

MON (MEXICAN)



White Chicken Enchiladas



Corn Dip

TUES (LEFTOVERS)



Easy Italian Wedding Soup



Easy Bruschetta

WED (BRINNER)



Bisquick Waffle Recipe



Strawberry Sauce

THUR (OTHER CUISINE)



Hamburger Stroganoff



Parmesan Brussel Sprouts

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Beef Stew Recipe



Cheddar Bay Biscuits

DESSERT



Chocolate Fondue

TIP OF THE WEEK:

Brussels sprouts can be scary to try if you have kids! Here are a few ideas for how to best use these little gems: To save some time you can buy pre trimmed brussel sprouts. Make sure you always rinse and dry your sprouts. Peel the exterior layer of skin off as it's usually bad looking. Don't toss the little leaves that fall off, put them on the roasting pan and create crispy little chips to snack on. Don't use too much oil! You want the vegetables to be evenly coated, but not dripping.

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

