| day        | early morning  | After workout   | breakfast   | mid morning   | lunch  | snack  | Late Evening   | Dinner  | post dinner  |
|------------|--|---|---|---|--|--|--|---|--|
|            | 6:00   |   | 8:00  | 10:30   | 1:00   | 3:30   | 6:00   | 8:00  | 10:30  |
| 07/27/2023 | Seed water +<br>Soaked dry<br>fruits + soaked<br>methi seeds | Sattu powder<br>mixed in water<br>(add 2-3 tbsp of<br>sattu powder) | Milk + Suji<br>vegetable upma<br>15-18 tbsp   | Green<br>tea/coconut<br>water/lemon<br>water +fruit | Curd vegetable<br>rice 15-18 tbsp<br>+ sabji + curd                                | Tea/coffee/gree<br>n tea + 2 fistful<br>makhana/mumr<br>a/nylon chivdo | 2 Fistful<br>chana/peanuts/r<br>oasted moong<br>jor/roasted<br>soyabean/roast<br>ed chana jor<br>garam | Daliya khichdi<br>15-18 tbsp +<br>sabji +<br>curd/buttermilk                    | Turmeric milk<br>with nutmeg<br>added to it ( add<br>pinch of<br>nutmeg) |
| 07/28/2023 | Seed water +<br>Soaked dry<br>fruits + soaked<br>methi seeds | Sattu powder<br>mixed in water<br>(add 2-3 tbsp of<br>sattu powder) | Milk + 2 egg<br>omelette  | Green<br>tea/coconut<br>water/lemon<br>water +fruit | 3-4 roti + Dal +<br>sabji + salad +<br>curd/buttermilk                             | Tea/coffee/gree<br>n tea + 2 fistful<br>makhana/mumr<br>a/nylon chivdo | 2 Fistful<br>chana/peanuts/r<br>oasted moong<br>jor/roasted<br>soyabean/roast<br>ed chana jor<br>garam | Lentil soup +<br>sauteed<br>veggies   | Turmeric milk<br>with nutmeg<br>added to it ( add<br>pinch of<br>nutmeg) |
| 07/29/2023 | Seed water +<br>Soaked dry<br>fruits + soaked<br>methi seeds | Sattu powder<br>mixed in water<br>(add 2-3 tbsp of<br>sattu powder) | Milk + Mogar<br>dal toast 2-3<br>slices of whole<br>wheat bread                               | Green<br>tea/coconut<br>water/lemon<br>water +fruit | Paneer pulao<br>15-18 tbsp +<br>vegetable raita<br>+ salad                         | Tea/coffee/gree<br>n tea + 2 fistful<br>makhana/mumr<br>a/nylon chivdo | 2 Fistful<br>chana/peanuts/r<br>oasted moong<br>jor/roasted<br>soyabean/roast<br>ed chana jor<br>garam | Black chana<br>kebab 4-5<br>medium size +<br>green chutney                      | Turmeric milk<br>with nutmeg<br>added to it ( add<br>pinch of<br>nutmeg) |
| 07/30/2023 | Seed water +<br>Soaked dry<br>fruits + soaked<br>methi seeds | Sattu powder<br>mixed in water<br>(add 2-3 tbsp of<br>sattu powder) | Milk + 2 egg<br>omelette  | Green<br>tea/coconut<br>water/lemon<br>water +fruit | 3-4 roti + Dal +<br>sabji + salad +<br>curd/buttermilk                             | Tea/coffee/gree<br>n tea + 2 fistful<br>makhana/mumr<br>a/nylon chivdo | 2 Fistful<br>chana/peanuts/r<br>oasted moong<br>jor/roasted<br>soyabean/roast<br>ed chana jor<br>garam | Besan chilla 2-3<br>+ green<br>chutney/curd                                     | Turmeric milk<br>with nutmeg<br>added to it ( add<br>pinch of<br>nutmeg) |
| 07/31/2023 | Seed water +<br>Soaked dry<br>fruits + soaked<br>methi seeds | Sattu powder<br>mixed in water<br>(add 2-3 tbsp of<br>sattu powder) | Milk +<br>Vegetable<br>sprouts poha<br>15-18 tbsp   | Green<br>tea/coconut<br>water/lemon<br>water +fruit | Matar paratha<br>2-3 medium<br>size + green<br>chutney+<br>vegetable<br>raita/curd | Tea/coffee/gree<br>n tea + 2 fistful<br>makhana/mumr<br>a/nylon chivdo | 2 Fistful<br>chana/peanuts/r<br>oasted moong<br>jor/roasted<br>soyabean/roast<br>ed chana jor<br>garam | Suji sprouts<br>dhokla 5-6<br>medium pieces<br>+ green chutney                  | Turmeric milk<br>with nutmeg<br>added to it ( add<br>pinch of<br>nutmeg) |
| 08/01/2023 | Seed water +<br>Soaked dry<br>fruits + soaked<br>methi seeds | Sattu powder<br>mixed in water<br>(add 2-3 tbsp of<br>sattu powder) | Milk + Mumra<br>sprouts bhel 15-<br>18 tbsp (take<br>more of sprouts<br>and less of<br>mumra) | Green<br>tea/coconut<br>water/lemon<br>water +fruit | 3-4 roti + Dal +<br>sabji + salad +<br>curd/buttermilk                             | Tea/coffee/gree<br>n tea + 2 fistful<br>makhana/mumr<br>a/nylon chivdo | 2 Fistful<br>chana/peanuts/r<br>oasted moong<br>jor/roasted<br>soyabean/roast<br>ed chana jor<br>garam | Chilli Paneer<br>(use 150-170 g<br>low fat paneer)<br>+ lemon<br>coriander soup | Turmeric milk<br>with nutmeg<br>added to it ( add<br>pinch of<br>nutmeg) |

|            |                 |                  |              |              |                  |                   | 2 Fistful chana/peanuts/r oasted moong |               | Turmeric milk     |
|------------|-----------------|------------------|--------------|--------------|------------------|-------------------|--|---------------|-------------------|
|            | Seed water +    | Sattu powder     |              | Green        | Dal + rice 15-18 | Tea/coffee/gree   | jor/roasted                            |               | with nutmeg       |
|            | Soaked dry      | mixed in water   |              | tea/coconut  | tbsp + sabji +   | n tea + 2 fistful | soyabean/roast                         | Steamed lauki | added to it ( add |
|            | fruits + soaked | (add 2-3 tbsp of | Milk + 2 egg | water/lemon  | salad +          | makhana/mumr      | ed chana jor                           | muthiya 1.5   | pinch of          |
| 08/02/2023 | methi seeds     | sattu powder)    | omelette     | water +fruit | curd/buttermilk  | a/nylon chivdo    | garam                                  | bowl + curd   | nutmeg)           |