

UNITY FITNESS

Unity Fitness Nutrition -Recipe Ideas

By Lisa Cannon Precision Nutrition Level 1 Certified



Nutrition

Nutrition & Exercise go hand in hand so in 2020 owner & head Coach Lisa completed her Precision Nutrition Level 1 Certificate in Exercise Nutrition.

"Our aim at Unity Fitness is to help, educate & support our members to live a long Happy & Healthy life, with both exercise & nutrition playing vital roles".

Precision Nutrition provides a deeper understanding & uses a nutritional progression model to help you change your daily habits, it's the complete opposite of a diet.

We won't just tell you what to do but we will educate you on how to put all the information you obtain, along with our suggestions into your daily life/routine.

How do we monitor changes? We do this via Body Composition Analysis, an essential tool to completely understand your health & weight. Going beyond your weight, body composition analysis breaks down your body into 4 components:

1) Fat 2) Lean Body Mass 3) Minerals 4) Water

The results help you understand where your fat, muscle & body levels are at & act as a guide to help you achieve your individual goals.

When you're given the best advice & specific habits to target, truly remarkable things start to happen!!!!!



Breakfast Overnight Oats

Step 1 Grab a jar - Add 50g or 1/2 a cup of oats to it

Step 2 Add 1 scoop of your preferred protein powder & mix (whilst dry)

Step 3 Add 1 teaspoon of chia seeds (optional) & mix well

Step 4 Add 200m / 250m of almond milk (or preferred choice) & mix well with a spoon.

Step 5 Add a teaspoon of nut butter (we used peanut butter) & mix well

Step 6 Add some frozen fruit (we use a berry mix) to the top, pop the lid on & pop it into the fridge

You can also add some greek yogurt for an extra portion of protein













Lunch Vegetable Soup

Step 1 Boil 850m of water in a pan along with a stock cube

Step 2 Chop up into cubes / chunks your favourite veggies (Keep it colourful). We used carrot, swede, onion, leaks, sweet potato, red cabbage & butternut squash. Add to the stock & gently simmer!

Step 3 Add some peas, chilli flakes, ground ginger, turmeric & mix well. Leave to gently simmer for a good 30/40 minutes.

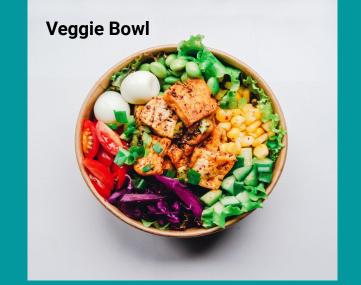
Step 4 Add a handful of kale & spinach. Cook for a further 2 minutes & serve

*You can use any veg & add meat if you like. Makes a good 4-6 servings.

A great way to use up all those leftover veggies from the week*









Dinner Peanut Chicken Curry

Step 1 Pop some coconut oil into a pan - add diced chicken (works with quorn too), mushrooms, fresh garlic, fresh ginger & gently cook

Step 2 Add some chilli flakes & turmeric, then mix well

Step 3 Add a tin of tomatoes, 2 tablespoons of soy sauce, 1 tablespoon of mild curry powder, 2 tablespoons of peanut butter & mix well

Step 4 Add a handful of kale, chickpeas, some peas & mix well

Step 5 Throw in a handful of spinach & simmer

Step 6 Layer a container with wholemeal rice & serve

You can also pop everything into a slow cooker Cooking Time: 20
Minutes Serves 4









Snack Ideas

Handful of Nuts & Fruit
Hard Boiled Eggs

Carrot / Cucumber & Pepper Sticks & Hummus

Apple & Peanut Butter
Protein Balls
Roasted Chickpeas

Protein Drink & Fruit

Greek Yogurt & Fruit

Dark Chocolate (to satisfy a sweet tooth)











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For further details contact Lisa on:

Phone: 07411953295

Email: unityfitnessmain@gmail.com

Unit 1A Rushock Trading Estate

Kidderminster Road

Droitwich WR9 0NR

Website: www.unity-fitness.co.uk



