the nourishing home Aug 23-29 GF whole food meal Plan

| | SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|------------|---|--|--|---|---|---|--|
| Dinner | Chicken Tocino with Mashed Potatoes and Steamed Broccoli | Slow Cooker Italian Roast with Peppers with Leftover Mashed Potatoes Mesclun Salad with Tomato, Cucumber & Avocado | Grilled Balsamic Chicken, Baked Sweet Potatoes and Café Greens Salad topped with Grilled Asparagus | Zoodle Primavera with Leftover Grilled Balsamic Chicken | Chicken Fajita Bowls with Seasoned Cauliflower Rice (or serve with cilantro rice) | Grilled Halibut with Avocado- Mango Salsa w/Leftover Rice Dessert: Cinnamon Coffee Cake | BLT Salad with cucumbers, tomato and avocado (top with leftover chicken) Crockpot Baked Potatoes (top w/diced green onions and Healthy Ranch Dressing) |
| Daily Prep | Make a double batch of mashed potatoes and save for Monday's dinner | | Grill extra chicken for Wed's and Sat's dinners | | Make extra cauli-rice or cilantro rice and save for Fri's dinner | | |

DELICIOUS GF BREAKFAST AND LUNCH IDEAS

Below are some healthy gluten-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:

- Strawberry Kiwi Acai Bowls with boiled eggs
- Easy Veggie Mini-Quiches top with avocado slices
- <u>Blueberry Scones</u> with Scrambled Eggs
- Pancake Muffins with Turkey Sausage Patties

GF Lunch Ideas:

- Apple-Apricot Chicken Salad with fresh veggies
- <u>Carrot-Cheddar Sandwich</u> with pineapple slices
- Shrimp Salad on a bed of mesclun greens
- Roasted Red Pepper & Squash Soup with garden salad