the nourishing home Ian 18-24 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Turkey Meatballs Braised in Tomato Sauce with GF Pasta or Sweet Potato Noodles	Slow Cooker Chicken Verde with Peppers with GF Tortillas or Lettuce Wraps	Grilled Balsamic Lime Steak Baked Sweet Potatoes (top with Ghee and a sprinkle of cinnamon) Grilled Asparagus	Mango Chicken Stuffed Peppers with Cilantro Rice or Herb Seasoned Cauliflower Rice	Slow Cooker Thai Stew with leftover Cilantro Rice or Cauliflower Rice	Bacon Zucchini and Red Pepper Frittata Mesclun Greens with cucumbers, tomato and avocado	Leftover Slow Cooker Thai Stew served over Rice Noodles or Sweet Potato Noodles
Daily Prep	Why not make extra meatballs and refrigerate or freeze for future meals						

Delicious Grain-Free Breakfast and Lunch Ideas

Below are some healthy 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.

Grain-Free Breakfast Ideas:

- Veggie Egg Scramble top with avocado slices
- Turkey Sausage Patties with eggs over easy and sliced fruit
- Cinnamon Apple Porridge with boiled eggs and bacon
- Smoky Sweet Potato Hash with sliced fruit

Grain-Free Lunch Ideas:

- Remember, leftovers make a quick & easy lunch!
- Tuna Cakes with raw veggies and ranch dip
- Avocado Egg Salad on a bed of mesclun greens
- Turkey BLT Roll-Ups with sliced fruit