks to achieve the best flavor. Enjoy!



CHILI CAPER MARINADE

INGREDIENTS

- 1 red chili - deseeded and finely chopped
- 1 garlic clove - finely chopped
- 1tbsp. small capers
- 2 tbsp. fresh - chopped parsley
- ½ lemon - juiced
- 1 tbsp. extra-virgin olive oil



PREPARATION

1. Mix the chili, garlic, capers, parsley, lemon juice and oil in a small bowl.
2. Enjoy with BBQ Meat Ball Kabobs, Grilled Mahi Mahi, or Grilled Tofu Kabobs.



ROASTED EGGPLANT SPREAD

INGREDIENTS

- 1 medium eggplant - peeled
- 2 red bell peppers - seeded
- 1 red leek - chopped
- 2 garlic cloves - minced
- 3 tbsp. olive oil
- 1½ tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 1 tbsp. tomato paste



PREPARATION

1. Preheat the oven to 400°F.
2. Cut the eggplant and bell pepper into 1-inch cubes. Chop the leeks. Place them in a large bowl with the garlic, olive oil, salt, and pepper.
3. Spread them on a baking sheet and roast for 45 minutes or until the vegetables are lightly browned and soft. Toss once during cooking.
4. Let cool off slightly.
5. Place the vegetables in a food processor fitted with a steel blade and add the tomato paste. Pulse for 3 or 4 times.
6. Taste for salt and pepper. Enjoy!



AIR FRYER CURRY CAULIFLOWER

INGREDIENTS

- 1 large head cauliflower
- 3 tbsp. avocado oil
- 2 tbsp. soy sauce
- 2 tsp. sriracha - optional
- 1 tsp. garlic powder
- 1 1/2 tsp. curry powder
- 1/4 tsp. black pepper
- Sea salt to taste

PREPARATION

1. In a small bowl or measuring cup, stir together the avocado oil, soy sauce, sriracha, garlic powder, curry powder, black pepper, and sea salt until well-combined.
2. Rinse the cauliflower well under water and pat dry with paper towels.
3. Use a sharp knife to chop the head of cauliflower into small florets. Discard the thick stems and transfer florets to a large mixing bowl.
4. Pour the seasoned oil mix over cauliflower and toss everything to coat florets well.
5. Preheat the air fryer to 375°F and transfer cauliflower to the air fryer basket. Make a single layer for best results.
6. Fry for 7-10 minutes or until the cauliflower is crispy and has reached your desired level of doneness.
7. Serve and enjoy!



KOHLRABI FRITTATA

INGREDIENTS

- 2 tbsp. olive oil
- 1 clove garlic - minced
- 1 bunch Swiss chard - stems removed, roughly chopped
- 1 kohlrabi - stems removed, leaves chopped, bulb thinly sliced
- 6 eggs
- 1 Roma tomato - concasse
- 1/4 cup leek - thinly sliced



PREPARATION

1. Preheat oven to 350°F. Toss 1 tbsp. of the oil and 1/2 of the minced garlic with the sliced kohlrabi bulb.
2. Roast in the oven for 10 minutes and set aside.
3. In a large sauté pan, heat the remaining olive oil and the garlic.
4. Add the greens and cook until soft and wilted, for about 15 minutes.
5. Meanwhile, crack the eggs in a bowl and scramble lightly. Add the tomatoes and leeks and stir to combine. Add the cooked greens to the bowl and stir.
6. Pour into a an oiled pie pan. Place the roasted kohlrabi on top and bake for 30 minutes or until the eggs have set completely.
7. Allow to cool slightly.
8. Serve warm.



AIR FRYER CHICKEN CUTLETS

INGREDIENTS

- 4 chicken breast cutlets
- 1/2 cup Ideal Protein Croutons
- 1/4 cup Konjac flour
- 1 large egg
- 1/2 tsp. garlic powder
- 1/2 tsp. black pepper
- 1/2 tsp. salt
- Cooking spray

PREPARATION

1. In a shallow plate, mix the croutons with garlic powder until well combined and gets a breadcrumb texture.
2. In another shallow plate, beat the egg with black pepper and salt.
3. Add Konjac flour into another shallow plate.
4. Dip the chicken cutlet into the flour, then egg mixture, then crouton mixture.
5. Shake off excess breading and repeat for the remaining chicken.
6. Preheat the air fryer to 390°F and generously spray the basket with cooking spray.
7. Transfer chicken cutlets to the air fryer basket in batches. Spray the top of the chicken with cooking spray as well.
8. Place the chicken in the basket of the air fryer without overcrowding the pan.
9. Cook for 5 minutes on one side then turn it. Spray with cooking spray again and cook for another 5 minutes or until golden and cooked through. Cook time will vary depending on the size and thickness.
10. Serve and Enjoy!



EASY INSTANT POT CHICKEN SALAD

INGREDIENTS

- 2 boneless skinless chicken breasts - 5-6 oz. each
- 1 cup celery - finely chopped
- 1 green onion - sliced
- ½ cup mayonnaise
- 1 tsp. Dijon mustard
- 1 tsp. fresh dill
- 1 cup of water or broth
- Salt and pepper - to taste

PREPARATION

1. Season the chicken breasts with salt & pepper and place in the bottom of the Instant Pot. Add 1 cup of water or broth.
2. Press "Manual" and cook for 9 minutes. Allow the instant pot to naturally release for 10 minutes.
3. Remove the chicken from the Instant Pot and let cool until it can be handled.
4. Shred or dice the chicken and let cool completely.
5. Combine the chicken with all ingredients in a large bowl.
6. Mix well and serve over salad or on bread.



QUICK TOMATO VINAIGRETTE

INGREDIENTS

- About ½ cup tomato (4 ounces) - roughly chopped, keep seeds but discard white cores
- ½ cup extra virgin olive oil
- 1 tbsp. white vinegar
- 1 tbsp. Dijon mustard
- ¼ to ½ tsp. kosher salt

PREPARATION

1. Add tomatoes to a blender with the olive oil, white vinegar, Dijon mustard, and ¼ tsp. salt.
2. Blend until mixture gets a creamy texture.
3. Taste and add up to ¼ tsp. kosher salt.
4. Store in refrigerator for up to 1 week.
5. Enjoy with any dish!



GREEN BEAN AND TOMATO SALAD

INGREDIENTS

- 1 lb. string beans
- 6 ripe tomatoes
- 1 tbsp. Dijon mustard
- 2 tbsp. white vinegar
- 4 tbsp. finely chopped shallots or green onions
- 1 tbsp. finely chopped garlic
- 4 tbsp. olive oil
- 4 tbsp. coarsely chopped basil
- Salt
- Freshly ground pepper

PREPARATION

1. Trim ends of beans and leave them whole.
2. Drop beans into a saucepan with salted boiling water.
3. Cook until crisp tender, about 3 to 5 minutes according to the size of the beans.
4. Do not overcook. Drain and let cool.
5. Cut away the core of each tomato, and cut it into wedges.
6. In a salad bowl, add mustard, vinegar, shallots, garlic, oil, salt and pepper and blend with a wire whisk. Add beans and tomatoes, toss well.
7. Sprinkle with basil.
8. Serve and enjoy!



CAJUN STEAK BITES

INGREDIENTS

- 1 lb. steak - cut into bite sized pieces
- 2 tsp. Cajun seasoning
- 1 tsp. dried thyme
- 1 tsp. smoked paprika
- ¼ tsp. cayenne pepper - optional if you like it hot
- 1 tbsp. canola oil



PREPARATION

1. Mix the seasoning by blending paprika, thyme and cayenne
2. Toss steak bites into seasoning blend to coating all sides.
3. Heat up oil in cast iron skillet over medium heat.
4. Add the seasoned steak bites to skillet, make sure not to crowd it.
5. Cook for 1-1.5 minutes and then turn. Cook an additional 1-1.5 minutes, depending on your desired steak temperature and thickness of steak.
6. Remove immediately and serve warm.



SPAGHETTI SQUASH TOTS

INGREDIENTS

- 1 medium spaghetti squash
- 1 medium green onion thinly sliced (both white and green parts)
- 1/2 tsp. salt
- 1/4 tsp. black pepper

PREPARATION

1. Preheat the oven to 425°F and spray 24 count mini muffin tins with olive oil cooking spray.
2. Prick squash multiple times with a fork and place on a microwave safe plate.
3. Cook in microwave on high for 7-8 minutes or until slightly soft. Remove and let cool.
4. Halve the squash lengthwise and scrape out the seeds.
5. Using a fork, remove the spaghetti squash strands and discard the skins. Then, place the squash on a large clean kitchen towel and roll up the towel and wring out as much moisture as possible from the squash.
6. Place squash in a large bowl and run a sharp knife thru the bowl a few times to cut the squash strands into smaller pieces.
7. Now add the scallions, salt and pepper to the squash and stir to blend well.
8. Use an ice cream scoop or spoon and drop the mixture into mini muffin cups to filling each about half full. Flatten down with your fingers.
9. After filling all cups, spray the surfaces of each tot lightly with olive oil spray and place the tin in the oven for 10 minutes.
10. After 10 minutes, remove the tin from the oven. Tots should be golden brown on the bottom. Now flip each tot over carefully and spray again lightly with cooking spray. Return to the oven for an additional 10 minutes.
11. Take out of the oven and allow the tin to cool off on a rack for 5 minutes. Invert to release the tots.
12. Dust the tots with salt to taste. Serve warm and enjoy.



AIR FRYER BUFFALO TOFU

INGREDIENTS

- 14 ounces extra firm tofu
- 1 tbsp. Crushed IP Ranch buffalo bites
- 1 tsp. Garlic Powder
- 1/2 tsp. Paprika
- 1/2 tsp. Onion Powder
- 1/2 tsp. Salt
- Cooking Spray
- 1/2 cup buffalo sauce



PREPARATION

1. Lay the tofu in the center of a clean, thin dish towel and gently press to remove excess moisture. Then cut into 1 x1 inch pieces.
2. Place the cubes in a large bowl or a large ziploc bag and add the crushed IP Ranch buffalo bites, garlic powder, paprika, onion powder, and salt. Toss/shake well until the tofu is completely coated.
3. Set the air fryer at 360°F and cook for 18 minutes. After 10 minutes, give the basket a shake and then arrange tofu back in a single layer across the basket. Cook for another 8 minutes at 360°F.
4. When the tofu is done, place them in a bowl with 1/2 cup buffalo sauce and toss well.
5. Serve and enjoy!



PALMINI PASTA SHRIMP STIR FRY

INGREDIENTS

- 1 container palmini pasta
- 12 oz. shrimp
- 2 tbsp. olive oil
- 1 cup spinach - chopped
- ½ tsp. black pepper
- ½ tsp. cayenne pepper
- ½ tsp. thyme
- 1 tsp. bouillon powder
- Salt, to taste
- 3 scallions to garnish
- Pepper flakes to garnish



PREPARATION

1. Wash and drain palmini noodles and set aside.
2. Chop spinach into medium-sized pieces.
3. Mix shrimp with salt and pepper in a mixing bowl.
4. Add olive oil to a pan and pour in the shrimps when hot - stir fry till done.
5. Pour in the palmini noodles, black pepper, cayenne pepper, thyme, and bouillon powder and mix together.
6. Add salt if needed.
7. Let it cook for about 5 minutes.
8. Pour in the chopped spinach and stir till it's all mixed in.
9. When the spinach is wilted, it's ready to serve.
10. Garnish with scallions and red pepper flakes and enjoy!



TANGY CABBAGE AND JALAPEÑO SLAW

INGREDIENTS

- 1/3 cup apple cider vinegar
- 3 tbsp. canola or vegetable oil
- 1 tbsp. Dijon mustard
- 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 3 cups shredded red cabbage (about 6 oz.)
- 1 medium jalapeño - seeded and julienned



PREPARATION

1. Whisk well the vinegar, oil, mustard, salt, and pepper together in a large bowl.
2. Add the cabbage and jalapeño and toss well to coat evenly.
3. Cover and refrigerate for at least 30 minutes or overnight.
4. Taste and season with more salt and pepper as needed before serving.
5. Enjoy!



HEALTHY CAULIFLOWER FRITTERS

INGREDIENTS

- 1 large head cauliflower, cut into florets
- 1/2 cup Ideal Protein mashed potato
- 2 large eggs, lightly beaten
- 3 cloves garlic, minced
- 3 tbsp. minced scallions, plus more for garnishing
- Olive oil
- Yogurt or sour cream, for serving (*For Maintenance only*)

PREPARATION

1. Take a large pot of salted water and bring it to a boil. Add the cauliflower and cook it just until fork tender - for about 3 to 5 minutes.
2. Transfer the cauliflowers to a cutting board and cut it into very small pieces to the size of peas or smaller.
3. Take 4 cups of the chopped cauliflower. Combine the cauliflower, IP mashed potatoes, eggs, garlic, scallions, ½ tsp. salt and ¼ tsp. pepper in a bowl and stir until well combined.
4. Heat up a nonstick skillet over medium-low heat and lightly coat it with olive oil. Scoop out 2- to 3-tablespoon mounds of the cauliflower mixture into the pan and flatten the mounds slightly using a spatula. Keep 1 inch space between them.
5. Cook fritters for 2 to 3 minutes and flip them once and cook for additional 1 to 2 minutes until they're golden brown and cooked through.
6. Line a plate with paper towels and transfer the fritters to the plate.
7. Top with yogurt or sour cream and serve warm. Enjoy!



BALSAMIC TOMATO SALAD

INGREDIENTS

- 2 lb. mixed ripe tomatoes - different shapes and colors
- Sea salt
- Freshly ground black pepper
- Handful fresh oregano stems - young green
- 8 to 10 whole fresh basil leaves
- ¼ cup Ideal Protein Balsamic Dressing
- ¾ cup Extra Virgin olive oil
- 1 clove garlic
- 1 pinch red pepper flakes

PREPARATION

1. Put the tomatoes into a colander and season with a good pinch of sea salt. Coat the cut surfaces well with the salt.
2. Leave for 20 to 30 minutes and then rinse gently and thoroughly with cool water and turn out onto paper toweling to drain a bit.
3. Add fresh oregano, balsamic dressing, extra-virgin olive oil, the garlic, the black pepper, and the red pepper flakes in a blender and make a smooth mix.
4. Transfer the dried tomatoes into a large bowl and pour the balsamic dressing mix over the tomatoes. Toss well then cover with plastic wrap and let sit for some hours.
5. Enjoy the mazing aroma and flavors!



SUMMER CUCUMBER JICAMA SALAD

INGREDIENTS

- 1 large cucumber
- ¼ Jicama - peeled and cut into matchsticks
- 1 lemon - zested
- ½ lemon - juiced
- 12 oz white cherry tomatoes - quartered



PREPARATION

1. Peel cucumber while alternating rows so that thin green strips of peel are left.
2. Slice cucumber into thin rounds.
3. Stir cucumber, jicama, lemon zest, and lemon juice together in a bowl until salad is evenly mixed.
4. Gently fold tomatoes into salad.
5. Serve and enjoy!



CAJUN MARINADE

INGREDIENTS

- 1 ½ tbsp. olive oil
- 2 small garlic cloves, minced or pressed through a garlic press
- ½ tbsp. smoked hot paprika*
- ½ tsp. dried oregano
- ⅛ tsp. salt
- ¼ tsp. onion powder
- ⅛ tsp. Hungarian paprika
- ¼ tsp. black pepper

PREPARATION

1. Whisk all marinade ingredients together in a bowl and then pour into a re-sealable plastic bag.
2. Use as marinade for chicken, fish, pork chop etc.



GRILLED MAHI MAHI

INGREDIENTS

- 2 (6-ounce) Mahi Mahi filets
- 1 tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. smoked paprika
- 1/2 tsp. black pepper
- Fresh chopped parsley for garnish

PREPARATION

1. Place the mahi-mahi filets on a sheet tray and brush all sides with the olive oil and let sit.
2. In a small bowl, stir together the salt, garlic powder, onion powder, paprika, and black pepper. Rub the seasoning on the fish.
3. Oil the grates and set your grill over medium-high heat. Once hot, place the mahi mahi flesh side down onto the grill.
4. Grill for 3-5 minutes per side until it reaches desired doneness. Try to flip only once or as little as possible to not break up the fish.
5. Immediately serve with a garnish of optional parsley and lemon wedges.
6. Serve and enjoy!



