

MON (MEXICAN)

Baked Chicken Chimichangas

TUES (ITALIAN)

Sun Dried Tomato Pasta

WED (BRINNER)

Breakfast Hand Pies

THUR (OTHER CUISINE)

Hamburger Soup

FRI (DATE NIGHT)

WEEKEND

Mayo Parmesan Chicken Bake

SIDES

Easy Yeast Rolls

Brussel Sprouts with Bacon

DESSERT

Lemon Lasagna

SHOPPING LIST

PRODUCE

Baby Spinach (3/4 cup)
Carrots (2)
Potatoes (4)
Brussel Sprouts (1 lb)
Onion (1/2)
Lemons, garnish

GRAINS/BREAD

Knorr Fiesta Sides - Spanish Rice (1 package)
Flour Tortillas, Burrito size (4)
Fettuccine, uncooked (1/2 lb)

SPICES

Cumin (1 1/2 tsp)
Oregano (1 tsp)
Garlic, minced (2 1/2 tsp)
Garlic Salt (1 tsp)
Crushed Red Pepper Flakes, optional
Salt (1 tsp)
Pepper
Italian Seasoning (1/2 Tbsp)
Lemon Pepper (1/2 tsp)
Garlic Powder (1/2 tsp)

CANNED GOODS

Salsa (2/3 cup)
Petite Diced Tomatoes (7 oz)
Tomato Paste (1 1/2 Tbsp)
Beef Broth (14 oz)
Diced Tomatoes (12 oz)
Corn (11 oz)

MEAT/PROTEIN

Chicken Breasts, cooked (3-4)
Chicken Breasts (6)
Eggs (4)
Ham (1/2 cup)
Bacon, cooked (1/2 cup)
Thick Cut Bacon (4 strips)
Ground Beef (1 lb)

DAIRY

Colby Jack Cheese, shredded (1 1/4 cup)
Heavy Whipping Cream (3/4 cup)
Sour Cream (1/4 cup)
Parmesan Cheese (2/3 cup)
Mozzarella Cheese, grated (1 cup)
Butter (1/2 cup + 1 Tbsp)
Cream Cheese (4 oz)
Milk (1 1/2 cup)

PANTRY ITEMS

Canola Oil (2 Tbsp)
Olive Oil (2 Tbsp)
Sugar (3 1/4 Tbsp)
Colby Jack Cheese, shredded (1/2 cup)
Mayonnaise (1 cup)
Quick Rise Yeast (1 package)
Powdered Sugar (1/2 cup)

OTHER

Sun-Dried Tomatoes, halved (1/4 cup)
Crescent Dough Sheet (8 oz can)
Taco Seasoning (1 Tbsp)
Biscuit/Baking Mix (3 cup)
Lemon Oreos (or Golden Oreos) (About 18 cookies)
Cool Whip (8 oz)
Lemon Instant Pudding (4 oz)



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NOTES:



TIP OF THE WEEK:

You're going to love this week's dessert! We call it "Lemon Lasagna", but you may have heard it called "Lemon Lush" or "Lemon Delight". It has a Lemon Oreo base, then a cream cheese layer, lemon pudding layer, and lastly a layer of cool whip topping. If you can't find Lemon Oreos, you can use Golden Oreos. Some other yummy variations of this dessert are our **White Chocolate Lasagna** and our **Pumpkin Lasagna**!