

MON (MEXICAN)



Homemade Taco Pizza



Chipotle Ranch

TUES (ITALIAN)



Chicken Asparagus Pasta Bake



Italian Bread

WED (BRINNER)



Western Omelette



Blueberry Muffins

THUR (OTHER CUISINE)



Corn Dogs



Sweet Potato Fries

FRI (DATE NIGHT)

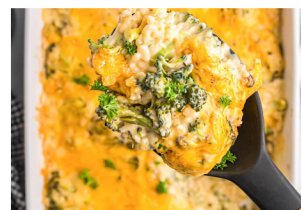


ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Best Roast Chicken



Broccoli Rice Casserole

DESSERT



Lemon Crinkle Cookies

TIP OF THE WEEK:

Our weekend meal is a delicious and savory Roast Chicken! We can make it better than Costco! I typically like to use a roasting pan to cook the chicken, but if you don't have one, no worries! You can just as easily cook it in a 9 x 13 baking dish. It should take about 70-80 minutes to cook for a 4-5 pound chicken, but it's a good idea to start checking the temperature of the thigh meat after about 60 minutes. Your chicken is done once the temperature has reached 165 degrees (we like to check the thickest part of the chicken).

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

