

MON (MEXICAN)



Slow Cooker Chicken Tacos



Cafe Rio Dressing

TUES (ITALIAN)



Crock Pot Spaghetti



Fried Zucchini

WED (BREAKFAST)



Favorite Eggs & Potatoes



Orange Muffins

THUR (OTHER CUISINE)



Cheeseburger Soup



French Fries

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Kalua Pork



Potato Rolls

DESSERT



Funnel Cake

TIP OF THE WEEK:

Making french fries for dinner may seem a little daunting, but with the right tools, they are easy to achieve! First things first, monitor your oil temperature - Using a cooking thermometer is really helpful in making sure that your oil is hot enough. If your oil is too hot the fries will burn before cooking through. If it is not hot enough, the fries will become saturated and limp without ever cooking correctly. If you do not have an oil thermometer, you'll have to eyeball it. Oil is ready to fry when it reaches between 350°-370°F.

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

