WEEK 3 (29/4/23)

Monday/Wednesday/	Tuesday/ Thursday	Friday /Sunday
Saturday		
One glass of water + lemon water +Pinch of jeera powder		
7-8 almond and one walnut, one anjeer roasted khaskhas half teaspoon		
Mots 30gm	Masoor sabut Sprouts 30gm	Rava 30gm
Vegetable 150-200 gm	Vegetable 150-200gm	vegetable 150- 200gm uttapam
	Steamed soaked and grind	paneer20gm
	Chilla	
buttermilk		
+ one spoon 10gm chia seeds		
Vegetable salad 150gm- 200gm+ Curd one katori		
Jawar / Baira /Ragi/ Wheat / (60gm) roti		
सौंफ + अलसी(flax seeds) one spoon each		
Fruits 100gm		
ONE CUP GREEN TEA		
Rice 30gm+ moong dal 50gm	Chickpeas pasta 30gm+ panner	Panner 30gm
Vegetable 150+200gm	30gm	Rice 50gm
Make vegetable chilla and	Vegetable 150+200gm bhurji	vegetable 100gm
pudina chuteni		Panner pulao
Milk 100ml turmeric		
	Saturday One glass of water + lemon wa 7-8 almond and one walnut, or Mots 30gm Vegetable 150-200 gm buttermilk + one spoon 10gm chia seeds Vegetable salad 150gm- 200gm Jawar / Bajra /Ragi/ Wheat / (६ Dal 20gm +Sabji one plate+ on सौंफ + अलसी(flax seeds) one seeds Fruits 100gm ONE CUP GREEN TEA Rice 30gm+ moong dal 50gm Vegetable 150+200gm Make vegetable chilla and pudina chuteni	One glass of water + lemon water +Pinch of jeera powder 7-8 almond and one walnut, one anjeer roasted khaskhas half tee Mots 30gm