

### <u>Fajitas</u>

#### Ingredients

- 100 grams lean steak or Chicken
- 1-2 Tomatoes
- 1 Onion cut into thin strips
- 1 clove garlic
- 3 tbsp Lemon juice
- · 2 tbsp Orange Juice of orange
- 1/8 Oregano
- 1/8 Chili Powder
- · pinch of Cayenne

- 1. Marinate meat in lemon juice and spices.
- 2. Barbecue or cook strips in a frying pan with garlic and onion.
- 3. Add chopped tomatoes during the last 5 minutes of cooking and enjoy with lettuce leaf mock tortillas and salsa.



### Mongolian Beef With Cabbage for HCG Diet

#### Ingredients

- 100 grams Beef sliced
- · Cabbage thinly sliced
- 1/2 cup Beef Broth or water
- 1 tbsp Apple Cider Vinegar
- 3 tbsp Orange (juice of orange)
- 2 tbsp Lemon (juice of lemon)
- 2 tbsp Braggs Liquid Aminos
- 2 cloves garlic crushed, minced
- 1 Tbsp Green Onion chopped
- 1/4 tsp Chili Powder to taste
- Salt to taste
- Black Pepper to taste
- Stevia to taste

- 1. Combine spices into liquid ingredients.
- 2. In frying pan or wok, stir fry on high heat to combine flavors and cook beef and cabbage. Add additional water if necessary to keep dish from burning.
- 3. Add additional orange slices for added sweetness if desired.
- 4. Makes 1 serving (1 protein, 1 vegetable)



### Steak Tacos

#### Ingredients

- 100 grams lean steak
- Lettuce Leaves
- 1 tbsp Onion finely minced
- 1 clove garlic crushed and minced
- · dash of Garlic Powder
- · dash of Onion Powder
- · pinch of Oregano dried
- · Cilantroto taste
- · dash of Cayenne
- · Salt to taste
- Black Pepper to taste

- 1. Lean steak
- 2. Add onion, garlic, and spices and a little water and simmer gently for 5-10 minutes.
- 3. Add salt to taste.
- 4. Serve taco style in lettuce or romaine leaf with a side of tomatoes or salsa.



### Chicken Meatball Soup

#### **Ingredients**

- 100 grams Chicken Breast
- 1 tsp minced onion
- Dash Onion Powder
- Dash Garlic Powder
- 1 pinch Sage
- 1 clove garlic crushed and minced
- pinch Marjoram
- pinch Thyme
- 1 serving Melba Toast CrumbsOptional
- 2 cups Chicken Broth or substitute 1 cup water for 1 cup broth
- 1 Chopped celery or tomato
- 1 tbsp Chopped Onion
- · 2 cloves garlic crushed and minced
- 1 tbsp Apple Cider Vinegar
- 1 Bay Leaf
- 2 tbsp Braggs Liquid Aminos
- Cayenne Pepper to taste
- · Salt and Pepper to taste

#### Instructions

 Combine ground chicken breast with spices, chopped garlic, onion. Form into balls. Bring broth to a boil; add spices, vinegar, Bragg's liquid aminos, and chicken balls. Reduce to a simmer and cook a minimum of 30 minutes adding the celery or tomato the last 5-10 minutes of cooking. Makes 1 serving



### Roasted Fruit and Vegetable Kabobs

### Ingredients

- 1 Apple cut into large chunks
- 1/4 Onion cut into 1 inch petals
- 1 Tomato cut into chunks
- 1 tbsp Apple Cider Vinegar
- 1 tbsp Lemon Juice
- 1/2 tsp Crushed mint Leaves
- 1/2 tsp Crushed cilantro leaves
- pinch Allspcie
- Steviato taste

- 1. Marinate fruit and vegetables in lemon juice and vinegar with stevia and spices in the refrigerator for 20 minutes or more.
- 2. Soak wooden skewers in water for five minutes.
- 3. Layer chopped apple, onion petals, and tomato alternately on to skewers.
- 4. Place on grill for 5-8 minutes or until desired level of doneness. Top with herbs and serve with lemon wedges.



