WEEK 22 11/3

| Timing | Monday/Wednesday/ | Tuesday/ Thursday | Friday /Sunday |
|-----------|--|---|---|
| | Saturday | | |
| 5.30-7am | One glass of water + lemon water +Pinch of jeera powder | | |
| 7-8.30am | 7-8 almond and one walnut, one anjeer soaked overnight, | | |
| | roasted khaskhas half teaspoon | | |
| 11 am | Poha 30 gm + chana 30gm | Moong Sprouts 30gm | Three boiled egg |
| | Vegetable 150-200 gm | Vegetable 150-200 gm | white Steamed soaked and |
| | Vegetable salad | Steamed soaked and sauteed | sauteed Vegetable 150-200 gm |
| 12-1 | Buttermilk + one spoon 10gm chia seeds | | |
| 2-2.30 | Vegetable salad 150 gm- 200 gm Curd one katori | | |
| | | | |
| | सौंफ + अलसी(flax seeds) one spoon each | | |
| | | | |
| 4-4.30 | Fruits 100gm+ mix seeds (pumpkin watermelon sunflower seeds) | | |
| 6PM | ONE CUP GREEN TEA | | |
| | Two egg whites vegetable | | |
| 7.00-7.30 | Bhagar 30+ moong dal 50 gm | Moong 50 gm paneer 50gm | Ragi 30 gm +besan |
| | Vegetable 100-200 gm chilla | Vegetable 150+200 gm masoor and paneer vegetable chilla | 50gm vegetable chilla + chana dal chutney |
| | | | |
| 10-10.30 | Vegetable soup | | |