

MON (MEXICAN)



Taco Salad Recipe



Taco Salad Dressing

TUES (ITALIAN)



Skillet Lasagna



Roasted Broccoli

WED (BRINNER)



Banana Waffles



Bacon in the Oven

THUR (OTHER CUISINE)



Huli Huli Chicken



Crock Pot Rice

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Smothered Pork Chops



Perfect Baked
Potato Recipe

DESSERT



Easy Carrot Cake

TIP OF THE WEEK:

There's never a bad time for Baked potatoes! You should definitely know your potato before cooking baked potatoes. The best potatoes are ones that are all-purpose – good for mashing, baking, and roasting. For baked potatoes, use Russet, Yukon Gold, blue, or purple potatoes. Make sure to season the outside of your potatoes before baking them! I always use olive oil, pepper, and kosher salt.

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

