the nourishing home May 24-30 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Slow Cooker Beef Stew Mesclun Greens Salad with Avocado & Cucumber	Easy & Festive Memorial Day BBQ Menu	Beef Tapa (I highly recommend topping it with a fried egg) with Roasted Herb Sweet Potato Bites	Southwestern Chicken Burgers with lettuce, tomato, red onion and avocado slices and leftover Roasted Herb Sweet Potato Bites	Grilled Salmon with Peach & Avocado Salsa with Cauli-Rice or Baja-Style Cilantro Rice	Grilled Pineapple Chicken with Pineapple Salsa and leftover Cauli-Rice or Basmati Rice with Black Beans	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	Prep ahead for tomorrow's BBQ Menu		Make extra sweet potato bites and save for Wed's dinner	Place frozen salmon in fridge to thaw overnight	Make extra rice and save for Friday's dinner	Grill extra chicken and save 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 Blender Waffles with bacon
- Raspberry Acai Bowls with boiled eggs
- Coconut Flour Banana Pancake Buddies with fresh berries
- Almond Butter Banana Parfaits with boiled eggs

## **GF Lunch Ideas:**

- Apple-Apricot Chicken Salad with fresh veggies
- Carrot-Cheddar Sandwich with pineapple slices
- Greek Salad Wraps with sliced fruit
- Roasted Red Pepper & Squash Soup with garden salad