the nourishing home Ian 11-17 whole Food GF meal Plan

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dinner	Simple Chicken Pot Pie and Garden Salad with cucumber and tomato	Broiled Fish Tacos w/fresh salsa and guacamole and grain-free Cauli-Rice or gluten-free Baja-Style Rice	Sweet-n-Spicy Crockpot Chicken, Basmati Rice or Leftover Cauli-Rice and Steamed Broccoli	Mini Meatloaf Muffins, Mashed Potatoes and Lemon Garlic Green Beans	Breakfast Tostada with leftover salsa, sliced avocado and Honey-Lime Fruit Salad	Lemon-Garlic Chicken, Leftover Mashed Potatoes and Steamed Broccoli	Hearty Minestrone Soup (if grain-free, use zoodles in place of pasta) and Garden Salad topped with Leftover Shredded Lemon-Garlic Chicken
Daily Prep	Defrost fish fillets in fridge overnight	If grain-free, try these <u>tortillas</u> . Save leftover cauli-rice for Tues' dinner		Make a double batch of mashed potatoes, save half for Friday	If grain-free, try these <u>tortillas</u> .	Shred and save any leftover chicken for topping salad on Saturday	

DELICIOUS GRAIN-FREE BREAKFAST AND LUNCH IDEAS

Below are some healthy 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.

Grain-Free Breakfast Ideas:

- Pancake Muffins on the Go with sliced fruit
- Veggie Egg Scramble top with avocado slices
- <u>Cinnamon Apple Porridge</u> with boiled eggs and bacon
- Turkey Sausage Patties with eggs over easy and sliced fruit

Grain-Free Lunch Ideas:

- Tuna Cakes with raw veggies and ranch dip
- Waldorf Salad (replace buttermilk with coconut milk)
- Avocado Egg Salad on a bed of mesclun greens
- Chicken Salad Lettuce Wraps with sliced fruit