

MON (MEXICAN)



Chicken Burrito Bowl



Mexican Cornbread

TUES (ITALIAN)



Sausage Penne Pasta



Caesar Salad

WED (BRINNER)



Huevos Rancheros



Tomatillo Salsa

THUR (OTHER CUISINE)



Crockpot Mongolian Beef



Asian Coleslaw

FRI (DATE NIGHT)



ENJOY A NIGHT OUT  
OR EAT LEFTOVERS!

WEEKEND



Lemon Garlic Chicken



Asparagus Salad

DESSERT



Frozen Peanut Butter Pie

TIP OF THE WEEK:

Huevos Rancheros are on the menu this week for Mexican Monday and it calls for the perfect sunny-side-up egg! To make a sunny-side-up egg, heat a nonstick skillet over medium-low heat and coat the bottom of the pan with a light layer of butter or olive oil. Crack an egg over the top of the skillet and this is very important, DO NOT MIX. Sprinkle on some salt and pepper if desired (highly recommend). Cook until the egg whites go from clear to solid white. The yolk should be intact. Very carefully, use a spatula to transfer the fried egg onto the huevos ranchero. Voila! The perfect sunny-side-up egg.

Click on the photos for recipes  
or search on [lilluna.com](http://lilluna.com)