AIR FRYER CHICKEN TENDERS

INGREDIENTS

- 3 lbs chicken tenders
- 1 tbsp. avocado oil
- 1/2 tbsp. lemon pepper
- 1.5 tbsp. garlic powder
- 1.5 tbsp. onion powder
- 1 tbsp. dried parsley
- 1.5 tbsp. smoked paprika
- 1/2 tsp. salt (optional)

PREPARATION

1. Preheat Air Fryer to 375°F.
2. Pat dry chicken tenders and toss with oil in a large bowl.
3. Combine the salt, smoked paprika, dried parsley, onion powder, garlic powder, lemon pepper and avocado oil in a small bowl.
4. Toss chicken with 1/2 of the seasoning mix and then rub each piece with the remaining seasonings when you transfer each piece to the air fryer. Leave space between your chicken tenders when arranging them in the air fryer.
5. Cook for 10-16 minutes and flip at 6 minutes in. Chicken is done when it reaches an internal temperature of 165°F.
6. Serve and enjoy!



KOREAN SPICY DIPPING SAUCE

INGREDIENTS

- 1/3 cup soy sauce
- 1/3 cup white vinegar
- 1 tbsp. sesame oil
- 1 tbsp. kochukaru or chile pepper flakes
- 1 tbsp. thinly sliced scallions
- 1 tsp. finely chopped garlic



PREPARATION

1. Add all ingredients in a medium bowl and mix them well.
2. Enjoy with IP Chips, Turnip Fries or Air-fryer Shrimps.



ROASTED GARLIC LEMON BROCCOLI

INGREDIENTS

- 2 heads broccoli, separated into florets
- 2 tsp. extra-virgin olive oil
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 1 clove garlic, minced
- ½ tsp. lemon juice

PREPARATION

1. Preheat oven to 400°F
2. Mix broccoli florets with extra virgin olive oil, sea salt, pepper, and garlic in a large bowl. Spread out the coated broccoli in an even layer on a baking sheet.
3. Bake florets in the preheated oven until florets are tender enough to pierce the stems with a fork - for 15 to 20 minutes.
4. Transfer to a serving platter and squeeze lemon juice liberally over broccoli before serving.
5. Enjoy!



EASY CLASSIC PICKLED EGGS

INGREDIENTS

- 12 large eggs - hard boiled & peeled)
- 4 cups white vinegar
- 1½ cups water
- 1½ tsp. course sea salt
- 1 tbsp. pickling spice

PREPARATION

1. Sterilize a large mouth jar. Hard boil and peel the eggs and set them aside.
2. Making the Brine: In a pot, combine the vinegar, water, salt and pickling spice. Bring it to a boil then reduce heat and simmer for 5 minutes. Remove from heat and allow cooling off slightly.
3. Place peeled eggs into the clean jar and pour the brine over eggs.
4. Seal the jar and let sit in room temperature for about 1 hour. Then place in fridge.
5. Let the eggs sit in brine for at least 3 days before eating.
6. Bon Appétit!



EASY JALAPENO LIME MARINADE

INGREDIENTS

- Juice and Zest from 1 lime (about 1/4 cup)
- 1/4 cup olive oil
- 1 tbsp. garlic - minced
- 1 tbsp. Worcestershire sauce
- 1/2 tsp. cumin
- 1/4 tbsp. salt
- 1/4 tsp. pepper
- 2 tbsp. green onions - chopped
- 1 fresh Jalapeño - seeded and diced (or 2 tbsp. pickled Jalapeños)

PREPARATION

1. Combine lime juice, zest, olive oil, minced garlic, Worcestershire sauce, salt, pepper and cumin in a bowl.
2. Add the chopped green onions and seeded Jalapeño to the marinade and stir well.
3. Pour the marinade over the meat or vegetables and let chill 30 minutes to 4 hours for the best flavor.
4. Enjoy the amazing flavors.



GRILLED TOFU WITH LEMON & ROSEMARY

INGREDIENTS

- Juice of 1 large lemon about ¼ cup
- 1 tbsp. tamari
- 1 tbsp. extra virgin olive oil
- 1 tsp. dried rosemary crushed between fingers
- 3 cloves garlic grated with a Microplane zester or minced
- Few shakes black pepper to taste
- 10 ounces vacuum packed tofu cut into ½ inch slices



PREPARATION

1. Combine lemon juice, tamari, extra virgin olive oil, rosemary, garlic, and pepper for the marinade in a shallow pie dish or small baking dish.
2. Put the tofu slices into the marinade, making sure everything is evenly coated.
3. Put the dish into the refrigerator, and let the tofu slices marinate for 1 hour. Flip the slices halfway through for even marinating.
4. Set the grill to a medium heat and grill slices for about ten minutes on each side or until they have nice, brown grill marks.
5. Remove from heat & serve right away.



APPLE CIDER VINEGAR SAUTÉED SPINACH

INGREDIENTS

- 2 cup spinach
- 1/4 tsp. Apple Cider Vinegar
- 1/4 tsp. Olive or Avocado Oil



PREPARATION

1. Heat up a medium saucepan over medium-high heat and add the oil.
2. Then add the spinach and just as it begins to soften (1-2 minutes), pour in the ACV and mix.
3. Remove from the heat and sprinkle with salt if desired.
4. Serve.



GRILLED GARLIC MUSHROOM SKEWERS

INGREDIENTS

- 1 lbs. mushrooms - sliced lengthwise
- 1 tablespoons olive oil
- ½ tbsp. soy sauce
- 1½ cloves garlic, chopped
- ¼ tsp. thyme, chopped
- ½ tsp. fresh chopped parsley
- ⅛ tsp. salt and pepper, or to taste
- ¼ tsp. red chili pepper flakes, optional



PREPARATION

1. Making the grilled mushroom skewers: Marinate the sliced mushrooms in the mixture of the remaining ingredients for 30 minutes. In the meantime, soak wooden skewers in water to prevent burning.
2. Skewer the mushrooms (it's easier when you twist through the mushroom).
3. Grill until just tender and slightly charred, for about 2-3 minutes per side.
4. Transfer the grilled mushroom skewers to a serving platter and sprinkle some chopped parsley.
5. Serve immediately. Enjoy!



HORSE RADISH DRESSING

INGREDIENTS

- 1/3 cup white vinegar
- 2 tbsp. prepared horseradish
- 2 cloves garlic, minced
- 1 tbsp. minced scallions, the green part
- 1 pinch crushed red pepper flakes
- 1 1/2 tsp. sea salt
- 1/2 cup extra virgin olive oil

PREPARATION

1. Combine all ingredients, except the olive oil, in a bowl and whisk to combine. Slowly drizzle in the olive oil while whisking.
2. Store leftovers in a sealed container in the fridge for up to 2 weeks.
3. Enjoy!



GRILLED TOMATOES

INGREDIENTS

- 8 tomatoes - halved lengthwise
- 1 tbsp. olive oil
- 2 cloves garlic - minced, or to taste
- 1 tsp. salt and ground black pepper - to taste



PREPARATION

1. Preheat a grill for medium-high heat and lightly oil the grate.
2. Drizzle the olive oil over the cut sides of the tomatoes, and sprinkle with garlic, salt, and black pepper.
3. Place the tomatoes, cut sides up, onto the preheated grill and grill until the tomatoes start to sizzle and show blackened grill marks - for about about 4 minutes.
4. Flip the tomatoes over and grill until the garlic turns golden brown - about 3 more minutes.
5. Enjoy!



LEMON GARLIC SALAD DRESSING

INGREDIENTS

- 1 small clove Garlic
- Salad greens
- 1 tbsp. Lemon juice, fresh
- 1/4 tsp. Mustard, dry ground
- 1/4 tsp. Black pepper, freshly ground
- 1/2 tsp. Sea salt, fine
- 2 tbsp. Olive oil (or lemon-infused olive oil), extra-virgin

PREPARATION

1. Peel and mince the garlic.
2. If making a salad in the next few hours, put the garlic in a large salad bowl. If making the dressing ahead of time, then put the garlic in a sealable jar.
3. Add in the lemon juice, lemon zest, salt, pepper, and mustard.
4. Whisk to combine everything or seal and shake the jar. Then, whisk in the olive oil.
5. Taste and adjust salt and pepper to taste. If the dressing is too zingy, add more olive oil and salt to soften the flavor.
6. If the dressing is prepared in the salad bowl, then just add the greens to the bowl and toss.
7. Enjoy!



GROUND TURKEY & CABBAGE STIR-FRY

INGREDIENTS

- 8 ounces ground turkey (lean)
- 6 ounces cabbage (finely chopped savoy cabbage)
- 6 green onions, finely chopped
- 1 clove garlic, minced
- 2 tsp. sesame oil (divided)
- 2 tsp. white vinegar (or more to taste)
- 1 tsp. freshly grated ginger
- Salt, to taste
- Pepper, to taste



PREPARATION

1. Heat 1 teaspoon of the sesame oil in a non-stick skillet over medium-high heat.
2. Add the ground turkey, cabbage, onion, garlic, ginger, salt and pepper and cook until turkey is no longer pink and cabbage just starts to stick to pan.
3. Stir in the remaining sesame oil and rice vinegar. Taste and adjust seasoning.
4. Stir in the remaining sesame oil and rice vinegar. Taste and adjust seasoning.
5. Transfer to bowl and serve.
6. Enjoy!



CHARRED PICKLE

INGREDIENTS

- 1 thin pickle

PREPARATION

1. Heat up your broiler.
2. Remove 1 thin pickle from a jar and place on pan.
3. Set the pan under the broiler and don't touch it until the pickle chars. Takes about 5 minutes. Flip over once if you like.
4. Enjoy with steak, sausages, and chops.



ONE PAN LEMON GARLIC BRUSSELS SPROUTS AND SHRIMP

INGREDIENTS

- 1 lb. shrimp tails removed & deveined
- 3 cups Brussels Sprouts sliced in half
- 1/8 cup lemon juice
- 2 tbsp. extra virgin olive oil
- 6 cloves garlic
- 1/2 tsp. red pepper flakes
- 1/2 tsp. dried parsley
- 1/2 tsp. garlic powder
- Salt & pepper

PREPARATION

1. Preheat oven to 350°F and prepare a baking sheet with parchment paper.
2. Take a small bowl and combine lemon juice, extra virgin olive oil, garlic and pepper flakes, salt, pepper and parsley. Toss shrimp in the marinade. Let it sit 20 minutes to soak the flavors.
3. Place the shrimp on the prepared baking sheet in the center.
4. Surround the shrimp with the sliced Brussels Sprouts and sprinkle with garlic powder, salt and pepper.
5. Bake at 350°F for 20 minutes until shrimp takes a pink texture.
6. Remove from oven and serve immediately with fresh lemon slices.
7. Enjoy!



QUICK TOMATO VINAIGRETTE

INGREDIENTS

- 1 small or ½ medium tomato (4 ounces), about ½ cup roughly chopped
- ½ cup extra virgin olive oil
- 1 tbsp. white wine vinegar
- 1 tbsp. Dijon mustard
- ¼ to ½ tsp. kosher salt

PREPARATION

1. Roughly chop the tomato, remove the white cores but keeping the seeds. Add to a blender with the olive oil, white wine vinegar, Dijon mustard, and ¼ teaspoon of the kosher salt.
2. Blend mix until creamy. Taste and add another ¼ teaspoon kosher salt if necessary.
3. Store in refrigerator for up to 1 week.
4. Add on your favorite dish and enjoy!



CHILLED GARLIC SOY CUCUMBERS

INGREDIENTS

- 2 large seedless cucumbers - sliced into 1/2-inch thick rounds
- 2/3 cup low sodium soy sauce
- 1 tsp. sesame oil
- 5-6 cloves garlic, minced
- 1/2 tbsp. approved granulated sweetener

PREPARATION

1. Place cucumber rounds in a large plastic bag.
2. Whisk together soy sauce, sesame oil, garlic, and sweetener.
3. Pour mixture over the cucumbers in the plastic bag. Seal the plastic bag tightly and shake the bag around, making sure to coat all the cucumbers.
4. Leave in the refrigerator for minimum of 12 hours. If you are able to, give the bag a shake every so often. Definitely give it a good shake before serving.
5. Serve mixture over lettuce leaves with desired toppings.
6. Wrap lettuce and serve.



SPICY DIPPING SAUCE

INGREDIENTS

- 1 ¼ cups approved mayonnaise
- ¼ cup grainy mustard
- 1 tbsp. paprika
- 2 tsp. prepared horseradish
- 2 tsp. pickle juice
- 3 drops hot sauce (optional)

PREPARATION

1. Add all of the ingredients to a small mixing bowl and stir until well combined.
2. Store in a sealed glass container in the fridge for up to 3 days or serve immediately.
3. Serve alongside onion rings, chicken, fries, vegetables, etc.
4. Enjoy!



AIR FRYER EGGPLANT CHIPS

INGREDIENTS

- 1 large eggplant - sliced into 1/4-inch rounds
- 1/2 tsp. Garlic Powder
- 1/2 tsp. Chili Powder
- 1/2 tsp. dried Oregano
- 1/2 tsp. Salt
- 1 tbsp. Olive oil

PREPARATION

1. Mix together the garlic powder, chili powder, oregano, and salt.
2. In a large bowl, add the eggplant slices, olive oil and the prepared spice mix.
3. Toss well to coat each eggplant slice with the spice mix.
4. Lightly spray the air fryer basket with olive oil spray and arrange the eggplant slices in a single layer in the air fryer basket.
5. Air fry at 330°F for 20-25 minutes. Flip the eggplant slices once, till they are slightly crispy.
6. Place the eggplant slices on a wire rack to cool down. They will continue to crisp up as they cool down.
7. Repeat process with the remaining slices. Enjoy!



CHEESY GARLIC ROASTED RADISHES

INGREDIENTS

- 2 lbs Radishes - trimmed and quartered
- 2 garlic cloves - pressed
- 2 tbsp. avocado oil
- Salt - to taste
- 2 tbsp. parsley - minced and separated
- 1 cup Ideal Protein Cheddar Cheese Sauce



PREPARATION

1. Preheat the oven to 450°F.
2. Mix quartered radishes with oil and 1 tbsp. of minced parsley.
3. Roast radishes for 30-35 minutes until the edges brown.
4. Pull out the baking sheet and sprinkle the pressed garlic across the pan.
5. Top the radishes with Ideal Protein Cheddar Cheese Sauce and return to the oven for about 1-2 minutes.
6. Garnish with the remaining parsley.
7. Serve and enjoy.



SPAGHETTI SQUASH HASH BROWNS

INGREDIENTS

- 1 lb Steamed Spaghetti Squash
- 1 tbsp. avocado oil
- ½ tsp. garlic powder
- 1 tsp. paprika
- Pepper to taste
- Salt to taste



PREPARATION

1. Chop steamed spaghetti squash so that the strands aren't too long. Mix spaghetti squash with garlic powder, paprika, salt, and pepper.
2. In a skillet, on medium-low heat, heat up 1 tbsp. oil. Coat the pan well to prevent sticking.
3. Scoop the spaghetti squash mix in 1/4 cup portions onto the pan and flatten out using a spatula. May have to cook in batches.
4. Cook on low heat and slow to prevent burning. Each side should take about 5 minutes.
5. Serve along with your favorite breakfast.
6. Enjoy!



GREEN BEANS WITH MUSTARD VINAIGRETTE

INGREDIENTS

- Salt
- 2 lbs green beans - trimmed
- 3 tbsp. white wine vinegar
- 2 shallots - thinly sliced
- 3 tbsp. dijon mustard
- 1/3 cup extra-virgin olive oil
- Freshly ground pepper

PREPARATION

1. Add salt to water, place in a large pot and bring to boil. Add the green beans and cook until just tender - for 2 to 3 minutes.
2. Transfer to a bowl of ice water and push the beans down to submerge them. Let cool completely for about 5 minutes, then drain the water and pat dry.
3. Meanwhile, whisk the vinegar and 1 tbsp. salt in a large bowl. Add the shallots and stir to coat. Let sit until the green beans are cooled down.
4. Whisk the mustard into the shallot mixture. Gradually add the olive oil, whisking constantly, until smooth and thick.
5. Add the green beans and toss to coat.
6. Season with salt and pepper. Enjoy!



