Week 1
WEEK 1 (18/9/23)

| Timing        | Wednesday/monday<br>Saturday   | Thursday/tuesday   | Friday /Sunday  |  |
|---------------|--|--|---|--|
| 10AM          | One glass of water + lemon water +Pinch of dalchini powder   |  |   |  |
|               | 7-8 almond and one walnut, one anjeer, 5-6 manuka, roasted khaskhas half teaspoon + one handful of sprouts(30gm) steamed and sauteed |  |   |  |
| 11am          | Vegetable salad 150gm- 200gm+ Curd one katori(50gm) Three WHEAT roti (80gm) + dal one katori +one plate sabji + one boiled egg white | Vegetable salad 150gm-<br>200gm+ Curd one katori<br>Three Jawar roti (80gm) + dal<br>one katori +one plate sabji<br>one boiled egg white | Vegetable salad<br>150gm- 200gm+ Curd<br>one katori<br>Two Ragi roti (80gm)<br>+ dal one katori +one<br>plate sabji<br>boiled egg white |  |
| 12-1          | COCONUT WATER/lemon water/buttermilk + one spoon 10gm chia seeds   |  |   |  |
| 2-2.30        | सौंफ + अलसी( flax seeds) one spoon each<br>Mix seeds one spoon+  |  |   |  |
| 3-2.30        | one handful of MOONG sprouts(30gm) steamed and sauteed Vegetable salad 150gm   |  | one handful of MOT<br>sprouts(30gm)<br>steamed and sauteed<br>Vegetable salad<br>150gm  |  |
| 5-5.30<br>6PM | Fruits 100gm<br>ONE CUP GREEN TEA  |  |   |  |
| 8.00-8.30     | Dalia 60gm+ moong dal<br>50gm Vegetable<br>150+200gm<br>Make Dalia moong dal<br>vegetable khichdi                                    | Oats 60gm+ panner 50gm<br>Vegetable 150+200gm  | Chicken 100gm (4<br>medium sized pieces<br>in very less oil) +Three<br>roti/ or rice 80gm<br>+ vegetable salad<br>150+200gm             |  |
| 10-10.30      | Milk 100ml turmeric  | Milk 100ml turmeric  |   |  |