Chocolate Peanut Butter Smoothie

- 1/4 C coffee (I use left over cool coffee)
- 8 ice cubes
- 2 Tbl Walden Farms Peanut Butter
- 2 packets Stevia
- Ideal Protein Chocolate Premix

Blend in Bullet (or blender). Yum Yum!

Dee Boos / Jenna Van Veldhuizen

The Ideal-Weigh

Teriyaki Dressing

1/4 C apple cider vinegar

- 1 Tbs water
- 3/4 C olive oil
- Tbs plus 1/2 tsp soy sauce
- Tbs plus 1/2 tsp Stevia

Shake/mix together. Makes several servings. Phase 1, 2, 3 limited to 2T per day. Enjoy.

Jenna Van Veldhuizen

The Ideal-Weigh

Quick Stir-Fry

Saute minced garlic and ginger with coconut oil until fragrant.

Add vegetables and soy sauce and cook until crisp tender.

Top with cooked chicken or beef for a hearty dinner.

The Ideal-Weigh

Karamel Kat

(by Katherine Narigon)

- 1/4 C ice
- T Walden Farms Caramel Dip
- Ideal Weigh Vanilla Drink (cold)
- 1/4 C Coffee (preferably cold)

Blend and Enjoy!

Variation: cut up and add a protein bar

One of our favorite treats here in the office

Broccoli Cauliflower Salad

I head of cauliflower
1-2 heads of broccoli
1 cup dried celery
1 cup diced green pepper
1/2 of a red pepper diced
1/2 of a red onion diced
2 green onions chopped small
Toss all vegetables together and

Dressing for the Salad:
1/2 cup-1 cup Walden Farms Ranch
1/2 cup Walden Farms Honey Dijon
2 T vinegar
1/2 cup Walden Farms Ranch Dip
5 small packets of Splenda or Stevia
1 tsp Ms Dash
1 tsp dill weed

Mix with the chilled vegetables!

The Ideal-Weigh

Tuna Wrap

Canned tuna
Mix with Walden Farms Honey Dijon dressing, finely chopped
dill pickles, onion. Place mixture in a large Romaine lettuce
leaf or two and eat like a wrap!

The Ideal-Weigh

Chocolate Mousse

1 pack Ideal Protein Chocolate Pudding 2 oz. water

2 lg Tbs of Walden Farms Carmel

Mix with spoon, then slowly with mixer

Variations: chocolate pudding with chocolate syrup, or chocolate pudding with marshmallow

Dee Boos

The Ideal-Weigh

Bean Sprout Medley

Cook asparagus, green beans, broccoli, and cauliflower to desired taste. Combine bean sprouts. Add garlic salt, sea salt, pepper and/or Soya sauce as desired.

Variations: add onion and green pepper or tomatoes

Zucchini Stir Fry (veggies)

Put a tiny bit of the coconut oil in a pan and sauté the following:

Zucchini

Sliced mushrooms

Red/orange/yellow peppers—diced (only a couple tablespoons)

Coriander

Sea Salt/Pepper Garlic

A "Rent A Chef" seasoning Chipotle (found at the meat counter at Hy Vee-spicy and delicious!)

The Ideal-Weigh

Chicken Salad

sm can chicken meat, drained

2 Tbs Honey Dijon mustard

/2—1 Tbs minced garlic

Sea salt to taste [/2—1Tbs minced onion

Chopped dill pickle to taste

Mix together with spoon. Yum Yum!

The Ideal-Weigh

Jazzed up Ranch

Mix to taste:

Walden Farms Ranch dressing

Cilantro

Coriander

Pepper/Sea Salt

Tabasco

The Ideal-Weic

Meatloaf

1/2 green pepper 1 lb hamburger 1/2 onion

1 pack of Ideal Protein Mushroom Soup 1 pack of Ideal Protein Plain Crepe Little bit of salsa over the top 1/2 tsp sea salt Celery

Microwave 12 minutes

Cucumber Salad

- l tsp freshly squeezed lemon juice
- 1 T apple cider vinegar
- 2 tsp Stevia or Splenda
- 2 T minced scallions 1/8 tsp black pepper
- 2 T finely chopped celery
- 1 large radish finely chopped
- 1/4 cup finely chopped cucumber

ingredients in a large bowl, toss mixture. Chill for 30 minutes. Whisk oil, lemon juice, sweetner, and pepper in small bowl. Place remaining

