

# SLIMFAST QUICK-START GUIDE

Lose up to 5 lbs in your first week!



## YOU'VE PICKED A DATE. NOW LET'S GET STARTED!-







This is just one way to plan your day with SlimFast. Mix it up! Have a shake for breakfast, a sensible meal for lunch, a smoothie for dinner and snacks in between... Going for brunch? Drink your two shakes for lunch and dinner to keep you full for the rest of the day! Whatever your day throws at you and no matter how hectic life gets, The SlimFast Plan offers flexibility and simplicity to make losing weight as easy as 1-2-3.

## A TYPICAL DAY -

**BREAKFAST** 

Start your day with a deliciously creamy SlimFast smoothie. Get creative with smoothie recipes from slimfast.com/recipes.

**MORNING SNACK** 



Curb your morning craving and keep your metabolism up with a mid-morning snack. View 100-calorie snack ideas at slimfast.com/tips-tricks.

LUNCH



Lunch on the go? Grab a rich, chocolatey ready-to-drink shake or protein bar. If you love coffee, try the Mocha Cappuccino or Caramel Latté Advanced Energy shakes to energize your afternoon!

**AFTERNOON SNACK** 



Stay full in the afternoon with a healthy 100-calorie snack! Try carrots and celery with non-fat dip. Craving sweet or salty? Have the SlimFast Mesquite BBQ Baked chips or the Cinnamon Bun Swirl Drizzled crisps for a guilt-free yet satisfying snack.

DINNER



Enjoy a delicious sensible meal of your choice!

**EVENING SNACK** 



Go ahead! Indulge your evening sweet tooth. The SlimFast S'mores Drizzled crisps lets you enjoy bite-sized, crispy graham cracker, roasted marshmallow and melted milk chocolate all within 100-calories.

# NOBODY GIVES YOU MORE WAYS TO LOSE WEIGHT FAST THAN SLIMFAST®!

The best part of The SlimFast Plan is that you will always enjoy the foods and flavors you love. From high protein meal replacement shakes and savory chips, to delicious baked goods, the perfect weight loss products are here for you.



## **ADVANCED ENERGY**

**Energize Your Weight Loss!** 

Skip the coffee shop for a better choice. The NEW SlimFast Advanced Energy meal replacement shakes and smoothie mix will help you tackle your weight loss plan and your whole day! With as much caffeine as a cup of coffee, SlimFast Advanced Energy packs a protein punch and has only 1g of sugar. Get your café fix with bold flavors like Mocha Cappuccino, Vanilla, Rich Chocolate and Caramel Latté.



## **ORIGINAL**

**Enjoy Award-Winning Taste** 

There's a reason so many people have been losing weight with SlimFast Original for so many years. Classics never go out of style. Neither does the rich, creamy taste of classic flavors like Creamy Milk Chocolate, Strawberries & Cream or French Vanilla. With 10g protein, 5g of fiber and 24 vitamins and minerals, SlimFast Original ready to drink shakes and customizable shake mixes won the 2017 Chef's Best Taste Award. Dieting doesn't mean depriving. So, go ahead and indulge in these timeless classics.





## **BAKE SHOP**

Have Your Cookie and Eat It Too!

SlimFast understands a sweet tooth. We have one too. So, this line was created to fully satisfy your cravings, no guilt included. Each scrumptious meal replacement cookie or bar is baked with 10 – 15g of protein and packed with hunger-busting fiber to keep you full for up to four hours. Delight your taste buds and your weight loss plan with flavors like Peanut Butter Chocolate Chip and Chocolatey Crispy Cookie Dough.



## ADVANCED NUTRITION

Stay Satisfied with Twice the Protein!

If you're looking for an Advanced formula that's delicious and nutritious, this is the product line for you. With 20g of high-quality protein, 1g of sugar and only 1 net carb, this formula is a smart and yummy meal replacement that fits perfectly into the clinically proven SlimFast Plan. With 5g of fiber and 24 vitamins & minerals, these shakes provide hunger control for up to four hours. Available in three amazing flavors of Creamy Chocolate, Vanilla Cream and Strawberries & Cream, there's something that works for everyone's taste buds!



## **SNACKS**

Snack Your Way Slim!

