11 DAY BOOTY RESET

We Shake

We Cleanse

We RESET

The Results: We Eat Better, We Feel Better



We're taking the guesswork out of the equation and making this super simple with complete nutrition and quality ingredients in a conveniently simple superfood smoothie that tastes amazing!



Nourish and support your body's natural detoxification system with a blend of cleanse-supporting herbs, antioxidant botanicals, and rich nutrients. Give yourself a much-needed reset before summer!

Introduction WHAT IS AN 11 DAY RESET?



We are so happy you are here with us whether it's your first time or you keep coming back again. Our goal is to inspire you hit the goals you have created and then surpass them!

The Isagenix method is an innovative form of intermittent fasting that blends in anti-inflammatory eating for a balanced and clear self. It's incredibly simple but wonderfully successful.

It's as easy as waking up and asking yourself, "Is today a Shake Day or a Cleanse Day?"

1 Canister Shake
(different flavors if you like to mix)
2 Cleanse for Life
Bottles or Canisters
1 Snack Bites
peanut butter or cinnamon roll
1 Natural Accelerator

(Highly Recommend Adding: XM+)



What do I need?

Introduction

YOUR JOURNEY BEGINS WITH PREPARATION

You've made the committment to yourself. Your box is on the way, but don't delay. Start now.



Drink Water.

Increase your water intake to at least half your body weight in ounces or as much as 80-100 oz per day. This will help your body flush out toxins and eliminate more fatty tissues.



Become Mindful.

Instead of eating more carbs and sugar or drinking more alcohol and sugary drinks, be aware of the foods and drinks you are putting in your body these few days before you officially begin.



...for wellness

.for routine

..for confidence

.tor nutrition

for relaxation

.ior minafulness

Reset for you.



Get Organized.

Read through this guide and download the <u>ISALIFE APP</u> here to start educating yourself about the journey to come.



Go Shopping.

Decide what healthy snacks and meals you will incorporate the first week. Suggestions to follow.

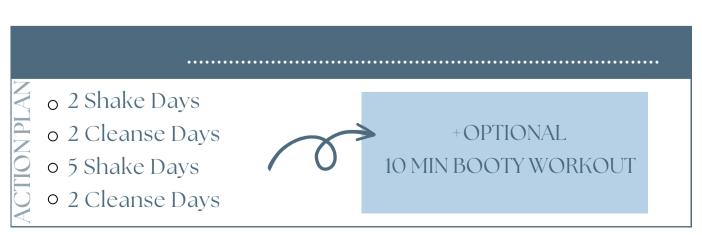


Get support.

Tell your family about your plan and get their support so you don't sabotage your goal by eating that pizza they may order. When you say it out loud you are more likely to stick to your word.

What do I do 11 DAY BOOTY RESET

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
WEIGH MEASURE PHOTOS	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6
DAY 7	DAY 8	DAY 9	DAY 10	DAY 11	DAY 12 WEIGH MEASURE PHOTOS	13
14	15	SOLIDIF	ING GOOI Y THE BEN PERIENCE	19	20	
21	22	DRINKI PER DA	NG 1-2 SH Y THE RES E MONTH	26	27	
28	29	30	31		CLICK TO JOIN (TEAM INSPIRAT FACEBOOK PAGE FOR MORE TII	ION GE



Weigh + MEASURE

KEEP TRACK IN YOUR ISALIFE APP HERE

	DAY 1	DAY 12	DAY 30		
NECK					
CHEST				STARTING	
LEFT ARM				WEIGHT	
RIGHT ARM				ENDING	
WAIST				WEIGHT	
HIPS					
LEFT THIGH					
RIGHT THIGH					
LEFT CALF					
RIGHT CALF					
WEIGHT					

TEAM INSPIRATION

Shake Day

SCHEDULE

THE PERFECT METHOD FOR PREMIUM HEALTH

We call them Shake Days. Choose your favorite flavor, and have two shakes per day in addition to a healthy meal. You choose the order that works best for your lifestyle. Mix in some high fiber and high protein snacks and you've got yourself a satisfying and sustainable Shake Day. Here is an example.



SHAKE IT UP

Customize your shake with some of our favorite shake recipes!





