the nourishing home Ian 25-31 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 Strawberries, Kiwi and Avocado Italian Dressing | Sausage & Butternut Squash Frittata with Mesclun Greens Salad with Tomato, Cucumber & Avocado | Grilled Herb Turkey Breasts Mashed Potatoes Green Beans | Chicken Tetrazzini with Zucchini Noodles Garden Salad (substitute the raw chicken with 2 cups of leftover roasted chicken meat to save time!) | Leftover Grilled Herb Turkey Breasts with Grain-Free Cauliflower Fried Rice or Healthy Fried Rice | BLT Salad with cucumbers, tomato and avocado Crockpot Baked Potatoes (top w/diced green onions and Healthy Ranch Dressing) | Grilled Salmon with Avocado Salsa Mesclun Greens Salad with Tomato, Cucumber & Avocado |
| Daily Prep | Save 2 cups of<br>the roasted<br>chicken for<br>Wed's dinner                                                                                       |                                                                                               | Grill extra<br>turkey and save<br>for Thurs'<br>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:**

- Twice Baked Stuffed Breakfast Sweet Potatoes
- Pizza Fritatta with sliced fruit
- Proscuitto Wrapped Frittata Muffins with sliced fruit
- Pumpkin Breakfast Porridge with boiled eggs and bacon

## **GF Lunch Ideas:**

- Remember, leftovers make a great lunch!
- Cucumber Tomato Salad on a bed of mesclun greens
- Chicken Salad Lettuce Wraps with sliced fruit
- Waldorf Salad (replace buttermilk with coconut milk)