

Experience a Taste of Health!



Choose to follow the exact meal plans or build your own with the provided shopping list.

The option is yours! Implementation is simple.

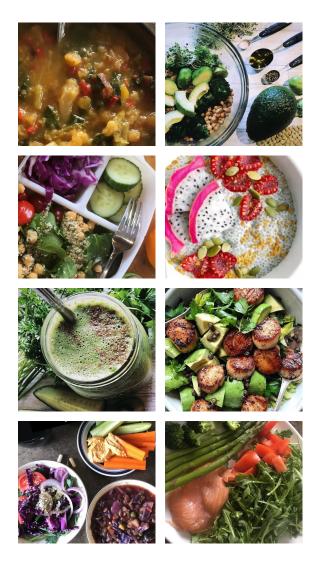


Know the WHY

Processed food, chemical additives, added sugars, and conventional food ingredients put **STRESS** on the body.

The 3-Day Reset is designed to De-Stress & Support your Body Systems.

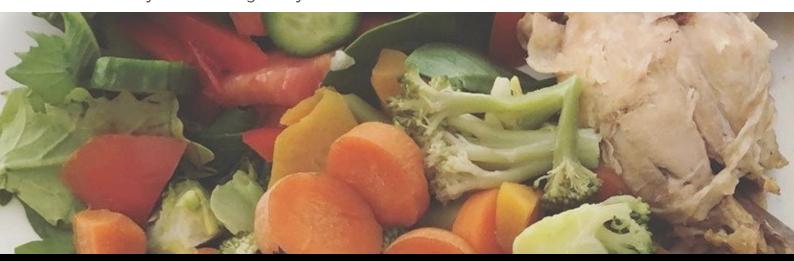
- Give your digestive and immune system a rest from processed foods and common allergens by eliminating: gluten, eggs, dairy, nuts, and grains for 3 days.
- Support and relieve your overworked liver by taking a break from stimulants such as caffeine, refined sugars, inflammatory oils, and alcohol.
- Break from toxins: food dyes, food chemicals, and preservatives.



Welcome to a 3-day immersion of a high fiber, anti-inflammatory, antioxidant-rich menu of fruits, vegetables, and lean protein to give your entire body a break from the stress of certain foods and drink this holiday season.

The 3-day reset is an opportunity to take a mental and emotional break. Take some time off from your workout routine, social media, and other commitments to tune inward to how you feel. Prioritize active recovery "work-ins", like walking, stretching, yoga, meditation, reading, journaling, self-care, and sleep during these 72 hours.

Use this 72-hour template as a tool and guide to give both your mind and body a muchneeded rest anytime during the year!



Breakfast (1 hour after waking)

1 cup vegetables; 1/2 - 1 cup fruit; 1-2 tbsp. fat; 1 serving of plant based protein powder (13 - 20g)

Smoothie:

Spinach/Mixed Greens, Cucumber, Kiwi, Avocado, Unsweetened Plant Protein Powder/Hemp Hearts. Grapefruit, Granny Smith Apple,Fennel, Ground Flax Seed, Unsweetened Plant Protein Powder/Hemp Hearts.

Berry Blend/ Blueberries, Micro greens, Ground Flax Seeds, Unsweetened Plant Protein

Lunch (3.5 – 4 hours later)

2-3 cups of vegetables; 1-2 tbsp. fat; 1/2 - 1 cup plant based protein

Plant-Based:

Beet, Avocado, and Dandelion greens/Mixed Greens with Chickpeas.

Dressing: Olive oil, lemon juice, sea salt and pepper.

Fresh herbs, Fennel, Granny Smith Apple, Celery, Hemp Hearts.

Dressing: olive oil, Dijon, lemon juice, sea salt and pepper. Cilantro, Steamed Broccoli, Brussels Sprouts, Lentil Salad.

Garnished with avocado.

Dinner (3.5 – 4 hours later)

2-3 cups of vegetables; 1-2 tbsp. fat; 1/2 -1 cup plant based protein

Pagan:

Soup: Brussels sprouts, Cabbage, Carrots, Celery, Fennel, Onion, Garlic, Split mung beans. Vegetable broth

Roast chicken and Vegetables (carrots, cauliflower, Brussels sprouts) Baked Salmon and Vegetables (asparagus, green beans, mushrooms)

3-Day RESET Shopping List

Protein

(1/2-1 cups)Choose 1

Breakfast

Hemp Hearts

Unsweetened Hemp Protein

Powder (Nutiva or Manitoba Harvest)

Unsweetened Fermented Plant

Proteins

(Genuine Health or equivalent)

*avoid whey, soy, dairy, and protein powders with

multiple ingredients and additives during the 3 day reset. (less is more)

Lunch & Ninner

Bean Sprouts Beans (not baked

beans) Legumes Lentils

Split Mung Bean Tofu (sprouted organic) Hummus

Chickpeas Hemp Hearts

Animal Proteins *Dinner Buly

Anchoives Chicken Cod

Sardines Sole Cornish hen Turkey Trout

Salmon

Haddock

Duck

Fat

(1-2 tbsp.) Choose 1

Breakfast, Lunch & Ninner

Avocado Chia Seeds Coconut Oil **Ground Flax Seeds** *Olive Oil

*Choose cold first-pressed organic virgin







Between Meals

Filtered/Bottled water Lemon water Herbal teas

Fruit & Veg

(1-2+ cups)Choose 3 or 4

Blackberry*

Blueberry*

Grapefruit*

Raspberry*

Scallions

Snap peas

Snow peas

Spinach

Sprouts

Tomatoes

Watercress

Yam**

Sea Vegetables

Sweet Potatoes**

Water Chestnuts

Granny Smith Apple*

Cherry*

Kiwi*

Breakfast, Lunch & Dinner

Artichokes Arugula **Asparagus** Broccoli Brussels sprouts Squash**

Cabbage Carrots Cauliflower Celery

Chard/Swiss chard Chives Cilantro

Cucumber **Dandelion Greens**

Kale

Escarole Fennel

Garlic and Shallots

Green Beans

Greens (beets, collards, broccoli)

Jicama Leeks Lettuce Micro greens

Mushrooms Onions Parslev **Peppers**

Pumpkin** Radishes **Red Beets**

Choose Wild or Pastured Animal Proteins

Opt for Organic, Pesticide-free, Non GMO, Local Produce

Avoid tap water and environmental chemicals

*If you are trying to lose weight aim for no more than 1/2-1 cup of these options during the 3-day reset.

** If you are trying to lose weight avoid these options during the 3-day reset.



Use this 72-hour template as a tool and guide to give both your mind and body a muchneeded break during the holiday season or anytime during the year!

Remember! you can take some of the stress out by streamlining the prep work and by doing 3 days of meal prep upfront (eat the same 3 meals, pick and choose) or take day by day.

The option is yours! Implementation is simple.

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Visit https://www.thefreedomtolive.ca to book your complimentary session today!



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Charge your story, Charge your body, Charge your life.