MORNING

Whole Blend or IsaLean Shake Natural Accelerator (2 capsules)

MIDMORNING

Optional High Protein/Fiber Snack (200 Calories or fewer)



LUNCH

Whole Blend or IsaLean Shake

MID AFTERNOON

Optional High Protein/Fiber Snack (200 Calories or fewer

LATE AFTERNOON optional; e+ shot or BEA

A T E



DINNER

400-600 calorie meal

BEFORE BED

Optional IsaFlush Magnesium (1-2 capsules with 8 oz. water)

E

This I Meal PLANNING AHEAD

Aim for at least .8 grams of protein per pound of lean body mass. Choose highest- quality sources possible. Think pasture raised and wild caught

FRESH FISH SCALLOPS CLAMS SHRIMP MUSSELS CRAB OYSTERS LOBSTER Seafood

BEEF CHICKEN EGGS TURKEY



PORTION SIZE: SIZE OF PALM OR 4-6 OZ

Opt for organic or pesticide-free, local and in-season as available. Enjoy in abundance.

Leafy areens ARUGULA DANDELION GREENS, KALE SPINACH

ASPARAGUS BELL PEPPERS BOK CHOY BROCCOLI, BROCCOLINI BRUSSEL SPROUTS CABBAGE, SAUERKRAUT CARROTS, CAULIFLOWER CELERY, CUCUMBERS

EGGPLANT GREEN BEANS HCAMA MUSHROOMS, ONION PUMPKIN, RADISHES SEAWEED, SPAGHETTI SQUASH, TOMATOES ZUCCHINI

PORTION SIZE: TWO FISTS OR 1 CUP

For individuals who want more nutrient-dense carbs.

REETS PARSNIPS SWEET POTATOES YAMS

WHITE POTATOES WINTER SQUASH LEGUMES WILD RICE QUINOA

PORTION SIZE: CUPPED HAND OR 1/2 CUP COOKED

Use for cooking and to add flavor to dishes.

Condiments made with these fats/oil MAYO SALAD DRESSING

AVOCADOS AVOCADO OIL GRASS FED BUTTER COCONUT OIL GRASS FED MILK MACADAMIA NUT OIL

WALNUT OIL **OLIVES** OLIVE OIL SESAME OIL GHEE MCT OIL

PORTION SIZE: SIZE OF THUMB OR 1 TBSP

Contains nutrients and fiber, but can also be high-carb. Organic or pesticide-free, in-season, local are best.

APPLES APRICOTS BANANAS BLACKBERRIES BLUEBERRIES RASPBERRIES

CHERRIES GRAPEFRUIT GRAPES KIWI LEMONS LIMES

ORANGES **PEACHES** CANTALOUPE HONEYDEW WATERMELON PERSIMMONS PINEAPPLE STRAWBERRIES NECTARINES POMAGRANATE

PLUMS PLAINTAIN GUAVA MANGO ΡΔΡΔΥΔ

Can add to flavor, nutritional profile, and enjoyment.

LOW - SUGAR CONDIMENTS BBQ SAUCE **BUFFALO SAUCE** KETCHUP MUSTARD PASTA SAUCE TERIYAKI HERBS & SPICES NUTS SEEDS NUT MILKS SUPPLEMENTS



Recipes PLANNING AHEAD



Healthy Baked Chicken Parmesan

- 1/2 cup unseasoned wholegrain breadcrumbs
- 2 tablespoons grated parmesan (or romano) cheese
- 1 teaspoon Italian seasoning 1/2 teaspoon granulated garlic
- 1/2 teaspoon onion powder
- 1/2 teaspoon officin powder 1/2 teaspoon salt 1/2 teaspoon ground pepper 1 tablespoon olive oil

- 2lbs chicken cutlets
- 3/4 cup sauce
- 3/4 cup mozzarella cheese

Preheat oven to 375 degrees. In a medium bowl mix together the breadcrumbs, parmesan cheese, granulated garlic, onion powder, salt, and pepper. Coat a sheet pan with the olive oil. Dredge each chicken cutlet in the breadcrumb mixture and place

on the sheet pan. Discard the rest of the breadcrumb mixture. Bake the chicken for 15 minutes. Turn over and bake for another 15 minutes. Remove the pan from the oven and spread 2 tablespoons of sauce and 2 tablespoons of shredded mozzarella cheese on each chicken cutlet. Place back in the oven and cook for 10-15 minutes or until sauce is hot and cheese is melted. Serve hot.



