Sample Diet Plan – Ayurvedic Pitta Body Type:

For individuals with a predominant Pitta body type in Ayurveda, it's beneficial to follow a diet that balances the inherent qualities of Pitta dosha, aiming to pacify its characteristics of heat, sharpness, and intensity. Here are some general guidelines for a Pitta-pacifying diet:

Foods to FAVOR for Pitta Body Type:

- 1. **Cooling Fruits:** Sweet fruits like sweet apples, grapes, melons, pears, and sweet berries. Avoid sour fruits like oranges, pineapples, and sour berries.
- 2. **Sweet and Bitter Vegetables:** Sweet vegetables like cucumbers, asparagus, zucchini, and sweet potatoes. Bitter vegetables such as leafy greens, bitter gourd, and cruciferous vegetables.
- 3. **Grains:** Basmati rice, barley, oats, quinoa, and wheat in moderation. Avoid excessive consumption of brown rice and corn.
- 4. **Dairy:** Ghee (clarified butter), milk, and unsalted butter in moderation. Cooling dairy options like cottage cheese (paneer) and sweetened yogurt are beneficial.
- 5. **Legumes:** Mung beans, red lentils, black beans, and kidney beans in moderation. Avoid excessive consumption of spicy or pungent legumes.
- 6. **Nuts and Seeds:** Coconut, sunflower seeds, pumpkin seeds, and flaxseeds are good choices. Limit almonds and walnuts.
- 7. **Oils:** Coconut oil, sunflower oil, and olive oil in moderation. Avoid excessive use of sesame oil and mustard oil.
- 8. **Spices:** Cumin, coriander, fennel, turmeric, and cardamom are beneficial. Minimize the use of hot spices like chili, cayenne, and black pepper.

Foods to AVOID or Minimize for Pitta Body Type:

- 1. **Hot and Spicy Foods:** Avoid or minimize chili peppers, cayenne, hot sauces, and excessive amounts of black pepper.
- 2. **Sour Foods:** Citrus fruits, sour berries, tomatoes, and vinegar.
- 3. **Salty Foods:** Excessive salt in meals should be avoided as it can increase heat in the body.
- 4. **Pungent and Fermented Foods:** Garlic, onions, pickles, fermented foods, and sour yogurt should be limited.
- 5. **Oily and Fried Foods:** Reduce intake of deep-fried foods and heavy oils as they can aggravate Pitta.
- 6. **Red Meat:** Eliminate the consumption of red meat, opting instead for plant-based proteins.
- 7. Alcohol and Caffeine: These substances can increase heat and should be avoided.
- 8. **Processed and Refined Foods:** Foods high in preservatives, additives, and refined sugars should be avoided.

7 Day Ayurvedic Meal Plan for PITTA Body Type:

| Day/Time | 7:00 AM | 10:00 AM | 12:30 PM | 3:30 PM | 6:30 PM | 8:30 PM |
|-----------|--------------------------|--------------------------------|---|---------------|--------------------------------------|---------------|
| Monday | Warm water + lemon | Fresh fruit | Quinoa salad with cucumber, bell peppers | Herbal tea | Steamed veggies with lentils | Warm milk |
| Tuesday | Warm water + lemon | Soaked almonds | Lentil soup with mixed veggies | Herbal tea | Stir-fried veggies with quinoa | Herbal tea |
| Wednesday | Warm water + lemon | Fresh fruit salad | Buckwheat or amaranth porridge | Herbal tea | Steamed veggies with millet | Warm milk |
| Thursday | Warm water + lemon | Chia seed pudding with berries | Chickpea curry with quinoa | Herbal tea | Vegetable stir-fry with red rice | Herbal tea |
| Friday | Warm water + lemon | Soaked almonds | Steamed vegetables with amaranth or buckwheat | Herbal tea | Lentil soup with root vegetables | Warm milk |
| Saturday | Warm water + lemon | Fresh fruit | Stir-fried veggies with millet | Herbal tea | Quinoa salad with cucumber, tomatoes | Herbal tea |
| Sunday | Warm water + | Chia seed pudding with | Black rice with mixed vegetable curry | Herbal tea | Steamed veggies with quinoa | Herbal tea |

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|----------|---------|----------|----------|------------|---------|------------|
| | lemon | berries | | | | |

Please note that this diet plan is a general guideline and may need adjustments based on individual preferences, allergies, and other specific health conditions. Ensure that the ingredients used are suitable for your Ayurvedic Pitta body type and personal dietary restrictions. Consulting with an Ayurvedic practitioner or nutritionist for a more personalized plan is recommended.