the nourishing home lune 21-27 GF whole food meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Lemon Garlic Chicken with Mashed Potatoes and Steamed Broccoli	Slow Cooker Italian Roast with Peppers with Leftover Mashed Potatoes Mesclun Salad with Tomato, Cucumber & Avocado	Grilled Balsamic Chicken, Baked Sweet Potatoes and Café Greens Salad topped with Grilled Asparagus	Summer Veggies Pasta with Leftover Grilled Balsamic Chicken	Chicken Fajita Bowls with Cilantro Rice	Grilled Halibut with Avocado- Mango Salsa w/Leftover Cilantro Rice Dessert: Cinnamon Coffee Cake	BLT Salad with cucumbers, tomato and avocado (top with leftover chicken) Crockpot Baked Potatoes (top w/diced green onions and Healthy Ranch Dressing)
Daily Prep	Make a double batch of mashed potatoes and save for Monday's dinner		Grill extra chicken for Wed's and Sat's dinners		Make extra rice and save for Fri's dinner		

DELICIOUS GF BREAKFAST AND LUNCH IDEAS

Below are some healthy gluten-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:

- Apple-Apricot Chicken Salad with fresh veggies
- Carrot-Cheddar Sandwich with pineapple slices
- Shrimp Salad on a bed of mesclun greens
- Roasted Red Pepper & Squash Soup with garden salad