FRIED GARLIC CHIPS

INGREDIENTS

- ¼ cup olive oil (or grapeseed oil if you want the true flavor of garlic)
- 3-4 large garlic cloves - peeled and very thinly sliced



PREPARATION

1. Add garlic slices in cold oil and then heat it up.
2. Once the oil stops bubbling around the edges and the garlic slices turn slightly golden, turn off the oven immediately or the slices will burn out.
3. Place garlic slices on a paper towel to soak up the extra moisture.
4. Top over salad, cauliflower rice, etc. and enjoy.



MASON JAR SALAD WITH CHICKEN

INGREDIENTS

- 1/2 tsp. Sea salt
- 1/4 tsp. Black pepper
- 2/3 cup Grape tomatoes - halved
- 2/3 cup Cucumbers - chopped
- 2 tbsp. Red onions - diced or sliced
- 3 oz Chicken breast - grilled or baked in the oven, cubed
- 1/4 cup Feta cheese (for Maintenance only)
- 1 cup Romaine lettuce - chopped, packed to measure
- Ideal Protein trail mix
- Any approved dressing

PREPARATION

1. Layer the ingredients as in order - approved salad dressing, tomatoes, cucumbers, red onions, chicken, feta cheese (if using), and romaine lettuce. Do not mix together.
2. Now, place lid on the jar and refrigerate until ready to eat, up to 3-5 days.
3. When ready to eat, add Ideal Protein Trail Mix and shake the jar vigorously to mix everything together.
4. Pour into a bowl to eat.
5. Enjoy!



AIR FRYER TOFU

INGREDIENTS

- 16 oz super firm tofu (or extra firm tofu. squeeze out the water from the extra firm tofu)
- ½ tsp. turmeric
- 1 tsp. paprika (or cayenne, which will add more heat than paprika)
- 1 tsp. garlic powder (or 1 tsp. grated garlic)
- ½ tsp. vegetable oil
- 1 tbsp. lemon juice
- Salt to taste



PREPARATION

1. Cut the tofu lengthwise into four slabs, then cut each slab into 12 cubes.
2. Place the tofu and all marinade ingredients in a bowl and toss to mix. Let it stand for 30 minutes.
3. Place the tofu in a single layer in the air fryer basket, with a bit of space between each cube, and place in the air fryer.
4. Air-fry the tofu for 12 minutes at 375°F. Halfway through air frying remove the basket and toss the tofu cubes around.
5. You can simply fry these tofu cubes in an oiled skillet.
6. Serve as snacks or side and enjoy!



CHIMICHURRI CILANTRO

INGREDIENTS

- ½ cup fresh cilantro - finely chopped
- ½ cup fresh parsley - finely chopped
- 2 garlic - minced
- ¼ cup red onions
- ½ tsp. kosher salt
- ½ tsp. ground black pepper
- ½ tsp. smoked paprika or regular paprika is fine too
- 1 tbsp. red pepper flakes
- ½ cup olive oil extra virgin
- 3 tbsp. apple cider vinegar

PREPARATION

1. Chop the herbs, garlic, and onions and place them in a large bowl. Add salt and pepper, paprika, and red pepper flakes.
2. Now, add in the oil and apple cider vinegar and stir well until well combined.
3. Cover and refrigerate until ready to serve.
4. Enjoy!



LEMONY CHICKEN AND SPINACH SOUP

INGREDIENTS

- 1 tbsp. extra-virgin olive oil
- 5 garlic cloves - minced
- 1 large leek - finely chopped
- 10 cups unsalted chicken stock
- $\frac{2}{3}$ cup dry cauliflower rice
- $\frac{1}{2}$ cup fresh lemon juice
- 2 eggs
- 1 tbsp. finely chopped fresh dill
- 4 cups loosely packed spinach, stems removed
- 1 shredded chicken
- 2 tsp. kosher salt
- Cracked black pepper - for serving

PREPARATION

1. Heat up oil in a large stockpot over medium heat and add garlic and leek to the pan.
2. Cook while stirring frequently, for about 10 minutes or until vegetables are soft and aromatic. .
3. Add chicken stock to vegetables and increase heat to medium-high. Bring to a boil.
4. Add cauliflower rice and reduce heat to medium-low. Cook, stirring occasionally until rice is nearly done.
5. In a medium bowl, whisk together lemon juice and eggs.
6. Now, slowly pour 1 cup of hot broth into the egg mixture, keep whisking constantly. Then pour egg mixture back into the pan, keep stirring.
7. Add dill, spinach, chicken, and salt. Allow spinach to wilt and soup to heat back up, about 10 minutes.
8. Sprinkle with black pepper, if desired.
9. Serve and enjoy!



EASY CRAB SALAD

INGREDIENTS

- 1 lb lump crab meat - picked clean of shells
- 1/3 cup apple cider vinegar
- 1/4 cup sweet onion, finely diced
- 1/4 cup olive oil
- 1 tsp. lemon juice
- 1 tsp. kosher salt
- 1/4 tsp. black pepper
- Tabasco sauce (optional)



PREPARATION

1. Stir all ingredients, except the hot sauce, together in a bowl. Cover and leave in the refrigerator for at least 45 minutes, up to overnight.
2. Check seasoning before serving and adjust if needed.
3. Serve over salad or in lettuce cups.
4. Bon Appétit.



AIR-FRIED OYSTER MUSHROOMS

INGREDIENTS

- 2 cups oyster mushrooms - rinsed well, and patted dry
- 1 garlic clove - minced
- 1 tbsp. tamari
- 1 tsp. avocado oil (optional)
- 2 tsp. of sesame seeds or furikake (optional, for garnish)



PREPARATION

1. Add mushrooms to a bowl and toss with garlic, tamari, and avocado oil.
2. Air fry at 360°F for 10-15 minutes, keep shaking and stirring about halfway through.
3. Remove mushrooms from the air fryer and transfer to plate.
4. Top with sesame seeds or furikake for garnish.
5. Serve and enjoy!



HEARTS OF PALM SALAD

INGREDIENTS

- 3 tbsp. extra virgin olive oil
- 2 tbsp. approved mayonnaise
- 2 tbsp. lemon juice
- 1 tbsp. Dijon mustard
- Kosher salt and freshly ground pepper to taste
- 2 14oz hearts of palm - drained and sliced ½-inch thick
- 1-pint cherry or grape tomatoes - halved
- 1 cup celery - thinly sliced
- 1 cup radishes - thinly sliced
- 1 red onion - quartered and thinly sliced
- ¼ cup roughly chopped parsley plus additional for garnishing

PREPARATION

1. In a small bowl or container, combine the olive oil, mayonnaise, lemon juice, mustard, and salt and pepper.
2. In a large bowl, combine the hearts of palm, tomatoes, celery, radishes, onions and parsley.
3. Pour over the dressing and toss to coat.
4. Sprinkle with additional parsley and serve. Bon Appétit.



MUSTARD-SHALLOT VINAIGRETTE

INGREDIENTS

- 1 shallot - minced
- 2 tbsp. white wine vinegar
- 2 heaping tsp. Dijon mustard
- ¼ tsp. salt
- ½ tsp. coarsely ground black pepper
- 1 cup extra-virgin olive oil - more to taste

PREPARATION

1. Take a container with tight lid, best if a glass jar, and combine shallot, vinegar and mustard in it. Now close tightly and shake well to mix.
2. Add salt and pepper, and shake again.
3. Add olive oil 1/3 cup at a time, shaking very well after each time oil is added, until smooth and emulsified (wrap a kitchen towel around the container to prevent the mix from leaking).
4. Taste and add more olive oil, 1/4 cup at a time if the dressing is too tart.
5. Use immediately or can be refrigerated for up to 3 weeks.
6. Remove from refrigerator 30 minutes before using to allow it to liquefy. Shake well before serving.
7. Serve and enjoy!



FRIED CAPERS

INGREDIENTS

- Jarred capers in brine
- Vegetable or olive oil to fill small saucepan 1/8 inch deep

PREPARATION

1. Pour oil into a small saucepan to 1/8 inch deep.
2. Heat oil until shimmering or 350F.
3. Drain capers and dry on paper towels or kitchen towel.
4. Add capers to pan without overcrowding, in batches if making a large quantity.
5. Fry until golden brown, about 2-3 minutes.
6. Carefully remove capers from oil with a slotted spoon and drain on paper towel.
7. Let rest a few minutes before using. If making ahead, they can stay uncovered at room temperature for several hours.
8. To store, keep in covered container at room temperature for several days.



CAULIFLOWER TABBOULEH SALAD

INGREDIENTS

- 1 pound riced cauliflower
- 1/2 cup finely chopped fresh cilantro
- 1/2 cup finely chopped fresh mint
- 1/2 cup finely chopped fresh flat-leaf parsley
- 1/4 cup extra-virgin olive oil
- Pinch of crushed red pepper
- 6 scallions, finely chopped
- 4 Persian cucumbers, chopped
- 3 radishes, thinly sliced
- 1 lemon, juiced (about 1/4 cup)
- 1/2 red onion, finely chopped
- Kosher salt and freshly ground black pepper

PREPARATION

1. Put the riced cauliflower in a medium microwave-safe bowl. Cover and microwave on high until tender, about 3 minutes.
2. Let cool, then drain.
3. Mix the cauliflower with the cilantro, mint, parsley, olive oil, crushed red pepper, scallions, cucumbers, radishes, lemon juice and onions in a large bowl. Season with salt and pepper.
4. Serve and enjoy!



SALMON BURGERS

INGREDIENTS

- 1/4 cup red bell pepper
- 1/4 cup yellow bell pepper
- 1/2 packet IP garlic croutons (mashed)
- 1 garlic clove (minced)
- pam cooking spray
- 8 ounces salmon fillet, skinned and chopped
- 1 medium egg - lightly beaten
- 1 tsp. soy sauce
- 1/4 tsp. fresh lemon juice
- 1/8 tsp. sea salt or Ideal salt

PREPARATION

1. In a medium bowl, combine peppers, IP garlic croutons, garlic, and salmon.
2. In a small bowl, combine egg, soy sauce, lemon juice and salt and add the salmon mixture. Toss well to combine.
3. Form 2- 3 patties.
4. Coat a grill pan or skillet with pam spray and heat over medium-high until hot.
5. Grill/cook patties for 5 mins per side or to get the desired doneness.
6. Serve and enjoy!



KOHLRABI FRIES

INGREDIENTS

- 1 large kohlrabi - peeled
- 1 tbsp. extra virgin olive oil
- 3 tsp. smoked paprika
- Fine sea salt
- Ground pepper

PREPARATION

1. Preheat the oven to 425°F.
2. Trim the kohlrabi into thin french fry shaped slices
3. Spread the kohlrabi slices out on a baking tray
4. Drizzle over the olive oil, sprinkle smoked paprika, and season with salt and pepper, generously. Toss well to coat thoroughly.
5. Bake in the oven for 10-15 minutes and then flip over. Bake for another 10-15 minutes or until browned, flipping every 5 minutes if necessary.
6. Serve warm and enjoy!



RUTABAGA HASH BROWNS

INGREDIENTS

- 1 medium rutabaga - peeled
- 2 small shallots - thinly sliced
- 1 clove garlic - minced
- 1 Scallion - finely chopped
- 1 tbsp. olive oil

PREPARATION

1. Cut rutabaga into chunks and move to the food processor with the shredding attachment. You can use a hand grater alternatively.
2. Heat olive oil in a large skillet (cast iron is great).
3. Put the scallions and garlic into the hot skillet and saute for 1 minute.
4. Add the shredded rutabaga and stir well. Let cook without touching for a minute or so.
5. Stir again and let cook without touching. Continue to do this for about 7 minutes until the mixture is golden.
6. Serve and enjoy!



BUFFALO CHICKEN JALAPEÑO POPPERS

INGREDIENTS

- 1 lb cooked chicken - shredded or chopped
- 12 tbsp. Frank's Red Hot sauce
- 4 tbsp. approved mayonnaise
- 15 Jalapeños - halved and seeds removed
- Chives - chopped

PREPARATION

1. Mix the chicken, Frank's Red Hot sauce, and mayonnaise together in a medium bowl.
2. In a skillet, over medium heat, cook the jalapeños in 1 tbsp. olive oil. Turn occasionally, until they are lightly seared on the edges and bottoms and beginning to soften. You may have to cook them in batches.
3. When the Jalapeno is finished cooking, place the halves cut-side-down to drain on a plate.
4. Turn Jalapeno cut-side-up and spoon a generous portion of the chicken mix filling into each jalapeño cavity.
5. Top each popper with chives before serving.



CUCUMBER SALSA

INGREDIENTS

- 1 large English cucumber - peeled, seeded, and diced (about 2 cups diced)
- 2/3 cup red onions - diced
- 2 Roma tomatoes - seeded and diced
- 1 Jalapeno - seeded and diced
- 1 heaping tsp. fresh garlic - minced
- 1 tbsp. olive oil
- 1 - 1/2 tbsp. fresh lime juice
- 1/4 tsp. ground cumin
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper - freshly ground
- 1 tbsp. fresh cilantro - chopped
- Ideal Protein Dorados or Jalapeno Cheddar Crisps (to serve with)

PREPARATION

1. Place all ingredients in a medium bowl and stir to coat evenly.
2. Serve with Tortilla Chips and enjoy!



AIR FRYER BUFFALO BRUSSELS SPROUTS

INGREDIENTS

- 1 lb. brussels sprouts - halved and trimmed
- 1½ tbsp. olive oil
- Pinch of salt
- ¼ cup buffalo sauce, keep more for drizzling
- 1 tsp. Walden Farms Maple Syrup
- 1 tbsp. crumbled gorgonzola cheese (For Maintenance only)
- 1 tbsp. sliced green onion

PREPARATION

1. In a large bowl, combine brussels sprouts with olive oil and salt. Toss well to coat.
2. Add brussels sprouts to air fryer and cook at 380°F for 5 minutes. Then, toss and cook for another 5-6 minutes.
3. Toss brussels sprouts with buffalo sauce and Maple Syrup. Return to air fryer and cook at 400°F for 2-3 minutes.
4. Serve with gorgonzola cheese, green onion. Drizzle buffalo sauce on top.
5. Enjoy!



CHICKEN SAUSAGE

INGREDIENTS

- 8 ounces of Ground Chicken
- 1/4 tsp. Onion Powder
- 1/4 tsp. Garlic Paste or Powder
- 1/4 tsp. Red Pepper Flakes
- Pinch of Dill
- Pinch of Cumin
- Pinch of Coarse Salt
- Cracked Black Pepper to taste



PREPARATION

1. Mix all ingredients in a bowl.
2. Heat a non-stick pan over medium heat.
3. Make the sausage mix into patties and cook for 5 minutes on each side or until cooked through.
4. Serve & enjoy
5. Phase Approved: Phases 1-3



CEVICHE

INGREDIENTS

- 8 oz of Cod or Tilapia
- 7 Limes
- 1/2 cup of Red Onions
- 1/2 cup of Red Chili Pepper or Red Serrano Pepper
- A dash of chopped Cilantro
- 1/2 cup of Yellow Pepper
- 1/2 cup of Celery
- 8 Garlic Cloves, Chopped
- Salt and pepper to taste

PREPARATION

1. Cut your chosen fish in small even squares
2. Cut the peppers and celery in tiny squares
3. Squeeze the limes in a deep small bowl
4. Mix the peppers and celery with the cilantro, garlic, the fish and lime juice
5. Toss and mix well with a pinch of salt and black pepper
6. Slice the onions and cover the fish with them
7. Let marinate in the refrigerator for an hour
8. Serve & enjoy!



