the nourishing home May 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	Mini Meatloaf Muffins Mashed Potatoes Green Beans	Chicken Tetrazzini with Zucchini Noodles (use leftover roasted chicken) Garden Salad with Tomato, Cucumber & Avocado	Breakfast for Dinner: Veggie Egg Scramble with Simple Hash Browns and Turkey Breakfast Sausage Patties	Slow Cooker Italian Roast with Peppers with Leftover Mashed Potatoes Mesclun Salad with Tomato, Cucumber & Avocado	Grilled Salmon with Avocado Salsa Mesclun Greens Salad with Tomato, Cucumber & Avocado	Roasted Caprese Chicken with Pesto Zucchini Noodles
Daily Prep	Save 3 cups of the roasted chicken for Tues' dinner	Make extra mashed potatoes for Thursday					

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:

- Coconut Flour Banana Pancake Buddies with fresh berries
- Southwestern Breakfast Casserole
- Egg & Sausage or Bacon Biscuits with sliced fruit
- Grab-n-Go Pancake Muffins with boiled eggs

GF Lunch Ideas:

- Greek Salad Wraps with sliced fruit
- Cucumber Tomato Salad on a bed of mesclun greens
- Chicken Salad Lettuce Wraps with sliced fruit
- Waldorf Salad (replace buttermilk with coconut milk)