All <u>underlined text</u> in this document are hyperlinks that you can click on to get the recipes. Meal plan for average family of 4.

the nourishing home Dec wks 1-2 whole food meal Plan

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Slow Cooker Apple Cider Pulled Pork with Mashed Sweet Potatoes and Homemade Coleslaw	Instant Pot BBQ Chicken with Potato Salad and Garden Salad	Easy Taco Skillet serve with GF Tortillas and Cilantro Rice	BBQ Pork Sliders (use leftover Pulled Pork) with leftover Homemade Coleslaw	Easy Taco Salad (save time and use leftover taco meat from Monday) top with Cinnamon Dusted Plantains	SWOOT POTATOOR	Pulled Pork Mango Bowls (Add leftover Pulled Pork and plantains to bowls; top with mango salsa & avocado)
To get 3 meals: Make double batch and save for Wed & Sat; make extra slaw	To get 2 meals: Save leftovers for Fri's dinner	To get 2 meals: Cook extra taco meat & save for Thurs' dinner; extra rice for Sat		Make extra plantains for Sat's dinner	Featured Recipe! (shown above) These make the perfect gift! Easy Spiced Holiday Nuts	Holiday Treat! Try our favorite holiday cookies! Gingersnap Cookies
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
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Grilled Herb Chicken with Seaoned Grilled Veggies and Baked Sweet Potatoes	Chicken Verde Lettuce Wraps with Cilantro Rice	New Favorite! Air Fryer Burgers with Guacamole and Roasted Sweet Potato Bites	Leftover Chicken Verde served over Butternut Squash Pasta with Garden Salad	Chicken Fajita Bowls (use leftover Grilled Herb Chicken) with Cilantro Rice	Grilled Salmon with Avocado Salsa with leftover Cilantro Rice	Leftover Burger Bowls with Secret Sauce (use leftover turkey burgers and sweet potato bites)
To get 2 meals: Grill extra chicken for Thurs' dinner	To get 2 meals: Make extra chicken for Wed's dinner	To get 2 meals: Make extra burgers and sweet potato bites for use in Sat's dinner		*Just toss in the chicken at the end of recipe to rewarm & combine with the veggies and seasonings		

Delicious Gluten-Free Breakfast and Lunch Ideas

GF Breakfast Ideas:

- Baked Egg Avocado Boats with sliced fruit
- Turkey Sausage Patties with scrambled eggs and fruit
- Blueberry Muffins with eggs over easy and sausage

GF Lunch Ideas:

- Waldorf Chicken Salad with fresh fruit
- GF Tortilla Wraps (great for kids) with fresh fruit
- Spring Cleaning Detox Salad