## WEEK 18/4

Timing	Monday/Wednesday/	Tuesday/ Thursday	Friday /Sunday				
	Saturday	, ,	, , ,				
5.30-7am	One glass of water + lemon water +Pinch of dalchini powder						
	7-8 almond and one walnut, one anjeer overnight roasted khaskhas half teaspoon						
8.30-9am	Rava 30 gm+ paneer	Moong dal 50 gm	Poha 30g vegetable 150-200 gm Poha Two boiled egg white				
	20gm	Vegetable 150-200 gm					
	Vegetable 150-200 gm	Moong dal vegetable Appe <b>or</b>					
	Vegetable upma	Moong dal idli					
	One boiled egg white						
		one boiled egg white					
12-1	COCONUIT WATER/loman water/buttermilk + and speen 10cm ship souds						
	COCONUT WATER/lemon water/buttermilk + one spoon 10gm chia seeds						
1-1.30	Vegetable salad 150 gm- 200 gm Curd one katori						
2-2.30	Jowar / Bajra /Ragi/ Wheat / (80gm) roti						
	Dal 20gm+Sabji one plate						
	सौंफ + अलसी( flax seeds) one spoon each						
	One handful phutana	One handful roasted jowar lahi	One handful makhana				
5-5.30	Fruits 100gm						
6PM	ONE CUP GREEN TEA						
7.00-7.30	Dalia/ JOWAR 50 gm+ moong dal 40gm	Oats 60 gm+ paneer 30gm	Chicken 100gm (4 medium sized pieces				
	Vegetable 150+200 gm	Vegetable 150+200 gm	in very less oil)+ONE JOWAR roti				
	Make Dalia moong dal	OR					
	vegetable khichdi	JOWAR/Ragi ( 40GM) ROTI ONE	Vegetable 150-200 gm				
	OR	AND PANEER 50GM VEGETABLE					
	Make JOWAR ROTI +	150GM BHURJI	OR				
	moong dal Vegetable		Oats/Bhagar 60 gm+ paneer 30gm				
	150-200 gm						
	DAL BHAJI		Vegetable 150+200 gm upma				
10-10.30	Milk 100ml turmeric						