WEEK 1 5/8

| Timing | Monday/Wednesday/ | Tuesday/ Thursday | Friday /Sunday |
|----------------------------|---|--|--|
| | Saturday | | |
| 7.30-8am | One glass of water + lemon water +Pinch of dalchini powder | | |
| | 7-8 almond and one walnut, one anjeer roasted khaskhas half teaspoon | | |
| 9- 10 am | Rava 30 gm | Moong dal 50 gm | OATS 30 gm+ 50ml milk + one spoon chia seeds + above dryfruits soaked |
| | Vegetable 150-200 gm Vegetable upma ONE EGG | Vegetable 150-200 gm steamed and sauteed / | |
| | WHITE | Moong dal vegetable Appe or | overnight |
| | | Moong dal idli or sauteed ONE EGG WHITE | Or vegetable 100 gm oats 30 gm upma and Two boiled egg white |
| When you feel hungry | COCONUT WATER/lemon water/buttermilk + one spoon 10gm chia seeds (optional) | | |
| 2-2.30 | Vegetable salad 150 gm- 200 gm + Curd one katori Jowar / Bajra /Ragi/ Wheat / (60gm) roti Dal 20gm+Sabji one plate सौंफ + अलसी(flax seeds) one spoon each | | |
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| When you feel hungry | Fruits 100gm (compulsory) ONE CUP GREEN TEA | | |
| 8.00 -8.30 | Rice/ or quinoa 30 gm moong dal 60gm Vegetable 150+200 gm Make rice / or quinoa moong dal vegetable khichdi | Oats 60 gm + paneer 60gm Vegetable 150+200 gm or two roti + paneer sabji | Chicken 100gm (4 medium sized pieces in very less oil)+Two roti + vegetable salad or Two roti + three katori dal(30gm) bhaji |
| 10-10.30 | Milk 100ml turmeric | | |