WEEK 1 (27/11//23)

Timing	Monday/Wednesday/	Tuesday/ Thursday	Friday /Sunday		
	Saturday				
7am	One glass of water + lemon juice one spoon +Pinch of dalchini powder				
	7-8 almond soaked overnight and remove its skin and one walnut, one anjeer roasted khaskhas half teaspoon				
10 am	Rava 30gm+ panner20gm	Moong dal 50gm	Poha 30gm +Black		
	Vegetable 150-200 gm	Vegetable 150-200gm	chana 20gm steamed sauté vegetable 150-		
	Vegetable upma	Moong dal vegetable Appe or	200gm Poha		
	One boiled egg white	Moong dal idli/ moong salad	One boiled egg white		
		One boiled egg white			
12-1	L2-1 COCONUT WATER/lemon water/buttermilk + one spoon soaked 30min one spoon chia seeds				
1-1.30	Vegetable salad 150gm- 200gm+ Curd one katori				
2-2.30	Jawar / Bajra /Ragi/ Wheat / (60gm) roti				
	Dal 20gm+Sabji one plate				
	सौंफ + अलसी(flax seeds) one spoon each				
	One handful phutana	One handful roasted jawar lahi	One handful makhana		
5-5.30	Fruits 100gm	<u> </u>	<u> </u>		
6PM	ONE CUP GREEN TEA				
7.00-7.30	Chicken 100gm (4 medium	Oats 30gm+ panner 30gm	Chicken 100gm (4		
	sized pieces in very less oil) + rice 30gm + vegetable	Vegetable 150+200gm	medium sized pieces in very less oil)+one		
	salad or	Oats vegetable upma	roti+ vegetable salad		
	Dalia 30gm+ moong dal 30gm Vegetable 150+200gm		Or One roti and 59gm chole sabji vegetables salad 100-150gm		

	Make Dalia moong dal	
	vegetable khichdi	
10-10.30	Milk 100ml turmeric	