

MON (MEXICAN)

Green Chile Chicken Soup

TUES (ITALIAN)

Tomato Pizza

WED (BRINNER)

Crepes

THUR (OTHER CUISINE)

Cashew Chicken

FRI (DATE NIGHT)

WEEKEND

Baby Back Ribs

SIDES

Roasted Green Beans

Twice Baked Potato Casserole

DESSERT

Cherry Sheet Cake

SHOPPING LIST

PRODUCE

Corn (2/3 cup)
Tomatoes (1-2)
Cherry Tomatoes (1/8 cup)
Green Beans (1 lb)
Red Potatoes (3)

GRAINS/BREAD

Pizza Dough (8 oz)
Rice, cooked

SPICES

Cumin (1 1/2 Tbsp)
Chili Powder (1 Tbsp)
Onion Powder (1 1/2 tsp)
Garlic Powder (1 1/2 tsp)
Salt
Pepper
Kosher Salt
Pizza Seasoning (1/4 tsp)
Basil, fresh
Garlic, minced (1 tsp)
Ginger (1/2 tsp)
Red Pepper Flakes (1/2 tsp)
Cayenne Pepper (1/8 tsp)

CANNED GOODS

(2) Chicken Broth (14.5 oz)
Mild Green Enchilada Sauce (28 oz)
(2) Diced Green Chiles (4 oz)
Pizza Sauce (1/4 cup)

MEAT/PROTEIN

Chicken Breasts, cooked (2 lbs + 3 breasts)
Eggs (5)
Baby Back Ribs (1 lb)
Bacon, cooked (3-4)

DAIRY

Milk (1/2 cup + 3 Tbsp)
Butter (1/4 cup + 2 Tbsp)
Sour Cream (1 1/2 cup)
Mozzarella Cheese, shredded (1 cup)
Cheddar Cheese, shredded (1 cup)
Cream Cheese (4 oz)

PANTRY ITEMS

Flour (1 1/4 cup)
Canola or Vegetable Oil (3/4 cup + 1 Tbsp)
Soy Sauce (1/4 cup)
Ketchup (2 Tbsp)
Brown Sugar (1/8 cup + 1 Tbsp)
Olive Oil (1 Tbsp)
Powdered Sugar (3 cup)

OTHER

Soup Toppings (Ex: Monterrey Jack cheese, avocado, sour cream, etc.)
Crepe Fillings (Ex: eggs, bacon, ham, berries, cream, nutella, powdered sugar, etc.)
Rice Vinegar (2 Tbsp)
Unsalted Cashews (1/2 cup)
BBQ Sauce (9 oz)
White Cake Mix (1)
Cherry Jello-O (3 oz)
Maraschino Cherries (10-12 oz)
Almond Extract (2 tsp)



TIP OF THE WEEK:

Crepes are on the menu and they are PERFECT for a Valentine's brunch, dinner or dessert. Fill them with bacon or eggs for a filling meal. Top with strawberries, chocolate or our **Cheesecake Fruit Salad** for the perfect sweet rush. The options are endless! Pro-tip: to ensure a perfectly smooth batter, use a blender! Pulse all ingredients for about 10 seconds.



Click for the recipes or search on lilluna.com

V-Day is coming up and we LOVE to make heart shaped pizzas for the fam. Take this week's Tomato Pizza and turn the crust into a heart shape using **THIS** guide. Feel free to switch up your pizza toppings too... we love **Pepperoni**, **BBQ Chicken** or **Margherita**!