

Recommended Intake For You: 4000 Calories Daily

Based on the information you submitted, this is your recommended caloric starting point for gaining lean muscle at an optimal rate while keeping body fat gains to a minimum.

I've configured this as accurately as possible according to your individual body stats, activity level and goals, but do keep in mind that all calorie calculations should be treated as estimations at the start and then adjusted up or down according to how your body responds.

For a proper lean bulk you should be gaining somewhere in the range of about 0.5-0.75 pounds of overall body weight per week as an approximate figure. If you're gaining much less than this then you're probably not putting on muscle at your full potential, and if you're gaining much more then you're likely putting on an excessive amount of body fat.

If you find that your weight is remaining stagnant from week to week then you'll want to increase your daily intake by 150 calories until you begin falling within this range. On the other hand, if you're gaining body weight much faster than this on a consistent basis, you should do the opposite and decrease your calories.

Protein: Protein intake should be set at 0.8-1g per pound of body weight daily. This amount will be enough to maximize protein synthesis, though going higher is fine if you prefer it.

Carbs/Fat: Your carb to fat ratio can just come down to personal preference. There is no "magical" macronutrient breakdown that will produce significantly better gains than another, and your primary focus should simply be on meeting your total daily calorie target and hitting your protein minimum.

Water Intake: There is no precise quantity of water you must drink per day (since this is influenced by activity level, climate and other factors), but just aim for whatever amount keeps your urine on the clearer side most of the time.

Meal Timing: You can space your meals out however you'd like during the day based on what is most enjoyable and convenient for you. For optimal muscle building results though, you should consume at least 2 (and ideally 3) separate protein feedings per day containing at least 25g of high quality protein each.

Food Selection: The bulk of your diet should be based around nutrient rich, minimally processed whole foods. This will provide you with the fiber and micronutrients needed for maximum health and performance. As long as this makes up at least 80-90% of your total calories, the remaining amount can be derived from whatever "treat foods" you desire. This will not negatively impact your results if total calories are equated.

Here is a list of high quality foods that fall into each macronutrient category...

PROTEIN

Chicken Breast

Turkey Breast

Lean Beef

Lean Pork

Whole Eggs

Egg Whites

Low-Fat Cottage Cheese

All Types Of Fish

(salmon, tuna, tilapia, halibut,

cod, bass, trout etc.)

Other Seafood

(shrimp, crab, lobster,

scallops, oysters etc.)

Skim Milk

Low-Fat Greek Yogurt

Protein Powder

Protein Bars/Snacks

Plant-Based Sources

(tofu, beans, lentils, tempeh,

chickpeas, edamame, green

peas, amaranth, seitan, meat

substitutes etc.)

CARBOHYDRATES

All Types Of Fruit All Types Of Vegetables Oatmeal Brown Rice / White Rice Potatoes **Sweet Potatoes** Yams Quinoa Couscous **Ezekiel Bread** Whole Grain Bread Whole Grain Cereals Bagel Granola **Cream Of Wheat** Whole Wheat Pita Whole Wheat Tortilla Whole Wheat Pasta

Nuts (peanut, almond, walnut,

FATS

<u>cashew, pecan,</u> <u>macadamia</u>, <u>hazelnut</u>)

Natural Nut Butters (peanut, almond etc.)

Seeds (sunflower, sesame, flaxseed, pumpkin)

Healthy Oils (<u>olive oil</u>, <u>flaxseed oil</u>)

Fatty Fish (<u>salmon</u>, <u>tuna</u>, <u>mackerel</u>, <u>herrinq</u>, <u>trout</u>, <u>sardines</u>)

<u>Fish Oil</u>

<u>Avocado</u>

Coconut Oil

(A good portion of your fat intake will be derived automatically from the natural fat content of your protein and carbohydrate sources, and you can then fill in your remaining daily needs with the healthy fat sources listed above) **Food Flavorings:** Here is a partial list of low calorie sauces and condiments that can be used to flavor your meals...

