

MON (MEXICAN)



Spinach and Artichoke Taquitos



Homemade Ranch Dressing

TUES (ITALIAN)

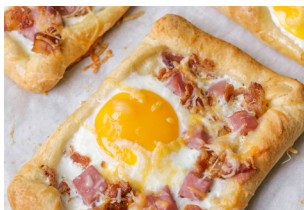


Lemon Chicken Orzo Soup



Dinner Rolls Recipe

WED (BRINNER)



Breakfast Hand Pies



Easy Fruit Salad

THUR (OTHER CUISINE)



Chicken Souvlaki Recipe



Greek Pasta Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT OR EAT LEFTOVERS!

WEEKEND (EASTER)



Crock Pot Ham



Funeral Potatoes

DESSERT



Easter Basket Cookie Cups

TIP OF THE WEEK:

If you are like me, it may seem intimidating to make Homemade Dinner Rolls. Yeast rising is the MOST important step! Make sure your water is not just lukewarm, but almost hot. It shouldn't hurt your finger when touching it, but there should be no coolness in the water temp. Finding that sweet temperature spot, will activate the yeast perfectly. If you notice your yeast hasn't bubbled in the rise time - then you'll need to start over, or else you will see no rise in your rolls.

Click on the photos for recipes or search on [lilluna.com](http://lilluna.com)

