

### Suggested diet plan between

#### 2000 - 2100 kcal



#### EARLY MORNING

(

**(** 6:00-7:00 AM

### Recipe & Quantity

Tea/coffee(1 cup) / lukewarm water with lemon(1 glass)

(i) Preparation Instructions
Without milk and sugar

**BREAKFAST** 

(L) 8:30-9:30 AM

# Recipe & Quantity Non-greasy bread toast (3) + milk shake topped with

nuts (almonds 10, cashew 2-3) + Egg white (2)

i Preparation Instructions

Multigrain/wheat bread, 300 ml milk, honey 1 teaspoon and seasonal fruits

MID DAY (11:00 AM

### Recipe & Quantity

### Seasonal whole fruit (1 big)

Preparation InstructionsUse whole fruit instead of fruit juices

Rice (1 big bowl)/ Roti (2 medium size) +

#### Recipe & Quantity

LUNCH

(L) 1:30-2:30 PM

#### Leafy Dal (1 big bowl) +

less oil

Dry vegetables (1 big bowl) +
Curd (100ml cup) + mixed fruit salad (1small bowl)

i Preparation Instructions

EVENING SNACK 4:30-5:30 PM

Vegetables to be boiled first and then sauted with

#### Makhana (1 small bowl) + Puffed rice (1 small bowl)

**Recipe & Quantity** 

Masala tea (1 cup)

i Preparation Instructions

Tea with 100 ml of double toned milk & 1 teaspoon of sugar

DINNER 8:00-9:30 PM

Recipe & Quantity

Rice (1 medium bowl)/ Roti (2 small size) +

Vegetable salad (1 small bowl)

(i) Preparation Instructions

#### Vegetable curry (1 medium bowl) + Grilled chicken (2 medium pc)

Vegetables to be boiled first and then sauted with less oil

Brinjal, Drumstick, Kovaj, Ridge Gourd, Bitter Gourd,

Tapioca, Beetroot, Carrot, Banana- Raw, Flower, stem.

Snake Gourd, Bottle Gourd, Pumpkin, Jackfruit-raw, Potato, Yam, Ladies Finger, Cucumber, Beans-cluster, field, French, Cauliflowerm, Colcassia, Chow-Chow, Knoll-Khol, Capsicum,

# Fruit Choices: Apple, Guava, Orange, Sweet Lime/ Seasonal Fruits

**Vegetable Choices:** 

Oil to be used in preparation:
 Mustard oil, Groundnut oil, coconut oil, rice bran oil,

sunflower oil, safflower oil, Virgin olive oil.

Use 2-3 oils for different preparations

### Or rotate oil on monthly basis

day

coffee to avoid poor iron absorption

i Total Oil/ Ghee/ Butter intake upto 4 tea spoons a

Do not consume milk or dry fruits/nuts with tea or

Avoid high salt and sugar intake.Avoid thick soups/gravy preparations.

# Disclaimer

or Neurological or Psychiatric disorder.

The above -mentioned meal plan is for a healthy person who is free from any kind of chronic diseases like Diabetes mellitus, Hypertension, Cancer, Tuberculosis, Any major systemic disorder or diseases of Heart/ Lung/ Liver/ Kidney