

#### Suggested diet plan between

#### 1500 - 1600 kcal



#### **EARLY MORNING**

© 6:00-7:00 AM

#### Recipe & Quantity

Lemon water

i Preparation Instructions
Without sugar or honey

## BREAKFAST

**(** 8:30-9:30 AM

# Recipe & Quantity Oats/ Ragi Porridge (1 medium bowl) + Banana/ any

whole fruit (1 big)

i Preparation Instructions25g cereals, 200ml milk, honey 1 teaspoon

## Recipe & Quantity

**MID DAY** 

11:00 AM

### Spinach/ coriander soup (1 big bowl)

Soup without butter

(i) Preparation Instructions

#### Recipe & Quantity

**LUNCH** 

(L) 1:30-2:30 PM

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

(1 small bowl) + Dry vegetables (1 medium bowl) + Curd (200ml cup) + Mixed fruit salad (1 small bowl)

EVENING SNACK 4:30-5:30 PM

Atta quantity for 1 roti ~20-25g

(i) Preparation Instructions

# Recipe & Quantity Makhana (1 small bowl) + Rice flakes/ chirwa

(1 small bowl)

Sprout (1 small bowl)
Green tea

i Preparation Instructions

DINNER

i Preparation Instructions

Skimmed milk with turmeric

**Recipe & Quantity** 

Tea without sugar

#### curry (1 medium bowl) + veg salad (1 medium bowl)

**U** 10:00 PM

8:00-9:30 PM

Use whole wheat or multigrain flour, 200g veggies

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

#### i Preparation Instructions

Vegetable Choices:

**LATE NIGHT** 

**Recipe & Quantity** 

Use double toned milk (250ml), without sugar

Brinjal, Drumstick, Kovai, Ridge Gourd, Bitter Gourd, Snake Gourd, Bottle Gourd, Pumpkin, Jackfruit-raw, Potato, Yam, Ladies Finger, Cucumber, Beans-cluster, field, French,

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

Cauliflowerm, Colcassia, Chow-Chow, Knoll-Khol, Capsicum,

**Fruit Choices:** 

Apple, Guava, Orange, Sweet Lime/ Seasonal Fruits

## Mustard oil, Groundnut oil, coconut oil, rice bran oil, sunflower oil, safflower oil, Virgin olive oil.

day

- sunflower oil, safflower oil, Virgin olive oil.Use 2-3 oils for different preparations
- i Do not consume milk or dry fruits/nuts with tea or

• Or rotate oil on monthly basis

(i) Oil to be used in preparation:

- coffee to avoid poor iron absorption

  i Total Oil/ Ghee/ Butter intake upto 3 tea spoons a
- (i) Avoid thick soups/gravy preparations.

Avoid high salt and sugar intake.

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.