

MON (MEXICAN)



Walking Tacos



Pinto Beans

TUES (ITALIAN)



Chicken Lasagna



Roasted Tomatoes

WED (BRINNER)



Avocado Eggs



Blueberry Muffins

THUR (OTHER CUISINE)



General Tso's Chicken



Egg Roll Recipe

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Steak Kabobs



Sweet Cornbread

DESSERT



Peach Cobbler

TIP OF THE WEEK:

Grilled kabobs are on the menu this week. We love these because they are so easy to customize and come together quickly! A few tips when grilling kabobs:

1. Uniform pieces: Cut the meat and veggies the same size so they cook evenly
2. Skewers: Soak wooden skewers in cold water for at least 20 minutes before grilling
3. Grease: Be sure to oil the grill grates. This will help keep the meat and veggies from sticking to the grill.
4. Baste: Basting the kabobs will help keep them moist and add that last bit of flavor to the dish.
5. Temperature: Cook over medium high heat until the internal temperature of the steak reaches 140-145°F.

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

