# MACROS

### FOR WEIGHT BALANCE



# PROTEIN (30% OF CALORIES)

Essential to the diet. Should be the cornerstone of your meal. Beef, pork, poultry, beans, lentils, fish, seafood.

## CARBS (40% OF CALORIES)

Chose whole foods first. Good examples are rice, beans, quinoa, corn, fruit or starchy vegetables.

### HEALTHY PLATE





# FAT (30% OF CALORIES)

#### Don't be afraid

#### of fat!

- Helps slow digestion
- Cushions joints
- Prefered fuel for the heart.
- · Choose good sources
- · Avocado oil
- Olive Oil
- Nuts
- Seeds
- Butter
- · Grass fed animal fats

### MEAL PLAN

### THINK THROUGH HOW MUCH TIME YOU HAVE TO PREPARE EACH MEAL

Can you spare 10 min? 20 min? 30 min?

### FIND A PLACE TO WRITE DOWN MEAL IDEAS

Dry erase board? Meal planning website? Paper and pen? Calendar?

#### **INCLUDE FAVORITE FOODS**

Key to success if making food you like

### TRACKING

## BY TRACKING YOUR MEALS YOU CAN SEE IF YOU ARE EATING TOO LITTLE OR TOO MUCH

- Takes the guesswork out!
- Measure portions
- Use Myfitness Pal or Cronometer (both free!)