JICAMA SUMMER SALAD

INGREDIENTS

- 1 1/2 cups of Jicama
- 1/4 cup Cucumber
- 1/4 cup Red Onion
- 1 Scallion (chopped)
- Salt to Taste
- 1 Tbsp. Rice Vinegar
- 1/4 tsp. Red Chili Paste
- 2 tsp. Olive Oil
- 1 Splenda Packet
- Pepper to Taste

PREPARATION

1. For the dressing, whisk the rice vinegar with the olive oil, splenda, red chili paste and a pinch of salt & pepper.
2. Cut all vegetables into thin strips.
3. In a bowl, mix vegetables and pour dressing.
4. Toss and mix well.
5. Serve and top with scallion.
6. Enjoy! Phase Approved: Phases 1-3



CHICKEN FINGERS

INGREDIENTS

- 8 oz chicken tenderloins
- Egg whites
- 1 Ideal Protein packet of crushed BBQ or Garlic chips
- Salt & Pepper to taste

PREPARATION

1. Preheat oven to 375.
2. Line cookie sheet with foil or parchment paper.
3. Coat chicken in egg whites.
4. Roll chicken in crushed chips & place on cookie sheet.
5. Cook for 15-18 minutes. Last minute set to broil, helps to seal the chips to be extra crispy.
6. Remove from oven and enjoy.
7. Use Walden Farms Ranch Dressing for dipping.
8. Phase Approved: Phases 1-3



PESTO SAUCE

INGREDIENTS

- 1 Ideal Protein Broccoli and Cheese Soup Mix
- 1 cup of fresh Basil Leaves
- 2 Garlic cloves
- 1 pinch of Ideal Salt or Sea Salt
- 1 pinch of Black Pepper
- 4 oz. of Water
- 2 tsp. of Olive Oil

PREPARATION

1. Combine basil and garlic in a food processor or blender, and pulse until coarsely chopped.
2. Add the oil, water and Ideal Protein Broccoli and Cheese soup mix
3. Process until fully incorporated and smooth
4. Season with Salt & Pepper.
5. Serve over Zucchini noodles & Enjoy!
6. Phase Approved: Phases 1-3



CAULIFLOWER POTATO SALAD

INGREDIENTS

- 3 cups of Cauliflower florets
- 1 hard-boiled egg
- 1/2 cup celery stalk
- 1/4 cup of chopped green pepper
- 1/4 cup of chopped green onions
- Black pepper and herbs to taste
- 1 tsp. dill relish
- 1/4 cup Walden Farms mayo
- 1 tsp yellow mustard
- 1 tsp lemon juice
- 1 pinch of onion powder
- 1 pinch of garlic powder
- 1/2 Splenda packet
- 1 pinch of sea salt

PREPARATION

1. Steam the florets without over-cooking. Drain and set aside
2. Chop the egg and mix with the cauliflower
3. Toss eggs and cauliflower with the sea salt and pepper to taste
4. Mix the lemon juice, WF mayo, spices, yellow mustard and dill relish for the dressing
5. Mix the chopped vegetables and dressing into the cauliflower and egg mixture. Add fresh herbs of your choice
6. Serve & enjoy! Phases 1-3 approved



AIR FRYER GREEN BEANS

INGREDIENTS

- 1 lb. fresh green beans
- 1 ½ tbsp. minced garlic
- 1-2 tsp. sage leaves chopped
- 2 tbsp. light olive oil
- 1-2 tbsp. seasoned salt

PREPARATION

1. Preheat Air Fryer to 400 degrees for 5 minutes
2. Mix green beans with light olive oil, garlic, sage, and seasoned salt
3. Air fry for 8 minutes at 400 degrees
4. Pause cooking halfway through and shake the basket, cook last 4 minutes
5. Plate & enjoy! (4-servings) Phase 1-3 allowed



AIR FRYER SHRIMP

INGREDIENTS

- 1 lb peeled & deveined Shrimp
- 1 tbsp Coconut Aminos
- 1 tbsp Avocado Oil
- 1 tsp Paprika
- 1 tsp Garlic Powder
- ½ tsp Chili Powder

PREPARATION

1. Place the shrimp in a bowl and evenly coat in the spices and avocado oil
2. Place the shrimp into the air fryer and cook for 8-12 minutes at 375 degrees
3. Add the shrimp to salads etc...
4. Plate & enjoy! (4-servings) Phase 1-3 allowed



SPINACH BITES

INGREDIENTS

- 1 Ideal Protein BBQ Crisps
- 1 Large Egg
- Pam Spray
- 1/4 tsp. Salt
- 1 pinch of Nutmeg
- 2 cups of chopped Spinach (steamed)
- 1 pinch of Chives
- 1 pinch of Thyme
- 1/2 tsp. Garlic Powder
- 1 pinch of Oregano

PREPARATION

1. Preheat oven to 450 degrees.
2. Crush the Ideal Protein BBQ Crisps into a coarse powder.
3. In a bowl, mix all ingredients except the Pam Spray.
4. Spray a cookie sheet with Pam Spray.
5. Form mix into 2 inch balls and place on the cookie sheet.
6. Bake for 15 minutes or until firm.
7. Serve with Walden Farms Honey Mustard if desired and Enjoy!
8. Phase Approved: Phases 1-3



BACON-WRAPPED ASPARAGUS

INGREDIENTS

- 2 cups of Asparagus spears, trimmed
- 8 Oz. of Canadian Bacon
- 2 tsp. Olive Oil
- Pinch of freshly ground Black Pepper

PREPARATION

1. Preheat oven to 425 degrees.
2. Arrange the asparagus spears on a baking sheet.
3. Drizzle the Olive Oil over them and turn to coat.
4. Season with the black pepper.
5. Cut the Canadian Bacon in halves.
6. Wrap a single asparagus spear lengthwise with Canadian Bacon.
7. Roast until the asparagus is tender when pierced with a fork and the Canadian Bacon is crisp (10 - 12 minutes).
8. Serve warm & enjoy!
9. Phase Approved: Phases 1-3



SALMON BITES

INGREDIENTS

- 12-16 ounces of salmon filet
- ½ tsp garlic salt
- ½ tsp pepper
- 2 tsp olive oil
- ½ cup green onion sliced thin
- ½ cup red pepper diced
- 1 packet Ideal Protein chips breadcrumbs (jalapeno recommended)
- 2 large eggs lightly beaten
- 2 tbsp whole food mayo
- 2 tsp soy seasoning
- 1 garlic clove minced
- ¼ cup fresh parsley minced
- 1 tbsp fresh dill chopped - or 1tsp dried
- ¼ tsp salt
- ½ tsp pepper
- 1 tsp paprika

PREPARATION

1. Preheat oven to 400°F - 425°F
2. Pat dry salmon filets
3. Place them on a parchment-lined baking sheet
4. Sprinkle some garlic salt and pepper
5. Bake uncovered for 10-15 minutes
6. A thinner filet will cook faster
7. Remove from oven and cover with foil
8. Let the filets rest and cool for 15 minutes.
9. Add 2 tsp olive oil, onion and red pepper in a skillet
10. Sauté until soft and golden
11. Remove from heat
12. In a large bowl, flake in the cool salmon, sautéed onion and pepper, Ideal Protein chips breadcrumbs, mayo, eggs, soy seasoning, minced garlic, salt, pepper, paprika, dill, and parsley
13. Stir well to combine
14. Shape into 1.5 inches wide and 1 inch thick bites
15. Cook the salmon bites in a nonstick skillet over medium heat for 3 to 4 minutes on each side.



AIR FRYER LEMON PEPPER SHRIMP

30
Mins



INGREDIENTS

- 1 tbsp. olive oil
- 1 lemon - juiced
- 1 tsp. lemon pepper
- ¼ tsp. paprika
- ¼ tsp. garlic powder
- 2 ounces uncooked medium shrimp
- peeled and deveined
- 1 lemon - sliced

PREPARATION

1. Mix olive oil, lemon juice, lemon pepper, paprika, and garlic powder in a bowl.
2. Add shrimp and toss well until coated.
3. Place shrimp in the air fryer and cook until pink and firm, for 6 to 8 minutes.
4. Serve with lemon slices. Enjoy!



TURKEY AND SPINACH MEATBALLS

INGREDIENTS

- tbsp. olive oil
- 1 large onion - finely chopped
- 2 garlic cloves - finely minced
- 1 tsp. salt
- ½ tsp. ground black pepper
- ¼ tsp. dried thyme leaves
- ½ tsp. dried oregano
- ¼ - ½ tsp. crushed red pepper flakes
- 16 oz frozen chopped spinach - defrosted and drained
- 2 tbsp. Worcestershire sauce
- ⅓ cup chicken broth
- 2½ lbs lean ground turkey
- 2 large eggs

PREPARATION

1. Preheat the oven to 400°F and prepare a large baking sheet by spraying with cooking spray. Use foil over the baking sheet if needed.
2. In a frying pan on medium heat, heat olive oil until hot. Add onion, garlic, salt, pepper, thyme, oregano, and red pepper flakes.
3. Sauté until onion is tender, for about 5-6 minutes total time.
4. Add spinach to the pan and mix with onion mixture. Now, add Worcestershire sauce and chicken broth and mix well to combine.
5. Cook until most of the liquid has cooked out.
6. Remove from heat and allow to cool off and come to room temperature.
7. Take a large bowl and combine the turkey and egg. Add the cooled onion/spinach mix to the meat mix.
8. Using hands, make meatballs about 1-1½ inches in diameter. Place them on the baking sheet. Leave a little bit of space between each meatball.
9. There should be about 40-42 meatballs. These can be frozen for the future.
10. Bake meatballs until they are cooked through with an internal temperature of 160°F. Takes about 20 minutes. Remove from oven and serve!



GINGER SHALLOT SAUCE

INGREDIENTS

- 3-4 shallots/scallions/spring onions - green and white part thinly sliced
- 2 tbsp. finely grated ginger
- ¼ tsp. IP salt
- 5 tbsp. olive oil or grapeseed oil

PREPARATION

1. Combine and mix ingredients in a bowl.
2. Set aside for 20 minutes.
3. It will sweat and release more liquid.
4. Place in a container and top over your favorite salad or meal recipe.
5. Enjoy!



MUSHROOMS WITH LEEK SAUTÉ

INGREDIENTS

- Tbsp. Olive oil
- 2 lb. mushrooms (button or cremini) - sliced
- Salt - to taste
- 2 leeks - sliced crosswise and rinsed well
- 1 tbsp. chopped fresh tarragon



PREPARATION

1. Add olive oil in a large skillet over medium heat.
2. Add mushrooms and sprinkle with $\frac{1}{2}$ tsp. salt. Cook, while stirring occasionally, until mushrooms release water and the pan begins to dry out again. For about 10-15 minutes.
3. Add sliced leeks and cook for 2-3 minutes or until they soften a bit. Keep stirring.
4. Add tarragon and stir until the fragrance spread.
Serve warm and enjoy!



CRISPY GREEN BEANS

INGREDIENTS

- 1 to 2 cups fresh green beans
- Egg whites
- 1 packet Ideal Protein Salt and Vinegar Crisps - pulse until - crumbs

PREPARATION

1. Put green beans into egg whites, pour them into a ziplock bag.
2. Pour the crumbled IP crisps into the bag, seal, and shake.
3. Spray baking sheet with nonstick spray.
4. Lay the beans on the sheet.
5. Bake at 450° for approx. 20-30 minutes, until beans are crunchy.
6. Serve and enjoy!



ROASTED MINI PEPPERS

INGREDIENTS

- 2 cups mini peppers (8 oz)
- 1 tbsp. extra virgin olive oil
- ½ tbsp. kosher salt
- ¼ tsp. black pepper
- ½ tsp. garlic powder
- ½ tsp. dried oregano
- 2 tbsp. grated Parmesan Cheese
(For Maintenance only)

PREPARATION

1. Preheat your oven to 400°F and line a large rimmed baking sheet with foil.
2. Cut the mini peppers in half lengthwise. You can leave the stem if you wish. The larger mini peppers might have some seeds and membranes, so remove those with your fingers.
3. Place the mini peppers in a large bowl and toss them with olive oil, salt, pepper, garlic powder, oregano and Parmesan.
4. Set the seasoned mini peppers in a single layer on the prepared baking sheet.
5. Bake until tender, for 20-30 minutes.
6. Serve immediately and enjoy!



COLLARD GREENS

INGREDIENTS

- 1 bunch of collard greens - washed
- Olive oil (8 tsp. for 4 servings)
- ¼ tsp. sea salt
- ¼ cup Apple Cider Vinegar
- 6-8 chopped sun-dried tomatoes
- 1-3 cloves of raw garlic - minced
- 1 tsp. red pepper flakes
- ½ tsp. black pepper



PREPARATION

1. De-stem and chop the collard greens.
2. Easy way to de-stem collard greens: Fold them in half lengthwise along the stem with the darker green side down and then pull up the stem until it comes off and you're left mostly with leaf.
3. Easy way to chop the collards: Stack a few leaves, roll them up into a cigar shape, and cut through the collard cylinder, making strips.
4. Place strips in a large bowl and pour olive oil on collard strips and sprinkle salt. Massage the oil and salt into the strips with your hands until all pieces are well coated.
5. Whisk together apple cider vinegar, sun-dried tomatoes, onions, garlic, red pepper flakes, and ground pepper.
6. Pour apple cider vinegar dressing over the collard green strips and let marinate in the refrigerator for at least 3-4 hours. Leaving overnight is best.
7. Serve and enjoy!



BUFFALO CHICKEN CELERY STICKS

INGREDIENTS

- 2 cups of shredded chicken (can use leftover chicken, rotisserie chicken, or canned one too)
- 1/4 cup Walden Farms or Homemade mayo
- 1/2 teaspoon garlic powder
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper
- 3 tbsp. buffalo wing sauce
- 6 celery stalks cut in half (12 total)
- Chopped chives for garnish

PREPARATION

1. Mix the chicken, mayonnaise, garlic powder, salt, pepper, and buffalo wing sauce together in a bowl.
2. Fill each celery stalk with the chicken filling and garnish with chopped chives.
Serve and enjoy!



CAULIFLOWER SOUP

INGREDIENTS

- 1 large Cauliflower head
- 2 chicken bouillon cubes
- 1/2 cup onions - chopped
- 4 - 6 cups water
- Salt
- Pepper

PREPARATION

1. Chop the Cauliflower head
 2. Take a 5 qt. saucepan and add all ingredients
 3. Cover and let it simmer until vegetables are tender (approx. 20 minutes)
- Serve, taste and enjoy!!



CRAB CAKES

INGREDIENTS

- 1 lb crab meat, lump, and claw
- 2 egg yolks
- 1 tbsp. finely chopped shallot
- 2 tbsp. finely chopped celery
- 2 tbsp. finely chopped dill
- 1 tbsp. lemon zest
- 1/2 tsp. hot sauce
- 1/4 tbsp. paprika
- 1/3 cup olive oil

PREPARATION

1. Place the crab meat in a thin dishtowel and apply a few hard squeezes to release excess liquid.
2. Whisk the egg yolks and add the shallot, celery, dill, lemon zest, hot sauce, and paprika.
3. Gently mix this into the crab. The mixture may look like it's not going hold together but it will.
4. To make the crab cakes, you need a round cookie cutter about 2 inches wide. Use a tablespoon to add 2 generous tablespoons scoop full of crab mixture into the cookie cutter.
5. Press the crab down very firmly with your fingers and gently lift the cookie cutter. You should be able to make at least a dozen crab cakes.
6. Cover the cakes and refrigerate for them one hour or more to help the ingredients bind together.
7. Preheat oven to 375°F and on the stovetop, heat the olive oil in a pan.
8. As the oil starts to sizzle, use a spatula to slide the crab cakes into the pan. Cook about 2-3 minutes on each side until they are brown and crispy.
9. Use a spatula to scoop the cakes out of the pan and onto a cookie sheet. Put in the oven for another six minutes to make sure they are cooked through the middle.
10. Top with Walden Farms Seafood Sauce! Add more horseradish for a kick!
11. NOTE: the most important part is using the cookie cutter to shape the crab cakes and refrigerating them for at least an hour before cooking.



ROSEMARY ROASTED EGGPLANT

INGREDIENTS

- 2 large eggplants
- 1-2 tbsp. olive oil
- 1 tsp. salt
- dried rosemary

PREPARATION

1. Slice the eggplants in half and then use a knife to cut deep diagonal lines from one side to the other and then cut diagonal lines the other way so they intersect each other.
2. Sprinkle salt all over the tops and squeeze the eggplants on either side to open up the diagonal grooves. Get some more salt into the grooves but don't use too much - around 1 tsp. in total is enough.
3. Leave the eggplants lying face up for about 30 minutes to let the salt draw excess moisture and bitterness out.
4. After 30 minutes, squeeze off the excess water and use a paper towel to blot and remove excess salt.
5. Brush with olive oil and sprinkle some dried rosemary. Place the eggplants face down on a parchment-lined baking tray.
6. Bake the eggplants in the oven for around 60 minutes at 400°F.
7. Once the eggplants look sort of collapsed, they are ready.
8. Take out from the oven and let it cool down for around 15-20 minutes. Use a spatula to flip them over and serve with an extra sprinkle of dried rosemary spice.