On The SlimFast Plan, you snack three times per day. SlimFast created snacks to satisfy those in between meal times to help keep your belly full and your weight loss going strong. Eating throughout the day will help you stay on target and is an essential part of The SlimFast Plan. So, go ahead, grab some 100-calorie packs of Sour Cream & Onion Baked chips, S'mores Drizzled crisps or other crunchie-munchie snacks.





## PERFECTLY COMPLEMENT THE SLIMFAST PLAN... OR ANY DIET!

SlimFast Boosters make it even easier to stay on track and help solve the most common issues dieters encounter, including cravings and low energy.



## **Craving Control Gummies Booster** is a available in a delicious mixed

is a available in a delicious mixed berry flavor and helps satisfy cravings and lose weight faster with Green Tea & Garcinia. Fat Cutter® Booster and Carb Cutter® Booster are great allies to cheat fats and carbs respectively, without quitting on your weight loss plan. Fat Cutter is ideal for combatting fatty meals, which is especially great when eating out. Carb Cutter works by limiting carb, sugar and calorie absorption and works with all low carb diets.

The **Energy + Metabolism Booster** is a great way to kick-start your metabolism and burn more calories. There's no reason to feel tired or fight a slow metabolism anymore. You can feel it working in minutes and this booster helps increase energy with the power of green tea and vitamin B12, while Garcinia Cambogio extract helps convert sugar into energy.

Boosters are easy to incorporate into the clinically proven SlimFast Plan. They can simply be taken in addition to the already easy-to-follow diet plan. Alternatively, SlimFast® Boosters can be used as part of an individual's own "DIY" weight loss plan.



## 10 STEPS TO SLIMFAST SUCCESS

- 1. Pick a date to start The SlimFast Plan and set your weight loss goal.
- 2. Tell your family and friends to enlist their support and maybe even a teammate!
- 3. Take "before" pictures (front-facing, right and left profile).
- 4. Track your calories in an app like MyFitnessPal.®1
- 5. Make a plan to add light activity, like a daily walk, into your routine.
- 6. Drink tons of water! This will help you to feel full among all the other benefits of staying hydrated.
- 7. Prep your meals weekly.
- 8. Find sensible meal recipes on Pinterest and other recipe websites as well as **slimfast.com/recipes.**
- 9. Have fun with your smoothies! Check **slimfast.com/recipes** for ideas.
- 10. Join the SlimFast Together Facebook community for support and motivation from others on The Plan. facebook.com/groups/SlimFastTogether

# FREQUENTLY ASKED QUESTIONS ABOUT DRINKING YOUR CALORIES:

## Can I drink alcohol while on The Plan?

Yes, but you will lose weight faster without it. There are extra calories in alcohol. Remember, like all foods, alcohol contributes to your daily quota of energy (each gram of alcohol contains 7 calories), so drinking too much can lead to weight gain. Alcohol isn't that nutritious either, so don't replace meals with it – if you enjoy a glass of wine with dinner, use up part of your snack allowance to do it, and only have a small glass, rather than replacing important nutrients.

## Can I drink coffee and tea while on The Plan?

You can still drink tea and coffee while you are on The SlimFast Plan, you just need to consider the amount of calories and deduct them from your snack allowance or main meal. When you make tea or coffee at home, there is usually very little calorie content, especially if you only add skim milk and have a zero-calorie sweetener instead of sugar. As a guide, a cup of tea or instant coffee with skim milk and sweetener is about 25 calories. Fruit or Green teas are a delicious way to enjoy a hot drink and are only around 5 calories per cup.





**ONE SENSIBLE** MEAL enjoy your favorite foods



**GRILLED VEGGIE OMELET** 



**OATMEAL & GREEK** YOGURT WITH BERRIES



**STEAK TACO** 



WARM GINGER CHICKEN SALAD



PORK WITH BALSAMIC VEGGIES



CHEESEBURGER WITH COLESLAW



**LEMON CHICKEN** WITH POTATOES

**REPLACE TWO MEALS A DAY** with shakes. smoothies,

bars or cookies



**SLIMFAST ORIGINAL** Rich Chocolate Royale Creamy Milk Chocolate French Vanilla Strawberries & Cream

Cappuccino Delight



SLIMFAST ADVANCED NUTRITION Creamy Chocolate Vanilla Cream Strawberries & Cream

Mixed Berry Yogurt



SLIMFAST ADVANCED ENERGY Mocha Cappuccino Caramel Latté Rich Chocolate



**SLIMFAST BAKE SHOP** Chocolatey Peanut Butter Pie Chocolatey Crispy Cookie Dough Peanut Butter Chocolate Chip Double Chocolate Chip

