the nourishing home Apr 26-May 2 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dispersion	Slow Cooker Chicken Verde with GF Tortillas or Lettuce Wraps and Avocado Cauli-Rice or Baja-Style Cilantro Rice	Veggie "Pasta" (if grain-free, use zoodles) Mesclun Salad with cucumbers, tomato and avocado Balsamic Italian Dressing	Broiled Cod with Parsley Lemon Pesto and leftover Cauli-Rice or Baja-Style Cilantro Rice	Southwestern Chicken Burgers with lettuce, tomato, red onion and avocado slices Roasted Herb Sweet Potato Bites	Beef Tapa (I highly recommend topping it with a fried egg) served over leftover Roasted Herb Sweet Potato Bites	Grilled Pineapple Chicken with Pineapple Salsa and 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 Dran				Save leftover roasted sweet potato bites for Thurs' din- ner		Grill and save extra chicken for Sat's dinner	

## Delicious Gluten-Free, Grain-Free 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:**

- Cinnamon Apple Rawnola (raw GF granola) with boiled eggs
- Grab-n-Go Pancake Muffins with boiled eggs
- Veggie Egg Scramble with leftover sweet potato bites
- Coconut Flour Banana Pancake Buddies with fresh berries

## **GF Lunch Ideas:**

- Apple-Apricot Chicken Salad with fresh veggies
- Carrot-Cheddar Sandwich with pineapple slices
- Greek Salad Wraps with sliced fruit
- Avocado Egg Salad on a bed of mesclun greens