





# Example Meal Plan

**TUESDAY FRIDAY MONDAY WEDNESDAY THURSDAY SATURDAY SUNDAY Breakfast** Berry Muesli Porridge with Berry Muesli Baked Eggs, Bacon & Egg Roll Banana Banana Italian Style Bruschetta Cinnamon Apples Bruschetta Lunch Roasted Rare Roast Beef, Wasabi & Soy Shredded Slaw. Spaghetti with Leftover's Broccoli & Mushroom, Avocado & Marinated Cheese & Black Red Sauce with Salad Mushroom Rice Spinach, Cottage Cheese Bean wrap Salmon Cakes Asparagus & Ricotta Wrap Wrap with Noodles Dinner Spaghetti with Bean Nachos Beef Pad See Ew Lamb with Wasabi & Soy Chicken & Leek Treat Meal with Chilli Red Sauce Spiced Rice Marinated Pie with Mushy Salmon Guacamole Peas with Noodles

# Day On A Plate



Apple and Banana Bircher



Greek-Style Chicken Salad



Fish Goujons with Vegetable Medley



Crustless Blueberry Cheesecake

# Tip #1

My plans are 100% customisable with over 1300 recipes to choose from.

# Tip #2

Each week, we generate an automated shopping list tailored to your meal plan. Plus, you can have your ingredients delivered straight to your door by our partner, Woolworths!

# Tip #3

Choose from four different Meal Preferences - Classic, Budget, Low Carb or Time Saver and choose if you're cooking for 1 or 2. If you're a vegetarian, we have a meal plan for you.



# Breakfast Apple and Banana Bircher



2 SERVES

15 MIN PREP

403 CAL / SERVE



# Ingredients

- 4 Cups Low Fat Natural Yoghurt (240g)
- 1/2 Cups Rolled Oats (40g)
- 1 Banana (101g), Sliced
- 30g Pepitas
- 1/2 Red Apple (62g), Cored, sliced into rounds wih mandolin
- 1/2 Teaspoons Ground Cinnamon (1g)
- 1 Teaspoons Vanilla Essence (5g)
- 30g Flaked Almonds
- 1/4 Cups Water, Tap (60a)

### Method

- 1 Add 1/4 cup of water, oats, half the yoghurt, vanilla, cinnamon and apple to the bowl and stir until well combined. Cover and chill overnight (or for at least 8 hours).
- 2 The next morning, add the remaining yoghurt to the bircher and stir until well combined. Divide evenly among serving bowls and top with the banana, pepita seeds and flaked almonds.

### **Nutritional Information** Per Serve\*

Calories 403 Protein 18.2g Fat Total 19.1g Fat Saturated 2.6a Carbohydrates 35.7g Sugars 18.7g Sodium 106.0mg Dietary Fibre 5.7g

- High in Protein
- Low in Carbohydrates
- Low in Sodium
- \*This recipe has 2 serves

Lunch



# Greek-Style Chicken Salad



2 SERVES

10 MIN PREP

399 CAL / SERVE



# Ingredients

- · 200g Lean Chicken Breast, cooked and chopped
- 2 Tomato (334g), chopped
- 1 Lebanese Cucumber (135g), chopped
- 1 Red Capsicum (155g), chopped
- 1/2 Red Onion (73g), finely sliced
- 30g Kalamata Olives, Pitted, sliced
- · 40g Low Fat Feta
- 2 Tablespoons Lemon Juice (40g)
- 2 Slices Wholemeal Pita Bread (80g)

### Method

- 1 Combine chicken, tomato, cucumber, capsicum, onion and olives in a large bowl. Crumble feta over salad and drizzle with lemon juice.
- 2 Toss to combine. Divide between bowls, and season with freshly ground black pepper. Serve with pita bread.

