





25 Eating helps you lose weight. When Kelly Osbourne, 25. began her Dancing With the Stars training, she originally thought that depriving her body would help her burn major calories. But her DWTS partner, Louis van Amstel. taught her that eating actually helps keep the metabolism revved up.

26 Channel Martha Stewart.

Eva Longoria Parker, 34, loves to cook — so she can control exactly what's going into her body. "She takes care of herself, which is very difficult when you live her fast-paced life," says Eva's stylist, Robert Verdi.

author Jackie Keller recommends this low-carb (only 4 grams!) lemon-chicken

- Place 44-oz. pieces of chicken in a 13"-by-9"-by-2"
- Mix ½ cup lemon juice, 2 tbsp. white wine vinegar, 1 tbsp. freshly grated lemon zest, 1 tsp. NutriFit Mediterranean Salt Free Spice blend and 1 medium thinly sliced onion. Pour over chicken, cover and then marinate in refrigerator several hours or overnight, turning occasionally.
- Sprinkle with salt. Cover and bake at 325 degrees for 15 minutes. Uncover and bake 15 minutes more or until done.

32 Jot it down. "I've kept a food diary for three years," Carrie Underwood, 26, says in the January issue of Self. "People don't realize what they eat — and especially drink — during the day. Once you realize, it's like, 'No wonder I've plateaued! No wonder I've been gaining weight."

33l Catch plenty of z's at night. Carrie also says working out helps her sleep better — and in turn, sleeping helps the body function more efficiently to burn more calories. Aim for seven to eight hours of sleep a night.

34 | Pack a go-to snack. "I carry Kashi bars everywhere," Carrie says about her fave wholegrain snack. The fiber (everyone should have at least 25 grams a day to help the bod function ideally) keeps her full, and it also prevents her from noshing on any junk food that might be nearby.

35l Rise and shine. "You get addicted to the euphoric feeling of getting up and having a good sweat," Jennifer Aniston, 40, says about exercising first thing in the a.m.— even when she's on set. "It wakes up your body," she explains — and helps jump-start her metabolism.

36 Perfect your downward dog.

downward dog.

"Mandy [Ingber]
brought yoga into my
life," a lean Jen says
about her longtime
yoga instructor, who's
helped transform the
star's body in recent
years. "This workout
will change your
body and your
mind. This is one
of the most fun,
challenging
workouts I've
ever had."

Exercise isn't just for the gym.
Exhale
Core Fusion's

Elisabeth Halfpapp, who works with Charlize Theron, shares her do-anywhere exercise for banishing triceps fat: Bend over from the waist to a 45-degree angle and pull in the abdominals. With palms facing each other, extend arms out in front of you. Press your triceps into the sides of your torso 20 times, then rest and repeat twice more.

38l Cucumbers — an unexpected superfood! "I read an article about cucumbers, and I've had this obsession about eating them lately," Audr na Patridge, 24, tells *Life & Style*. Cucumbers are full of vitamins and minerals, have a diuretic effect and when applied to the skin, they can reduce inflammation.

39l Bold-hue produce is better. Jackie Keller tells her NutriFit clients, including 25-year-old Ashlee Simpson-Wentz, to incorporate an assortment of colorful vegetables into their diets: "Generally speaking, the brighter the hue, the higher the vitamin and mineral content."



FILL UP ON VEGGIES

Jackie Keller shares her roasted-veggies recipe, which makes two 265-calorie servings.

ROASTED VEGETABLES WITH GARLIC SAUCE

• Preheat oven to 500 degrees.

 Gently mix 2 cups acorn or other winter squash (cubed), 2 beets (peeled and cubed), 2 red onions (peeled and cut into chunks) and 2 carrots (peeled and cut into chunks) with 1 tsp. olive oil and a pinch of salt and black pepper.

 Peel outer skin from 1 garlic head (or ½ cup whole garlic cloves), but do not peel or separate cloves.
 Arrange vegetables and 1 pear (cubed) in a

roasting pan, placing the cut ones cut-side up.
Roast with garlic for about 30 minutes
or until the vegetables are tender when pierced
with a fork. Remove garlic; cover pan with foil.
• For sauce, separate garlic cloves and squeeze

them out of their skin into a bowl; discard skins.
Using a fork, mash garlic and mix in
cup fat-free sour cream and seasoning.
Arrange vegetables and pear on a platter
and serve garlic sauce on the side.