

MON (MEXICAN)



Baked Chicken Chimichangas



Crock Pot Pinto Beans

TUES (ITALIAN)



Margherita Pizza



Antipasto Salad

WED (BRINNER)



Ham and Cheese Quiche



Yogurt Parfait

THUR (OTHER CUISINE)



Croque Monsieur



Arugula Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Dr. Pepper Ribs



Macaroni Salad

DESSERT



Frozen Strawberry Dessert

TIP OF THE WEEK:
It's time for Dr. Pepper Ribs this week and we're already licking our fingers just thinking about it :) But what if you don't have a grill or it's just too dang hot to cook outside?? Easy, use the Crock Pot! Place your racks of ribs in the crock pot, season with salt and pepper, then pour the Dr. Pepper over top. Cook on LOW for 6-8 hours, or HIGH for 4. After they have cooked, remove the liquid from the crockpot add BBQ sauce to the ribs. Cook for an additional 30 minutes or so. We love the "set it and forget it" options!

Click on the photos for recipes
or search on lilluna.com

