

MON (MEXICAN)



Cheese Enchiladas



Pinto Beans

TUES (ITALIAN)



Chicken Alfredo Pizza



Antipasto Salad

WED (BRINNER)



Tater Tot Breakfast Casserole



Coffee Cake Muffins

THUR (OTHER CUISINE)



Pumpkin Chili



White Bread

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Crock Pot Ribs



Parmesan Crusted Zucchini

DESSERT



Pecan Pie Bars

TIP OF THE WEEK:

If you love classic Pecan Pie, then you will especially love the dessert this week! Pecan Pie Bars are easier to make than the pie, but have all the caramel-flavored, nutty goodness baked on top of a shortbread crust. To make these bars easy to cut and serve, we like to line our pan with parchment paper. Never lined your pan? Here's how:

1. Make sure to use parchment paper, NOT wax paper. Cut the parchment paper to fit the baking pan.
2. Spray the pan with cooking spray. This helps hold the parchment paper in place.
3. For each corner, use scissors to snip a 1-2 inch cut from the corner toward the center.
4. Press the piece of parchment paper into the pan, starting in the center and smoothing out the creases to the corners. Overlap the flaps when you get to the corners of the pan.

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