IDEAL PROTEIN STUFFING MIX

INGREDIENTS

- 2 packet Ideal Protein Garlic Croutons
- 1 cup of celery - chopped
- 1 tsp. olive oil
- ¼ tsp. baking powder
- EVOO spray
- ½ tsp. paprika
- ¼ tsp. IP salt
- 1 cup of onions - chopped
- ½ tsp. poultry seasoning
- ¼ c fat-free, low sodium chicken broth
- 1 pinch of garlic powder
- 1 pinch of thyme
- 1 pinch of basil

PREPARATION

1. In a pan, add olive oil on medium and sauté celery.
2. Add the poultry seasoning, salt, pepper (to taste), onions, thyme, basil, garlic, and paprika and keep stirring.
3. Stir in your Ideal Protein Garlic Croutons until evenly coated.
4. Mix chicken broth well to moisten.
5. Set down to chill and let the croutons absorb the broth.
6. Place in a Pyrex or casserole dish and bake at 350° for 10 mins (this doesn't caramelize your onions).
7. Once cool, serve and enjoy.



CRISPY SALMON WITH ROASTED LEEKs AND FENNEL

INGREDIENTS

- 2 tsp. Olive oil
- 2-3 fennel bulbs - sliced, - including the fronds for garnish
- 3-4 large leeks - thinly sliced
- Salt and pepper
- 4-6 salmon fillets
- 1 tbsp. fresh thyme leaves - chopped
- Juice of 1 lemon
- Parsley for garnish

PREPARATION

1. Preheat an oven to 400°.
2. Cut off the stems and fronds from the fennel bulbs.
3. Chop the fronds and keep some aside for garnish.
4. Cut each fennel bulb in half lengthwise and remove the tough core.
5. Cut the bulbs crosswise into thin slices.
6. Slice the leeks into thin pieces, including a small portion of the green parts.
7. Rinse to remove any sand or dirt.
8. Scatter the sliced leeks and the sliced fennel bulbs evenly in a baking dish.
9. Lightly season with salt, pepper, and the chopped thyme and drizzle with olive oil.
10. Toss to coat evenly and roast in the oven for about 15 minutes while you prepare the salmon.
11. Heat a cast-iron pan with oil at medium-high heat.
12. Season the salmon with salt and pepper and sear for 5 minutes on one side until a crispy layer has formed.
13. Place the salmon on top of the fennel and leeks and cook until opaque and the vegetables are browned and tender.
14. Squeeze the juice of one lemon over the fish and vegetables.
15. Garnish with the reserved fennel fronds and serve immediately.



ZUCCHINI FRITTERS

INGREDIENTS

- 2 tbsp. of Olive Oil
- 3 cups zucchini - grated
- 1 cup onion - diced
- 2 eggs
- 1 packet IP Potato Puree
- 1 tsp. baking powder
- ½ tsp. chili powder
- ½ tsp. salt
- ¼ tsp. pepper

PREPARATION

1. Pour the olive oil in a skillet so that it's quarter-inch deep and turn the heat to medium.
2. Meantime, combine the zucchini, onion, and eggs in a large bowl.
3. Give the mixture a good stir to combine and gets all frothy.
4. Stir and combine the IP potato puree, baking powder, ½ tsp. of chili powder, salt, and pepper in a small mixing bowl.
5. Add the dry ingredients to the zucchini mixture and fold it all together.
6. Dip a spoon in the batter and then dip in oil to see if it's ready. If the oil bubbles in contact with the batter, it's hot enough.
7. Drop batter into the oil with the heaping tablespoon (you should be able to fry about six fritters at a time). Cook for 2-3 minutes each side.
8. Once the centers are firm, remove the fritters from the skillet and let them drain on a dinner plate lined with a paper towel.
9. You can also bake instead of frying. Simply bake at 375° for 7 mins on each side.
10. Serve and Enjoy!



ZUCCHINI BOATS

INGREDIENTS

- 2 medium zucchinis
- ½ cup of grape tomatoes - diced
- ½ cup of peppers - diced
- 2 tbsp. of fresh cilantro
- 1 whole egg - beaten
- 5 ounces of extra lean ground beef
- 1 tbsp. of taco seasoning
- 1 tsp. baking powder

Taco Seasoning Recipe:

- 1 tbsp. chili powder
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. cayenne powder
- ½ tsp. oregano
- 1 tsp. paprika
- 2 tsp. cumin
- 1 tsp. salt

PREPARATION

1. Preheat oven to 375° degrees.
2. Line baking sheet with parchment paper.
3. Slice zucchinis lengthwise in half.
4. Place cut side down on the baking sheet and roast for 30 minutes.
5. While zucchini is roasting, place the extra lean ground beef in a skillet and cook through
6. Close to the finish, sprinkle in 1 tbsp. of taco seasoning, adding a little hot water, and stir well until seasoning is well absorbed.
7. Remove from heat.
8. When zucchinis are done roasting, scoop out the flesh leaving the shell intact.
9. Add the tomatoes and peppers to the taco seasoned ground beef.
10. Now add the 2 beaten eggs and cilantro to the seasoned ground beef.
11. Mix well and fill the 4 zucchini boats (you can overfill).
12. Place back in the oven for 20-30 minutes.
13. Take out from the oven and serve!

Taco Seasoning: Combine all ingredients well and store in an airtight glass jar or container. If using ground turkey add 1 tsp. of poultry seasoning to the spice recipe.



JICAMA TACOS

INGREDIENTS

- 6 jicama taco shells
- Lettuce - 2 cups
- 8 oz. ground beef
- 1 lime - cut into wedges
- Sugar-free Taco Seasoning
- Pico De Gallo



PREPARATION

1. Cook the beef with sugar-free taco seasoning.
 2. Heat the jicama shells for about 15 seconds on each side.
 3. Fill each shell with lettuce, meat, and pico de gallo.
- Squeeze lime juice on the top and serve. (May also add fresh cilantro)



IDEAL PROTEIN QUESO DIP

INGREDIENTS

- 1 packet of Ideal Protein Cheese Sauce
- 2 tbsp. fresh Pico De Gallo
- ½ tbsp. diced pickled Jalapeno



PREPARATION

1. Cook the cheese sauce as per the directions.
2. Once the cheese sauce is ready, stir in jalapeno and Pico De Gallo.
Serve and enjoy!

NOTE: Use the Ideal Protein Doritos or fresh veggies to dip.



GARLIC ROASTED CABBAGE STEAKS

INGREDIENTS

- 1 (apx. 2 lb) head of green cabbage - 1 inch thick slices
- 1 ½ tbsp. olive oil
- 2-3 large garlic cloves - smashed
- Salt
- Freshly ground black pepper
- Non-stick cooking spray

PREPARATION

1. Preheat the oven to 400°F and spray a baking sheet with non-stick cooking spray.
2. Pull outer leaves of cabbage off if ragged and dirty.
3. Cut cabbage into 1 inch thick slices.
4. Rub both sides of cabbage with smashed garlic.
5. Use a pastry brush to spread the olive oil on both sides evenly.
6. Roast on the middle rack for 30 minutes.
7. Carefully flip the cabbage steaks and roast for another 30 minutes until the edges are brown and crispy.
8. Serve hot and enjoy!



CHEESY CAULIFLOWER BUFFALO DIP

INGREDIENTS

- 1/2 cups of cauliflower florets
- 2 - 4 garlic cloves
- 2 tbsp. hot sauce
- 1 tbsp. apple cider vinegar
- 1 tsp. paprika
- 1/2 tsp. pepper
- 1/4 tsp. salt
- 2 tsp. oil - optional
- 1 packet Ideal Protein Cheddar Cheese Sauce Mix
- 1/2 cup water
- Red pepper flakes for garnish

PREPARATION

1. Preheat oven to 350°F.
2. Roast cauliflower florets and garlic cloves for 40 minutes.
3. Remove cauliflower and garlic from the oven.
4. Place cauliflower in a blender and add hot sauce, apple cider vinegar, paprika, pepper, sea salt, oil, cheese sauce packet, and water.
5. Blend until smooth.
6. If a creamier dip is desired, add water by the tablespoon blending each time.
7. Add more hot sauce if extra heat is desired.
Garnish with red pepper flakes and serve.



WINTER TABBOULEH

INGREDIENTS

- One large head of broccoli with stems - chopped coarsely
- 3 medium Roma tomatoes - chopped finely
- English cucumber - peeled and chopped finely
- 3 green onions - chopped finely
- 1 cup loosely packed fresh flat-leaf parsley ½ cup loosely packed fresh mint leaves - chopped finely
- - 1 pinch ground allspice
- - 1 pinch ground cinnamon
- - 1/4 cup fresh lime juice
- - 1/4 cup extra virgin olive oil
- - 1 garlic clove - crushed
- - 1 small lime - cut into wedges
- - 1 small lime - cut into wedges

PREPARATION

1. Process the broccoli including the stems until finely chopped.
 2. Transfer to a large bowl and mix in tomatoes, cucumber, green onions, parsley, and mint
 3. For the dressing, combine allspice, cinnamon, juice, and half the oil in a small bowl and season to taste
 4. Drizzle dressing over salad
 5. Divide salad into separate bowls and serve with lime wedges
- Bon Appetit!



BAKED ZUCCHINI APPLE SPICE

INGREDIENTS

- 1 large zucchini (Cut into circles, then cut in half to make thin apple slices)
- 1/4 cup lemon juice
- 1 pinch salt
- 1 full droplet of Stevia Clear or two packets of Stevia.
- 1 tsp or more Apple Pie Spice
- 1 tsp vanilla extract



PREPARATION

1. Cut zucchini into circular disks, then cut in half to make apple slices
2. Toss together zucchini, lemon juice, and salt. Place mixture into frying pan and cook until tender-crisp.
3. Midway through cooking the zucchini, add in the spices, sweetener, and vanilla. You can use more than 1 tsp of the spice if you like it strong.
4. If making just the apples, lightly spray a glass pie pan with cooking spray or "I Can't Believe It's Not Butter" spray.
5. Lay down the zucchini pies like a pie.
6. Drizzle over the top any extra lemon juice.
7. Bake in the oven at 400°F (205°C) for 15-30 minutes until done. (taste at 15 min. Less time is crisp apple. More time is soft apple)

Making your own Apple Pie Spice

1. 1/2 teaspoon ground cinnamon
2. 1/4 teaspoons ground nutmeg
3. 1/8 teaspoon ground allspice 1/8 teaspoon finely ground cardamom

Approved for Phase 1 to 3



HERBED EGGPLANT DIP (BABA GANOUSH)

INGREDIENTS

- 6-ounce eggplant - sliced lengthwise
- 2 tbsp of fresh Italian Parsley
- 4 tsp of olive oil
- ¼ tsp dried red chilies
- 1 tsp Italian seasonings
- 1 tbsp fresh chopped mint
- ½ tsp of fresh oregano
- 1 tbsp lemon juice
- ½ tsp of salt



PREPARATION

1. Preheat the oven to 350 degrees and line a baking sheet with parchment paper.
2. Place eggplant sliced side face down on a baking sheet.
3. Bake for an hour and let cool.
4. Scoop out eggplant flesh and place in a food processor, blender.
5. Now add the fresh herbs, lemon juice, salt, oil, and chilies.
6. Puree until smooth.
7. Serve with fresh veggies or IP Chips, or your favorite hand-made flatbread or cracker.



ZUCCHINI ROTINI SALAD

INGREDIENTS

- 1 packet Ideal Protein Rotini
- 1 cup Zucchini - cut into thin pieces and desired shape
- Fresh dill
- 1/2 cup red onion - thin slice or cube
- 1/2 cup red peppers - thin slice or cube
- 2 tsp. olive oil - plain or infused



PREPARATION

1. Mix all the vegetables with the lemon juice and allow to marinate in the fridge until zucchini gets desired tenderness (1-2 hours or overnight)
 2. Follow the directions on the rotini packet to cook it and let it cool
 3. Add cooled Rotini to the vegetables and olive oil and toss the dill.
- Enjoy!



IDEAL PROTEIN CHILI CHEESE FRIES

INGREDIENTS

- Packet Ideal Protein Vegetable Chili
- 1 packet Ideal Protein Cheese Sauce
- 1 large Jicama (Turnip or Rutabaga can do as well)



PREPARATION

1. Cut your Jicama into fry-like strips, if the Jicama is big enough you will end up with about four cups of it (i.e. your daily veggies amount)
2. Season Jicama and then soak it in Olive Oil for 30 minutes in the fridge
3. While letting your Jicama soak, preheat your oven to 375°
4. Once the Jicama soaks, put it on a sprayed baking sheet and put in the oven for 30 minutes
5. After 30 minutes, check your Jicama and flip if necessary.
6. Keep it in the oven until you have the desired texture. Longer baking yields less "Apple Texture."
7. While the Jicama is getting ready, prepare vegetable chili and cheese sauce
8. You can add an ounce of milk to make the cheese sauce creamier and let simmer for a little longer than it says in the directions
9. Now take your Jicama out of the oven, pour Ideal Protein Vegetable Chili over the fries, and then coat with the Cheese Sauce.
10. Enjoy!



SEARED CRUNCHY TUNA SALAD

INGREDIENTS

- 8 oz Tuna
- 2 tsp.. Olive oil
- 1/2 cup chopped
- Onion
- 1/2 cup chopped Celery
- 1/2 cup chopped Green Pepper
- 1/2 cup chopped Tomatoes
- 1 tbsp. Walden Farms Mayo
- Salt (to taste)
- Pepper (to taste)

PREPARATION

- 1.Coat Tuna in olive oil and add some salt and pepper to it (if you are using canned Tuna then make sure to drain water)
- 2.Grill/sear the Tuna
- 3.Add all the ingredients to a bowl and mix well
- 4.Serve and enjoy!.

Note: This is a restricted meal due to tomatoes. You may have this dish only twice a week.



BREADED FISH FILLETS WITH DILL ZIPPERS

INGREDIENTS

- 1 8oz fillet white fish (any white fish fits)
- 1 packet Ideal Protein Dill Pickle Zippers
- 1 tbsp. lemon juice
- 1/4 cup egg whites
- 1/4 tsp. paprika
- 2 tsp. dried parsley flakes

PREPARATION

1. In a shallow dish or pie pan, add together crushed Zippers, parsley flakes, and paprika and mix them well
2. In another shallow dish, combine egg white, and lemon juice and beat well
3. Dip fillet in egg mixture and tuck thin ends of fish under uniform thickness
4. Dip fish in zipper mixture and pat gently to coat well
5. Place fillets in sprayed pan and spray fish with cooking spray for about 5 seconds
6. Bake at 350°F for 10 to 15 minutes or until you can flake fish easily with a fork
7. Serve and enjoy!



FRIED PICKLES

INGREDIENTS

- 1 Ideal Protein Ranch Dorados
- 1 egg
- Dash of Garlic salt
- Dash of Cajun seasoning
- 2 cups dill pickles, sliced

PREPARATION

1. Preheat oven to 400°F and line a cookie sheet with parchment paper and spray with cooking spray.
2. In a food processor, blend Ideal Protein Ranch Dorados to a fine powder.
3. In a small bowl, beat the egg with Cajun seasoning, Garlic salt.
4. Dip the pickle slices in egg, and then press them into crushed Ranch Dorados crumb mixture, coating completely.
5. Place slices on the cookie sheet.
6. Bake for 12-15 minutes.

Serve with Walden Farms Ranch and Enjoy!



MARINATED CUCUMBER SALAD

INGREDIENTS

- 2 medium-sized cucumbers - sliced very thin (4 cups)
- 1 sweet onion - sliced very thin
- 1/2 cup apple cider vinegar
- 1/2 cup water
- 1/2 lemon - juiced
- 1 teaspoon chili flakes
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper

PREPARATION

1. Mix apple cider vinegar, water, lemon juice, chili flakes, salt, and black pepper together to make the marinade.
2. Add cucumbers and onions to the marinade.
3. Leave marinate in refrigerator overnight.
4. Serve and enjoy!