# Steamed Cabbage (Used as Alternative to Rice or Noodles)

### **Ingredients**

- 1/2-1 head Cabbage
- · your choice of Spices
- 1 cup Chicken Broth or Veggie Broth or water

#### Mexican Style

- 1 cup Chicken Broth
- 1 clove garlic
- 1 tbsp Onion minced
- 1/4 tsp Mexican Oregano
- 1/4 tsp Cayenne
- dash Cumin
- · Cilantro freshly chopped
- Salt to taste
- Black Pepper to taste

Steamed Cabbage - Italian Style

- 1 cup Chicken Broth
- 1/4 tsp Oregano
- 1/4 tsp Basil
- 2 tbsp Onion
- 1 clove garlic
- · Salt to taste
- · Black Pepper to taste

#### Steamed cabbage - Indian Style

- 1/ tsp Currry Powder
- 1 tbsp Onion minced
- 1 clove garlic
- 1/4 tsp Cumin
- Salt
- Black Pepper

Steamed cabbage - Oriental Style

- 1/2 tsp Ginger
- 3 tbsp Braggs Amino Acids
- 2 tbsp Lemon Juice
- 3 tbsp Orange Juice
- 2 tbsp Onion
- 1 clove garlic

- 1. In a large frying pan sauté cabbage with a little water (vegetable or chicken broth may be substituted) and liquid ingredients.
- 2. Add spices and cook until cabbage is tender adding water as necessary.
- 3. Add ground beef or chicken to the spiced cabbage if desired.
- 4. Makes 2 or more servings (1 vegetable)



### Grilled Asparagus with Rosemary lemon Sauce

#### Ingredients

- 1-2 cups Asparagus
- 1/2 Lemon (Juice of 1/2 lemon with rind)
- 1tbsp Braggs Liquid Aminos
- 1 clove garlic
- 1/4 tsp Rosemary
- dash Garlic Powder
- dash Onion Powder
- · Salt to taste
- Black Pepper to taste
- · Cayenne to taste

- 1. Marinate asparagus in lemon, garlic, salt, cayenne pepper and Braggs.
- 2. Steam or grill asparagus spears to desired level of doneness.
- 3. In a small saucepan place remaining lemon marinade along with lemon rind, ½ cup water, spices and cook until pulp starts to come out.
- 4. You may add a little stevia if you wish for added sweetness.
- 5. Reduce liquid by half. Remove lemon rind and pour over grilled asparagus. Garnish with lemon wedges and salt and pepper to taste.
- 6. Makes 1 serving (1 vegetable)



### Curried Shrimp with Tomatoes For HCG Diet

### **Ingredients**

- 100 grams Shrimp
- 1/2 cup Vegetable Stock or water
- 2 Tomatoes chopped
- 1 tbsp Onions minced
- 1 clove garlic crushed and minced
- 1/8 tsp Curry Powder
- 1/8 tsp Onion Powder
- 1/8 tsp Garlic Powder
- pinch All Spice
- Stevia to taste

- 1. Sauté the shrimp with the onion and garlic for about 3 minutes or until cooked.
- 2. Add vegetable broth, curry and stevia. Add garlic and onion powder to thicken the mixture.
- 3. Cook for 5-10 minutes on medium heat.
- 4. Add water or reduce liquid until desired consistency is reached.
- 5. Makes 1 serving (1 protein, 1 vegetable



### HCG DIET LEMON CHICKEN SOUP

You can make easy HCG recipes for your fish with just lemon, salt and pepper

#### Ingredients

- 100 grams Chicken Breast cooked
- A Handful of Spinach Chopped
- 2-3 Cups Broth
- Lemon (Juice of One Lemon)
- 1 tsp Thyme
- Sea Saltto taste
- White Pepperto taste

- 1. Preheat saucepan over medium heat.
- 2. Combine all ingredients.
- 3. Bring to a boil, then simmer 20 mins.
- 4. Serve.