**INDULGE IN THREE SNACKS** 

satisfy hunger between meals

> 100-CALORIE **SNACK IDEAS**



MESQUITE BBQ BAKED CHIPS

Nuts **Bananas & Peanut Butter Hard Boiled Egg Edamame & Soy Sauce** 



SOUR CREAM & ONION BAKED CHIPS

Greek Yogurt w/Fruit **Broccoli & Ranch Cucumbers & Cream Cheese** Caprese Salad



CINNAMON BUN SWIRL DRIZZLED CRISPS

**Baby Carrots & Hummus** Grapefruit **String Cheese Tomato Soup** 

\*HUMMUS & PITA CHIPS



S'MORES DRIZZLED

**Sweet Potato Fries** Half Baked Potato w/Salsa Rice Cakes & Salsa **Light Butter Popcorn** 



PEANUT BUTTER CHOCOLATE BITES

**Cheese & Crackers** Sugar Free Vanilla Ice Cream **Chocolate Covered Strawberries Glass of Red Wine** 

FOR MEN\* 200-calorie mini-meals





















GARLIC & HERB CHEESE W/PRETZELS



MINI BURRITO











	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST							
SNACK							
LUNCH							
SNACK							
DINNER							
SNACK							

## SENSIBLE MEALS

#### **GRILLED VEGGIE** OMELET



Serves 1 430 Calories Per Serving

#### Ingredients

- 5 medium spear asparagus, raw
- ½ cup pieces or slices mushrooms, raw
- 34 cup spinach, raw
- · 1 medium egg, raw
- 1 cup egg whites, no fat added
- · 1 dash salt
- 1 dash pepper
- 1/4 cup shredded cheddar cheese, reduced fat
- · 1 regular slice multigrain bread, reduced calorie or high-fiber
- ½ cup sliced banana, raw
- 1/4 cup blueberries, raw

#### Directions

- 1. Spray skillet with cooking spray and heat over medium-high heat.
- 2.Add asparagus and mushrooms to skillet. Cook 2 minutes, until asparagus is tender. Stir in spinach and continue cooking just until spinach wilts. Remove vegetables from pan to small bowl.
- 3. In medium bowl, beat egg, egg whites, salt and pepper with a whisk until well-mixed. Reheat same skillet over medium-high heat. Let stand over heat for approximately 1 minute to solidify base of omelet
- 4. Put the cooked vegetable mixture over one half of the omelet and add cheese
- 5. Fold omelet; cook 2-4 minutes.
- 6. Serve omelet with toasted multigrain bread and a bowl of sliced banana with blueberries

#### **OATMEAL & GREEK YOGURT WITH BERRIES**



Serves 1 464 Calories Per Serving

#### Ingredients

- 11/4 cups water
- 2 tablespoons flaxseeds
- 1 teaspoon cinnamon
- 2 individual packets stevia
- · 1 tablespoon almonds, unsalted
- ½ cup regular oatmeal, cooked (no salt or fat added)
- 3/4 cup Greek yogurt, plain, fat-free
- ½ cup blueberries, raw

#### **Microwave Directions**

- 1. Combine water with flaxseeds. cinnamon, 1 packet of stevia. almonds and oats in a medium. microwave-safe howl
- 2. Microwave on high 21/2 to 3 minutes; stir before serving.
- 3. In a separate bowl, combine Greek yogurt with 1 packet of stevia and blueberries.

#### **Stove Top Directions**

- 1. Bring water to a boil in a small pot. Stir in flaxseeds, cinnamon, 1 packet of stevia, almonds and oats
- 2. Cook about 5 to 7 minutes over medium heat; stir occasionally until done.
- 3.In a separate bowl, combine Greek yogurt with 1 packet of stevia and blueberries.