### **Nutritional Information** Per Serve\*

Calories 399 Protein 42.6g Fat Total 9.8a Fat Saturated 5.2g Carbohydrates 30.2g Sugars 11.8g Sodium 708.5g Dietary Fibre 8.0g

- High in Protein
- Low in Carbohydrates
- High in Fibre
- Low in Fat
- \*This recipe has 2 serves

# Mish Tips

- ✓ If making ahead, pack into an airtight container and keep chilled.
- √ To cook chicken ahead of time, poach a breast fillet in a pan of simmering water for 10-15 minutes, depending on size. Cool and refrigerate for up to 3 days.
- ✓ Use barbecue chicken with the skin removed, if you like.

Dinner



# Fish Goujons with Vegetable Medley



2 SERVES



20 MIN PREP



40MIN COOKING





# Ingredients

- 280g Flathead Fillets, Remove skin
- 2 Cage Free Eggs (118g)
- 1 Garlic (3g)
- 1 Tablespoons Chives (3g), Finely chopped
- 1 Cups Panko Breadcrumbs
- 250g Sweet Potato, Skin on, scrubbed, cut into 1 cm thick wedges
- Red Onion (56g), Cut into thick wedges
- 2 Carrot (120g), peeled and quartered lengthways
- 150g Zucchini, Cut into 3 cm pieces
- · 1g Olive Oil Spray
- 1/2 Teaspoons Ground Allspice (1g)
- 80g Rocket, To serve

### Method

- 1 Preheat the oven to 200°C [180°C fan-forced). Line two large baking trays with non-stick baking paper.
- 2 Cut the fish into 5 cm strips.
- 3 Whisk the egg whites, garlic and chives together in a bowl until frothy, then season to taste.
- 4 Add the fish strips to the bowl, turning to coat, then add the breadcrumbs. Toss to coat, pressing the breadcrumbs on firmly. Transfer to a plate, cover and chill for at least 20 minutes to set.
- 5 Meanwhile, place the sweet potato, onion, carrot and zucchini on one of the prepared trays. Spray with oil and sprinkle with the spice mix. Season to taste and toss well to combine, then shake the tray to make sure the vegetables are in a single layer.
- 6 Bake on the top rack of the oven for 20 minutes, then turn the vegetables over.
- 7 Transfer the crumbed fish to the remaining prepared tray. Spray lightly with oil.
- 8 Transfer the tray of vegetables to the bottom rack of the oven and place the fish fingers on the top rack. Bake for 20 minutes, turning the fish once, or until cooked and golden.
- **9** Serve the fish gougons and veggie wedges with the baby rocket alongside.

### **Nutritional Information** Per Serve\*

Calories 405 Protein 43.9g Fat Total 3.6g Fat Saturated 0.8g Carbohydrates 45.4g Sugars 14.2g Sodium 426.8g Dietary Fibre 8.0g

- High in Protein
- Low in Carbohydrates
- High in Fibre
- Low in Sodium
- \*This recipe has 2 serves

### Mish Tips

✓ You can freeze the crumbed, uncooked fish fingers.



# Crustless Blueberry Cheesecake

10 SERVES

10 MIN PREP



35 MIN COOKING





# Ingredients

- 1g Olive Oil Spray
- 210g Light Cream Cheese
- 200g Low Fat Greek Yoghurt
- 1/3 Cups Sugar (69g)
- 2 Cage Free Eggs (102g)
- · 2 Tablespoons Plain Flour (22g)
- 1 Tablespoons Lemon Juice (21q)
- 2 Teaspoons Vanilla Essence (10g)
- 1/2 Cups Frozen Blueberries (80g)
- 50g Fresh Blueberries

### Method

- 1 Preheat oven to 160C. Spray 10 small ramekins or ovenproof dishes with oil spray.
- 2 Place the cream cheese, yoghurt, sugar, eggs, flour, lemon juice and vanilla essence in a large bowl and whisk until smooth. Add the blueberries and stir through until well combined.
- 3 Divide the mixture between the ramekins.
- 4 Bake for 35 minutes or just until firm in the centre. Set aside for 1 hour to cool, then place in the fridge to chill.
- 5 Serve the cheesecakes with extra fresh or frozen blueberries.

