WEEK 17 8/1

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 chana 20gm steamed	
	Vegetable 150-200 gm	Vegetable 150-200gm	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- 200	gm+ 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	I		
6PM	ONE CUP GREEN TEA			
7.00-7.30	Chicken 100gm (4 medium sized pieces in very less oil) + rice 30gm + vegetable salad or Dalia 30gm+ moong dal 30gm Vegetable 150+200gm	Oats 30gm+ panner 30gm Vegetable 150+200gm Oats vegetable upma	Chicken 100gm (4 medium sized pieces in very less oil)+one roti+ vegetable salad	
	Make Dalia moong dal vegetable khichdi			

10-10.30	Milk 100ml turmeric