### Cream Of Chicken Soup

#### **Ingredients**

- 100 grams Chicken cooked
- · Handful Celery
- 1-2 Cups Chicken Broth
- 3 cloves garlic
- 1 tbsp Onionminced
- 1/2 tsp Parsley
- 1/2 tsp Basil
- · White Pepper to taste
- 1/2 tsp Thyme
- Salt (optional)

- 1. Preheat saucepan over MED-HI heat.
- 2. In food processor, combine all ingredients and pulse until reaches desired consistency.
- 3. Pour into saucepan and bring to boil.
- 4. Reduce heat to simmer, cover, and heat 20-30 mins. Serve.



### Sweet Apple Chicken Salad

### **Ingredients**

- 100 grams Chicken cooked and diced
- 1 Apple diced
- · 3 stalks Celery diced
- 3 tbsp Lemon Juice
- 1/8 tsp Cinnamon
- Dash Nutmeg
- Dash Cardamom
- Dash Salt
- Stevia to taste
- 1 wedge Lemon

- 1. Mix ingredients together, sprinkle with stevia and cinnamon.
- 2. Chill for 20 minutes. Serve with a wedge of lemon.



### HCG Chicken Bruschetta

### Ingredients

- 100 grams Chicken Breast
- 1 Tomato (Vine Ripened Tomato)
- 2 Cloves garlic
- 3 basil leaves
- Salt to taste
- Pepper to taste
- Pinch Red Pepper Flake (If you prefer spicy)
- Italian Seasoning
- Garlic Powder
- Onion Powder
- 1 cup Spincach leaves

- 1. Sprinkle Chicken with Italian Seasoning, Garlic and Onion Powder Grill the chicken; when done let rest for 5 minutes.
- 2. Combine tomato, garlic and basil, add salt and pepper to taste, sprinkle in a pinch of red pepper flake (optional).
- 3. Stir until well combined.
- 4. Place Spinach leaves on plate, place Chicken on spinach leaves top with Bruschetta tomato mixture.



### Pesto Chicken

#### Ingredients

- 100 grams Chicken
- 1 cup Spinach packed
- 1/4 cup Chicken Broth
- 1tsp Lemon Juice
- 1tsp Braggs Liquid Aminos
- 7 leaves Basil rolled and minced
- 2 cloves garlic
- 1/4 tsp Garlic Powder
- · Salt to taste
- · Pepper to taste

- 1. In a small saucepan, cook chicken with 1/4 cup chicken broth until liquid is absorbed and chicken is lightly brown.
- 2. Set chicken aside and deglaze pan with remaining 1/4 cup chicken broth.
- 3. Add spinach and fresh basil and cook for 1 minute. Remove from heat.
- 4. Puree spinach with garlic, lemon juice, Bragg's and spices.
- 5. Add sauce to chicken, simmer 1-2 minutes and serve.



### Cold Curried Chicken Salad Ingredients

- 100g Chicken Diced
- 1 Apple Diced
- Celery Diced
- 1/4 cup Water
- 2 Tbsp Lemon Juice
- 1Tbsp Onion Minced
- 1 clove garlic Crushed and Minced
- 1/4 Tsp Curry Powder
- Dash of Garlic Powder
- Dash of Onion Powder
- Dash of Cayenne Powder
- Dash of Cinnamon
- Dash of Turmeric
- Stevia To Taste

- 1. Directions In small saucepan lightly sauté chicken in lemon juice until lightly brown, add 1/4 cup water and spices.
- 2. Stir well and simmer over low heat until liquid reduces to form a sauce and chicken is cooked well.
- 3. Add water as needed to create the consistency you want.
- 4. Chill, add chopped apple and celery or omit the celery and serve over a green salad.



# Cinnamon Curry Chicken Soup

### Ingredients

- 100 grams Chicken cubed
- 1/2 Onion diced
- 2 cups Chicken Broth
- 3 cloves garlic minced
- 1/2 tsp Curry Powder
- 1/4 tsp Cinnamon
- 1/4 tsp Pumpkin Pie Spice
- · Salt to taste
- Pepper to taste

- 1. In saucepan, combine all ingredients.
- 2. Bring to a boil.
- 3. Reduce heat, cover, and simmer 45 mins.



