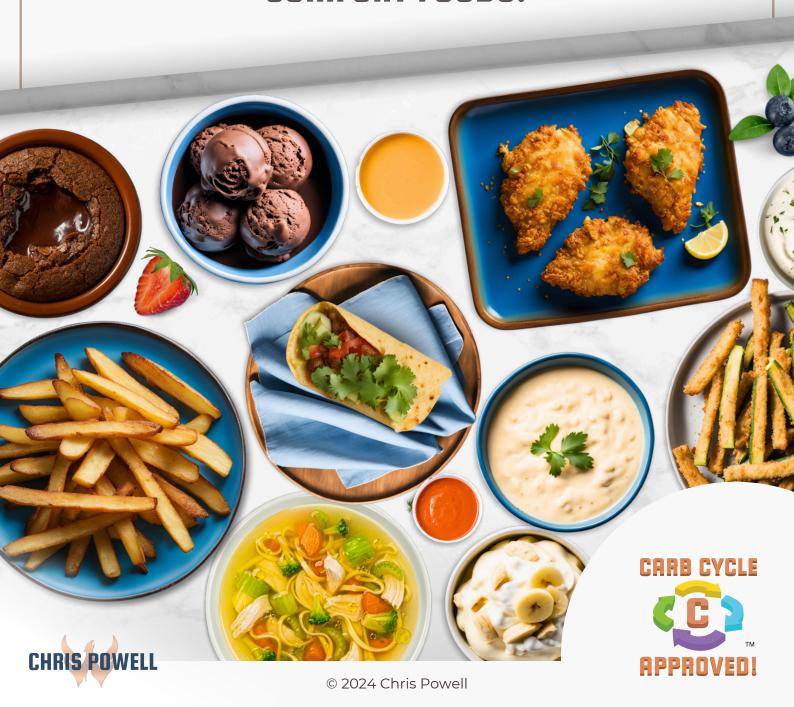


# CP'S HIGH PROTEIN COMFORT FOODS!







### HEY THERE, MY FRIEND!

First off, let me just say how excited I am that you're here. If you're reading this, you're ready to take your recipes - and your health - to the next level...and I couldn't be more excited to support your wellness journey!

If you're anything like me, comfort food has a special place in your heart (and your stomach). Pizza, fried chicken, creamy ice cream...you name it, we ALL love it! But let's be real—most of those foods aren't exactly transformation-friendly.

That's why we're transforming your favorite comfort foods into **high-protein, carb-cycling-approved meals** that are so delicious, you'll forget they're part of a weight loss and wellness lifestyle!

You'll find recipes marked with different badges, such as **High Carb, Low Carb, Protein Base** and **Sauces**. These are guides to help carb-cycle your meals for maximum results.

<u>Click Here</u> to learn more about **carb-cycling your meals for weight loss** and wellness!



### ☐ GLP-1 friendly! ○ High protein helps prevent muscle loss

If you are using GLP-1 medication, these recipes are *absolutely* for you! They're high in protein to support your muscle maintenance, customizable, and can help support your weight loss and long term maintenance. Be sure to check with your physician regarding any dietary needs.

So grab your apron, fire up the appliances, and let's dive into some seriously good eats. Let's do this together, my friend.



Your Coach and Biggest Fan.



Get a sneak peek at how every single recipe makes your life easier.

1,000,000 foods and recipes!

## SEE EXACTLY HOW OUR RECIPES WORK



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Cost per serving





## CP'S CHICKEN FRIES





MAKES: 2 SERVINGS (approx 8 fries)

SERVING SIZE: 220G / 4 FRIES CALORIES PER SERVING

260kcal







PREP AND COOK TIME:



PREP TIME 5 MINUTES



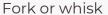
COOK TIME 7-9 MINUTES



TOTAL TIME IN MINUTES

#### **EQUIPMENT NEEDED:**







Large mixing bowl



Air fryer



Measuring cups and spoons



Tongs

#### **INGREDIENTS:**



12 oz (340g) canned white premium chunk chicken breast, drained



1 large egg



½ cup (60g) reduced-fat shredded cheese



1 tsp (5g) Lawry's seasoned salt





#### Mix the Chicken and Cheese:

In a large mixing bowl, scramble the egg. Add the drained chicken and shredded cheese, then mix thoroughly.





5

#### Form the Fries:

Roll the mixture into 8 fry-shaped sticks.

Air Fry:
Place the chicken fries in an air fryer basket. Air fry at 400°F (200°C) for 7-9 minutes, or until golden brown.





#### Serve and Enjoy:

Allow the chicken fries to cool slightly before serving.

#### MAKES # SERVINGS RECIPE TOTAL COST: \$4.30



TRACK THIS
RECIPE AND
HUNDREDS
MORE ON THE
KEPT APP!





## COMPARISON TO STORE-BOUGHT CHICKEN FRIES

Category	CP's Chicken Fries	Store-bought Chicken Fries
Calories	260 kcal	350kcal
Protein	39g	15g
Carbs	2g	
Fat	10g	20g
Net Carbs	2g	
Cost per serving	\$2.15	\$5.00



### **NEXT STEPS**



#### YOUR TRANSFORMATION STARTS NOW!



You've got the motivation. I've got the tools. And now, you've got the support to make lasting change easy, enjoyable, and sustainable •••

Whether you're looking for the delicious recipes, grocery lists & carb-cycling meal plans, training systems, or a step-by-step transformation guide designed to fit YOUR lifestyle—I've got you covered!



## TAKE A PIC OF YOUR FINISHED RECIPE AND TAG ME!



@REALCHRISPOWELL



### THE KEPT APP

You're not in this alone. The KEPT app is here to be your accountability buddy, your planner, and your habit tracker - all in one. The KEPT App has over 750 recipes, from CP's Comfort Foods to quick prep meals and more!

Whether you're tracking macros, planning meals, or crushing workouts, KEPT help you keep your promises to yourself—and those promises add up to incredible transformation!

#### TRY KEPT 7-DAYS FREE!