Chicken Tortilla Soup

- 1 tablespoon olive oil 1 onion, diced
- 1 green bell pepper or red bell pepper, diced 1 garlic clove, minced

- 1 teaspoon cumin 1 32-oz box chicken broth
- 1 hay leaf
- 1/2 cup frozen corn
- 1 15-oz can diced tomatoes
- 1 pound chicken breast, boneless and skinless
- Juice of 1 lime
- Crushed torilla chips on top

In a large pot, heat olive oil and sauté the onion and salt for 3 minutes. Add bell peppers, garlic and cumin and sauté for 2 minutes. Add the broth and and saute for 2 minutes. And the broth and remaining ingredients (except lime and tortilla chips). Bring to boil and reduce to simmer. After 10-15 minutes, remove chicken and shred with a fork. Place shredded chicken back in the pot, add lime juice and simmer for another 3-4 minutes or until chicken is cooked. Remove bay leaf, pour soup into bowls and top with crushed tortilla chips.

optional: top w/ plain Greek yogurt, diced avocado or salsa



Garlic Herb Chicken & Asparagus

3-6 chicken thighs or boneless skinless chicken breasts

- salt and pepper, to taste 1 pound asparagus, ends trimmed
- 3 tablespoons butter, divided
- 1 tablespoon minced garlic 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregand 1/2 teaspoon dried thyme

- 1/2 teaspoon onion powder salt and pepper, to taste fresh herbs for garnish (optional)

Season chicken with salt and pepper on both sides. Melt 2 tablespoons butter in a large pan/skillet over meidum-high heat. Stir in garlic and herbs and cook another minute or so until the garlic is fragrant. Reduce heat to medium, add chicken to pan, and cook for 5-7 minutes, then flip and cook another 5-7 minutes. Scoot the chicken over the sides and add remaining 1 tablespoon butter to the empty portion of the pan. Once butter is melted, add asparagus. Season asparagus with salt and pepper. Cook for 4-6 minutes until tender and chicken is completely cooked through. Serve immediately garnished with freshly cracked

black pepper and fresh herbs if desired.



Brown Rice Stir-fry w/ Vegetables

- 1/2 cup uncooked brown rice
- 1 cup chopped red cabbage 1/2 head of broccoli, chopped
- 1/2 chopped red bell pepper
- 1/2 chopped zucchini 2 tbsp extra virgin olive oil
- 4 cloves of garlic, minced 1 handful fresh parsley, finely chopped

for up to 5 days.

1/8 tsp cayenne powder 2 tbsp tamari or soy sauce Sesame seeds for garnish (optional)

Cook the brown rice according to package directions. Place some water in a wok or frying pan and bring it to a boil. Then add the veggies (they must be covered by the water) and cook for 1 to 2 minutes over

high-heat. Drain the veggies and set aside. Heat the oil in the wok and add the garlic, cayenne powder and parsley. Cook over high-heat for about 1 minute, stirring occasionally. Add the vegetables, rice and tamari. Cook for about 1 to 2 minutes more. Add some sesame seeds for garnish (optional). Store the brown rice stir-fry in a sealed container in the fridge



Quinoa Stuffed Bell Peppers

- 3 cups cooked quinoa
- 1 (4-ounce) can green chiles 1 cup corn kernels
- 1/2 cup canned black beans, drained and rinsed
- 1/2 cup petite diced tomatoes
 1/2 cup petite diced tomatoes
 1/2 cup shredded pepper jack cheese
 1/4 cup crumbled feta cheese
 3 tablespoons chopped fresh cilantro leaves
- 1 teaspoon cumin 1 teaspoon garlic powder
- 1 teaspoon game powder
 1/2 teaspoon onion powder
 1/2 teaspoon chili powder, or more to taste
 Kosher salt and freshly ground black pepper, to taste
 6 bell peppers, tops cut, stemmed and seeded

Preheat oven to 350 degrees F. Line a 9×13 baking dish with parchment paper. In a large bowl, combine quinoa, green chiles, corn, beans, tomatoes, cheeses, cilantro, cumin, garlic, onion and chili powder, salt and pepper, to taste. Spoon the filling into each bell pepper cavity. Place on prepared baking dish, cavity side up, and bake until the peppers are tender and the filling is heated through, about 25-30 minutes. Serve immediately.



