

MON (MEXICAN)



Ground Beef Tacos



Hot Corn Dip

TUES (ITALIAN)



Chicken Scallopini



Garlic Knots

WED (BRINNER)



Red Velvet Waffles



Hash Brown Egg Cups

THUR (OTHER CUISINE)



Heart Shaped Pizza



Arugula Salad

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

V-DAY



Parmesan Crusted
Pork Chops



Cheesy Hasselback Potatoes

DESSERT



Cherry Almond Cupcakes

TIP OF THE WEEK:

We're making cheesy hasselback potatoes this week! It is one of the yummiest ways to serve potatoes. Here are a few tips to help cut the potatoes for this recipe:

1. Cut a thin piece off the bottom of the potato. This will provide a flat side and keep the potato from rolling.
2. Place the handles of two wooden spoons parallel to each other with enough space in between to set a potato.
3. Set a potato between the parallel spoon handles.
4. Use a sharp knife to slice the potato into thin strips.
5. The spoon handles act as a guard and stop the knife from slicing all the way through the potato.

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