

Foods allowed:

- Potato, Sweet potato, Pumpkin, Bottle gourd
- Tomatoes (optional, it is technically considered a fruit)
- Ginger, Lemon
- All Dairy Products- milk, curd, paneer, ghee
- Sabutdana, Kuttu Flour (buckwheat), Singada Flour, Sama Rice
- Black pepper and Rock Salt (sendha namak)
- Dry fruits, chia seeds, Peanuts, Makhana,
- Coconut water, green tea, coffee, tea

General Guidelines:

- 1. THE FOLLOWING DIET PLAN IS NOT AIMED FOR WEIGHT LOSS, BUT PHYSICAL AND CELLULAR PURIFICATION.
- 2. Try and follow a fasting window of 16 hours and and eating window of 8 hours.

For example, you can eat between 9am-5pm and fast from 5pm-9am.

- 3. Try to limit your portion sizes and don't go overboard with food quantities.
- 4. Try and meditate/ pray twice a day for your mental peace.
- 5. Do some physical activity for 30 minutes a day like yoga, surya namaskaram, skipping etc.
- 6. Sleep for 8 hours.
- 7. Drink 3-4 litre water.

DAY 1:

Early Morning: 5 Soaked almonds + 1 whole walnut

Breakfast: a bowl of seasonal fruits (3-4)

Mid Meal: Tender Coconut water + 2 fresh dates

Lunch: 1 katori gheeya ka raita + 1 boiled aloo chaat

Evening Snack: 1 cup milk tea/ coffee with jaggery + 1" coconut giri

Dinner: 1-2 pc Kuttu ka chilla + 1 katori pumpkin sabzi

DAY 2:

Early Morning: 5 Soaked almonds + 1 whole walnut
Breakfast: Kuttu chilla with paneer stuffing + 1 katori curd
Mid Meal: Neembu Sherbet with rock salt (Lemonade) + 2 fresh dates
Lunch: 1 bowl sabutdana khichdi
Evening Snack: 1 cup green tea + handful of roasted peanuts

Dinner: 1 bowl sama ki kheer made with jaggery

DAY 3:

Early Morning: 5 Soaked almonds + 1 whole walnut

Breakfast: Apple almond milk shake with chia seeds

Mid Meal: Namkeen Chaas (Chaach)

Lunch: 1 bowl Sweet potato chaat

Evening Snack: 1 cup milk tea/ coffee with jaggery + handful of roasted makhana

Dinner: 2pc Kuttu ki poori + 1 bowl aloo/gheeya/lauki ki sabzi

<u>DAY 4:</u>

Early Morning: 5 Soaked almonds + 1 whole walnut

Breakfast: 1 bowl makhana ki kheer made with jaggery

Mid Meal: Neembu Sherbet with rock salt (Lemonade) + 2 fresh dates **Lunch:** 1 katori gheeya raita + 1 bowl sabudana khichdi/ 3-4pc shallow fried sabutdana tikki/ cutlet

Evening Snack: 1 cup chamomile tea + 1 bowl dahi makhana chaat Dinner: 1 bowl sama ke chawal + peanuts

DAY 5:

Early Morning: 5 Soaked almonds + 1 whole walnut Breakfast: a bowl of seasonal fruits (3-4) Mid Meal: Tender Coconut water + 2 fresh dates Lunch: 1 boiled aloo dahi chaat Evening Snack: 1 cup milk tea/ coffee with jaggery + handful of roasted makhana Dinner: 1-2 pc Kutttu dosa + ghooya/ lauki/ pumpkin ki sabzi

Dinner: 1-2 pc Kutttu dosa + gheeya/ lauki/ pumpkin ki sabzi

DAY 6:

Early Morning: 5 Soaked almonds + 1 whole walnut
Breakfast: Banana almond milk shake with chia seeds
Mid Meal: Namkeen Chaas (Chaach) + 2 fresh dates
Lunch: 1 bowl Sweet potato dahi chaat
Evening Snack: 1 cup ajwain tea + 1" coconut giri
Dinner: 1-2 pc singhada atta chilla + 1 katori gheeya/ lauki/ pumpkin sabzi

DAY 7:

Early Morning: 5 Soaked almonds + 1 whole walnut
Breakfast: Kuttu chilla with paneer stuffing + 1 katori curd
Mid Meal: Tender Coconut water + 2 fresh dates
Lunch: 1 bowl sama ke aloo + paneer pulao + peanuts
Evening Snack: 1 cup milk tea/ coffee with jaggery + handful of roasted peanuts
Dinner: 1 bowl Sweet potato chaat

DAY 8:

Early Morning: 5 Soaked almonds + 1 whole walnut
Breakfast: 1 bowl makhana ki kheer made with jaggery
Mid Meal: Neembu Sherbet with rock salt (Lemonade) + 2 fresh dates
Lunch: 3-4 pc paneer tikka + 1 katori gheeye ka raita
Evening Snack: 1 cup green herbal tea + 1" coconut giri
Dinner: 1 bowl lauki ka soup

DAY 9:

Early Morning: 5 Soaked almonds + 1 whole walnut Breakfast: Apple almond milk shake with chia seeds Mid Meal: Namkeen Chaas (Chaach) + 2 fresh dates Lunch: 1-2 pc kuttu ki poori + gheeya/ aloo ki sabzi Evening Snack: 1 cup milk tea/ coffee with jaggery + handful of roasted peanuts

Dinner: 1 bowl makhana kheer made with jaggery

Follow this diet plan and let me know how do you feel after 9 days: mentally, spiritually and physically.

Happy Navratri!

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