the nourishing home April 10-23 whole food meal Plan

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
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Cilantro Lime Chicken (pan sear or grill) with Veggies and Basmati Rice	Featured Recipe: Slow Cooker Apple Cider Pulled Pork with Mashed Sweet Potatoes & Green Beans	Grilled Chicken Mexican Salad Bowls (use leftover grilled chicken) with Baked Potatoes	BBQ Pork Sliders (use leftover Pulled Pork) with Roasted Sweet Potato Bites	Slow Cooker Pulled Pork Chili (omit beef, add 2 cups leftover pulled pork & add black beans, if desired) serve over Basmati Rice w/Cornbread	Pulled Pork Mango Bowls (Add leftover Pulled Pork and plantains to bowls; top with mango salsa & avocado)	Chili-Topped Slow Cooker Baked Potatoes (use leftover chili to top potatoes; add additional toppings such as shredded cheese) with Garden Salad
To get 2 meals: Make & freeze extra chix for Tues. Make extra rice for Fri.	To get 4 meals: Make double batch and save for Wed's, Thurs' & Fri's dinners		Make extra sweet potato bites for Fri's dinner	To get 2 meals: Save extra chili for Saturday's dinner		Easter Weekend Treat! Try our favorite Cinnamon Crumb Coffee Cake
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Easter Menu: Pineapple Glazed Ham with Au Gratin Potatoes and Lemon-Garlic Green Beans	Grilled Ham Sandwiches (use leftover ham; omit chowchow in recipe) serve with Tomato Soup and Honey-Lime Fruit Salad	Chicken Verde Lettuce Wraps with Cilantro Rice	New Favorite! Creamy Sausage Pasta (use mild ground Italian sausage instead; if GF use GF pasta) Garden Salad	Breakfast for Dinner! Almond Flour Pancakes with Mixed Berries and Veggie Egg Scramble	Leftover Chicken Verde served over Butternut Squash Pasta (or serve over leftover rice from Tues' dinner) with Garden Salad	Savory Sausage Soup Garden Salad with Avocado, Cucumber and Tomatoes Almond Flour Biscuits
To get 2 meals: Save extra ham for Monday's dinner		To get 2 meals: Make extra chicken for Fri's dinner	To get 2 meals: Sauté extra sausage for use in Sat's dinner			

Delicious Gluten-Free Breakfast and Lunch Ideas

GF Breakfast Ideas:

- Baked Egg Avocado Boats with sliced fruit
- Blueberry Muffins with eggs over easy and bacon
- Simple Hash Browns with Eggs Over Easy

GF Lunch Ideas:

- **Spring Cleaning Detox Salad**
- Tomato-Basil Cheese Pie with mesclun greens
- Cauli-Pizza Bites with salad