WEEK 3 15/1

| Timing | Monday/Wednesday/ | Tuesday/ Thursday | Friday /Sunday | |
|-----------|---|---------------------------------------|--|--|
| | Saturday | | | |
| 8.30-9am | M One glass of water + lemon water +Pinch of jeera powder 7-8 almond and one walnut, one anjeer roasted khaskhas half teaspoon | | | |
| | | | | |
| | | | | |
| 10.11 | | | | |
| 10-11 am | Moong dal sprouts 30gm | Masoor sabut Sprouts 30gm | Black chana 30gm steamed sauté usal | |
| | Vegetable 150-200 gm | Vegetable 150-200gm | vegetable 150- | |
| | Idli and chana dal chutney | Steamed soaked and sauteed /chilla | 200gm | |
| | | | | |
| 12-1 | buttermilk/water | | | |
| | + one spoon 10gm chia seeds s | soaked | | |
| 1-1.30 | Vegetable salad 150gm- 200gm+ kadhi two katori | | | |
| 2-2.30 | Jawar / Bajra /Ragi/ Wheat / (80gm) roti | | | |
| | Dal 20gm +Sabji one plate | | | |
| | सौंफ + अलसी(flax seeds) one spoon each | | | |
| | | | | |
| 5-5.30 | Fruits 100gm | | | |
| 6PM | ONE CUP GREEN TEA | | | |
| 7.00-7.30 | Rice 30gm+ moong dal 60gm | Chole 30gm+ panner 30gm | Panner 30gm | |
| | Vegetable 150+200gm | Vegetable 150+200gm bhaji | Rice 60gm | |
| | Make vegetable chilla and | One roti | vegetable 100gm | |
| | pudina chuteni | | Panner pulao | |
| 10-10.30 | Milk 100ml turmeric | | | |