the nourishing home Ian 4-10 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 Strawberries, Kiwi & Avocado Italian Dressing	Fresh Caprese with Zoodles and Garden Herb Biscuits	Slow Cooker Garlic Thyme Chicken Mashed Sweet Potatoes Green Beans	Slow Cooker Sausage Casserole with Almond Flour Biscuits and Honey-Lime Fruit Salad	Beef Fajitas with <u>Guacamole</u> <u>Cauli-Rice</u> or <u>Baja-Style</u> <u>Cilantro Rice</u>	Chicken Zoodle Soup with Mushrooms Mesclun Greens with cucumbers, tomato and avocado Healthy Ranch Dressing	Stuffed Sweet Potatoes (use leftover roast chicken instead) with BLT Salad with cucumbers, tomato and avocado Healthy Ranch Dressing
Daily Prep	Save leftover roast chicken for Fri and Sat dinners						

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:

- Blueberry Muffins with eggs over easy and bacon
- Bacon & Egg Biscuits with sliced fruit
- **Grain-Free Granola** with boiled eggs
- Fruit & Yogurt Parfait with boiled eggs

GF Lunch Ideas:

- Spinach Potato Pancakes with garden salad
- Turkey BLT Roll-Ups with sliced fruit
- Avocado Egg Salad on a bed of mesclun greens
- Carrot Cheddar Sandwiches with sliced fruit