

MON (NEW YEAR'S EVE)



Crockpot Meatballs



Knorr Spinach Dip

TUES (LEFTOVERS)



Pasta Bake



Tortellini Skewers

WED (BRINNER)



Yogurt Parfait Board



Bacon in the Oven

THUR (OTHER CUISINE)



Chicken Dumpling Soup



Brussel Sprout Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Crock Pot Pork Roast



Roasted Green Beans

DESSERT



Peanut Butter Balls with Rice Krispies

TIP OF THE WEEK:

No one can resist a homemade, tender pork roast, especially around the holidays. When you have leftovers, you'll still want it to stay juicy and tender. Here are some storing and reheating tips! If you do happen to have leftovers, you can store them in the fridge or freezer. Either way, be sure to add the drippings from the crockpot. This will help keep the pork moist. For reheating: Thaw if applicable, and heat the oven to 250°F. Place the leftovers, with the juices, into a baking pan. Place in the oven until hot. If you are in a hurry you can also use the microwave.

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

