

MON (MEXICAN)



Mexican Beef Stew



Flour Tortilla Recipe

TUES (ITALIAN)



Sausage Penne Pasta



Caesar Salad

WED (BRINNER)



Breakfast Casserole



Orange Julius Recipe

THUR (OTHER CUISINE)



Lemon Garlic Chicken



Roasted Green Beans

FRI (DATE NIGHT)



ENJOY A NIGHT OUT  
OR EAT LEFTOVERS!

WEEKEND



Crock Pot Pork Roast



Garlic Mashed Potatoes

DESSERT



Chocolate Lava Cake

TIP OF THE WEEK:

Chocolate Lava Cake is this week's dessert! It's delicious, not to mention a total show stopper. Here are some tips:

- 1) Let the cakes sit and cool for 5-10 minutes so the molten middles can thicken slightly, and cool down.
- 2) We highly recommend using ramekins! If you don't have them, you can use a standard muffin tin.
- 3) Use room temperature eggs to easier mixing.
- 4) Use high quality chocoate -- it will make a difference!

Note: If the cake isn't melted in the middle that means you have overbaked the cake! Next time wait until the edges are just set and the middle is still soft and jiggly.

Click on the photos for recipes or search on [lilluna.com](http://lilluna.com)