

MON (MEXICAN)



Chicken Flautas



Mexican Street Corn

TUES (ITALIAN)



Sausage and Potatoes



Focaccia Bread

WED (BRINNER)



French Toast Casserole with Cream Cheese



Bacon in the Oven

THUR (OTHER CUISINE)



Buffalo Chicken Sliders



Instant Pot Potato Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Slow Cooker Beef Stew



Parker House Rolls

DESSERT



Sticky Toffee Pudding

TIP OF THE WEEK:

We're making Focaccia Bread this week! So what is Focaccia? It is a flat Italian yeast bread and is the perfect accompaniment for soups, salads, or pasta! Important to note:

Letting the dough rest in the fridge for at least eight hours is really important, so definitely don't try to shorten the time or skip that step. You can leave it up to 24 hours. You can also switch things up by adding other spices/toppings like rosemary, garlic, or shredded cheese.

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