### HCG DIET LEMON CHICKEN SOUP

easy HCG recipes for your fish with just lemon, salt and pepper

### Ingredients

- 100 grams Chicken Breast cooked
- · A Handful of Spinach Chopped
- 2-3 Cups Broth
- Lemon (Juice of One Lemon)
- 1tsp Thyme
- Sea Salt to taste
- · White Pepper to taste

#### Instructions

- 1. Preheat saucepan over medium heat.
- 2. Combine all ingredients.
- 3. Bring to a boil, then simmer 20 mins.
- 4. Serve.

#### **Recipe Notes**

Note: This is an easy way to use up that boiled chicken you used to make your broth. You can even make this in the crockpot using uncooked or frozen chicken cut into cubes.



## Lemon Mustard Chicken For HCG Diet

### **Ingredients**

- 100 grams Chicken
- 1/2 Lemon (juice of 1/2 lemon)
- 1Tbsp Mustard(spicy mustard)
- 1/2tsp Black Pepper
- 1/2tsp Oregano
- 1/4tsp Cayenne

### Instructions

- 1. Preheat broiler.
- 2. Broil 1 side of chicken 5-10 mins until slightly browned.
- 3. In small bowl, add the rest of the ingredients and mix well. Spoon mixture onto chicken. Flip over and coat other side.
- 4. Broil uncooked side 5-10 mins or until no longer pink.

### **Recipe Notes**

NOTE: This chicken stays really moist and juicy and full of flavor.



### Orange Ginger HCG Diet Chicken

Ginger is a cleansing food. It improves the absorption of essential nutrients in the body. It also helps reduce joint pain, inflammation, nausea and cramps. Add this to your daily diet and watch the health benefits roll in!

#### Ingredients

- 100 grams Chicken cut in chunks
- · Sprinkle of Black Pepper
- 1 Orange Cut into Fourths
- 2-3 cloves garlic minced
- 1 tbsp Ginger Root minced
- 1/2 tsp Basil
- 1/2 Lemon (Juice of 1/2 lemon)

- 1. Preheat pan over medium heat.
- 2. Sprinkle chicken with pepper.
- 3. Add chicken to pan and stir fry until brown on all sides, about 5-10 mins.
- 4. Add garlic and cook for 1 min.
- 5. Squeeze juice of orange quarters over chicken.
- 6. Peel & separate orange into sections. Add orange sections, ginger, lemon juice, and basil. Stir well.
- 7. Cover and simmer for about 20-30 mins.



### HCG MARINARA SAUCE HCG Marinara Sauce can be used with Fish or Chicken recipe

### **Ingredients**

- 4 large Tomatoes
- 1 tbsp Basil chopped
- 1 cup Chicken Broth
- 2 tbsp Onion chopped fine
- · 2 cloves garlic minced
- 6 oz Tomato Paste
- 1 tsp Oregano dried
- Salt and Pepper to taste
- Cayenne Pepper (If desired)

- 1. Chop tomatoes or puree in a food processor for a smoother texture.
- 2. Add spices and heat in a saucepan. Allow to slow cook for 30 minutes to an hour.
- 3. Allow the liquid to reduce or add additional water to achieve desired consistency.



### Cold Curried Chicken Salad

#### **Ingredients**

- 100g Chicken Diced
- 1 Apple Diced
- Celery Diced
- 1/4 cup Water
- 2 Tbsp Lemon Juice
- 1Tbsp Onion Minced
- 1 clove garlic Crushed and Minced
- 1/4 Tsp Curry Powder
- · Dash of Garlic Powder
- · Dash of Onion Powder
- · Dash of Cayenne Powder
- Dash of Cinnamon
- Dash of Turmeric
- Stevia To Taste

- 1. Directions In small saucepan lightly sauté chicken in lemon juice until lightly brown, add 1/4 cup water and spices.
- 2. Stir well and simmer over low heat until liquid reduces to form a sauce and chicken is cooked well.
- 3. Add water as needed to create the consistency you want.
- 4. Chill, add chopped apple and celery or omit the celery and serve over a green salad.