Banana Muffins

- 2 ripe bananas mashed
- 1/2 cup unsweetened apple sauce 1/4 cup coconut oil melted
- 3 eggs 1 tsp vanilla powder
- 2 cups almond flour
- 1 tsp baking powder 1 tsp baking soda
- 1/2 tsp salt 1 tsp cinnamon

Preheat oven to 350F. Line a muffin tin with cupcake liners or else spray with coconut oil. In a large bowl, combine all of the ingredients and mix well. Spoon mixture evenly between the 12 muffin liners.Bake for 20 minutes, or until a toothpick inserted in the center of a muffin comes out clean. Remove from oven and enjoy.



Honey Garlic Pork Chops

- 1/4 cup honey 2 tablespoons lemon juice (about 1 lemon)
- 2-3 cloves garlic, minced 2 teaspoons soy sauce
- 4 boneless pork chops (3/4-1" thick)
- salt and pepper, to taste 2-3 tablespoons olive oil

To make glaze, whisk the honey, lemon juice, minced garlic, and soy sauce together in a bowl. Heat 2-3 tbsp olive oil in a large skillet over medium to medium-high heat, until the oil shimmers. Season pork chops on both sides with salt and pepper. Add to the skillet and let them brown (3-4 minutes). When nicely browned on the first side, flip over and sear the second side, 3 minutes. Reduce the heat to medium-low and add the glaze. Use a spatula to scrape up the browned bits on the bottom of the skillet and stir them into the glaze. Allow the chops to simmer until cooked through, about 4-8 minutes, depending on their thickness. When done remove them to a plate. Continue to simmer the glaze until it's thick enough for a spatula to leave a momentary trail if you scrape the bottom of the pan. Pour the glaze directly over the chops or serve it on the side!



Spaghetti Squash Pad Thai

- 1/2 spaghetti squash
- 1 cup chopped rotisserie chicken 1 onion sliced
- 4 eggs 1/3 cup pad thai sauce
- 1/3 cup cashews chopped 1/4 cup green onion chopped

Preheat oven to 375°F. Cut spaghetti squash in half lengthwise and remove seeds. Place facedown on a silicon baking mat and bake for 45 minutes. Once spaghetti squash is cool enough to handle, use a fork to remove from shell. In a medium frying pan, brown onion. (Use your choice of cooking oil; we love coconut oil). Once onion slices are caramelized, add 4 eggs to pan and scramble. Remove eggs and onio from pan and set aside. To the same pan you used to cook eggs and onion, add chopped chicken and stir to heat. This also allows the chicken to absorb some of the juices left in the pan. Add spaghetti squash, Pad Thai sauce, eggs, onions and toss to coat evenly. Remove from heat and garnish with green onion and chopped cashews.

Shake Day Snacks

PLANNING AHEAD

Focus on snacks that have high protein or fiber to assist thermogenesis in your body. Try to stay around 100–200 calories unless you are actively working out and you add an extra 100–200 snack. All of your Isagenix snack choices are acceptable on a shake day.



PROTEIN

COTTAGE CHEESE
EGGS
TUNA
SALMON
GREEK YOGURT
HUMMUS
BLACK BEAN DIP
JERKY



FIBER

APPLE
BERRIES
CELERY
BROCCOLI
BELL
PEPPERS
CARROTS
PEPPERS
NUTS



ISAGENIX SNACKS

WHEY/HARVEST THINS
1/2 ISALEAN BAR
SNACK BITE
COLLAGEN BONE BROTH

Cleanse Day

SCHEDULE

Some call it intermittent fasting.

We call them Cleanse Days, the better way to fast. We combine fasting with targeted nutritional support from groundbreaking products. Congrats, you've found the better way to burn fat and help your body naturally rid itself of toxins. Here's an example of a killer Cleanse Day!

