

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 (2) with
Banana milk shake

📘 Preparation Instructions

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

MID DAY

🕒 11:00 AM

Recipe & Quantity

Seasonal whole fruit (1 big) with nuts (10 almonds,
2 walnuts)

📘 Preparation Instructions

Use whole fruit instead of fruit juices

LUNCH

🕒 1:30-2:30 PM

Recipe & Quantity

Rice (1 medium bowl)/ Roti (2 small pcs) +
Leafy Dal (1 medium bowl) +
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
less oil

EVENING SNACK

🕒 4:30-5:30 PM

Recipe & Quantity

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

📘 Preparation Instructions

Tea with 100 ml of double toned milk with 1
tea spoon sugar

DINNER

🕒 8:00-9:30 PM

Recipe & Quantity

Rice (1 medium bowl)/ Roti (2 small pcs) +
Vegetable curry (1 small bowl) +
Egg white (2) curry + Vegetable salad (1 big bowl)

📘 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,
Cauliflower, 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 3 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.