the nourishing home sept 20-26 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	One Skillet Coconut Curry Chicken and Garden Salad with cucumber and tomato	Broiled Fish Tacos with Homemade Pico de Gallo and Diced Avocado and Jicama Tortillas	Sweet-n-Spicy Crockpot Chicken, Leftover Cauli-Rice and Steamed Broccoli	Turkey-Veggie Meatloaf, Mashed Potatoes and Lemon Garlic Green Beans	Mexican Sweet Potato Soup (use chicken stock) topped with Sliced Avocado Spinach Salad with Apples, Walnuts and Queso Fresco	Lemon-Garlic Chicken, Leftover Mashed Potatoes and Steamed Broccoli	Leftover Mexican Sweet Potato Soup topped with Sliced Avocado Garden Salad topped with leftover shredded Lemon-Garlic Chicken
Daily Prep	Defrost fish fillets in fridge overnight	Save leftover cauli-rice for Tues' dinner		Make a double batch of mashed potatoes, save half for Friday	Make a double batch of soup, save half for Saturday	Shred and save any leftover chicken for topping salad on Saturday	

Delicious GF 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:

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