



MON (MEXICAN)

TUES (ITALIAN)











Mexican Beef Stew



Baked Tortilla Chips



Bruschetta Chicken



Foccacia Bread



Breakfast Crescent Ring



Yogurt Fruit Dip



Egg Drop Soup



Cream Cheese Wontons



ENJOY A NIGHT OUT OR EAT LEFTOVERS!



Dr. Pepper Ribs



Cheesy Garlic Bread

DESSERT



No Bake Snickers Cheesecake

TIP OF THE WEEK:

Dr. Pepper Ribs are on the menu this week and you might be wondering why on earth you would cook meat in soda... Well it's because it contains caramelized sugars, flavorings derived from several different spices, and acid, which all work together to give the meat amazing flavor and texture as it cooks. The ribs come out fall off the bone delicious! And you wouldn't believe how effortless they are to make – simple, flavorful and so yummy.

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

