the nourishing home July 19-25 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Balsamic Lime Grilled Skirt Steak with Grilled Veggies and Mashed Potatoes	Turkey Guacamole Burgers with Roasted Herb Sweet Potato Bites (if grain-free, use Bibb lettuce in place of buns)	Turkey-Veggie Meatloaf Muffins with Leftover Mashed Potatoes and Sweet Peas	Steak Fajitas (if GF, use Bibb lettuce in place of tortillas) and leftover Roasted Herb Sweet Potato Bites	Broiled Fish with Parsley Almond Pesto and Herb Seasoned Cauli-Rice or Cilantro Rice	Grilled Pineapple Chicken Kebobs serve with leftover Herb Seasoned Cauli-Rice or Cilantro Rice	Pizza Quiche served with Mesclun Greens Salad with Avocado & Cucumber
Daily Prep		Make a double batch of sweet potato bites for Wed's dinner			Save half of the rice for Fri's dinner		

## Delicious Gluten-Free, Grain-Free Breakfast & Lunch Recipes

Below are some healthy gluten-free, grain-free 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:**

- Strawberry Kiwi Acai Bowls with boiled eggs
- Easy Veggie Mini-Quiches top with avocado slices
- Blueberry Scones with Scrambled Eggs
- Pancake Muffins with Turkey Sausage Patties

## **GF Lunch Ideas:**

- Carrot Ginger Soup with a side salad
- 2-Minute Tuna Salad over mesculn greens
- Avocado Egg Salad on a bed of mesclun greens
- Shrimp Salad on a bed of mesclun greens