JICAMA HOME FRIES

INGREDIENTS

- 1 cup Jicama - diced into small cubes
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 green bell pepper
- 2 red bell pepper
- 1/4 red onion
- Baking & Spices
- 1/2 tsp paprika - smoked
- 1/4 tsp sea salt

PREPARATION

1. Take a non-stick skillet, heat it, and place diced jicama and 1 tbsp of olive oil in it
 2. Let it saute for 1-2 minutes
 3. Pour 1 tbsp water and cover with a lid
 4. Leave it for 5-7 minutes over medium heat to soften
 5. Add a little more oil
 6. Add the onions and bell peppers into the skillet
 7. Saute for about 5 minutes or until the jicama becomes light brown
 8. Now mix the seasonings and saute to your preferred crispiness
- Serve and enjoy!



YUMMY ZUCCHINI CHIPS

INGREDIENTS

- 3 medium zucchini, sliced into ¼ inch chips
- 2 Tbsp. lemon juice
- 2 Tbsp. olive oil
- 1 teaspoon sea salt, pepper to taste
- For Phase 3 you can add 2 oz. of grated parmesan cheese



PREPARATION

1. Preheat the oven to 450°F.
2. Toss zucchini slices with lemon juice, olive oil, salt, and pepper.
3. Spread out in a single layer on a jelly roll pan.
4. Roast 7 minutes.
5. Turn zucchini over. Roast another 7 - 8 minutes.
6. Approved for Phase 1 - 3



ROASTED BUFFALO CAULIFLOWER BITES

INGREDIENTS

- 1 head of cauliflower
- 5 tbsp. olive oil
- 1 tsp. extra virgin olive oil
- 1 tsp. garlic powder
- 1 tsp. paprika
- 1 medium bell pepper
- 1-2 tbsp. Salsa of choice

PREPARATION

1. Wash the cauliflower head and break it up into small florets
2. Preheat oven to 425°F
3. Pour some olive oil into cauliflower florets and mix well
4. Mix garlic powder, paprika, chili powder, and salt in a small bowl
5. Add this spice mixture over the cauliflower florets and mix well
6. Make sure all the florets are coated in the spices
7. Put the cauliflowers on a rimmed baking sheet
8. Roast for 20 minutes
9. Add wing sauce and serve
10. You add your favorite blue cheese dressing for dipping
11. Makes about 2 cups

Enjoy!



ROASTED RADISHES

INGREDIENTS

- 2 cups of radishes - cut in halves
- A pinch of black pepper
- Pam spray
- 1 tbsp olive oil
- 1/2 tsp turmeric
- 1/4 tsp Ideal salt or Sea Salt
- 1 tsp minced rosemary
- 1/2 tsp mustard powder



PREPARATION

1. Preheat the oven to 425°F
2. Spray a baking sheet with Pam spray
3. Mix all the ingredients in a bowl, and toss well
4. Spread the radishes on the baking sheet in a single layer
5. Roast for 30-40 minutes - make sure to flip occasionally so they cook well
6. Once the radishes become wrinkled and soft, remove from oven
Serve and enjoy!



OVERNIGHT KALE SALAD

INGREDIENTS

- 3 lbs Chicken Breast
- 3 Limes divided (juice and zest)
- 2 tbsp Olive Oil
- 1/4 cup Extra Virgin Olive Oil
- 3 tbsp Dijon Mustard
- 3 tbsp Soy Sauce
- 3 tbsp Walden Farms Apple Butter

PREPARATION

1. Whisk vinegar, Shallot, Olive oil, Maple Syrup, salt, pepper in a bowl
 2. Add kale to the dressing mix
 3. Coast kale evenly, the kale should wilt down to its half volume
 4. Put the salad in a lidded container
 5. Leave in the refrigerator overnight
 6. Serve in four portion
 7. Sprinkle the Jicama julienne on top
- Enjoy!



SEARED SCALLOP SALAD WITH ASPARAGUS AND SCALLIONS

**50
Mins**



INGREDIENTS

- ½ pound large whole scallions
- ½ pounds asparagus, tough stems discarded, stalks peeled
- 4 tbsp. extra-virgin olive oil
- Salt - to taste
- Freshly ground pepper - to taste
- 1 lb sea scallops
- ½ tsp. chopped thyme
- ½ medium shallot, minced
- 2 tbsp. cup balsamic vinegar

PREPARATION

1. Take a pot of boiling salted water and blanch the scallions just until tender, for about 3 minutes. Then, using a slotted spoon, transfer them to paper towels. Repeat the same with the asparagus.
2. Now, in a large skillet, heat up 1 tablespoon olive oil and add the scallions and asparagus. Season with salt and pepper.
3. Cook over moderately high heat. Occasionally and gently, keep tossing just until golden, for about 5 minutes. Keep warm.
4. Pat the scallops dry and season with salt and pepper.
5. In another large skillet, heat 1 tablespoon oil until shimmering. Sear the scallops in batches, over moderately high heat until golden, 2 minutes per side. Transfer to warmed plates and wipe out the skillet.
6. Heat 1 tablespoon oil in the same skillet and add the thyme and shallot and cook over moderately high heat, keep stirring until the shallot is slightly softened, for about 1 minute.
7. Remove from the heat. Add the vinegar and the remaining 1 tablespoon olive oil. Stir with a wooden spoon, scraping up any browned bits from the pan.
8. Garnish the scallops with the scallions and asparagus.
9. Drizzle the salad with the warm vinaigrette and serve.



IDEAL PROTEIN SALSA

INGREDIENTS

- 1 cup Tomato
- 1 cup Red pepper
- 1 cup Cucumber
- 1/4 cup Red onion - finely diced
- 1/4 Cilantro - minced
- 2 tsp Lemon juice
- 1 Jalapeno Pepper - minced
- 2 tsp Ideal Salt

PREPARATION

1. Dice tomato, cucumber, and red pepper
2. Mix all ingredients together
3. Refrigerate the mix for at least 2 hours so that the flavors combine

Serve with Ideal Protein Nacho, Sweet Chilli, Ranch Dorados



AIR FRYER BRUSSELS SPROUTS

INGREDIENTS

- 3/4 - 1 lb Brussel Sprouts
- 3 - 4 tsp Olive Oil
- 1/2 tsp Salt

PREPARATION

1. Cut off the stems, cut in half vertically, and remove any tough leaves.
2. Rinse and shake dry.
3. Once Brussels sprouts are prepared, place them in a plastic zip-lock bag.
4. Pour olive oil and salt over the Brussels sprouts.
5. Seal bag and mix together thoroughly.
6. Preheat the air fryer to 390° for 5 minutes.
7. Add Brussels sprouts to the air fryer basket.
8. Set temp to 390° and the timer for approximately 15 minutes.
9. During the cooking process, remove the basket and shake.
10. Sprouts are done when leaves are crispy and centers are tender.
11. Serve and enjoy!



CILANTRO, CAPER AND LIME DRESSING

INGREDIENTS

- 1 clove garlic - finely chopped
- 1½ teaspoon whole grain mustard
- 2 limes - finely grated rind and juice
- 1 tbsp. vinegar
- 1/4 cup olive oil
- 1 teaspoon capers
- 3 tbsp. fresh cilantro - chopped
- Freshly ground black pepper - to taste

PREPARATION

1. Place the garlic, mustard, lime juice/rind and vinegar in a bowl and mix together.
 2. Slowly pour in the olive oil. Keep whisking constantly until well emulsified.
 3. Stir in the capers and cilantro and season with black pepper.
- Serve!



HOT AND TANGY BBQ SAUCE

INGREDIENTS

- 1 cup of pure tomato paste
- 1 tbsp. of Apple Cider Vinegar
- 1 tbsp. lemon juice
- 1 tsp. onion powder
- 1 large garlic clove - pressed
- 1 tsp. of smoked paprika
- 1/8 tsp. of cayenne pepper
- 1/8 tsp. of ground cloves
- 1 - 2 tsp. of stevia
- 1 tbsp. of Braggs Liquid Amino
- A dash or 2 of Tabasco or your favorite hot sauce

PREPARATION

1. Add all ingredients to a blender and blend until nice and smooth.
2. Store in a glass container or jar.
Serve and enjoy!



TANGY RHUBARB SLAW

INGREDIENTS

- 1 cup of sliced rhubarb
- 2 cups of sliced cabbage
- 1 cup of shredded kohlrabi
- 1 cup of apple cider vinegar
- 2 garlic cloves minced
- 2 tbsp. Splenda or stevia
- ¼ cup of fresh ginger - peeled and diced
- 2 tsp. red pepper flakes
- 3 tsp. mustard seeds
- ½ tsp. salt
- 1 tsp. pepper
- 4 tsp. olive oil

PREPARATION

1. Combine vinegar, salt, pepper, swerve, ginger, garlic, red pepper flakes, and mustard seeds in a saucepan and boil.
 2. Pour heated mixture over rhubarb, let cool, and store in the fridge overnight.
 3. In a large bowl add cabbage, kohlrabi, and oil.
 4. Drain rhubarb reserving ¼ cup of the brine and add the ¼ cup of brine and rhubarb to the bowl tossing well.
 5. Sprinkle additional salt and pepper and toss again.
 6. Cover and refrigerate until cabbage and kohlrabi soften.
- Serve and enjoy!



MUSHROOM SOUP

INGREDIENTS

- 1 packet Ideal Protein Mushroom Soup
- 2 stalks of celery
- 1 cup of Mushrooms
- 1/4 cup of minced spinach
- 1/2 tsp. of minced garlic
- Black Pepper - to taste
- Sea Salt - to taste
- 1 tbsp. Olive Oil

PREPARATION

1. Start by chopping the celery and slicing the mushrooms
2. Sauté the celery, mushrooms, and spinach with garlic in olive oil on medium heat until celery gets tender
3. While the veggies are cooking, mix 8 ounces of water or low sodium broth with the IP mushroom soup packet
4. Pour the soup on top of the heating vegetables
5. Add black pepper, and sea salt to taste
6. Boil until hot
7. Serve and savor!



AIR FRYER BROCCOLI

INGREDIENTS

- 12 oz fresh broccoli florets - cut/torn into toughly even, very-small pieces
- 2 tbsp. extra virgin olive oil
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1/8 tsp. kosher salt
- 1/8 tsp. freshly ground black pepper

Optional garnishes: fresh lemon slices, freshly grated parmesan cheese (For Maintenance)

PREPARATION

1. Combine all ingredients in a bowl and toss well to fully incorporate seasonings into the broccoli florets
2. Pour 1 tbsp. water into the bottom of the Air-fryer pan as it helps prevent contents from smoking
3. Add broccoli mixture evenly into the air fryer basket
4. Set fryer to 400°F for 6 minutes
5. Once the timer goes off, immediately remove the basket
6. Optional: sprinkle with a dash of fresh lemon juice or freshly grated parmesan cheese (Maintenance only)
7. Serve and enjoy!



ROASTED GARLIC DRESSING

INGREDIENTS

- 2 tbsp. French shallots - chopped
- 1/3 cup Apple Cider Vinegar
- 1 tsp. Dijon Mustard
- 1/2 tsp. Salt
- Pinch of white pepper
- 1 egg white
- 6 cloves garlic
- 1 cup Olive Oil

PREPARATION

1. Roast garlic in a 360-degree oven until softened and lightly browned (for about 20 minutes)
2. Then, in a blender, blend all ingredients except olive oil
3. While blender is running, add oil in a thin stream until emulsified
4. Done! Serve Roasted Garlic Dressing immediately



ROASTED CAULIFLOWER STEAKS

INGREDIENTS

- 1 large cauliflower
- 2 tbsp. Olive Oil
- 2 large cloves of garlic - grated or crushed
- Salt and pepper to taste
- ½ cup chimichurri sauce

PREPARATION

1. Preheat the oven to 400°F and line a sheet pan with parchment paper.
2. Remove the green leaves from the underside of the cauliflower and trim the stem flat.
3. Rinse the cauliflower under cold running water and then dry with paper towels.
4. Place the cauliflower stem side down on a cutting board and carefully cut 2 sides off so they are flat.
5. Cut the cauliflower in half, then cut each half in half again for a total of 4 thick cauliflower slices
6. Place the cauliflower steaks/slices on the sheet pan.
7. In a small dish, combine olive oil and the grated/crushed garlic together, blending well.
8. Spread a tablespoon of the garlic-oil mix on both sides of each steak/slice.
9. Sprinkle with salt and pepper and transfer the sheet pan to the oven and roast the cauliflower steaks for 10 minutes. Turn the steaks' sides with a spatula and continue to roast for another 15 minutes or until tender when pierced at the stem with a skewer.
10. Serve each cauliflower steak with a tablespoon or more of chimichurri sauce.
11. Recipe yields 4 servings. Enjoy!



BAKED OKRA CHIPS

INGREDIENTS

- 1 lb fresh- okra
- 1 tbsp. white vinegar
- 1 tbsp. olive oil
- ½ tsp. kosher salt
- ¼ tsp. garlic powder

PREPARATION

1. Preheat the oven to 500°F.
2. Rinse the okra and slice each pod lengthwise.
3. Place the sliced okra in a large bowl with enough water to completely cover then add the vinegar and mix well.
4. Let stand for 15 minutes, stirring every 5 minutes. Then drain and rinse the sliced okra. Pat dry with paper towels.
5. Place the prepared okra in a large bowl and drizzle over the olive oil, sprinkle in the salt and garlic powder. Toss until all pods are coated evenly with the oil and seasonings.
6. Put the seasoned okra on a foil-lined baking sheet. Bake for 20 minutes, turning halfway through the cooking time.
7. Remove from the oven and lower the temperature to 170°F.
8. When the oven has cooled to 170, return the pan to the oven and prop the door open.
9. Continue to bake for 2-3 hours or until crisp.
10. Remove from the oven and cool for at least 30 minutes.
11. May be stored at room temp for 2-3 days. Enjoy!



CRAB STUFFED MUSHROOMS

INGREDIENTS

- 1 lb button or cremini mushrooms - stems removed
- 7 oz lump crab meat
- 3 green onions - chopped
- ½ cup grated Parmesan - divided (For Maintenance only)
- ⅓ cup approved mayonnaise
- ½ tsp. paprika
- ½ tsp. garlic powder
- ¼ tsp. sea salt or pink Himalayan salt
- ¼ tsp. black pepper
- 2 tsp. fresh minced parsley

PREPARATION

1. Preheat the oven to 350°F (conventional), or 310°F (fan assisted) and line a baking sheet with parchment paper.
2. In a medium bowl, mix together the crab, chopped green onions, mayonnaise, paprika, garlic powder, salt, black pepper, parsley, and 1/4 cup of the grated parmesan (if in Maintenance).
3. Fill each mushroom with the mixture then sprinkle the remaining cheese over the top.
4. Bake for 15 minutes or until cooked.
5. These are best eaten immediately, however, you can store them in an airtight container in the refrigerator for up to 2 days. Reheat under the broiler for 2-3 minutes or until hot.
6. Serve and enjoy!



SMASHED BRUSSELS SPROUTS

INGREDIENTS

- 2 lb whole Brussels sprouts - ends trimmed
- 2 tbsp. extra virgin olive oil
- 2½ tsp. kosher salt divided
- Pinch of red pepper flakes - optional
- 3 tbsp. finely grated Parmesan (for Maintenance only)
- Juice of 1 small lemon - optional

PREPARATION

1. Place racks in the center and upper third of your oven and preheat oven to 425°F.
2. Fill a saucepan large enough to comfortably hold the brussels sprouts with water and bring it to a boil. Add 2 tsp. of salt to the water. While the water comes to a boil, prepare an ice bath.
3. Add Brussels sprouts to the boiling salted water and cook until the sprouts are tender, for about 10 minutes.
4. Drain the Brussels sprouts, then plunge immediately into the ice bath. Let the cool off for 1 minute and then place the Brussels sprouts on a layer of paper towels and lightly pat dry.
5. Transfer the Brussels sprouts to the center of a large, rimmed baking sheet. Drizzle with the oil, and sprinkle with the remaining ½ tsp. salt, black pepper, and red pepper flakes (if using). Toss to coat, then spread into an even layer.
6. Use the base of a drinking glass or coffee mug and gently but firmly press on each sprout to flatten it into a disk that is about ½ -inch thick.
7. Bake the Brussels sprouts for 15 minutes and then remove them from the oven and carefully flip.
8. Sprinkle the Parmesan (if using) over the top, then return the sprouts to the oven and continue baking until they are crisp on the outside and the cheese is golden for about 5 to 10 more minutes.
9. For a crispier top, transfer the pan to the upper rack and turn the oven to broil. Let broil for 2 to 3 minutes but watch carefully so that the Brussels sprouts do not burn.
10. Remove from the oven and squeeze the lemon juice over the top (if using).
11. Store Brussels sprouts in an airtight, freezer-safe storage container in the freezer for up to 3 months. Let thaw overnight in the refrigerator before reheating.
12. Serve and enjoy!



