

EARLY MORNING

🕒 6:00-7:00 AM

Recipe & Quantity

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

📘 Preparation Instructions

Without milk and sugar

BREAKFAST

🕒 8:30-9:30 AM

Recipe & Quantity

Non-greasy bread toast (3) + milk shake topped with nuts (5 almonds, 2 walnuts) + Egg white (2) + banana / seasonal fruits (1 big)

📘 Preparation Instructions

75g cereals, 300 ml milk, honey 1teaspoon

MID DAY

🕒 11:00 AM

Recipe & Quantity

Spinach/ coriander soup (1 big bowl)

📘 Preparation Instructions

Soup without butter

LUNCH

🕒 1:30-2:30 PM

Recipe & Quantity

Rice (1 medium bowl)/ Roti (2 small) +
Dal (1 big bowl) +
Vegetable curry (1 big bowl) +
Curd (100ml cup) + Mixed fruit salad (1 small bowl)

📘 Preparation Instructions

Vegetables to be boiled first and then sauted with less oil

EVENING SNACK

🕒 4:30-5:30 PM

Recipe & Quantity

Masala tea (1 cup) +
Puffed rice (1 small bowl)

📘 Preparation Instructions

Tea with100ml of double toned milk & 1 teaspoon of sugar

DINNER

🕒 8:00-9:30 PM

Recipe & Quantity

Rice (1 medium bowl)/ Roti (2 small) +
Vegetable curry (1 medium bowl) +
Grilled chicken (1 big pc)
Vegetable salad (1 plate)

📘 Preparation Instructions

Vegetables to be boiled first and then sauted with less oil

Vegetable Choices:

Brinjal, Drumstick, Kovaj, Ridge Gourd, Bitter Gourd, Snake Gourd, Bottle Gourd, Pumpkin, Jackfruit-raw, Potato, Yam, Ladies Finger, Cucumber, Beans-cluster, field, French, Cauliflowerm, Colcassia, Chow-Chow, Knoll-Khol, Capsicum, Tapioca, Beetroot, Carrot, Banana- Raw, Flower, stem.

Fruit Choices:

Apple, Guava, Orange, Sweet Lime/ Seasonal Fruits

📘 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

📘 Do not consume milk or dry fruits/nuts with tea or coffee to avoid poor iron absorption

📘 Total Oil/ Ghee/ Butter intake upto 4 tea spoons a day

📘 Avoid high salt and sugar intake.

📘 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.