### **Nutritional Information** Per Serve\*

Calories 111 Protein 4.3a Fat Total 5.0q Fat Saturated 1.1g Carbohydrates 12.3g Sugars 10.6g Sodium 80.4g Dietary Fibre 0.3g

- Low in Carbohydrates
- Low in Fat
- Low in Sodium
- \*This recipe has 10 serves

## Mish Tips

- ✓ Member tip: It's a bit tricky to remove the cheesecakes so I prefer to serve them in the ramekin.
- ✓ Try these yummy cheesecakes using raspberries or a combination of both.

# STARTING SLOW

### Warm-up (active stretches)



No, this isn't a mistake, today you're starting with your Abs. Switching on your core before ANY workout, including endless loads of washing and making beds is vital to a productive, pain-free day.



Side Bend 30 secs (alternate L/R)



Knee Hug This is a great balance exercise too. 30 secs (alternate L/R)



**Spinal Rotations** You don't need a stick, just slowly warm up and

rotate yourtrunk a little more each rep. 30 secs (alternate L/R)



Inch Worm

Do a modified inch worm where you go down on your knees first and slow walk the arms forward. 30 secs



Sumo Squat

Add in big circles with your arms.
30 secs



Sumo Squat

Go a little deeper with these Squats and add in even bigger arm circles. 30 secs



**Hip Flexor Stretch** 

Add in a gentle rock forward to slowly open up the hips. 30 secs (each side)





Each exercise only goes for 30 secs and there's no law against pausing if you feel it's too tough.



#### March On The Spot

With PFM engaged march those arms and legs strong and proud. 30 secs



#### Squat

Add in a lift up on your toes and even an reach up with your arms. 30 secs



### Touch Knees, Touch Sky

30 secs



#### **Step Touch**

Just step these initial, we will build up to a jump later. Cross your arms in front for extra cardio.



#### **Butt Kicks**

Make this more of a side-to sidemovement and add in a tap with your opposite hand. The amount of impact is up to you.



#### Walking Forwards And Back

March forwards and do a heel tap, then march backwards heel tap with opposite foot. 30 secs

# Tip #1

Choose where and when you work out.
This workout is designed to be done at home, but you also have the option to choose workouts tailored for the gym.



The Menopause Method exercise plan features workouts across resistance, cardio, circuit and yoga. The key to success for this program will be slow and regular increases in weight distribution and strengthening and low-impact cardio with a strong focus on balance, coordination and pelvic floor.



Lunge - Backward
Start shallow and gradually
get deeper if your legs can
handle it. You can use a
chair for more stability.
30 secs (alternate L/R)



High Knees - On The Spot Reach up with your arms for an extra cardio overload. 30 secs



March On The Spot Get back to a high march on the spot. 30 secs

### Final Cardio



Keep up the good work you're nearly finished!



Inch Worm

To make these doable go down onto your knees and come up using your knees, you will only get out 2 or 3 in the 30 secs.



Squat

Keep your hands behind your head pump out as many squats as you can. 30 secs



**Good Mornings** 

With your hands behind your head pivot only from the hips. 30 secs



March On The Spot

Go back to a March on the Spot for an active recovery.

30 secs

### **Cool Down**



(8) MINS

Take a few deep breaths as you hold each stretch for at least 20 secs.



Back Twist Stretch

20 secs (each side)



Quadricep Stretch

20 secs (each side)



Glute Stretch

20 secs (each side)



Shoulder Stretch

20 secs (each side)



Hamstring Stretch (Lying)

20 secs (each side)



Tricep Stretch

20 secs (each side)



Sit and Reach Stretch

20 secs



Side Stretch

20 secs (each side)



Inner Thigh Stretch

20 secs (each side)



**Chest Stretch** 

20 secs



Hip Flexor Stretch 20 secs (each side)



# 12 Neeks TO TRANSFORM YOUR LIFE

Now that you've had a taste of what 12WBT is all about, why not join our next round at 12wbt.com.

My program is all about helping you find the right balance of food and exercise, to make sure you're living the best version of yourself. Remember, fate has nothing to do with it. Intention, choice, decisions; these are the things that make a difference. So join me and my team to become a healthier, happier and stronger you.

Mish XX