## WEEK 1

| Timing    | Monday/Wednesday/  | Tuesday/ Thursday  | Friday /Sunday   |
|-----------|--|--|--|
|           | Saturday   |  |  |
| 6am       | 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   |  |  |
| 9-10 am   | Rava 30 gm+ paneer 30gm  | Moong dal 50 gm  | Poha 30 gm vegetable<br>150-200 gm Poha<br>One boiled egg white                                    |
|           | Vegetable 150-200 gm Vegetable upma  | Vegetable 150-200 gm  Moong dal vegetable Appe or                |  |
|           | One boiled egg white   | Moong dal idli/ moong salad                                      |  |
|           |  | One boiled egg white   |  |
| 12-1      | COCONUT WATER/lemon water/buttermilk + one spoon soaked 30min one spoon chia seeds                                     |  |  |
|           |  |  |  |
| 1-1.30    | Vegetable salad 150 gm- 200 gm + Curd one katori   |  |  |
| 2.30-3PM  | Jowar / Bajra /Ragi/ Wheat / (60gm) roti   |  |  |
|           | Dal 20gm+Sabji one plate   |  |  |
|           | सौंफ + अलसी( flax seeds) one spoon each  |  |  |
|           |  |  |  |
| 5-5.30    | Fruits 100gm   |  |  |
| 6PM       | ONE CUP GREEN TEA/TEA  |  |  |
| 7.00-7.30 | Chicken 100gm (4 medium sized pieces in very less oil) + Rice 30gm + vegetable salad <b>or</b> Dalia 30 gm + moong dal | Oats 30 gm+ paneer 30gm Vegetable 150+200 gm Oats vegetable upma | Chicken 100gm (4<br>medium sized pieces<br>in very less oil) + one<br>roti + vegetable salad<br>Or |
|           | 30gm Vegetable 150+200<br>gm<br>Make Dalia moong dal<br>vegetable khichdi  |  | Three egg white rice vegetable pulao   |
| 10-10.30  | Milk 100ml turmeric  |  |  |