

25 WAYS TO EAT WELL ON THE GO

Being away from home doesn't have to mean poor food choices. Use these genius tips from Precision Nutrition coaches to stick to your plan, no matter where life takes you.

AT HOME BEFORE YOU GO

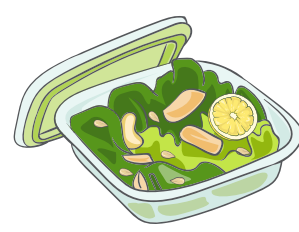
1. EAT A HEALTHY MEAL

Planning to be on the go for several hours? Eat something satisfying first so you don't find yourself hungry and reaching for junk.



For more info on how to build a healthy meal, appropriate for your goals: <https://www.precisionnutrition.com/calorie-control-guide-infographic> <https://www.precisionnutrition.com/create-the-perfect-meal-infographic>

4. ERIN'S EASY BRING-WITH-YOU SALAD



- Grab a container with a tight fitting lid
- Fill with leafy greens
- Throw in chopped lean meat or leftover protein "salad" (tuna, salmon, egg, chicken, quinoa, etc.)
- Sprinkle with a few nuts/seeds
- Top with a little salt and a large lemon wedge
- When you're ready to eat, squeeze lemon juice into the salad, mix, and enjoy

2. PACK A SNACK (OR SEVERAL)

Precision Nutrition coaches carry some interesting items in their bags!



*If traveling for more than an hour or two, consider a soft cooler bag and ice pack for perishables.

3. CHEF JEN'S ALMOND PROTEIN BARS

Make these in bulk, then throw one in your bag for an on-the-go snack.

- 2 cups vanilla protein powder
- 2 tbs almond butter
- 1/2 cup oat flour
- 2 tbs honey
- 1.5 cups almond meal
- 3/4 cup almond milk
- 1 cup chopped almonds
- 1/2 tsp almond extract
- 1/2 cup pumpkin seeds
- 1/2 tsp vanilla extract
- 1 cup puffed rice
- 100 grams dark chocolate

Place chocolate in a bowl over a small sauce pot of water and melt over medium heat. Combine dry ingredients in one bowl and mix well. Combine wet ingredients in another bowl and mix well. Mix the wet and dry ingredients together until incorporated (mixture will have the consistency of cookie dough).

Press out mixture onto a tray, cover with parchment paper and flatten with a rolling pin or the palms of your hands. Remove paper and drizzle the chocolate evenly over the top. Freeze for up to 24 hours. Cut 20 equal portions with a warm knife.

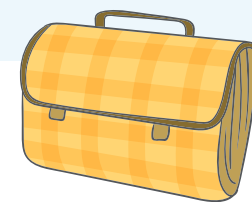
Store in an airtight container in the refrigerator for up to 10 days or in the freezer for up to 3 months.

PER BAR:
185 CALORIES
19 G PROTEIN
9 G CARBS
9 G FAT

ON A ROAD TRIP

5. BRING A PICNIC BLANKET AND PACKED COOLER (SEE ITEMS ABOVE)

So you have healthy food available when it's time to eat.



AT THE GAS STATION / AIRPORT SHOP

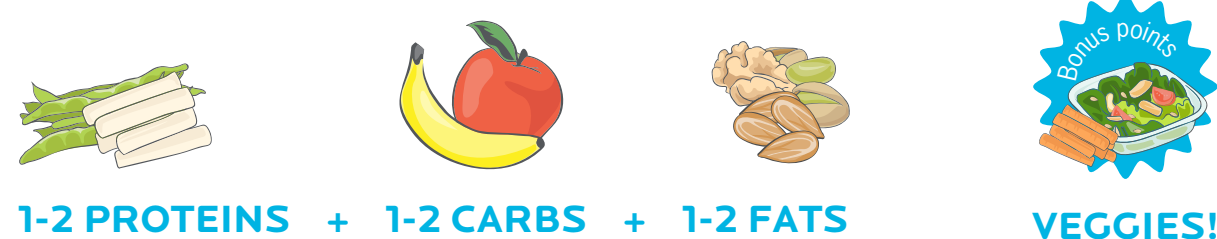
Sometimes a convenience store is your only option. No big deal. PN coaches' advice: REACH FOR VEGGIES LIKE CARROT STICKS AND PRE-MADE SALADS FIRST.

Beyond that...

