

MON (MEXICAN)



Fajita Recipe



Simple Guacamole

TUES (ITALIAN)



Olive Garden Zuppa Toscana



Italian Bread

WED (BRINNER)



Ham and Cheese Quiche



Fruit Kabobs

THUR (OTHER CUISINE)



Coconut Curry Chicken



Crock Pot Rice

FRI (DATE NIGHT)



ENJOY A NIGHT OUT OR EAT LEFTOVERS!

WEEKEND



Crock Pot Pot Roast



Glazed Carrots

DESSERT



Pumpkin Chocolate Chip Cookies

TIP OF THE WEEK:

Our delicious Italian bread is one of the sides in this week's meal plan. Now, don't let the yeast intimidate you. This crusty Italian bread recipe really is quite simple! This recipe requires 2 rise times. How can you tell if the bread has risen (or proofed) long enough? Eyeball the dough first. When it looks like it has doubled in size, poke it with your finger. If the dough springs back and fills in the dent, let it rise longer. If the dent stays, it's ready.

Click the picture for even more tips and tricks. This rustic Italian bread is perfect on its own, especially slathered with some butter or dipped in flavored olive oil. But it also makes fantastic garlic bread or french toast!

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