### Strawberry Vinaigrette

### **Ingredients**

- <u>1-2 cups Strawberries</u>
- <u>1 tbsp Apple Cider Vinegar</u>
- 1 tbsp Lemon juice of lemon
- <u>Stevia</u> to taste
- dash Salt
- dash Cayenne
- Black Pepper to taste

- 1. Combine all ingredients in food processor. Puree until smooth.
- 2. Pour over fresh arugula or green salad.
- 3. Garnish with sliced strawberries and freshly ground black pepper.
- 4. Makes 1 serving (1 fruit)



### Garlic Spinach

### **Ingredients**

- <u>4-6 cups Spinach</u>
- 1/2 cup Chicken Broth or water
- 2 tbsp Lemon Juice
- 2 tbsp Onion
- <u>2 cloves garlic</u>
- <u>1/4 tsp Onion Powder</u>
- pinch Red Pepper Flakes

- 1. <u>Sauté the onion and garlic lightly in frying pan with a little water and lemon juice until soft.</u>
- 2. Add fresh garlic and spices.
- 3. Stir in fresh spinach leaves and cook lightly.



### CUCUMBER SALAD

### Ingredients

- 1 Cucumber Diced
- 2 tbsp Apple Cider Vinegar
- <u>1 tbsp Lemon juice of lemon</u>
- 1 tbsp Braggs Amino Acids
- 1 tbsp Onion finely minced
- Cayenne to taste
- Stevia to taste

- 1. <u>Mix ingredients together, marinate for 15 minutes or more and serve chilled.</u>
- 2. Makes one serving (1 vegetable)



### Tomato Salad

### **Ingredients**

- <u>1-2 Diced Tomatoes chopped</u>
- 1/4 cup Apple Cider Vinegar
- 1 tbsp Green Onion
- <u>1 clove garlic</u>
- · dash Mustard powder
- <u>1/4 tsp Basil</u>
- <u>1/4 tsp Thyme</u>
- <u>1/8 tsp Marjoram</u>
- Salt to taste
- Pepper to taste

- 1. Combine apple cider vinegar with spices.
- 2. Pour over tomato chunks or slices.
- 3. Marinate and chill for 1 hour before serving.
- 4. Makes 2 servings (1 vegetable)



### Garlic and Onion Spiced Chard

### Ingredients

- · 4-6 cups Swiss Chard or Red Chard
- 1 Tbsp Apple Cider Vinegar
- 1/2 cup Vegetable Broth Or Chicken Broth or water
- 4 Tbsp Lemon Juice
- 6 cloves garlic chopped
- 2 Tbsp Onion
- 1/2 tsp Garlic Powder
- · Salt to taste
- · Pepper to taste

- 1. In a frying pan add chard, water, onion, garlic and spices to the water and liquid ingredients and sauté for 5 minutes or to desired level of doneness.
- 2. Sprinkle with lemon and salt and pepper to taste.
- 3. Makes 1-2 servings (1 vegetable)



### Cold Curried Chicken Salad

#### Ingredients

- 100g Chicken Diced
- 1 Apple Diced
- · Celery Diced
- 1/4 cup Water
- 2 Tbsp Lemon Juice
- 1 Tbsp OnionMinced
- 1 clove garlic Crushed and Minced
- 1/4 Tsp Curry Powder
- · Dash of Garlic Powder
- · Dash of Onion Powder
- · Dash of Cayenne Powder
- Dash of Cinnamon
- Dash of Turmeric
- Stevia To Taste

- 1. Directions In small saucepan lightly sauté chicken in lemon juice until lightly brown, add 1/4 cup water and spices.
- 2. Stir well and simmer over low heat until liquid reduces to form a sauce and chicken is cooked well.
- 3. Add water as needed to create the consistency you want.
- 4. Chill, add chopped apple and celery or omit the celery and serve over a green salad.



### Sweet Apple Chicken Salad

Servings 1Serving (1 protein, 1 vegetable, 1 fruit		Prep Time 5min
20min		
Servings	Prep Time	
1Serving (1 protein, 1 vegetable, 1 fruit	5min	
Cook Time		
20min		
Ingredients		

- 100 grams Chicken cooked and diced
- 1 Apple diced
- 3 stalks Celery diced
- 3 tbsp Lemon Juice
- 1/8tsp Cinnamon
- Dash Nutmeg
- Dash Cardamom
- Dash Salt
- Stevia to taste
- 1 wedge Lemon

- 1. Mix ingredients together, sprinkle with stevia and cinnamon.
- 2. Chill for 20 minutes. Serve with a wedge of lemon.



