Week 2 3/6

| Timing | Monday/Wednesday/Saturday | Tuesday/Thursday | Friday/Sunday |
|----------------------|---|--|---|
| 7.30 am | One glass of water + One spoon of lemon juice pinch of roasted jeera powder | | |
| | 5-6 Almond, one walnut, one anjeer, 5-6 manuka pinch of khaskhas roasted | | |
| 9.30- 10.30 AM | Moong dal 30gm One bowl of Vegetable 100- 150gm salad Vegetable moong dal appe OR Two egg (one white + one full) Vegetable 100-150 gm vegetable omelet | Rava 30gm + besan 20 gm/ paneer +Vegetable salad 100-150gm Vegetable rava dosa/ vegetable rava idli Or Two egg (one white + one full) Vegetable 100-150 gm | Three egg white Vegetable 100-150gm vegetable omelette |
| | | vegetable omelet | |
| 12.00 | Buttermilk 200ml+ soaked chia seeds 5gm | | |
| 1.00 | One katori vegetables 100gm + curd 50gm | | |
| 2.00pm | Jowar Roti/bajra roti / Ragi/Rajgira atta/ wheat (60 gm)+ Dal one katori (30gm) | | |
| | One katori sabji mostly use vegetables | | |
| 3.30PM | Flax seed one spoon with saunf one spoon + one glass of water | | Ajwain and til |
| 4.30PM | One fruit 100gm (less sweet) | | |
| 5.00PM | Seeds (watermelon, sunflower, pumpkin seeds) according to cycle | | |
| 6.00PM | Green tea | | |
| 7.00- 7.30PM | Rice 40gm +Paneer 50gm vegetable 150-160gm paneer pulao and kadhi | Ragi 40 gm of Moong dal 50 gm Vegetable 150- 160gm make Ragi moong dal vegetable chilla Or chicken 200gm vegetables salad | Roti 40 gm Vegetable 150-160 gm Chicken 100 gm vegetable steamed vegetable Or 100gm shrimp steamed with vegetable |
| 10.30 Pm | vegetable soup optional or milk 200ml with tuermeric | | |