Have a question? Here is a link to some FAQ







EARLY MORNING

X M +

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MORNING

Cleanse for Life Natural Accelerator (2 capsules)

MIDMORNING

Cleanse Day snack bite



MID DAY

Cleanse for Life

MID AFTERNOON

Cleanse for Life Cleanse Day snack bite



EVENING Cleanse for Life

BEFORE BED

Optional IsaFlush Magnesium (1-2 capsules with 8 oz. water)

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TEAM INSPIRATION

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A T E

Harvest Apple Pie Protein Shake

2 scoops IsaLean Creamy French Vanilla Shake

1 whole apple

1/8 teaspoon cinnamon

6 oz water

ice

Core and roughly chop, but don't peel, the apple. Add all the ingredients into your blender. Fill the container with ice and blend until smooth and creamy.

Day 1 SHAKE DAY

BOOTY BLASTER WORKOUT

3 ROUNDS



SIDE LUNGES X 10 PER SIDE



JUMPING AIR SQUAT X 15



ONE LEG KICKBACKS X 10 PER SIDE



CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep



Blueberry Protein Shake

1 scoop IsaLean Creamy French Vanilla Shake 8 oz water

1/2 cup fresh blueberries (get organic if you can!) ice

Add all the ingredients into your blender. Fill the container with ice and then blend until smooth and creamy!



BOOTY BLASTER WORKOUT DAY 2

3 ROUNDS



BURPEES X 15

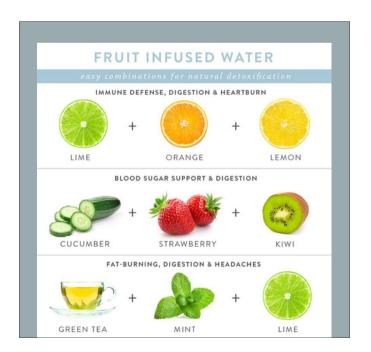




BULGARIAN SPLIT SQUAT X 10 PER SIDE

CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep





Cleanse your body on a cellular level





that have long been trapped within your fat cells.



About 24 hours after your last meal, your body will begin ability to stimulate lean muscle growth and release toxins autophagy. This is a natural process that replaces old cells with new, regenerated cells. This helps your body feel renewed, energized, and reset

BOOTY BLASTER WORKOUT

DAY 3 -

5 ROUNDS



SIDE LUNGES X 10 PER SIDE



DB STEP UPS X 5 PER SIDE



AIR SQUAT X 10



GLUTE BRIDGES X 15

CHECKLIST

- Follow your Cleanse Day Schedule
- Do 10 min Booty Blaster Workout
- Go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep

Your mind is a powerful thing. When you fill it with positive thoughts, your life will start to change.



Cleanse your body on a cellular level









About 12 hours after your last At around 18 hours, your meal, your body will begin to body will start to increase its ability to stimulate lean muscle to experience increased growth and release toxins autophagy. This is a natur that have long been trapped within your fat cells.

About 24 hours after your last meal, your body will begin autophagy. This is a natural process that replaces old cells with new, regenerated cells. This helps your body feel renewed, energized, and reset.

BOOTY BLASTER WORKOUT - DAY 4 -

3 ROUNDS



BURPEES X 10



AIR SQUAT X 10



KNEE TUCK JUMPS X 15



SIDE-LAYING LEG LIFT X 15 PER SIDE

CHECKLIST

- Follow your Cleanse Day Schedule
- Do 10 min Booty Blaster Workout
- Go for a walk or do something
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep

Success doesn't come from what you do occasionally. It comes from what you do consistently.

Piña Colada Protein Shake

2 scoops IsaLean Creamy French Vanilla Shake

1/4 cup fresh pineapple (or frozen)

1/4 teaspoon coconut extract

235mL water

ice to taste

Blend all ingredients together and in an IsaBlender and serve!

BOOTY BLASTER WORKOUT DAY 5

4 ROUNDS



BULGARIAN SPLIT SQUAT X 10 PER SIDE



KNEE TUCK JUMPS X 10



GLUTE BRIDGES X 10



ONE LEG KICKBACKS X 10 PER SIDE

CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep

GET YOUR

CAFFEINE FIX

A cup of coffee (yes - just one) is A-OK, but try to avoid drinking it in the afternoon. Caffeine later in the day can negatively affect your sleep at night which is key to a healthy lifestyle. Instead, try swapping out your cold brew and lattes for some green tea for your 4pm pick-me-up!