# Virgin Sparkling Mojito

### Ingredients

- Fresh Mint Leaves Crushed
- Juice of 1/2 Lime (or 1/2 Lemon)
- Peppermint (or Plain powdered Stevia)
- 6 oz Sparkling Mineral Water
- Crushed Ice

- 1. Crush mint leaves to release the flavor. Add liquid or powdered stevia and lemon or lime juice.
- 2. Add sparkling mineral water and crushed ice.
- 3. Top with a sprig of mint and enjoy.



### ICED TEA

#### Ingredients

- Green Tea Or one of the following: \* Chamomile \* Mint \* Fruit flavored \* Chai spice \* Cranberry
- 6 oz Hot Water (per serving)
- Ice
- Stevia

#### Instructions

1. Brew your choice of tea in hot water. Brew the tea a little strong. Chill in the refrigerator and then serve over ice or mix with 3 ounces of sparkling mineral water to make a soda. Add stevia to taste and garnish with mint leaves or lemon slices. Makes 1 serving



### Apple Slices with Cinnamon Sauce

### Ingredients

- 1 Apple sliced
- 3 tbsp Lemon Juice
- 1 tsp Apple Cider Vinegar
- 1-2 tsp Cinnamon
- 1 Dash of Nutmeg
- Powdered Stevia to taste

- 1. In the microwave or small saucepan heat the liquid and spice ingredients together stirring constantly.
- 2. Serve in a small dipping bowl and serve with chilled apple slices or other fruit.



### Caramel Apple Pie

#### Ingredients

- 1 Apple
- 1 tbsp Lemon Juice
- 1 tbsp Hot Water
- 1 tsp Apple Cider Vinegar
- 1 packet Stevia
- 1 tsp Cinnamon
- · pinch Nutmeg
- 1 tbsp Water
- English Toffee Stevia to taste

- 1. Slice apple into very thin slices. Arrange in layers in a round 3 inch crème Brule dish.
- 2. For each layer, sprinkle generously with cinnamon, nutmeg, and powdered and English toffee stevia. Continue layering with spices until dish is full.
- 3. Sprinkle lemon juice, apple cider vinegar and water over the apple slices.
- 4. Bake at 375 for approximately 20-25 minutes or until apples are cooked and top is slightly crispy.
- 5. Drizzle with additional English toffee stevia if desired. Serve warm.



### Fruit with Warm Vanilla Sauce

### Ingredients

- 1 handful Strawberries (approved amount)
- 1 tbsp Vanilla Powder
- 2 tbsp Lemon Juice
- 1/2 tsp Apple Cider Vinegar
- · Powdered Stevia to taste

- 1. In a small saucepan or dipping bowl stir stevia and vanilla powder into lemon juice and vinegar.
- 2. Heat the sauce on the stove or in the microwave.
- 3. Pour into a dipping bowl. Dip fresh fruit into the warm sauce and enjoy.



### STRAWBERRY SORBET POPS

### Ingredients

- 4-6 medium Strawberries
- 3 cubes Ice
- Stevia of any flavor or kind
- 1/2 tsp Vanilla Powder
- 2 tbsp Lemon juice of lemon
- 1/4 cup Water

- 1. Blend ingredients together until smooth.
- 2. Pour into a dish or Popsicle molds and freeze until firm.
- 3. Makes 1 serving (1 fruit)



### Iced and Spiced Orange Slices

### Ingredients

- 1 Orange sliced
- 2 tbsp Lemon Juice
- 1/4 tsp Cinnamon
- 1/4 tsp Powdered Vanilla
- pinch Nutmeg
- · pinch Powdered Clove to taste
- · pinch Cardamom to taste
- Powdered Stevia to taste

- 1. Mix powdered spices and stevia together. Dip orange slices in lemon juice and dredge with spice mixture. Freeze until firm.
- 2. Variations: substitute strawberry or apple slices.