the nourishing home sept 6-21 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Slow Cooker Roasted Chicken Mashed Potatoes Spinach Salad with Sliced Kiwi and Avocado with Italian Dressing	Chicken Pesto Zucchini (sub with GF pasta if you prefer) Garden Salad with Healthy Ranch Dressing	Grilled Herb Turkey Breasts with Veggie Confetti Cauli-Rice Garden Salad with Italian Dressing	BLT Salad with cucumbers, tomato and avocado (top with leftover turkey) Crockpot Baked Potatoes (top w/diced green onions and Healthy Ranch Dressing)	Grilled Fish Provencal with Baja-Style Cilantro Rice	Beef Tapa (I highly recommend topping it with a fried egg) with leftover Mashed Potatoes	Roasted Chicken Chili and Garden Salad with Healthy Ranch Dressing
Daily Prep	Make double potatoes for Fri's dinner and save extra chicken for Sat's dinner		Grill and save extra turkey for Wed's dinner				

Delicious GF 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>Cinnamon Apple Rawnola</u> (raw GF granola) with boiled eggs
- Veggie Egg Scramble with fresh berries
- Blueberry Muffins with eggs over easy
- Coconut Flour Banana Pancake Buddies with fresh berries

GF Lunch Ideas:

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