

MON (MEXICAN)



Salsa Verde Chicken



Pineapple Salsa

TUES (ITALIAN)



Caprese Pizza



Pizza Salad

WED (VALENTINES)



Chicken Scallopini



Arugula Salad

THUR (OTHER CUISINE)



Chow Mein Recipe



Asian Coleslaw

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Breaded Pork Chops



Broccoli Cheese Casserole

DESSERT



Red Velvet Cheesecake Brownies

TIP OF THE WEEK:

Pork Chops are on the menu this week, and nothing is worse than a tough or dry pork chop!! A key factor to tender and soften breaded pork chops is to not overcook them. Since this recipe uses two different cooking methods I recommend sticking to about ¾ -1" thickness. Thinner chops will cook more quickly and dry out. Thicker chops take longer to cook and can be hard to cook evenly. Use a meat thermometer to get the best cook. Remove the chops 5 degrees under the desired temperature. Let the chops rest on the pan for a few minutes.

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

