

MON (MEXICAN)



Caldo de Pollo



Homemade Flour Tortillas

TUES (ITALIAN)



Artichoke Pizza



Roasted Cauliflower

WED (BRINNER)



Cheesy Breakfast Potato Casserole



Banana Muffins

THUR (OTHER CUISINE)



Easy Beef & Broccoli



Crock Pot Rice

FRI (DATE NIGHT)



ENJOY A NIGHT OUT OR EAT LEFTOVERS!

WEEKEND



Prime Rib Recipe



Honey Glazed Carrots

DESSERT



White Chocolate Raspberry Cheesecake

TIP OF THE WEEK:

You'll be a baking pro after whipping up this delicious White Chocolate Raspberry Cheesecake this week! For best results - when cheesecake is done baking turn the oven off, open the oven door, and allow the cheesecake to cool for an hour before taking it out and letting it cool and set completely which can take another several hours. Be sure to plan ahead. Let the cheesecake cool completely after baking before putting it in the fridge to set. If you're in a time crunch, you can put the cheesecake in the freezer to speed up the setting process.

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