#### STEAK TACO



Serves 1 490 Calories Per Serving

#### Ingredients

- · 4 oz lean boneless steak. grilled or broiled
- 1 teaspoon ground black pepper
- · 1 tablespoon lime juice, canned or bottled
- 1/8 cup diced tomato
- 1/8 cup shredded iceberg lettuce
- 1/8 cup shredded cheddar cheese reduced-fat
- 1/8 cup black beans
- 2 tablespoons salsa
- · 1 soft taco shell
- ½ cup diced honeydew melon, raw
- 1 cup diced watermelon

#### Directions

- 1. Preheat a large nonstick skillet over high heat.
- 2.Cook steak on each side for 2-3 minutes. Let steak set for 2 minutes before slicing against grain in 3-inch pieces
- 3. Toss steak in bowl with pepper and lime juice.
- 4. Add tomato, lettuce, cheese. beans, salsa and steak to soft
- 5.Cut honevdew melon and watermelon and serve in a bowl for dessert.

#### **WARM GINGER CHICKEN SALAD**



Serves 1 525 Calories Per Serving

#### Ingredients

- · 1 tablespoon light mayonnaise
- 1/2 teaspoon rice wine vinegar
- ½ teaspoon reduced sodium soy sauce
- 1/2 teaspoon honey
- 1/4 teaspoon ground ginger
- · 1 orange, peeled and sectioned (reserve 1 tablespoon juice)
- ½ cup snow peas
- 1 tablespoon sliced almonds
- · 2 cups mixed salad greens (watercress, baby spinach and/or
- 6 oz boneless, skinless chicken breast halves, grilled or broiled and sliced

#### **Directions**

- 1. Combine light mayonnaise, vinegar, soy sauce, honey, ginger and reserved orange juice in small bowl.
- 2. Toss greens with dressing in large bowl.
- 3. Arrange sliced chicken over greens, then top with snow peas, oranges and a sprinkle of

#### **PORK WITH BALSAMIC VEGGIES**



Serves 1 496 Calories Per Serving

#### Ingredients

- 11/2 tablespoons olive oil
- 3 oz pork tenderloin
- · 3 oz button mushrooms, sliced
- · 1 tablespoon balsamic vinaigrette dressing
- · 1 large sweet potato, baked
- 1/4 cup broccoli florets
- 1/4 cup string beans
- 1/4 cup onion, thinly sliced
- ½ cup green or red bell pepper,
- sliced
- 1/2 cup long grain brown rice

#### **Directions**

- 1. Heat 1 tablespoon olive oil in large nonstick skillet over medium-high heat. Brown pork on all sides, about 6 minutes. Reduce heat to medium-low and cook covered, turning occasionally, 20 minutes or until pork is done Remove pork and allow to rest.
- 2. Heat remaining 1/2 tablespoon butter in same skillet over medium-high heat and cook green peppers and onions, stirring occasionally, 2 minutes. Bring medium sauce pan to a boil. Add brown rice and cook for 10 minutes or until tender. Drain rice and set aside
- 3. Stir in mushrooms and cook until vegetables are tender. Stir in salad dressing. Slice pork and serve with vegetables and brown rice.

#### **CHEESEBURGER** WITH COLESLAW



Serves 1 496 Calories Per Serving

#### Ingredients

- · 4 oz coleslaw mix
- · 2 tablespoons light mayonnaise
- 1/2 medium avocado
- ½ teaspoon lime juice
- · 4 oz lean ground beef
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- ½ teaspoon ground black pepper
- · 1 slice low-fat swiss cheese
- 1 whole wheat hamburger bun
- . 1 leaf of romaine lettuce
- 2 slices of tomato
- 1 tablespoon apple cider vinegar
- 2 large black olives
- 1/2 teaspoon granulated sugar

#### **Directions**

- Toss coleslaw mix, light mayonnaise, apple cider vinegar, ½ teaspoon black pepper, sugar and lime juice in a large bowl; refrigerate until ready to serve.
- 2. Combine ground beef, garlic powder, onion powder and the remaining black pepper in another large bowl Shape into burger patty. Grill or broil, turning once, until desired doneness. For medium-rare, about 3 minutes ner side
- 3. Top with swiss cheese and allow to melt. Serve on whole wheat hun with lettuce tomato avocado olives and

