the nourishing home Mar 25-Apr 7 whole food meal plan

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Cast Iron Steaks with Herb Butter Mashed Potatoes Green Beans	One-Skillet Asian Style Lettuce Wraps (with diced avocado and mandarin orange slices)	Steak Cobb Salad with Almond Flour Biscuits	Grilled Shrimp Kebobs With Pineapple Salsa and Cauli-Rice or Cilantro Rice	Rustic Veggie Soup (add leftover grilled shrimp at end of cook time) Garden Salad	Savory Cottage Pie with Mixed Greens Salad with Healthy Ranch Dressing	Balsamic Chicken Veggie Bake Garden Salad
Make extra steak for Tues, extra potatoes for Friday	Time-Saver: Place the potatoes & carrots on pan with chicken		Make extra shrimp to add to soup on Thursday			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Slow Cooker Marinara & Meatballs served over Zoodles (or sub with GF pasta) Garden Salad	Creamy Chicken & Veggies Soup Spinach Salad (add diced apple, boiled eggs & crumbled bacon)	Baked Chicken Parmesan with Zoodles (or GF pasta noodles) Garden Salad	Breakfast for Dinner Night Almond Flour Waffles topped with frozen berries (thawed) Turkey Breakfast Sausage	Slow Cooker Sweet & Spicy Chicken with leftover Cauli-Rice or Basmati Rice Steamed Broccoli	Creamy Chicken & Veggies Soup Spinach Salad (add diced apple, boiled eggs & crumbled bacon)	Slow Cooker Baked Potato Buffet Garden Salad
Freeze extra meatballs for future meals; save extra sauce for Tuesday	Make extra soup and save for Friday					

Delicious Gluten-Free, Grain-Free Breakfast and Lunch Ideas

GF Breakfast Ideas:

- Pancake & Sausage Muffins with fruit
- Veggie Scramble and leftover Cinnamon Plantains
- Pumpkin Pie Porridge with boiled eggs and bacon
- Turkey Sausage Patties with eggs over easy and fruit

GF Lunch Ideas:

- Healthy Greens Wrap with sliced fruit
- Pineapple Chicken Salad on a bed of mesclun greens
- Turkey BLT Roll-Ups with sliced fruit
- Honey Balsamic Chicken Rolls w/raw veggies & ranch