

MON (MEXICAN)



Dorito Casserole



Cilantro Lime Rice

TUES (ITALIAN)



Chicken Pesto Panini



Easy Tortellini Salad

WED (BRINNER)



Sweet Potato Hash



Best Scones

THUR (OTHER CUISINE)



Panera Broccoli Cheddar Soup



Homemade Croutons

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Slow Cooker Pulled Chicken



Fall Fruit Salad

DESSERT



Cookies and Cream Cookies

TIP OF THE WEEK:

Have you ever made homemade croutons before? They are really easy + so delicious!! When making them this week, keep in mind what bread you are using. In my opinion, the best bread for croutons is a crusty loaf. French bread, sourdough, rye or Italian bread are all great options. You can even use gluten-free bread. Whichever you choose, the bread should be slightly stale. Cut or rip the pieces into similar sizes so they bake evenly. Change up the flavor profile by adding extra of or omitting the Italian seasoning, adding parmesan cheese or giving it a little heat with red pepper flakes or chipotle powder.

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