#### LEMON CHICKEN **WITH POTATOES**



Serves 1 497 Calories Per Serving

#### Ingredients

- 1½ tablespoons margarine or butter substitute
- 1/2 clove of garlic
- ½ cup chicken broth, low sodium
- 1/4 medium yellow onion, thinly sliced
- · 1 teaspoon grated lemon peel
- ½ tablespoon fresh parsley leaves
- 2 cups broccoli florets
- · 2 tablespoons lemon juice · 1/2 lb small red-skinned potatoes,
- · 4 oz skinless chicken legs and thighs
- 1/4 teaspoon red pepper flakes

#### . kosher salt and freshly ground pepper

- **Directions** 1. Preheat oven to 425° F. Toss potatoes with ½ teaspoon margarine, salt and pepper to taste. Spread in a large baking dish and roast until potatoes
- begin to brown, 25 to 30 minutes. 2. Heat margarine in a skillet over medium-high heat. Add garlic and onion and cook, stirring frequently, until garlic is lightly golden and onion
- is translucent, about 2 minutes. 3. Remove from heat and stir in lemon
- juice, peel and red pepper flakes. 4. Remove baking dish from oven, push potatoes to the sides and arrange
- chicken legs and thighs in the middle 5. Drizzle chicken with lemon garlic mixture. Return to oven and bake about 20 minutes or until chicken hits
- an internal temperature of 165° E. 6. Remove from the oven; let chicken sit for 1 minute before slicing. Serve the chicken with the potatoes and lemon wedges. Drizzle with the pan juices. Serve with side of steamed broccoli

## **200-CALORIE MINI-MEALS**

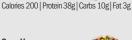
- 2 Deli Roll-Ups 2 slices deli turkey
- 2 slices cheese 2 slices tomato Calories 167 | Protein 10g | Carbs 4g | Fat 12g
- Seasoned Popcorn 4 cups low-fat popcorn 2 tbsp grated
- parmesan cheese 1/2 tsp chili powder 1/2 tsp salt
- 1/2 tsp pepper ½ tsp garlic powder
- Calories 183 | Protein 1g | Carbs 2g | Fat 1g

### 2.5 oz of Peppered

**Small** 

Bowl

Beef Jerky



of Chili Calories 170 | Protein 15g | Carbs 16g | Fat 5g

#### Apple with **Peanut Butter**

½ medium apple 1.5 tbsp low-fat peanut butter Calories 183 | Protein 5g | Carbs 22g | Fat 9g

### 1/2 Bagel with Tomato

Calories 170 | Protein 13g | Carbs 2g | Fat 7g

#### **Prosciutto Wrapped** Mozzarella Stick

1 slice prosciutto 1 oz mozzarella cheese stick Calories 148 | Protein 16g | Carbs 0g | Fat 10g

#### Hummus & Pita Chips

2 tbsp hummus 10 pita chips Calories 200 | Protein 5g | Carbs 23g | Fat 10g

#### Strips of Bacon

4 strips cooked bacon Calories 160 | Protein 10g | Carbs 2g | Fat 14g

### Garlic & Herb **Cheese with Pretzels**

#### Mini Burrito

- 1 small whole wheat tortilla 2 tbsp mashed black beans
- 2 tbsp shredded cheddar cheese 1 thsp salsa Calories 184 | Protein 11g | Carbs 27g | Fat 4g

½ cup non-fat Greek vogurt 2 thsn nats

Calories 165 | Protein 17g | Carbs 20g | Fat 1g

#### Tuna & Crackers

3 oz packet of wild albacore tuna salad 11 wheat cracker thins Calories 195 | Protein 17g | Carbs 22g | Fat 7g

### Pita Pizza

1 whole wheat pita 1 oz shredded low-fat



Calories 218 | Protein 11g | Carbs 33g | Fat 5g

1/2 whole wheat bagel 3 tbsp non-fat cream cheese 2 slices tomato

2 wedges garlic & herb cheese spread 22 mini pretzels Calories 180 | Protein 7g | Carbs 25g | Fat 4g

