

Suggested diet plan between

2600 - 2700 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

BREAKFAST

(8:30-9:30 AM

Recipe & Quantity Oats/ragi Porridge (1 medium bowl) with milk +

Mixed fruit salad (1 big bowl)

 Preparation Instructions 75g cereals, 300 ml milk, honey 2 teaspoon

MID DAY

(L) 11:00 AM

Seasonal fruit (big size)+

Recipe & Quantity

Nuts (1 handful) +

(i) Preparation Instructions

Use whole fruit instead of fruit juices

Recipe & Quantity

LUNCH

1:30-2:30 PM

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

less oil

Leafy Dal (1 small bowl) + Dry vegetables (1 big bowl) + 1 Omlette (2 egg whites + 1 whole egg) + Curd (100ml cup) + (i) Preparation Instructions

4:30-5:30 PM **EVENING SNACK**

Vegetables to be boiled first and then sauted with

Recipe & Quantity Makhana & sprouts(1 small bowl) +

Coffee / tea (1 cup)

(i) Preparation Instructions

teaspoon of sugar

DINNER (\sum 8:00-9:30 PM

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

Tea with 100 ml of double toned milk & 2

Vegetable curry (1 big bowl) + Grilled chicken (3small pc)

Recipe & Quantity

 Preparation Instructions Vegetables to be boiled first and then sauted with less oil

Vegetable salad (1 small bowl)

Brinjal, Drumstick, Kovaj, Ridge Gourd, Bitter Gourd, Snake Gourd, Bottle Gourd, Pumpkin, Jackfruit-raw, Potato,

Vegetable Choices:

Yam, Ladies Finger, Cucumber, Beans-cluster, field, French, Cauliflowerm, Colcassia, Chow-Chow, Knoll-Khol, Capsicum, Tapioca, Beetroot, Carrot, Banana- Raw, Flower, stem. Fruit Choices:

Oil to be used in preparation:

sunflower oil, safflower oil, Virgin olive oil.

Apple, Guava, Orange, Sweet Lime/ Seasonal Fruits

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

Or rotate oil on monthly basis

Use 2-3 oils for different preparations

- coffee to avoid poor iron absorption
- day Avoid high salt and sugar intake.

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

(i) Total Oil/ Ghee/ Butter intake upto 6 tea spoons a

- 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.