## 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 khaskhas half teaspoon	t and remove its skin and one wal	nut, one anjeer roasted		
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	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		
F F 20	Fruite 100mm				
5-5.30	Fruits 100gm				
6PM	ONE CUP GREEN TEA				
7.00-7.30	Chicken 100gm (4 medium sized pieces in very less oil)	Oats 30gm+ panner 30gm	Chicken 100gm (4 medium sized pieces		
	+ rice 30gm + vegetable	Vegetable 150+200gm	in very less oil)+one		
	salad <b>or</b> Dalia 30gm+	Oats vegetable upma	roti+ vegetable salad		
	moong dal 30gm Vegetable 150+200gm				
	Make Dalia moong dal vegetable khichdi				

10-10.30	Milk 100ml turmeric	