- Salsa
- Reduced Sugar Ketchup
- Sriracha
- Low Sodium Soy Sauce
- Hot Sauce
- Low Calorie Salad Dressing
- Natural Tomato Sauce
- Taco Sauce
- Fish Sauce
- Oyster Sauce
- Tzatziki Sauce
- Mustard
- Worcestershire Sauce
- Vinegar
- Gravy
- Light Sour Cream
- Low Carb Steak Sauce
- Green Chili Sauce

On the following page you'll find a sample of what a typical day of eating might look like at your recommended calorie level.

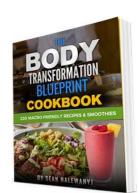


If you find the meal plan helpful and want additional options to choose from then you can upgrade to my complete Body Transformation Blueprint program.

The Blueprint includes a variety of bulking and cutting plans starting at 1200 calories and working all the way up to 4500, so you can continue to adjust as your results improve over time.

You'll also get access to my Body Transformation Cookbook which contains 220 delicious, macro-friendly recipes and smoothies that can be easily incorporated into your eating plan to support your goals.

With just a bit of proper planning, it is absolutely possible to enjoy delicious meals throughout your entire day while getting into the best shape of your life at the same time.



4000 CALORIE MEAL PLAN

| MEAL #1 | FOOD | CALORIES | PROTEIN | CARBS | FAT |
|-----------|----------------------------|----------|---------|-------|-----|
| BREAKFAST | 2 whole eggs | 138 | 12 | 0 | 10 |
| | 4 egg whites | 64 | 16 | 0 | 0 |
| | 4 slices whole grain toast | 340 | 16 | 60 | 4 |
| | 2 teaspoons butter | 72 | 0 | 0 | 8 |
| | 175g blueberries | 117 | 2 | 25 | 1 |
| | TOTAL | 731 | 46 | 85 | 23 |

(-)

WORKOUT

| MEAL #2 | FOOD | CALORIES | PROTEIN | CARBS | FAT | | |
|---------|--|----------|---------|-------|-----|--|--|
| SHAKE | 1 1/4 scoops protein powder | 145 | 30 | 4 | 1 | | |
| | 275ml unsweetened almond milk | 31 | 1 | 0 | 3 | | |
| | 150g banana | 144 | 1 | 35 | 0 | | |
| | 20g pitted dates | 60 | 1 | 14 | 0 | | |
| | 25g bran flakes | 97 | 2 | 20 | 1 | | |
| | 30g natural peanut butter | 195 | 9 | 6 | 15 | | |
| | ice as needed | 0 | 0 | 0 | 0 | | |
| | (Blend above ingredients into a shake. Add water to thin if necessary or additional sweetener if desired.) | | | | | | |
| | TOTAL | 672 | 44 | 79 | 20 | | |
| MEAL #3 | FOOD | CALORIES | PROTEIN | CARBS | FAT | | |
| LUNCH | 170g cooked chicken breast OR 170g turkey breast OR 220g tilapia OR 285g shrimp | 266 | 53 | 0 | 6 | | |
| | 420g cooked white or brown rice | 476 | 13 | 97 | 4 | | |
| | 150g cooked broccoli | 56 | 3 | 11 | 0 | | |

| | TOTAL | 798 | 69 | 108 | 10 |
|---------|-------------------------------------|----------|---------|-------|-----|
| MEAL #4 | FOOD | CALORIES | PROTEIN | CARBS | FAT |
| SNACK | 60g oatmeal (dry measurement) | 232 | 8 | 41 | 4 |
| | 1 tablespoon honey | 72 | 0 | 18 | 0 |
| | 150g sliced apple | 88 | 1 | 21 | 0 |
| | 50g mixed nuts | 325 | 10 | 15 | 25 |
| | TOTAL | 717 | 19 | 95 | 29 |
| MEAL #5 | FOOD | CALORIES | PROTEIN | CARBS | FAT |
| DINNER | 180g cooked lean beef | 315 | 54 | 0 | 11 |
| | 440g cooked sweet potato | 409 | 9 | 91 | 1 |
| | 150g cooked carrots | 56 | 2 | 12 | 0 |
| | 1 tablespoon extra virgin olive oil | 135 | 0 | 0 | 15 |
| | 350ml orange juice | 169 | 2 | 38 | 1 |
| | TOTAL | 1084 | 67 | 141 | 28 |
| | DAILY TOTALS | 4002 | 245 | 508 | 110 |