the nourishing home lan 17-23 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Slow Cooker Roasted Chicken Herb Roasted Potatoes, Carrots and Red Onion Spinach Salad with Sliced Kiwi and Avocado Italian Dressing	Spinach, Leek and Potato Frittata Mesclun Greens with Apples & Walnuts Balsamic Dressing	Grilled Herb Turkey Breasts Mashed Potatoes Green Beans	Make Your Own Pizza Night (we like this grain-free crust or use whichever crust you prefer) Garden Salad with Ranch Dressing	Roasted Chicken Chili and Garden Salad with Healthy Ranch Dressing	Grilled Salmon with Avocado Salsa Mesclun Greens Salad with Tomato, Cucumber & Avocado	Turkey Tetrazzini with Zucchini Noodles (use leftover turkey instead of chicken) Garden Salad
Daily Prep	Save 2 cups of the roasted chicken for Thurs' dinner		Grill 2lbs of turkey and save half for Sat'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:**

- Easy Eggs Cups with sliced fruit
- Egg & Sausage or Bacon Biscuits with sliced fruit
- Coconut Flour Banana Pancake Buddies with fresh berries
- Pumpkin Breakfast Porridge with boiled eggs and bacon

## **GF Lunch Ideas:**

- Carrot Ginger Soup with a side salad
- Cucumber Tomato Salad on a bed of mesclun greens
- Chicken Salad Lettuce Wraps with sliced fruit
- Waldorf Salad (replace buttermilk with coconut milk)