



MON (MEXICAN)













Flautas



Avocado Cream Sauce



Pesto Chicken Florentine



Cheesy Garlic Bread



Chorizo and Eggs



Breakfast Potatoes



Steak and Tortellini Salad



Bruschetta



ENJOY A NIGHT OUT OR EAT LEFTOVERS!



Hawaiian Haystacks



Strawberry Spinach Salad

DESSERT



Dole Whip

TIP OF THE WEEK:

Flautas are on the menu this week and we cannot get enough! These are filled with beef, but you can fill with your favorite protein. We love to use leftover pot roast for this recipe! Use either flour or corn tortillas. After filling with meat, roll up the tortilla and secure with a toothpick so the flauta stays together while frying.

Want a lower fat version? Try cooking in the air-fryer! Preheat the air fryer to 400° F and cook for about 8-10 minutes, flipping halfway through.

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