

MON (MEXICAN)



Chicken Taco Salad



Cilantro Lime Dressing

TUES (ITALIAN)



Pasta Primavera



Cheese Puffs

WED (BRINNER)



Sausage Breakfast Casserole



Yogurt Parfait

THUR (OTHER CUISINE)



Asian Meatballs



Asian Noodle Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Buttermilk Fried Chicken



Macaroni Salad

DESSERT



No Bake Cheesecake

TIP OF THE WEEK:

We are frying up our own chicken this week, KFC style! Don't be intimidated. It's easy and SO delicious! A few things to note:

1. Use your favorite cut of meat! We love drumsticks but you could use a mix. I do suggest frying like pieces together at the same time as the different cuts will fry at different rates.
2. Use a thermometer. Be sure that each piece is cooked to an internal temperature of 165°F.
3. Did you know you can reuse the cooking oil? Allow the oil to cool completely. Pour the oil through a mesh strainer. Store the filtered oil in a glass jar to be used again.

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

