

MON (MEXICAN)



Chicken Quesadillas



Chili's Salsa

TUES (ITALIAN)



Tortellini Soup

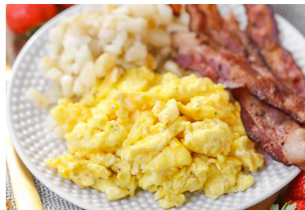


Croque Monsieur

WED (BRINNER)



Chocolate Waffles



Scrambled Eggs

THUR (OTHER CUISINE)



Chinese Lemon Chicken



Homemade Fried Rice

FRI (DATE NIGHT)



ENJOY A NIGHT OUT  
OR EAT LEFTOVERS!

WEEKEND



Teriyaki Pork Chops



Herb Roasted Potatoes

DESSERT



Easy Apple Cake

TIP OF THE WEEK:

What is a Croque Monsieur? It is basically a fancy grilled cheese sandwich using french toast. And it's on the menu this week! You can either bake or fry these sandwiches.

To fry: After dipping in the egg mixture (make sure to cover all sides) place in buttered pan. Fry until golden brown on both sides (a few minutes on each side).

To bake: Preheat the oven to 425. Prepare the sandwiches as usual, but place on a parchment lined baking sheet. Bake for 5-6 minutes flipping halfway through, then turn the oven to broil and broil on each side for about 1-2 minutes watching carefully so they don't burn.

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

