



MON (MEXICAN)













Mexican Lasagna



Black Bean and Corn Salsa



Pesto Gnocci



Cheesy Garlic Bread



Brioche French Toast



Buttermilk Syrup



Roasted Tomato Soup



Cheddar Bay Biscuits



ENJOY A NIGHT OUT OR EAT LEFTOVERS!

Steak Marinade



Make Ahead Mashed Potatoes

DESSERT



Fruit Pizza

TIP OF THE WEEK:

Fruit Pizza is one of our absolute favorites! Sometimes working with crust and fresh fruit can be stressful - but we got you.

- 1. Make sure that the crust cools completely before spreading the frosting on.
- 2. Treating the slices of fruit with lemon juice or Ball's Fresh Fruit powder before placing them on the pizza will help keep the fruit from browning.
- 3. The cookie crust will hold up well without becoming soggy for several hours. However, the longer it is stored the mushier the crust will become.

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