DESSERTS



CAPPUCCINO SCONE

INGREDIENTS

- 1 packet Ideal Protein Crispy Cereal - crushed
- 1 packet Ideal Protein Cappuccino Drink Mix
- 2 egg whites
- ½ cup water
- 1 tsp. baking powder
- 2 tsp. Olive oil
- 1 tsp. Walden Farms Caramel Syrup
- Cinnamon - for topping



PREPARATION

1. Combine all ingredients in a bowl.
2. Wait a few minutes to let the batter become thicker.
3. Spray a pie pan with Pam Spray and divide batter into 12 equal portions.
4. Preheat oven to 350°F and bake batter for 12-15 minutes.
5. Remove from pan to cool down.
6. You can also prepare cake by baking at 350°F for 14 minutes.
7. Serve and enjoy!



S'MORES BROWNIES

INGREDIENTS

- 1 Ideal Protein S'Mores Drink Mix
- 1 Ideal Protein Chocolate Pudding
- 2 Egg Whites
- 1 oz. of Skim Milk
- 2 tsp. of Olive Oil
- 1/4 tsp. of Sea Salt
- 1/2 tsp. of Vanilla Extract
- Walden Farms Chocolate Dip for topping



PREPARATION

1. Preheat oven to 350°F.
2. Mix all ingredients with a fork (use a large bowl so that you don't spill).
3. Spray a desired container with PAM.
4. Pour the mix.
5. Cook for 15 minutes. Cut in half and let it cool.
6. Top with Walden Farms Chocolate Dip and ENJOY!



CHAYOTE CINNAMON "APPLE" SAUCE

INGREDIENTS

- 2 Chayote squash
- 1 quart water
- 1 tsp. cinnamon
- 1/4 tsp. EZ Sweetz Stevia



PREPARATION

1. Dice unpeeled squash.
2. Add to water in a medium saucepan and cover. Let simmer for 45 minutes until very tender. Allow cooling.
3. Drain squash and place into a blender.
4. Add cinnamon and sweetener.
5. Puree or mash to get a chunkier texture.
6. Use as a topping for pancakes and waffles. Serve and enjoy!



CAULIFLOWER RICE PUDDING

INGREDIENTS

- 1 tsp. gelatin with $\frac{1}{4}$ cup water
- 1 Ideal Protein Vanilla Pudding
- 6 oz. water
- 2 Cups of riced cauliflower - cooked
- 1-2 pkt. Truvia
- 1 tsp. Vanilla extract
- Cinnamon & nutmeg - to taste



PREPARATION

1. Mix gelatin with water, add pudding, cauliflower and flavorings (use any extract flavorings you like - maple, orange, strawberry etc.)
2. Mix well and put in refrigerator till set.
3. Sprinkle a dash of cinnamon or nutmeg or top.
4. Serve and enjoy!



PINA COLADA POPSICLE

INGREDIENTS

- 1 packet Ideal Protein Pina Colada Drink Mix
- 1 packet Ideal Protein Vanilla Pudding Mix
- 10 ounce cold water



PREPARATION

1. Add all ingredients to a shaker cup.
2. Shake well and pour into popsicle molds.
3. Leave to freeze until solid.
4. Enjoy!



IDEAL PROTEIN BIRTHDAY CAKE

INGREDIENTS

- 6 tbsp. Egg white
- 1 Ideal Protein Plain Pancake Mix
- 1 Ideal Protein Cappuccino Drink Mix
- 2 tbsp. Splenda or Stevia
- 1.5 tsp. baking powder
- 4 tsp. olive oil
- 1 tsp. Vanilla
- 2 tsp. Unsweetened baking cocoa powder
- 1 tbsp. Walden Farms Chocolate Syrup

PREPARATION

1. Preheat oven to 350°F. Spray two 4 inch round baking dishes with Pam Spray and set aside.
2. Mix your IP Plain Pancake Mix, Cappuccino Drink Mix, splenda/stevia, unsweetened cocoa (if using) and baking powder in a bowl. Set aside.
3. Take a medium sized bowl, whisk the egg whites until frothy.
4. Add olive oil and whisk again.
5. Add 1 tsp. of vanilla.
6. Spoon in 1/3 of dry mixture and mix until all the dry mixture has been incorporated.
7. Pour the batter onto sprayed dishes.
8. Bake for 10-12 mins or until the top spring back. Do not over bake.
9. Decorate with Walden farms Chocolate Syrup or Ideal Protein Frosting.
10. Sprinkle over Walden Farms Caramel Syrup and/or crumbled IP Chocolate Soy Puffs.
HBD!



IDEAL PROTEIN CHOCOLATE FROSTING

INGREDIENTS

- 2 Egg white
- Pinch of salt
- 1 tbsp. approved sweetener
- Ideal Protein Chocolate Pudding



PREPARATION

1. Whisk the Egg whites until peaks form and then add salt and sweeteners.
2. Mix and then add pudding mix. Mix until totally incorporated.
3. Use as you would any other icing or frosting.
4. Enjoy!



WILDBERRY YOGURT ICE CREAM

INGREDIENTS

- 1 packet of Ideal Protein Wildberry Yogurt Drink Mix
- 1 oz. of milk
- 2 tsp. of Walden Farms Raspberry Spread
- 1½ oz. of water
- ½ tsp. of vanilla extract
- 4 oz. of green tea

PREPARATION

1. Combine milk, water, green tea, and vanilla in a blender and mix well.
2. Add in cinnamon and the Ideal Protein Wildberry Yogurt Mix and blend until creamy.
3. Stir in while ribboning Walden Farms Raspberry Spread.
4. Pour mixture into ice cube tray.
5. Freeze mixture.
6. Once frozen, add cubes to a blender and mix to desired consistency.
7. Serve and enjoy.



IDEAL PROTEIN ZUCCHINI APPLE CRISP

INGREDIENTS

- 2 cups zucchini - sliced
- 2 packets Splenda
- 1 lemon - juiced
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1 Walden Farms Pancake Syrup
- 1 Ideal Protein Apple Cinnamon Soy Puffs
- 1 "I Can't Believe It's Not Butter" spray



PREPARATION

1. Peel zucchini and cut in half length-wise. Cut lengths into fairly thin apple-like slices.
2. In a large bowl, toss zucchini with Splenda, lemon juice, cinnamon, nutmeg and syrup. Be sure to coat all pieces.
3. Put zucchini back into a 9x9 baking dish. Crush the IP Soy Puffs in the bag.
4. Sprinkle over zucchini and top with "I Can't Believe It's Not Butter" spray.
5. Bake at 350°F for 40-45 minutes.
6. Take out of oven and let cool off. Enjoy!



CHAI PUDDING

INGREDIENTS

- 1 Ideal Protein Diet Vanilla pudding
- 5 oz Chai tea (you can also try green tea, jasmine, rose tea, lemon, hibiscus flower, Earl Grey, orange flower, lemon grass, rosemary etc.)



PREPARATION

1. Brew a strong cup (5 oz) of Chai tea.
2. Let it chill.
3. Mix the content of 1 Ideal Protein Vanilla Pudding with the chilled Chai tea.
4. Shake vigorously in a sealed jar till bubbly.
5. Enjoy!



WILDBERRY YOGURT SCONES

INGREDIENTS

- 1 Ideal Protein Wildberry Yogurt Drink Mix
- 1 tsp. baking powder
- 2 packets of stevia
- Ideal Salt
- 3 tbsp. egg white
- 1/4 tsp. Vanilla Extract
- 1 tsp. Olive Oil



PREPARATION

1. Preheat oven to 350°F.
2. Mix and stir all of the dry ingredients in a bowl.
3. Add in the wet ingredients and stir well to get a cookie dough-like consistency.
4. Grease pan, pour 5 dollops on the pan, and put in the oven.
5. Bake for 5 minutes or until desired brownness.
6. Let cool off and enjoy!



CHOCOLATE SCONE

INGREDIENTS

- 1 packet Ideal Protein Crispy Cereal - crushed
- 1 packet Ideal Protein Chocolate Drink Mix (Try Vanilla Drink Mix or Cappuccino Drink Mix if desired)
- 2 egg whites
- 1/2 cup water
- 1 tsp. baking powder
- 2 tsp. Olive oil
- 1 tsp. Walden Farms Caramel Syrup
- Cinnamon - for topping

PREPARATION

1. Combine all ingredients in a bowl.
2. Wait a few minutes to let the batter become thicker.
3. Spray a pie pan with Pam Spray and divide batter into 12 equal portions.
4. Preheat oven to 350°F and bake batter for 12-15 minutes.
5. Remove from pan to cool down.
6. You can also prepare cake by baking at 350°F for 14 minutes.
7. Serve and enjoy!



DARK CHOCOLATE AND ORANGE CUPCAKES

INGREDIENTS

- 1 Ideal Protein dark chocolate pudding mix (dry)
- 1 Ideal Protein Plain or Chocolate Chip Pancake Mix
- 2 tsp. baking powder
- 1/3 cup liquid egg whites
- 1 tbsp. skimmed milk
- 1 tsp. olive oil
- 2 tbsp. Walden Farms Maple Syrup
- 1 tbsp. water
- 1 Ideal Protein Orange Wafer

PREPARATION

1. Preheat oven to 350°F
2. In a medium bowl, mix together the dry ingredients.
3. Add in liquid ingredients and stir to mix.
4. Chop or crush the orange wafer bars in small chunks, fold into batter.
5. Coat muffin tins with cooking spray.
6. Spoon batter in to make 6 muffins.
7. Bake 12-13 minutes
8. Let cool off and serve.



CHOCOLATE RASPBERRY DELIGHT

INGREDIENTS

- 1 Ideal Protein Dark Chocolate Pudding
- 1 Ideal Protein Raspberry Jello
- 1/2 Splenda Packet
- 2 tbsp. Walden Farms Marshmallow Fluff
- Water



PREPARATION

1. Prepare IP raspberry jello by pouring it into 4.5oz of water and shaking well.
2. Pour the raspberry jello mix into 2 dessert cups (for two portions) and leave in the refrigerator for 30 minutes.
3. Prepare IP Dark Chocolate Pudding by adding it to 5oz water.
4. Now add 1/2 of the Splenda packet.
5. Take out the Raspberry Jello and pour the chocolate mix over jello.
6. Top with Walden Farms Marshmallow Fluff and enjoy!



NON-RESTRICTED BROWNIES

INGREDIENTS

- 1 Ideal Protein Chocolate Drink Mix
- 1 Ideal Protein Chocolate Pudding
- 2 Egg Whites
- 1 oz. of Skim Milk
- 2 tsp. of Olive Oil
- 1/4 tsp. of Sea Salt
- 1/2 tsp. of Vanilla Extract
- Waldens Farms Chocolate Dip - for topping

PREPARATION

1. Preheat oven to 350 degrees.
2. Mix all ingredients with a fork (use a large bowl so that you don't spill).
3. Spray a container with PAM.
4. Pour the mix.
5. Cook for 15 minutes. Cut in half and let it cool.
6. Top with Walden Farms Chocolate Dip and ENJOY!



NO BAKE PROTEIN BALLS

INGREDIENTS

- 1 Packet Ideal Protein Chocolate Caramel Mug Cake
- 2 Tbsp. of water



PREPARATION

1. Mix together, roll into mini balls
2. Place on parchment paper and freeze for 30-60 minutes
3. Store in a covered container in fridge or freezer until ready to eat. Grab and go! Enjoy!



CRISPY CHOCOLATE BARK

INGREDIENTS

- 1 Ideal Protein Chocolate Pudding
- Water
- Vanilla Extract
- Sweetener (optional) Stevia or Splenda
- 5 Ice Cubes

PREPARATION

1. In a blender, combine the 5 ice cubes, about 4-6oz of water and the Ideal Protein Chocolate Pudding Mix. (Milk Chocolate, Dark Chocolate or Vanilla)
2. Add a dash of Vanilla extract to taste and sweetener if desired.
3. Blend well until you have a smoothie consistency.
4. Serve and Enjoy!
5. Phase Approved: Phases 1-3, Servings: 1



CHOCOLATE CARAMEL CAKE

INGREDIENTS

- 1 IP Chocolate Pudding
- 1 IP Chocolaty Caramel Mug Cake
- 1 tsp. baking soda
- 1 packet of Splenda or Stevia
- 1/3 cup liquid egg whites
- 2 tsp. olive oil
- 2 tbsp. water
- 2 tbsp. Walden Farms Chocolate or Caramel Syrup
- Cooking spray

PREPARATION

1. Preheat oven to 350°F
2. Combine all ingredients in a bowl.
3. Add the liquid ingredients and mix well.
4. Spray a muffin tin or a small cake pan/loaf pan.
5. Bake for 10-12 minutes.
6. Top with Walden Farms Chocolate or Caramel Syrup. Enjoy!



APPLE SPICE CAKE

INGREDIENTS

- 1 packet Ideal Protein Apple Oatmeal
- 1/2 tsp. baking powder
- 2 tsp. approved granular Sweetener
- 2 tsp. Apple Pie Spice
- 1 egg and 1 egg white beaten
- 1-ounce milk
- 1 cup fine grated Jicama or Chayote squash - squeeze and pat out moisture
- Apple Pie Spice Ingredients
- 4 tbsp. ground cinnamon
- 1 tbsp. allspice
- 2 tsp. nutmeg
- 1 1/2 tsp. ginger
- 1/2 tsp. cardamom
- 1/4 tsp. ground cloves

PREPARATION

1. Take Ideal Protein Apple Oatmeal, baking powder, Sweetener, Apple Pie Spice in a bowl and combine.
2. Add beaten egg and milk and whisk well to mix.
3. Fold in your choice of grated vegetables.
4. Spray a baking dish and pour batter into 6-8 inch thickness
5. Bake at 350°F for 50 minute to 1 hour.
6. Brush with IP maple syrup and sprinkle over some more Apple Pie Spice to garnish.
7. Serve and enjoy!



IDEAL PROTEIN APPLE DANISH RECIPE

INGREDIENTS

- 2 packets Ideal Protein apple oatmeal
- 2 eggs
- 1 tsp. baking powder
- 1 packet Stevia (or the sweetener allowed by coach)
- ½ tsp. cinnamon
- ½ - 1 cup grated zucchini
- 2 tbsp. Walden Farms Apple Butter

PREPARATION

1. Beat eggs in a glass bowl or measuring cup
2. Add the rest of the ingredients except Apple Butter and use a spatula to combine until mixed.
3. Divide evenly among a 6 count whoopie pan and flatten the batter.
4. Using a spoon, make a small well or indentation in the middle of each one.
5. Bake at 350°F for 10 minutes.
6. Before serving, fill each depression with 1 tsp. Apple Butter.
7. Enjoy!



CHOCOLATE ZUCCHINI PIE SQUARE

INGREDIENTS

- Ideal Protein Chocolate Shake
- 2 egg whites
- 1/8 tsp. Ideal Protein salt
- 1/4 tsp. baking powder
- 1 cup zucchini
- 1/4 tsp. Cinnamon
- 1/8 tsp. ground ginger
- 1/8 tsp. ground nutmeg
- 1/16 tsp. ground All Spice
- 1 packet of Stevia sweetener
- Olive Oil Pam Spray

PREPARATION

1. In a medium mixing bowl, place IP Chocolate Shake, egg white, salt, baking powder, Cinnamon, ground ginger, ground nutmeg, ground All Spice, and Stevia and whisk together.
2. Shred the peeled zucchini with a cheese grater onto a piece of paper towel.
3. Once finished grating, place another paper towel on top of the zucchini shreds to absorb the moisture/juice.
4. Add shredded zucchini to the mixture and mix all together.
5. Keep adding water gradually to get a pancake mix like consistency.
6. Pre-heat oven to 350°F, spray Olive Oil Pam Spray over rectangular cake pans.
7. Pour the mixture into the cake pan.
8. Once baked to perfection, remove from oven and let cool.
9. Once cooled, cut into squares.
10. Serve and enjoy!



