Sample Diet Plan- Ayurvedic KAPHA Body type:

For individuals with a Kapha body type in Ayurveda, the aim is to balance the inherent qualities of Kapha dosha, which are heavy, cold, slow, oily, and smooth. A Kapha-balancing diet focuses on incorporating foods and habits that counter these qualities, aiming for lightness, warmth, stimulation, and dryness. Here are general guidelines:

## **Foods to FAVOR for Kapha Body Type:**

- 1. **Light and Dry Foods:** Opt for foods that are light and easy to digest. Include foods like beans, lentils, barley, millet, quinoa, and rye.
- 2. **Spices and Herbs:** Use warming spices and herbs like ginger, black pepper, turmeric, cinnamon, cumin, and mustard seeds. These help stimulate digestion and reduce heaviness.
- 3. **Bitter, Astringent, and Pungent Tastes:** Incorporate foods with these tastes to balance Kapha. Bitter greens (like kale, spinach), astringent fruits (like apples, pears), and pungent spices stimulate digestion and metabolism.
- 4. **Cooked Vegetables:** Favor cooked vegetables over raw ones. Include asparagus, broccoli, cauliflower, Brussels sprouts, leafy greens, and bitter gourd.
- 5. **Lean Proteins:** Choose lean protein sources like legumes. They provide protein without excessive heaviness.
- 6. **Warm Beverages:** Drink warm herbal teas with spices like ginger, cinnamon, or tulsi (holy basil). Herbal teas made from dandelion or fenugreek can also be beneficial.
- 7. **Light Fruits:** Opt for fruits such as apples, pears, berries, pomegranates, and cherries. Limit sweet and heavy fruits like bananas, mangoes, and pineapple.

## **Foods to AVOID or Limit for Kapha Body Type:**

- 1. **Heavy and Oily Foods:** Reduce or avoid foods high in fat and oil content like fried foods, excessive amounts of nuts, seeds, and heavy dairy products.
- 2. **Sweet and Salty Foods:** Limit intake of sweet and salty foods as they can exacerbate Kapha imbalance. Minimize sugar, candies, and excessive salt.
- 3. **Dense and Cold Foods:** Avoid foods that are heavy and dense, such as processed foods, refined sugars, and cold beverages.
- 4. **Excessive Dairy:** Reduce heavy dairy products like cheese, cream, and full-fat milk. Opt for lighter dairy options like skim milk or small quantities of ghee.
- 5. **Highly Processed Foods:** Avoid processed and refined foods, including white flour products and packaged snacks.
- 6. **Excessive Eating:** Avoid overeating or consuming large meals. Instead, opt for smaller, frequent meals to maintain energy levels without overwhelming digestion.

## 7 Day Ayurvedic Meal Plan for: KAPHA Body Type

| Day/Time  | 7:00 AM                  | 9:00 AM                        | 12:00 PM                             | 3:00<br>PM    | 6:00 PM                                  | 8:00<br>PM    |
|-----------|--------------------------|--------------------------------|--------------------------------------|---------------|--|---------------|
| Monday    | Warm<br>water +<br>lemon | Fresh fruit                    | Quinoa porridge<br>with bitter gourd | Herbal<br>tea | Steamed veggies with broth soup          | Herbal<br>tea |
| Tuesday   | Warm<br>water +<br>lemon | Soaked walnuts                 | Stir-fried veggies with quinoa       | Herbal<br>tea | Lentil soup with vegetables              | Herbal<br>tea |
| Wednesday | Warm<br>water +<br>lemon | Chia seed pudding with berries | Steamed leafy veggies with millet    | Herbal<br>tea | Millet or barley salad                   | Herbal<br>tea |
| Thursday  | Warm<br>water +<br>lemon | Fresh fruit salad              | Chickpea curry with brown rice       | Herbal<br>tea | Vegetable soup                           | Herbal<br>tea |
| Friday    | Warm<br>water +<br>lemon | Soaked<br>pumpkin seeds        | Steamed vegetables with quinoa       | Herbal<br>tea | Lentil soup with vegetables              | Herbal<br>tea |
| Saturday  | Warm<br>water +<br>lemon | Fresh fruit                    | Stir-fried veggies with barley       | Herbal<br>tea | Quinoa salad with cucumber, bell peppers | Herbal<br>tea |
| Sunday    | Warm                     | Chia seed                      | Red rice with                        | Herbal        | Steamed veggies                          | Herbal        |

| Day/Time | 7:00 AM          | 9:00 AM              | 12:00 PM              | 3:00<br>PM | 6:00 PM       | 8:00<br>PM |
|----------|------------------|----------------------|-----------------------|------------|---------------|------------|
|          | water +<br>lemon | pudding with berries | mixed vegetable curry | tea        | with amaranth | tea        |

Please note that this is a generalized diet plan and may require adjustments based on individual preferences, allergies, and specific health conditions. It's essential to ensure that the ingredients used align with your Ayurvedic Kapha body type and personal dietary restrictions. Consulting an Ayurvedic practitioner or nutritionist for a more tailored plan is advisable.