

MON (MEXICAN)



Arroz Con Pollo



Simple Guacamole

TUES (ITALIAN)



Mac & Cheese with Ham

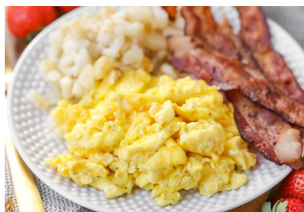


Caesar Salad

WED (BRINNER)



Potato Pancakes



Scrambled Eggs

THUR (OTHER CUISINE)



Drunken Noodles



Fried Cauliflower

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Best Pork Chop Recipe



Mashed Potato Casserole

DESSERT



No Bake Chocolate Oat Bars

TIP OF THE WEEK:

Our Guacamole is a non-negotiable with any Mexican meal! Here are our avocado tips to ensure the very best quality! The riper the avocado the better! If your avocado isn't quite ripe yet leave it out on a countertop for 4-5 days checking it daily. When the skin has turned dark green to black with a bumpy texture and it yields under pressure a little when you squeeze it – you are good to go! If your avocado is ripe, but you aren't ready to use it yet, it's best to store it in the fridge for 2-3 days instead of leaving it out on the counter.

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

