

MON (MEXICAN)

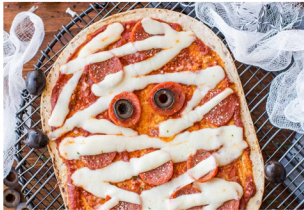


Pumpkin Quesadilla



Avocado Cream Sauce

TUES (ITALIAN)



Halloween Flatbread Pizza



Artichoke Dip

WED (BRINNER)



Easy French Toast



Breakfast Sausage

THUR (OTHER CUISINE)



Stuffed Shells



Pea Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



BBQ Chicken Pizza



Broccoli Slaw

DESSERT



Chocolate Spider Trifle

TIP OF THE WEEK:

There is nothing better than a top-notch avocado dip to go with your favorite Mexican meal! Understanding the ripening process is vital to get the best use out of these treasures! Avocados won't ripen on the tree. They ripen after they have been picked. This recipe calls for a very ripe avocado and the ones found at the grocery store are usually still a bit firm. You can get your avocados to ripen faster by putting them in a brown paper bag, along with one apple or banana, and leaving the bag on the counter for a couple of days.

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

