the nourishing home whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Slow Cooker Chicken Verde with GF Tortillas or Lettuce Wraps and Avocado Baja-Style Cilantro Rice	Meatless Monday Veggie Pasta Mesclun Salad with cucumbers, tomato and avocado Balsamic Italian Dressing	Broiled Cod with Parsley Lemon Pesto and leftover Baja-Style Cilantro Rice	Southwestern Chicken Burgers with lettuce, tomato, red onion and avocado slices Roasted Herb Sweet Potato Bites	Slow Cooker Chicken Teriyaki with Basmati Rice and Steamed Veggies	Grilled Pineapple Chicken with Pineapple Salsa and leftover Basmati Rice with Black Beans	BLT Salad with cucumbers, tomato and avocado (top with leftover chicken) Crockpot Baked Potatoes (top w/diced green onions and Healthy Ranch Dressing)
Daily Prep	Make extra rice for Tuesday's dinner			Save leftover roasted sweet potato bites for breakfast, serve with eggs over easy	Make extra rice for Friday's dinner	Grill and save extra chicken for Sat's dinner	

Delicious Gluten-Free, Grain-Free Breakfast and Lunch Ideas

Below are some healthy GF options for breakfast and lunch. Remember, dinner leftovers are always a great option.

And of course, making double the breakfast/lunch one day, so you have a quick meal for the next.

GF Breakfast Ideas:

- <u>Turkey Sausage Patties</u> with eggs over easy and sliced fruit
- Grab-n-Go Pancake Muffins with boiled eggs
- Veggie Egg Scramble with leftover sweet potato bites
- Coconut Flour Banana Pancake Buddies with fresh berries

GF Lunch Ideas:

- Greek Salad Wraps with sliced fruit
- Carrot-Cheddar Sandwich with pineapple slices
- Avocado Egg Salad on a bed of mesclun greens
- Apple-Apricot Chicken Salad with fresh veggies