Day 1
Breakfast:
Moong dal chilla with mint chutney (no garlic). Herbal tulsi tea.
Snack:
Roasted chana or murmura (puffed rice).
Lunch:
Steamed rice with lauki (bottle gourd) sabzi.
Dinner:
Masoor dal with soft phulka and boiled vegetables.
Day 2
Breakfast:
Suji (semolina) upma with mild vegetables.
Snack:
Overwell and lines with an almost t
Cucumber slices with rock salt.
Lunch:

Khichdi with moong dal and bottle gourd.

Dinner:
Vegetable daliya with curd (if tolerated).
Day 3
Breakfast:
Soft idli with coconut chutney (no chili).
Snack:
Carrot sticks with homemade hung curd dip.
Lunch:
Plain paratha with tinda (apple gourd) sabzi.
Dinner:
Plain rice with palak dal (no garlic/onion).
Day 4
Breakfast:
Oats porridge with almond milk and banana.
Snack:
Homemade roasted makhana (fox nuts).

7 Buy Mola Mollaki
Lunch:
Vegetable poha with coriander.
Dinner:
Diffier.
Boiled arbi (colocasia) with jeera rice.
Day 5
Breakfast:
Sabudana khichdi with peanuts (light).
Snack:
Bhel with puffed rice and veggies (no tamarind).
Lunch:
Vegetable thepla (no chili) with bottle gourd raita.
Dinner:
Moong dal soup with soft roti and mashed vegetables.
Day 6
Breakfast:
Ragi porridge with soft fruits.

Snack:
Oats biscuits and herbal tea.
Lunch:
Vegetable pulao with curd (if tolerated).
Dinner:
Lauki dal with steamed rice and sautéed carrots.
Day 7
Breakfast:
Besan chilla with grated bottle gourd.
Snack:
Roasted peanuts (unsalted).
Lunch:
Soft plain roti with tur dal and aloo-palak sabzi.
Dinner:
Vegetable suji upma with coriander and curd (optional).