

MON (MEXICAN)



Mexican Soup



Baked Tortilla Chips

TUES (ITALIAN)



Lemon Asparagus Pasta



Roasted Carrots

WED (BRINNER)



Eggnog French Toast



Breakfast Sausage

THUR (OTHER CUISINE)



Sheet Pan Sausage and Veggies



Homemade Biscuits

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Baked Teriyaki Chicken



Cauliflower Rice

DESSERT



Snowman Cake

TIP OF THE WEEK:

Homemade Biscuits are the perfect side for any meal! They are delicious and versatile and quite easy to make. A few tricks to help you get that fluffy, flaky texture:

1. Butter - The butter must be cold and stay cold! You can even use a box grater to grate a cube of frozen butter. Use cold milk as well.
2. Cold dough - Never use your hands to mix the dough, it will warm up the butter.
3. Cutting biscuits - Push straight down and pull the cutter straight up and out. Don't twist the cutter.
4. Sticky dough - Add a bit of flour if the dough is too sticky to handle, but not too much otherwise it can create a hard and dry biscuit.

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