Matcha Protein Shake

- 2 scoops IsaLean Creamy French Vanilla Shake
- 1 teaspoon matcha powder
- 1 tablespoon honey
- 1 cup unsweetened vanilla almond milk
- 4-6 mint leaves (optional)

Desired amount of ice

Blend all ingredients together and in an IsaBlender and serve!

BOOTY BLASTER WORKOUT DAY 6

3 ROUNDS



SIDE LUNGES X 10 PER SIDE



KNEE TUCK JUMPS X 10



GLUTE BRIDGES X 10



SIDE LAYING LEG LIFT X 10 PER SIDE

CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep



LEGS UP ON

THE WALL

Stretching your legs straight up a wall is a very powerful and yet incredibly restorative pose that is beneficial to the health of your heart. It doesn't have to pump as hard and helps to slow down your heart rate, leaving you feeling relaxed and with a calmer mind. Spend 5 minutes here noticing the natural rhythm of your breath and see what happens!



PB Chocolate Chip Protein Shake

2 scoops IsaLean Creamy French Vanilla Shake

- 2 tablespoons powdered peanut butter
- 1/4 cup old-fashioned oats
- 1 IsaDelight chocolate, crushed

8oz water

ice to taste

Blend all ingredients together and in an IsaBlender and serve!

BOOTY BLASTER WORKOUT

3 ROUNDS



BURPEES X 20



JUMPING AIR SQUAT X 15



DUMBBELL STEP UPS X 10 PER SIDE



SIDE LUNGES X 10 PER SIDE

CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep

The secret of change is to focus all of your energy, not on fighting the old, but on building the new.

Hazelnut Heaven Protein Shake

2 scoops IsaLean Creamy Dutch Chocolate Shake

- 1 tablespoon peanut butter
- 1 tablespoon hazelnut-chocolate spread
- 8 oz water

ice

Blend all of the ingredients together in an IsaBlender and enjoy!

DAY

BOOTY BLASTER WORKOUT DAY 8

5 ROUNDS



ONE LEG KICKBACKS X 10 PER SIDE



Hay 8

JUMPING AIR SQUAT X 10



SIDE LAYING LEG LIFTS X 10 PER SIDE



CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep

At first they'll ask why you're doing it.
Later they'll ask how you did it.

HAKE DA

Lemon Cookie Protein Shake

- 2 scoops IsaLean Creamy French Vanilla Shake
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest
- 1 teaspoon vanilla extract
- 1/2 plain graham cracker

8oz water

ice to taste

Blend all ingredients together and in an IsaBlender and serve!

BOOTY BLASTER WORKOUT DAY 9 -

5 ROUNDS



BULGARIAN SPLIT SQUAT X 5 PER SIDE



Hay 9

AIR SQUAT X 10



SIDE LAYING LEG LIFTS X 10 PER SIDE



SIDE LUNGES X 15 PER SIDE

CHECKLIST

- Follow your Shake Day Schedule
- Do 10 min Booty Blaster Workout
- Exercise and/or go for a walk or do something fun.
- Spend time in nature or enjoy stillness and/or meditate
- Get 8 hours of sleep





Cleanse your body on a cellular level









About 24 hours after your last meal, your body will begin ability to stimulate lean muscle to experience increased growth and release toxins autophagy. This is a natur autophagy. This is a natural process that replaces old cells with new, regenerated cells. This helps your body feel renewed, energized, and reset.

rely on stored nutrients. This means you'll start burning that have long been trapped within your fat cells. stored fat for energy.

BOOTY BLASTER WORKOUT – DAY 10 –

4 ROUNDS



ONE LEG KICKBACKS X 10 PER SIDE







KNEE TUCK JUMPS X 15



BURPEES X 15

CHECKLIST

- Follow your Cleanse Day Schedule
- Do 10 min Booty Blaster Workout
- Go for a walk or do something
- Spend time in nature or enjoy stillness and/or meditate
- Get 7 hours of sleep

It's never too early or too late to work towards being the healthiest you!



Cleanse your body on a cellular level





At around **18 hours,** your body will start to increase its ability to stimulate lean muscle to experience increased growth and release toxins autophagy. This is a natur that have long been trapped within your fat cells.