6. AIM FOR BETTER, NOT PERFECT.

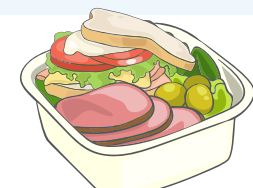


7. HOW TO MAKE A DECENT GAS STATION MEAL



ON A PLANE OR TRAIN

8. MAKE THE MOST OF MEAL OFFERINGS

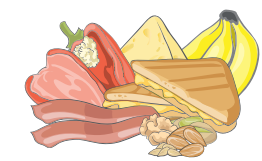


- Order a la carte if possible
- Opt for a "tapas box" or "snack pack" (they usually include nuts / olives / cheese / meat you can pick through)

9. MAKE USE OF YOUR CARRY-ONS



WILL MAKE IT THROUGH AIRPORT SECURITY:



- Sandwiches
- Whole or cut fruit
- Firm cheeses
- Meat
- Nuts etc.



WILL NOT MAKE IT THROUGH AIRPORT SECURITY:



- Soups
- Sauces
- Yogurt
- Anything gel-like

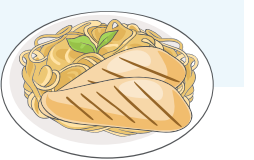
AT RESTAURANTS / CONFERENCES

These meals can be heavy, but there's usually a workaround. Besides, as long as you get workouts in, it shouldn't do much harm.

14. DON'T AIM FOR PERFECTION; JUST PICK THE MENU ITEM THAT'S BEST FOR YOU

15. GET CREATIVE

E.g. ask them to double the grilled chicken in your pasta or on your sandwich.



16. ASK FOR MORE GARNISHES

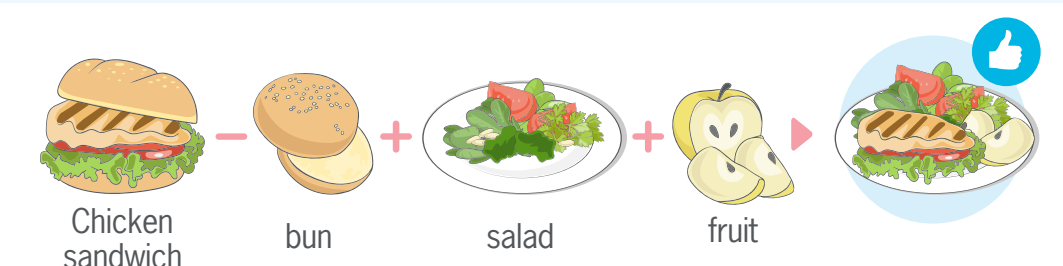
Lettuce, cabbage, cherry tomatoes, orange slices, etc.



17. LOOK FOR BUILD-YOUR-OWN-MEAL RESTAURANTS

(Pret A Manger, Chipotle, Qdoba, etc.)

18. MAKE A PN-FRIENDLY FAST FOOD MEAL



ON LONGER STAYS

19. MAKE YOUR PLAN

- Pre-order groceries from a local store or service like Grocery Gateway
- Research the nearest grocery store and how/when you'll get there
- Pre-order meals from a local delivery service
- Get restaurant menus in advance and decide what you'll order

20. SHIP FOOD AND EQUIPMENT TO YOUR DESTINATION

Staying at a hotel for a while? Mail yourself a box of cheap gadgets and snacks so you're set for the duration.

- Cutting knife
- Shaker bottle
- Cutting board
- Non-perishable items from the snack tote list above

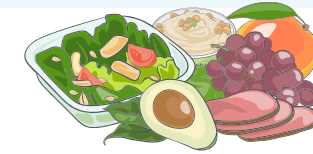


IN A HOTEL

10. CONSIDER BOOKING A ROOM WITH A KITCHENETTE.

11. HEAD TO THE NEAREST GROCERY STORE

And stock up on boxed salad, baby veggies, hummus, deli meat, and fruit.



IF YOU DON'T HAVE A KITCHEN...

12. ASK THE HOTEL TO EMPTY THE MINI-BAR FRIDGE SO YOU CAN USE IT FOR HEALTHY SNACKS.

13. MAKE COACH KRISTA'S COFFEE MAKER OATMEAL:

Pour dry oats in the paper cup, run the hot water, let it sit. Stir in some protein powder if desired.



CHECK YOUR HEAD

Have some conversations with yourself about your journey.

21. DECIDE WHETHER YOU'LL STICK TO YOUR HEALTHY HABITS OR TAKE A TEMPORARY BREAK.

Either way is good as long as it's a conscious choice.

22. AIM FOR "BETTER" INSTEAD OF "PERFECT".

This helps you avoid the "all-or-nothing" mentality.

23. HUNGER IS NOT AN EMERGENCY.

It's OK to be hungry for a couple hours if you don't like your food options.

24. WHAT ARE YOUR "MINIMUMS"?

E.g. at least 1 serving of greens a day, 2 workouts a week, etc.

25. NO MATTER WHAT HAPPENS, YOU CAN ALWAYS FALL BACK ON THE SIMPLE STUFF:

Eat slowly and mindfully until satisfied (80 percent full).

