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### Making Health Easy

#### CONFIDENCE | ENERGY | PEACE



#### **AWARENESS**

Without awareness we are unable to change our habits and behaviours. Every moment our bodies and minds default into patterns of least resistance, patterns within our comfort zone that allow us to feel safe. This is a survival mechanism that is rarely required in today's society.

Even though for the most part its automatic, taking the path of least resistance, prevents us from evolving - from reaching our full health potential. Only when we open our eyes and hearts can we then make the choice to behave differently. Unless you stop your busy life to reflect, to become aware, you cannot change. Coaching questions open the space to do this and create the stage for change.

#### RESPONSIBILITY

Knowledge without action, is worse than ignorance. Knowledge without action is a choice to stay in our lower selves, a choice to stay in pain. In order to reach your full health potential you must make a daily decision to take responsibility for your body an health. To be aware of your patterns but to then take action to change them.

To often we give away our power to others; doctors, family, our financial planner, the government, our personal trainer, teachers and then we blame them when our health and life doesn't turn out as planned. The ONLY path to true freedom of your body and health is to take full responsibility and act on in. Trust that 'action precedes clarity', take steps and health will follow.

# **My New Story**

My New Story:	
Name:	
Date:	
Start Date:	
Review Date:	- 1

If you could fix one part of your health, what would it be?

How long has this been a problem?

What have you tried to do to resolve the problem?

What will happen if nothing changes?

What would my perfect body and health be like?



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#### ON RISING

Wake up when the sun rises and have a glass of warm water and fresh lemon or lime juice, apple cider vinegar, or even a tsp of aluminium free baking soda. These options are excellent for balancing blood sugar and alkalising the body for optimal fat burning.

### BREAKFAST

When hungry, have chia pudding with strawberries and a handful of nuts. Glucose levels are low in the morning so it is essential not to elevate glucose too quickly otherwise it will increase insulin dramatically and shunt glucose into fat storage.

### LUNCH

For lunch have a vegetable stack with roasted eggplant, capsicum, zucchini, pumpkin and haloumi. Vegetables are a quick and easy way to fill up, while also providing sufficient fiber to support good gut bacteria. Cood gut bacteria is fat burning and bad gut bacteria is fat storing. Restoring balance to the gut will support effortless fat burning.

### AFTERNOON CRASH

Sparkling mineral water with a dash of apple cider vinegar will balance blood sugar in the afternoon and give you a refreshing boost of fat burning energy. Often an afternoon crash is the result of a glucose spike at lunch which provides a few hours of energy before crashing. Bone broth is another powerhouse drink rich in nutrients and energy.

# DINNER

For dinner make your usual spaghetti bolognese with zucchini noodles instead of pasta. Keeping meals simple but providing fat burning alternatives is one of the easiest ways to make your lifestyle changes sustainable. Zucchini noodles keep your insulin lower than pasta and are more supportive of optimal gut health.

# DESSERT

Check your feelings in the evening. Often a drop in seretonin which converts to melatonin can lead to a drop in mood. You will often reach for foods rich in sugar and carbs as they boost seretonin. This behaviour causes an imbalance long term so a better option is to indulge in a beautiful turmeric and ginger latte, anti-inflammatory, fat burning and extremely satisfying.

# EXERCISE

Fat is a slow burning fuel that requires oxygen so a warm up is required before the body will burn fat. Also exercising at a low heart rate where there is plenty of oxygen will support the metabolism of fat. Enjoy a walk first thing in the morning for optimal fat burning and restful sleep.

Fat Burning

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#### MEAT

500g Diced beef 6-8 Chicken carcases

### DAIRY

Parmesan Haloumi Butter (grass fed) Full fat greek yoghurt

### FRUIT

Lemon Lime Frozen strawberries - or mixed berries

#### VEGETABLES

Eggplant Capsicum Kent pumpkin 4 Zucchini Large mushroom 2 Onion Garlic Broccoli Tomatoes

### FATS AND OILS

Olive Oil Coconut Oil

#### NUTS AND SEEDS

Your choice of almonds, macadamia, pecan, pine nuts, pumpkin seeds, sunflower seeds, walnuts

#### SPICES AND CONDIMENTS

Apple Cider Vinegar Aluminium free baking soda 2L coconut milk 1/4 cup of chia Large root of turmeric (or ground) Large root of ginger (or ground) Pure vanilla extract or vanilla bean or paste (no sugar) Cinnamon Sparkling mineral water Himalayan salt Pepper corns Can diced tomato Turmeric Ginger Nutmeg Sweetener if applicable stevia/erythritol



# CHIA PUDDING

1 1/2 cups of coconut milk 1/4 cup of chia seeds 1tsp of sugar free vanilla extract or 1/2 a bean 1tsp of cinnamon 1/2 cup of organic mixed berries

Combine all ingredients and place in two jars with a lid Place the jars in the fridge overnight to form chia gel Serve with 1/2 cup of activated nuts and seeds & 3 TBS of full fat greek yoghurt or homemade yoghurt.