### **Berry Parfait**

2 tbsp berries



<b>SLIMFAST®</b>
14 MEAL REPLACEMENTS NEEDED
21 SNACKS NEEDED  ☐ SlimFast Ready To Drink Shakes
☐ SlimFast Smoothie Mix
☐ SlimFast Shake Mix
☐ SlimFast Bake Shop Bars
☐ SlimFast Bake Shop Cookies
☐ SlimFast Baked Chips
☐ SlimFast Drizzled Crisps
SlimFast Snack Bites
Sillifast Slidek Dites
DRY/BAKED GOODS
☐ Long Grain Brown Rice
☐ Old Fashioned Oats*
☐ Sliced Almonds
☐ Ground Cinnamon
☐ Black Beans*
☐ Granulated Sugar
☐ Honey
☐ Flaxseed
☐ Whole Wheat Hamburger Buns
■ Whole Wheat Thin Bagels*
☐ Stevia Packets
☐ Low-Fat Popcorn*
☐ Mini Pretzels*
☐ Baked Wheat Crackers*

CANNED GOODS/ CONDIMENTS
☐ Black Olives (15 oz)
Rice Wine Vinegar
☐ Reduced Sodium Soy Sauce
☐ Reduced Fat Peanut Butter*
☐ Chili Powder*
☐ Garlic Powder*
☐ Onion Powder
□ Parsley
☐ Ground Black Pepper*
☐ Balsamic Vinaigrette Dressing
☐ Light Mayonnaise
☐ Fresh Salsa*
☐ Canned Chili*
Low Sodium Chicken Broth
☐ Olive Oil
☐ Ground Ginger
☐ Apple Cider Vinegar
☐ Wild Albacore Tuna Salad (2 cans)*
☐ Tomato Sauce (1 jar or can)*
MEAT
☐ Bacon (1 package)*
☐ Ground Beef (4-6 oz)
☐ Boneless, Skinless Chicken Breast (6-7 oz)
☐ Skinless Chicken Thighs and Legs (4-6 oz)
☐ Pork Tenderloin (3 oz)
☐ Lean Steak (4-6 oz)
Peppered Beef Jerky*

PRODUCE
☐ Apples (2)*
☐ Asparagus Spears (8 oz)
☐ Avocado (1)
☐ Banana (1)
☐ Blueberries (1 package)*
☐ Broccoli Florets (1 lb)
☐ Button Mushrooms (8-10 oz)
☐ Coleslaw Mix (1 bag)
☐ Garlic (1 bulb)
☐ 50/50 Spring Mix and Half Baby Spinach Salad (1 package)
☐ Medium Yellow Onions (2)
☐ Orange (1)
☐ Red-Skinned Potatoes (½ lb)
☐ Medium Sweet Potato (1)
☐ Snow Peas (1 bag)
☐ String Beans (½ lb)
☐ Tomatoes (2)*
☐ Cubed Watermelon (8 oz)
☐ Green or Red Bell Pepper (1)
☐ Lemon (1)
☐ Lime (1)
☐ Honeydew (8 oz)

C	DELI
	Hummus (1 container)*
	Sliced Prosciutto (4 oz)*
	Sliced Turkey (1/4 lb)*
	Swiss Cheese (1/4 lb)*
C	DAIRY
	Reduced Fat Shredded Cheddar Cheese (1 bag)*
	Skim Mozzarella Cheese Stick (1 package)*
	Non-Fat Cream Cheese (8 oz)*
	Eggs (½ dozen)
	Garlic & Herb Spreadable Cheese (1 package)*
	Shredded Mozzarella Cheese (1 bag)*
	Grated Parmesan Cheese (1 container)*
	Non-Fat Greek Yogurt (14 oz)*
	Margarine (15 oz)

\*This item is included in a mini-meal recipe

## **GET STARTED WITH SLIMFAST® SAVINGS!**

# LOOK FOR THESE FOUR GREAT OFFERS IN YOUR WELCOME EMAIL

**SAVE \$1.00** 

on any ONE (1)
SlimFast® Product



**SAVE \$2.00** 

on any ONE (1) SlimFast®
Advanced Nutrition or
Advanced Energy Smoothie Mix



**SAVE \$1.00** 

on any ONE (1) SlimFast® Advanced Nutrition or Advanced Energy Ready to Drink Shakes



**SAVE \$1.00** 

on any ONE (1)
SlimFast® Bake Shop Item





Did you know you could get personal access to our brand ambassadors? Join SlimFast Together, a private and safe place where you can receive support, inspiration and motivation from those who have lost weight and are keeping it off with SlimFast.

Visit facebook.com/groups/SlimFastTogether and click to join!