Gluten-Free Menu Ideas

Option 1

- Green salad with sprouts, extra virgin olive oil, basil, & squeezed lemon or lime
- Baked cod topped with avocado salsa
 - Chop: 1 avocado, 1 tomato, ½ c. red onion, ½ c. capers (drained), 1/4 c. fresh cilantro, ½ tsp. cumin, 1/8 tsp. cayenne and 2 tbsp. lime juice
- 1/2 cup cooked quinoa

Option 2

- Large mixed green salad with non starchy veggies of your choice
- Grilled chicken or fish, topped with extra virgin olive oil, lemon, and herbs of choice

Option 3

• Chicken salad (made with olive oil instead of mayonnaise) wrapped in a large lettuce leaf. Feel free to add grated carrots, avocado, or other veggies of your choice.

Option 4

- · Organic vegetable broth
- Shrimp and vegetables: sauté fresh tail-on shrimp and chopped garlic in a non-stick pan with coconut oil, over moderate heat. Roughly chop 10 different vegetables and lightly stir-fry with freshly grated ginger, lightly drizzle sesame oil
- 1/2 cup cooked buckwheat noodles

Option 5

- Baby greens salad with extra virgin olive oil & squeezed lemon or lime
- Grilled buffalo burger on a portabella mushroom
- Mixed roasted vegetables: roast combination of cauliflower, broccoli, Brussels sprouts, onions and squash in extra virgin olive oil and herbs to taste (turmeric, basil or rosemary)

Option 6

- Beet greens with extra virgin olive oil & squeezed lemon or lime
- Wild salmon
- Steamed beets: steam 20-30 minutes or until soft, then peel off skin

Option 7

- · Steamed kale; Swiss chard & collard greens sautéed with olive oil and garlic
- Grilled chicken with garlic pesto: Mince 2 cloves of garlic and add to 1/8 cup extra virgin olive oil with some finely chopped fresh basil or 1/2 tsp of dried basil. Spread garlic-basil mixture on chicken breasts and allow to marinate while preparing the rest of dinner. Grill.
- 1/2 baked yam

Option 8

- · Baby greens, chopped red cabbage, celery, broccoli with extra virgin olive oil & squeezed lemon or lime
- Baked halibut topped with tomato pesto

Option 9

- · Roasted green beans
- · Grilled turkey breast with sage
- 1/2 cup cooked wild brown rice

Option 10

- Turkey Roll Ups: Chop up tomato, cucumber, and ½ avocado, grate a carrot, and add to the middle of a slice of nitrate-free turkey. Roll the turkey around the ingredients.
- Variation: add salsa or hummus