Cinnamon balances your blood sugar so insulin response is lower. Lower insulin = less fat storage.

Berries are a low carbohydrate fruit so also have a lower insulin response compared with other fruit and/or adding sugar.

### TURMERIC LATTE

500ml of coconut milk

- 1 TBS of ground turmeric or 4cm grated turmeric root
- 4 cm of grated ginger root
- 1 TBS coconut oil
- 1 TBS of grass fed butter
- 1 tsp cinnamon
- 1 tsp nutmeg
- Pinch of cracked black pepper

Optional sweetener (pure stevia, or erythritol)

Add all ingredients to a pot and heat slowly over a low to medium heat for 5-10 minutes Use a frother or stick blender to froth the mixture

Pour into a mug through a sieve to remove the ginger and turmeric pieces (or leave if you prefer)

Store any left overs in a jar in fridge to reheat later

### BONE BROTH

3-4 Chicken Carcasses
Himalayan Salt
1 TBS Apple Cider Vinegar
Crushed Peppercorns
Optional Vegetables (onion, garlic, broccoli, carrots, any vegetable of choice

Put the chicken carcasses in your biggest pot and cover with your best quality cold water Add 2-3tsp of Himalayan salt and crushed peppercorns Optional - add vegetables Add the apple cider vinegar and stand for 1hr to help draw the nutrients out Bring to the boil Reduce heat and simmer and for 24hrs Allow to cool just enough to pour into glass jugs through a sieve Drink fresh, or store in the fridge for 4-7days

Drink as a standalone drink or use as stock for soups or other dishes. Leftover meat and organs can be used also. Organ meat is highly nutritious and particularly good for those with gut imbalance. O blood types thrive on this food.



# VEGETABLE STACK

1/2 Eggplant sliced like bread
1/2 Capsicum sliced thinly
1/2 Zucchini sliced thinly long ways
1 cup pumpkin cut into 1cm cubes
Mushroom diced into slithers
100g Haloumi sliced
Balsamic Vinegar
Olive Oil

Add vegetables to a frying pan over a medium heat Add some olive oil and put the lid on for 10 minutes Add balsamic vinegar and some more olive oil and toss Cook for a further 5 minutes or until vegetables are ready Dish up the vegetables and add the holumi to the pan Cook for a couple of minutes and then flip and cook the other side

Serve straight away or take to work and reheat at work, or eat cold :)

### ZUCHINNI NOODLES

3 Large zuchinni 3 TBS olive oil or butter 1tsp of salt

Heat olive oil or butter over a medium heat frying pan Either peel or spiralize your zuchinni with a peeler or spiraliser Add the zuchinni onto the frying pan with salt and toss frequently for a couple of minutes to lightly sauteed the zuchinni Serve straight onto a plate

# SPAGHETTE BOLAGNESE

500g grass fed mince or ground beef 1 onion finely chopped 2 cloves garlic crushed 1 can of italian diced tomatoes 1 tsp of ground pepper 1 tsp of himalayan salt

Sautee the onion and garlic in ghee until softened Add the mince and stir to break up the mince and brown the meat Add the tinned tomatoes and simmer for 15 minutes until the sauce thickens Serve on zucchini noodles and sprinkle with parmesan



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#### FAT BURNING MADE EASY 12 WK METABOLIC RESET

"Natalee will help you smash through barriers you might not have even realised you had. You'll finally be able to enjoy healthy eating, lose weight, maintain a healthy lifestyle and feel happier and calmer than before."

Linda Miller



#### **AWARENESS**

If exercise and dieting is not working for you anymore, if you are exhausted, confused, embarrassed and unhappy then stop repeating the same pattern over and over.

If you want unlimited energy, a body you love that functions effortlessly, to sleep well and to be free from being controlled by food, your body, mind and all of life stresses - then it is time to step up.

You have been playing small, settling for less and all your dreams are yours for the taking. But only if you are willing to let go of your fear of the unknown, your fear of being good enough, of letting other people down. If you are committed to stepping out of your comfort zone, letting go, then just make a decision.

#### RESPONSIBILITY

#### YOUR HEALTH PILLARS:

Mindset Intervention, Nutritional Science, Hormone Balance, and Self Care

#### YOU GUARANTEED SUCCESS MODEL:

Personalised Strategy, Weekly Accountability Webinars, World Class Online Modules, Videos and Worksheets and Community Support.

#### Next intake opens shortly.

Join our Facebook HERE to receive notification of the next free challenge and webinar to get access to the program.

"You will never regret doing this program......I think we as mothers feel guilty ......What we create is a new woman who is empowered not only within herself, but can then go on to role model healthy behaviours and ideas to the children we are raising." Leeann Hudson