the nourishing home April 12-18 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	Roasted Chicken Chili and Garden Salad with Healthy Ranch Dressing	Grilled Herb Turkey Breasts Mashed Potatoes Green Beans	Slow Cooker Italian Roast with Peppers with Leftover Mashed Potatoes Mesclun Salad with Tomato, Cucumber & Avocado	Breakfast for Dinner: Veggie Egg Scramble with Simple Hash Browns and Turkey Breakfast Sausage Patties	Grilled Salmon with Avocado Salsa Mesclun Greens Salad with Tomato, Cucumber & Avocado Dessert: Cinnamon Crumb Cake	Turkey Tetrazzini with Zucchini Noodles (use leftover turkey instead of chicken) Garden Salad
Daily Prep			Make extra mashed potatoes for Wed and grill extra turkey 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:

- Southwestern Breakfast Casserole
- Egg & Sausage or Bacon Biscuits with sliced fruit
- Coconut Flour Banana Pancake Buddies with fresh berries
- 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)