

### Suggested diet plan between

### 1600 - 1700 kcal



## **EARLY MORNING**

(L) 6:00-7:00 AM

## **Recipe & Quantity**

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

(i) Preparation Instructions Without milk and sugar

(i) Preparation Instructions

# **Recipe & Quantity**

**BREAKFAST** 

(L) 8:30-9:30 AM

### Muesli / cornflakes (1 small bowl) with milk

Banana (1) + Egg white (2)

65g cereals, 300 ml milk, honey/jaggery 5 g

### **Recipe & Quantity**

**MID DAY** 

**U** 11:00 AM

# Seasonal whole fruit (1 big)

(i) Preparation Instructions

Use whole fruit instead of fruit juices

#### **Recipe & Quantity** Rice (1 medium bowl)/ Roti (2 small) +

LUNCH

(L) 1:30-2:30 PM

## Leafy Dal (1 medium bowl) +

less oil

Dry vegetables (1 small bowl) + Curd (100ml cup) + Mixed fruit salad (1 small bowl) Preparation Instructions

Vegetables to be boiled first and then sauted with

**EVENING SNACK** 

Makhana (1 small bowl)/ nuts (10 almonds, 2 walnuts)

4:30-5:30 PM

# + Rice flakes (1 small bowl)+ Masala tea (1 cup)

**Recipe & Quantity** 

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

DINNER

(i) Preparation Instructions

( 8:00-9:30 PM

#### Vegetable curry (1 small bowl) + Vegetable salad (1 big bowl)

(i) Preparation Instructions

**Recipe & Quantity** 

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,

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

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

Vegetable Choices:

(i) Oil to be used in preparation:

sunflower oil, safflower oil, Virgin olive oil.

Mustard oil, Groundnut oil, coconut oil, rice bran oil,

day

 Or rotate oil on monthly basis (i) Do not consume milk or dry fruits/nuts with tea or coffee to avoid poor iron absorption

(i) Total Oil/ Ghee/ Butter intake upto 3 tea spoons a

Use 2-3 oils for different preparations

- Avoid high salt and sugar intake. (i) Avoid thick soups/gravy preparations.

Disclaimer 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

or Neurological or Psychiatric disorder.