About 24 hours after your last meal, your body will begin autophagy. This is a natural process that replaces old cells with new, regenerated cells. This helps your body feel renewed, energized, and reset.

BOOTY BLASTER WORKOUT - DAY 10 -

4 ROUNDS



ONE LEG KICKBACKS X 10 PER SIDE







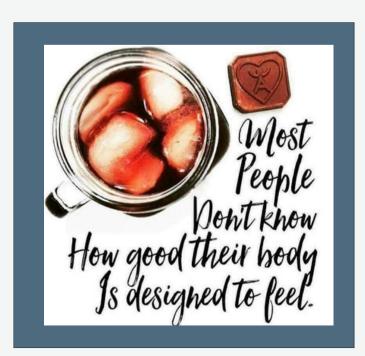
KNEE TUCK JUMPS X 15



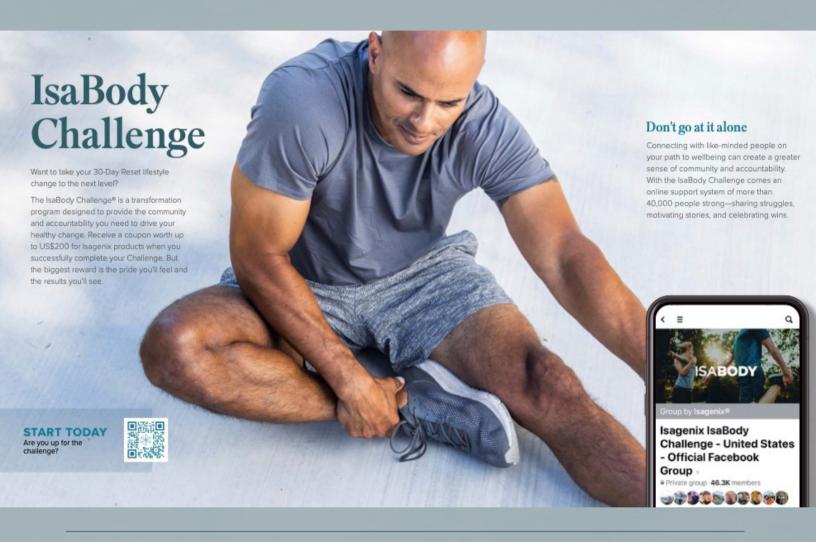
BURPEES X 15

CHECKLIST

- Follow your Cleanse Day Schedule
- Do 10 min Booty Blaster Workout
- Go for a walk or do something
- Spend time in nature or enjoy stillness and/or meditate
- Get 7 hours of sleep



isabody challenge



Stay on target

Join IsaBody Challenge

Chat DOIDO NEXT?

Keep going. We have so many solutionsan 11 Day Reset is just one. (see below)



WHAT'S NEXT?

Try the Everyday Health Pack

Share with your Friends.

Start your own Wellness Circle. We becomme the people we spend the most time with. Surround yourself with people who want a healthy lifestyle, JUST LIKE YOU!

Solutions



TARGETED NUTRITION

Energy
Immunity
Gut Health
Stress Support
Healthy Snacking
Brain Health + Focus
Vitamins
Workout Support



NATURAL BEAUTY

Liquid Collagen Hair Support Natural Skin Line



WEIGHT MANAGEMENT

30 Day Resets



FINANCIAL WELLNESS

20% commission Team Residual Income on ALL Orders placed.

DO YOU NEED MORE HELP?

SCHEDULE A CALL with a leader on our team



Share the Love

TEAM INSPIRATION

Remember the last time one of your friends did something awesome without you? Remember how you felt when you found out? We don't want anyone to have that feeling! WE WANT TO INCLUDE EVERYONE because EVERYONE DESERVES TO EXPERIENCE A



you may receive your next order for free or MORF! Share Set up your Account

HEALTHY, JOYFUL, ABUNDANT LIFE! Who

do you want to include in your wellness

bubble? Just by sharing with a few others,

SET IT UP

ell your Friends

SHARE VIDEO WHAT DO I SAY?

Lope ink a Cart

MESSAGE THEM A CART

\$75 product coupon

Earn 20% commission - VIDEO

- Earn repeat income -VIDEO
- Eligible for Timed Bonuses