

MON (MEXICAN)



Chile Relleno Casserole



Cheese Crisp

TUES (ITALIAN)



Chicken and Asparagus Pasta



Cucumber Tomato Avocado Salad

WED (BRINNER)



Eggs and Potatoes



Peach Smoothie

THUR (OTHER CUISINE)



Monte Cristo Sliders



Apple Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT  
OR EAT LEFTOVERS!

WEEKEND



Chicken Marinade



Mozzarella Pasta Salad

DESSERT



Homemade Vanilla Ice Cream

TIP OF THE WEEK:

There is nothing quite like homemade ice cream! This week's recipe calls for an ice cream maker to make the ice cream. Don't have an ice cream maker? No problem! Just pour the ice cream mixture into a shallow container (glass or metal work best). Be sure to pre-chill the bowl in the freezer before adding the mixture. Store it in the coldest part of your freezer until almost firm, but still soft enough to be stirred. Over the next three hours, mix the ice cream with a spoon or hand mixer every 30 minutes (this helps the ice cream stay aerated and creamy).

Add your favorite toppings or mix-ins! Some of our favorites: crushed oreos, cookie dough, mini M&M's or fresh fruit.

Click on the photos for recipes or search on [lilluna.com](http://lilluna.com)

