the nourishing home May 24-lune 6 GF whole food meal Plan

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Featured Recipe. Grilled Herb Turkey Breasts with Roasted Sweet Potato Bites and Green Beans	Slow Cooker Marinara Meatballs Served over Zoodles (or GF pasta) Garden Salad	Harvest Turkey Salad (use leftover Grilled Turkey and leftover Sweet Potato Bites)	Baked Chicken Parmesan with Zoodles (or GF pasta) Garden Salad	Meatball Subs (top sub rolls with leftover meatballs, marinara and shredded mozarella, bake to melt cheese) serve with Garden Salad	Leftover Baked Chicken Tenders with Roasted Sweet Potato Bites and Garden Salad	"Next-Over" Turkey Tacos (use leftover diced turkey) serve with Cilantro Rice
To get 2 meals: Grill/freeze extra turkey for Tues' & Sat's dinners; make extra S.P. bites for Tues	To get 3 meals: Save extra sauce and meatballs for use in Wed's and Thurs' dinners		To get 2 meals: Bake extra chicken tenders for use in Fri's dinner			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Jalapeño Turkey Burgers with Guacamole and Roasted Sweet Potato Bites	Slow Cooker Chicken Verde Lettuce Wraps With Cilantro Rice	Taco Breakfast Casserole (if desired, mix in 1 cup cooked black beans & 1/2 cup of shredded cheese prior to baking) and leftover Roasted Sweet Potato Bites	Leftover Burger Salad with Bacon, Sliced Tomatoes, Boiled Eggs & Avocado	Korean Style Beef Bowl with leftover rice and Steamed Broccoli	Leftover Chicken Verde served over Butternut Squash Pasta with Garden Salad	Deconstructed Stuffed Pepper Bowls (add leftover ground beef after cooking the veggies and cook until meat is warmed thru) w/leftover Cilantro Rice
Turkey Burgers with Guacamole and Roasted Sweet	Chicken Verde Lettuce Wraps with	Casserole (if desired, mix in 1 cup cooked black beans & 1/2 cup of shredded cheese prior to baking) and leftover Roasted Sweet	Burger Salad with Bacon, Sliced Tomatoes, Boiled Eggs	Beef Bowl with leftover rice and Steamed	Chicken Verde served over <u>Butternut</u> <u>Squash Pasta</u> with	Stuffed Pepper Bowls (add leftover ground beef after cooking the veggies and cook until meat is warmed thru) w/leftover

Delicious Gluten-Free Breakfast and Lunch Ideas

GF Breakfast Ideas:

- Grab-n-Go Pancake Muffins with boiled eggs
- Sweet Potato Toasts with sliced fruit
- Strawberry Kiwi Acai Bowls with boiled eggs

GF Lunch Ideas:

- Egg Roll in a Bowl
- **Spring Cleaning Detox Salad**
- Turkey, Cranberry & Apple Salad with mesclun greens