WEEK 7

One glass of water + lemon wa	ter +Pinch of dalchini powder	
7-8 almond and one walnut, one anjeer roasted khaskhas half teaspoon		
4-5 besan dhokla Or Two boiled eggs vegetable salad	Moong dal sprouts 30gm Vegetable salad 100gm	Besan 30gm vegetable 150- 200gm chilla and vegetable or three boiled egg white
Butter milk + one spoon 10gm chia seeds		
Vegetable salad 150gm- 200gm+ Curd one katori		
Jawar / Bajra /Ragi/ Wheat / (8 Dal 20gm Sabji one plate	Ogm) roti	
सौंफ + अलसी(flax seeds) one spoor	n each+ mix seeds one spoon	
Fruits 100gm ONE CUP GREEN TEA		
Roti 50gm+ three egg white Vegetable 150+200gm Make eggs vegetable bhurji and one roti Or panner 50gm vegetable bhurji and one roti	Roti 30gm rajhma sajbji	Rice 40gm and Soya granules 30gm vegetable sabji
	7-8 almond and one walnut, or 4-5 besan dhokla Or Two boiled eggs vegetable salad Butter milk + one spoon 10gm Vegetable salad 150gm- 200gm Jawar / Bajra /Ragi/ Wheat / (8 Dal 20gm Sabji one plate सौंफ + अलसी(flax seeds) one spoon Fruits 100gm ONE CUP GREEN TEA Roti 50gm+ three egg white Vegetable 150+200gm Make eggs vegetable bhurji and one roti Or panner 50gm vegetable	4-5 besan dhokla Or Two boiled eggs vegetable salad Butter milk + one spoon 10gm chia seeds Vegetable salad 150gm- 200gm+ Curd one katori Jawar / Bajra /Ragi/ Wheat / (80gm) roti Dal 20gm Sabji one plate सौंफ + अलसी(flax seeds) one spoon each+ mix seeds one spoon Fruits 100gm ONE CUP GREEN TEA Roti 50gm+ three egg white Vegetable 150+200gm Make eggs vegetable bhurji and one roti Or panner 50gm vegetable bhurji and one roti Or panner 50gm vegetable bhurji and one roti