KEY LIME TARTS

INGREDIENTS

- 4 + 1 packets of True Lime flavoring (approx. 1 level teaspoon)
- A little Splenda or Stevia to taste
- 1 packet of Ideal Protein Vanilla Pudding
- 1 packet of Ideal Protein Maple Oatmeal
- 1 egg white
- Mini-muffin baking tin
- Non-stick spray

PREPARATION

1. Dissolve one teaspoon of True Lime flavoring in approx. 3 oz. of water.
 2. Add a little Stevia or Splenda to taste. The taste should be sweet but tart.
 3. Add the contents of one Ideal Protein Vanilla pudding and mix well until smooth. No lumps.
 4. The consistency should be thicker than your normal pudding.
 5. Cover and refrigerate.
 6. Preheat the oven at 350° F
 7. Mix 1 packet of Ideal Protein Maple Oatmeal with the egg white and 1-1 ½ oz (30-45 ml) of water, just enough for a stiff but manageable dough to form.
 8. Lightly coat your muffin tins with non-stick spray.
 9. Moisten your hands (if you don't, the 'dough' will stick to your fingers) and form little balls using approx. 2-3 teaspoons of dough.
 10. Place one dough ball in each baking cup.
 11. Press dough down as thinly as possible across the bottom and the sides forming a little 'cup' (the dough will "poof" a little during baking).
 12. Bake for approx. 5 minutes or longer, if necessary.
 13. For crispy tart shells, remove them from the muffin tin and place them upside down on top of the tin and bake for a few more minutes until golden brown.
 14. If the cup cake shells are too thick, don't bother as they will be too hard.
 15. Cool on a wire rack.
 16. Take key lime filling out of the refrigerator and stir in the last packet of True Lime flavoring to give you an extra tangy flavor.
- Enjoy through Ideal Protein phase 1 to 3.



CHOCOLATE CHIP COOKIE DOUGH BITES

INGREDIENTS

- Ideal Protein Chocolate Caramel Mug Cake
- 1 egg
- 1-2 tbsp water
- 1/2 teaspoon baking powder

PREPARATION

1. Preheat oven to 350°F
 2. Add all of the ingredients into a small bowl
 3. Stir them together with a fork until combined well
 4. Divide mixture into 10-12 bite-size molds
 5. Bake for 6-7 minutes
- Serve, taste, and enjoy!



BLUEBERRY UPSIDE DOWN CAKE

INGREDIENTS

- 1 packet Ideal Protein Blueberry Muffin Mix
- 2 tbsp Ideal Protein Maple Syrup
- 1 egg- 1/8 tsp baking soda
- 1/4 tsp baking powder
- 1 oz milk (or half & half)
- 2 tsp grapeseed oil

PREPARATION

1. Separate egg white from yolk
 2. Preheat oven to 350°F
 3. Use a strainer to sift out blueberries from the muffin mix
 4. Add baking soda and baking powder to the separated muffin mix
 5. Add blueberries and maple syrup to a small bowl and let them soak for at least 30 minutes
 6. Take the egg white in a small deep bowl and beat it until soft peaks form - set it aside
 7. Mix egg yolk, oil, milk together and whisk them well
 8. Add the egg yolk mix to the blueberry powder mix and blend until smooth
 9. Fold the egg batter into a smooth batter
 10. Take a small baking dish and spray non stick spray at the bottom
 11. Add blueberry and syrup to the baking dish
 12. Gently pour batter on top of the blueberries with a spoon
 13. Bake for 25 minutes
- Let it cool for 15 minutes and then invert onto a plate to finish cooling



VANILLA CAPPUCCINO DESSERT

INGREDIENTS

- 1 package of Ideal Protein Diet Vanilla Pudding
- Yogurt Peanut Crunch Bar
- Ideal Protein Cappuccino Drink powder
- Ideal Protein Cocoa Drink

PREPARATION

- 1.Prepare 1 package of Ideal Protein Vanilla Pudding and set aside
 - 2.Crumble 1 Yogurt Peanut Crunch Bar
 - 3.Mix into the pudding
 - 4.Stir mix 1/2 of unprepared Ideal Protein Cappuccino Drink powder
 - 5.Place it in a dessert bowl
 - 6.Sprinkle some cinnamon and 2 tsp of Ideal Protein Cocoa Drink
- Enjoy!



APPLE RHUBARB CRUMBLE

INGREDIENTS

- 1 Ideal Protein Apple Flavoured Oatmeal Mix
- 6 cups frozen rhubarb
- 2 tsp cinnamon
- 3 tsp vanilla extract
- 4 tsp Stevia
- Dash of salt
- 1 oz. water



PREPARATION

1. Preheat oven to 400°F and grease a mini pie dish.
 2. Place a medium-sized pot over medium heat.
 3. Add rhubarb and cook until tender - keep stirring frequently.
 4. Add cinnamon, vanilla, and salt and stir well.
 5. Once cooked, add stevia and stir to make sure it mixes in and dissolves completely.
 6. Spoon 1 cup of rhubarb compote into the pie dish and freeze the remaining.
 7. Open Ideal Protein Apple Oatmeal and mix with 1 oz. of water and stir with a fork just until moist.
 8. Crumble it over compote and spritz with "I can't believe it's not butter" to brown.
 9. Bake for 20 to 30 minutes until brown and bubbles are seen.
- Allow cooling for 10 minutes. Serve and enjoy!



CINNAMON TAPIOCA PUDDING

INGREDIENTS

- 2 packets of Ideal Protein Vanilla Pudding
- 1 packet Miracle Rice
- 2 - 4 packets of Stevia
- 1 tbsp. of Vanilla Extract
- 1 dash of Cinnamon

PREPARATION

1. Put the miracle rice in a strainer and rinse
2. Prepare the Ideal Protein Vanilla Pudding packets as directed in the instructions
3. Combine the Vanilla Pudding with Miracle Rice
4. Add Stevia as per your taste
5. Add a little Vanilla Extract as per your taste
6. Add Cinnamon to taste and stir
7. Pour into two Dessert dishes and leave in the refrigerator for 2 to 3 hours

Take out of the refrigerator and serve with a dash of Cinnamon garnishing



FLAVORFUL GUMMIES

INGREDIENTS

- 1 Ideal Protein water enhancer (Any flavor can be used - exotic fruit, lemon, tangerine, or raspberry lemonade)
- 2.5 tbsp. of unflavored gelatin
- 3/4 cup of water



PREPARATION

1. Heat water on medium heat and add ingredients.
2. Mix until consistency is smooth and gelatin has dissolved.
3. Pour mixture into gummy bear molds, using a dropper or teaspoon can make it easier.
4. Leave in refrigerator for 30 minutes to an hour.

Enjoy!



CHOCOLATE PEANUT BUTTER ICE CREAM SAMMIE

INGREDIENTS

- 1 Ideal Protein Brownie
- 1 tbsp. Walden Farms Chocolate Peanut Spread
- 1 tbsp. Walden Farms Marshmallow Cream

PREPARATION

1. Cut IP Brownie in half so you have 2 equal squares
2. With a sharp thin knife, butterfly the 2 halves so you have 4 equal pieces
3. Whip Chocolate Peanut Spread & Marshmallow Cream in a bowl
4. Spread the mixture on 2 of the brownie halves & place the other 2 on top to make a sandwich
5. Leave in refrigerator for 20 minutes
6. Take out the sammies & ENJOY!



IP CINNAMON ROLLS

INGREDIENTS

- 1 packet Ideal Protein pancake mix
- Ideal Protein maple syrup
- 1 packet IP vanilla drink mix
- 8 tbsp. water
- 1 tsp. Cinnamon

PREPARATION

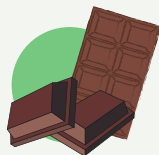
1. Combine IP pancake mix and 3 tbsp. water and stir to mix well
2. Take a flat-bottomed, microwave-safe container and spray with cooking spray.
3. Spread the pancake mix at the bottom and let it sit while you prepare the filling.
4. Combine the vanilla mix, cinnamon, and 4 tbsp. ($\frac{1}{4}$ cup) of water. It should be a little thinner than frosting, so you can use a little more water to get the desired consistency.
5. Microwave the pancake for a minute.
6. Flip the pancake onto a plate and spread the cinnamon mix on the top. Roll it up.
7. Cut the roll into slices. You can also make sandwich if desired.
8. Microwave the pancake for a minute.

Makes 2 servings. Enjoy!



CHOCOLATE COCONUT CAKE

50
Mins



INGREDIENTS

- 1 Packet Ideal Protein Chocolate Drink Mix
- 1 Ideal Protein Chocolate Coconut Bar
- ½ Egg
- ½ cup Finely Grated Zucchini
- ¼ tsp. Baking Powder
- 1/8 tsp. Baking Soda
- 2 tsp. Grapeseed Oil
- 3 tbsp. Walden Farms Maple Syrup

PREPARATION

1. Take a medium bowl, add the Ideal Protein Chocolate drink mix, ¼ tsp. baking powder, 1/8 tsp. baking soda and mix well.
2. In a separate bowl, beat ½ of a whole egg, add 2 tsp. grapeseed oil, 2 tbsp. Walden Farms Maple Syrup, and ½ cup of finely grated zucchini.
3. Mix well and squeeze excess water out before adding to bowl.
4. Next, add wet ingredients to the dry ingredients in bowl and combine until you have a nice smooth batter.
5. Preheat oven to 350°F and line a small baking dish with parchment paper or spray with nonstick spray.
6. Bake for 20 minutes then remove from oven and let cool before icing.
7. For Icing: Finely chop the Chocolate Coconut Bar into small pieces and defrost in the microwave for 30 seconds. Then, add 1-2 tbsp. of Walden Farms Maple Syrup and stir. Repeat defrosting for an additional thirty seconds and again stir until smooth and glossy. When the cake has fully cooled off, spread icing evenly over the cake. Serve and enjoy!



RASPBERRY SHORTCAKES

INGREDIENTS

- 1 Ideal Protein Apple Oatmeal
- 1 Ideal Protein Vanilla Pudding
- ½ Ideal Protein Raspberry Jello
- 1 egg
- 1 tsp. baking powder

PREPARATION

Shortcakes

1. Mix IP Apple Oatmeal with water, egg and 1 tsp. baking powder.
2. Distribute into 6 muffin cups. Silicone does best.
3. Set oven to 350°F and bake for 10 mins.
4. Break apart into bite-sized pieces.

Toppings

1. Mix the IP Vanilla Pudding, IP Raspberry Jello, and water in a bowl and mix until smooth.
2. Top over cake and let sit in the refrigerator overnight for best taste.
3. Enjoy!



DRINKS



MOSCOW MULE MOCKTAIL

INGREDIENTS

- 1½ cups crushed ice
- 1 cup Zevia Ginger Ale
- 4 tbsp. juice of limes
- ⅓ cup club soda or sparkling water
- Fresh mint - for garnish
- 2 lime wedges - for garnish

PREPARATION

- 1.Fill up 2/3 of two copper mule mugs with ice.
- 2.Top with ginger ale, lime juice, and club soda.
- 3.Stir to combine.
- 4.Garnish with mint and lime wedges.
- 5.Enjoy immediately.



BLACK CHERRY LEMON SPRITZER

INGREDIENTS

- 1/2 Ideal Protein Black Cherry Water Enhancer
- 1/2 lemon
- 3-4 ice cubes
- 1 can Zevia Ginger Ale



PREPARATION

1. Add all ingredients in a blender and mix well.
2. Pour in a glass and add 1-2 more ice cubes if desired.
3. Enjoy!



SUGAR FREE VANILLA SYRUP

INGREDIENTS

- 1 cup water
- 1 cup Approved sweetener
- 2 tsp. vanilla flavoring or extract



PREPARATION

1. In a saucepan, add water and sweetener and cook on medium heat until syrup has thickened. Don't boil it - just keep it on a low simmer for about 15-20 minutes.
2. Remove syrup from heat and add vanilla extract.
3. Mix for a minute and transfer to a heat safe container. Allow cooling in the fridge or at room temperature and cover with a lid.
4. Add to coffee drinks or smoothies. Enjoy!



GINGER GREEN TEA MOCKTAIL

INGREDIENTS

- 3 oz. chilled green tea
- 3 oz. Zevia Ginger Ale
- 1 lemon



PREPARATION

1. Combine green tea, Zevia Ginger Ale, a squeeze of lemon with ice in a glass
2. Garnish with a slice of lemon!
3. Sip and enjoy!



IP MANGOSTEEN MOCKTAIL

INGREDIENTS

- 1 Ideal Protein Mangosteen Water Enhancer
- Soda water with no added-sugar

PREPARATION

1. Take soda water in a glass.
2. Pour IP Mangosteen water enhancer into the soda and mix with a spoon.
3. Enjoy!



CHOCOLATE MILKSHAKE

INGREDIENTS

- Ideal Protein Dark Chocolate Pudding Mix
- Ideal Protein Crispy Cereal
- 1 Tbsp Instant Coffee
- 6 oz of water
- 2 Splenda packets



PREPARATION

1. Mix IP Dark Chocolate Pudding mix with IP Crispy Cereal, coffee and 6oz of water.
2. Cover a cookie sheet or large pyrex dish with parchment paper.
3. Pour mixture on top of the parchment paper, spreading well to form a thin layer of chocolate and crispies.
4. Freeze for 30-40 minutes.
5. Take out of the freezer and break into half.
6. Break each half into smaller pieces and save in a container.
7. Phase Approved: Phases 1-3



TROPICAL FRUIT PUNCH

INGREDIENTS

- 1 packet Ideal Protein BCAA
- 1 bottle Sparkling Ice Water - Coconut Flavored (or whichever flavor you like)
- Water
- Ice
- Lemon / Lime (optional)

PREPARATION

1. Mix BCAA with 3 ounces of plain water
 2. Add 4 ounces of Coconut Sparkling Ice Flavored Water
 3. Stir
 4. Serve over ice with optional lemon or lime
- Alternatively, mix with ice in a blender before serving



IDEAL PROTEIN MIMOSA

INGREDIENTS

- Ideal Protein Orange Drink Mix (dry)
- 8 ounces seltzer water



PREPARATION

1. Mix both ingredients together
 2. Put in a glass
- Serve and enjoy



BASIL LEMONADE

INGREDIENTS

- 1 Ideal Protein Lemon Water Enhancer packet
- 3/4 Cup Basil, packed fresh leaves
- 2 Cups Sparkling or regular water
- Fresh lemon slices



PREPARATION

1. Pour Lemon Water Enhancer packet into water and stir well
2. Cut the basil leaves in half to release flavor
3. Put basil leaves onto the solution so it diffuses
4. Leave it in the refrigerator to chill for sometime
5. Serve with a fresh lemon slice garnish

Note: The longer the solution sits and chills, the more flavorful it becomes



IDEAL PROTEIN EGGNOG

INGREDIENTS

- 1 Ideal Protein Vanilla Pudding Mix
- Sugar-free eggnog syrup
- 2 Splenda packets

PREPARATION

1. In a bowl, beat the egg yolks until they lighten in color.
2. Gradually add Splenda and continue to beat until dissolved. Set aside.
3. Mix the IP vanilla pudding with water and milk.
4. Take a medium saucepan over high heat and combine prepared pudding mix with nutmeg and cinnamon, and bring it to boil. Keep stirring occasionally.
5. Remove pudding mix from heat and gradually add the hot mixture into the egg and Splenda mixture.
6. Once mixed, return everything to the pot and cook until the mixture reaches 160°F.
7. Pour mix into a medium mixing bowl, and set in the refrigerator to chill.
8. In a separate medium mixing bowl, beat the egg whites to soft peaks.
9. With the mixer running gradually, add the sugar-free eggnog syrup.
10. Whisk the egg whites into the chilled mixture.
11. Serve and enjoy!



Bon
Appétit



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