The Ideal-Wei

Mini Muffins

35 mL cold water, mix with 1 pack of Ideal Protein Chocolate Crepe & Muf-

Put in small muffin tins

Bake 350 degrees for 10 min OR put in microwave safe cup for 45 seconds

scotch, lemon, banana) Top with an Ideal Protein pudding of your choice (chocolate, vanilla, butter-

**For variation try this using the Ideal Protein Orange Crepe mix in place of the Chocolate Crepe mix

The Ideal Weigh

Goulash-Makes 4 servings

Presented to The Ideal Weigh from Judith Omer

l lb ground sirloin

Dash of sea salt and pepper

4 to 5 celery stalks with leaves, chopped

1/2 can water

1/2 onion chopped

1/2 tsp garlic powder

1 can 28oz of petite-cut tomatoes

1/2 pkg coleslaw mix (no carrots if possible!)

Brown sirloin, onion, salt, pepper, and garlic powder in a pan.

- Add celery and cook until tender
- Add tomatoes and water, bring to a boil
- Add coleslaw and cook until tender

The Ideal-Wei

Spicy Shrimp

Take as many shrimp as you are allowed, put in a pan with a dab of coconut oil and spice with the "Rent A Chef" Chipotle seasoning (found at the meat counter at Hy Vee)

That's it! It is spicy, easy, and delicious!

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The Ideal-Weigh

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Dee Boos

The Ideal-Weigh

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he Ideal Weig

Presented to The Ideal Weigh from Judith Omer Chicken Soup (Makes 4 servings)

- and fat removed) 1/2 chicken breast with bone (skinned
- tsp sea salt
- 3 to 4 celery stalks with leaves (chopped) 1/2 tsp poultry seasoning
- 1/2 cup chopped spinach
- 3 to 4 Bok Choy stalks (chopped)
- 2 crushed cloves of garlic (or to taste) 4 cups water Onion (chopped)
- 2 T parsley (fresh or dry) 2 chicken bullion cubes

Left-overs freeze well!

- Dash of pepper 1 cup broccoli stems (peeled and sliced)

- Cook chicken, water, salt, and garlic approx 1/5 hrs. Cool, return meat to pot. remove meat from bone, chop
- Add remaining ingredients
- Optional: add additional vegetader (feel free to add more water Cook until vegetables are tenbles as you would like sea salt, and pepper as needed)

The Ideal-Weigh

Sweet Onion Dressing

2 TBSP artificial sweetner 1/2 medium Vidalia onion 1/4 cup chopped parsley 1/2 cup Dijon mustard 1/4 cup cider vinegar 1 tsp black pepper 2 cups Olive Oil 8 cloves garlic l tsp sea salt

Blend in blender and enjoy! 270 calories per 1/4 cup

The Ideal-Wei

Chocolate Shake

into a blender with crushed ice and blend. Tastes like a delicious chocolate Take a packet of the Ideal Protein Cocoa drink and prepare as usual. Pour shake...cures your sweet tooth and fills you up and the same time!

Lemon Poppy Seed Muffins-Makes 8 servings

- 2 packets of Ideal Protein Plain Crepe mix
- 1 tsp baking powder (rounded)
- 1 pkg sugar-free lemon Jell-O
- 1/2 tsp baking soda
- 1 T poppy seeds 1 egg white
- 2 T real lemon juice
- 3/4 cup water (approx amount)

- Directions:
- Mix dry ingredients together. Mix liquid ingredients together and add to the dry ingredients.
- The mixture should be the consistency of a cake mix.
- Spray muffin pan with a lot of Pam
- Bake at 350 degrees for approx 25 minutes.

The Ideal-Weigh

Strawberry Mousse

- 1 packet Ideal Protein Strawberry Pudding
- 2 oz. water
- 2 large Tbs Walden Farms Marshmallow

Dee Boos

The Ideal-Weigh

Quick Salmon Patties

1 5oz skinless/boneless salmon 4 T of Ideal Protein Plain Crepe mix Lemon and pepper to taste 4 T of water

Form patties, fry in pan (with fat-free cooking spray or coconut oil).

Makes about 4 patties

The Ideal-Weigh

Sandwich Wrap the Ideal Weigh Way

Prepare 1 pack of the Ideal Protein Plain Crepe as directed

Brown hamburger (remove and rinse off excess fat).

Using the plain crepe as a wrap or soft taco shell, add the hamburger, onion, lettuce, and tomato with a little low-carb salsa or a Walden Farms dressing.

Season with sea salt and pepper to taste!

Variation: Instead of hamburger try this with cooked chicken, roast beef or turkey.