

MON (MEXICAN)



Taco Pie



Crockpot Pinto Beans

TUES (ITALIAN)



Crockpot Spinach Tortellini Soup



Homemade Croutons

WED (BRINNER)



Eggs Benedict



Easy Fruit Salad

THUR (OTHER CUISINE)



Chicken Noodle Soup



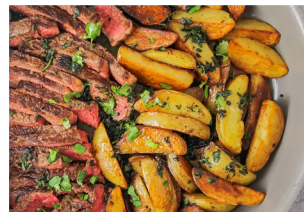
Cheese Puffs

FRI (DATE NIGHT)



ENJOY A NIGHT OUT  
OR EAT LEFTOVERS!

WEEKEND



Steak and Potatoes



Asparagus Salad

DESSERT



Pumpkin Roll

TIP OF THE WEEK:

Pumpkin Rolls or any roll up cake can be real tricky business. Here are some tips to help you in this process! **Bake the cake long enough** that the center has completely set and the top of the cake springs back when poked with your finger. Use a tea towel. One of the reasons that I prefer to use a tea towel is so that it can absorb any moisture that parchment paper does not. Another way to help absorb moisture is to dust the tea towel with powdered sugar. Additionally, cooling on a wire rack allows the steam to evaporate from all sides. If placed on the counter, the bottom of the cake will trap some of the steam and the extra moisture can make the cake soggy.

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

