

MON (MEXICAN)



Mexican Casserole



Mexican Street Corn

TUES (ITALIAN)



Sausage Soup



Focaccia Bread

WED (BRINNER)



Blueberry French Toast Casserole



Whipped Cream

THUR (OTHER CUISINE)



Chicken Tenders



Chick Fil A Sauce

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Easy Baked Ziti



Sautéed Green Beans

DESSERT



Oreo Pudding Pie

TIP OF THE WEEK:

Our Focaccia Bread is on the menu this week. This amazing recipe takes some time and patience but is well worth the wait! Letting the dough rest in the fridge for at least eight hours is really important, so definitely don't try to shorten the time or skip that step. The long resting time helps the dough develop air bubbles, and improves the texture of the finished bread. You can leave the dough in the fridge for up to 24 hours, so you can bake it when it's convenient for you.

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

