



MON	TUE	WED	THU	FRI	SAT	SUN
<p><b>COMFORT FOOD</b></p> <ul style="list-style-type: none"> <li>Grilled Or Baked Turkey and Bacon Sandwich with Fresh Mozzarella Cheese Book 2   pg 275</li> </ul>	<p><b>ITALIAN</b></p> <ul style="list-style-type: none"> <li>VALENTINES DAY 2023 See Below</li> </ul>	<p><b>FISH + MEATLESS</b></p> <ul style="list-style-type: none"> <li>Aimee's Griddle Crepes</li> <li>For the Love of Kamut   pg 97</li> </ul>	<p><b>MEXICAN</b></p> <ul style="list-style-type: none"> <li>Chicken Tacos Book 1   pg 110</li> </ul>	<p><b>PIZZA</b></p> <ul style="list-style-type: none"> <li>Arugula Pizza with Fresh Mozzarella and Cherry Tomatoes Book 1   pg 141</li> </ul>	<p><b>GRILL</b></p> <ul style="list-style-type: none"> <li>Grilled Balsamic Honey Glazed Salmon Book 2   pg 169</li> </ul>	<p><b>TRADITIONS</b></p> <ul style="list-style-type: none"> <li>Chicken Divan Crepes with Cheese Sauce Book 2   pg 197</li> <li>(if you use the Kamut crepes on page 241 in For the Love of Kamut book, do the savory option at the bottom of page)</li> </ul>

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<p><b>COMFORT FOOD</b></p> <ul style="list-style-type: none"> <li>Asian Fried Dumplings Book 2   pg 187</li> </ul>	<p><b>ITALIAN</b></p> <ul style="list-style-type: none"> <li>Romano Chicken with Burre Blanc Book 2   pg 53</li> <li>Mashed Potatoes</li> </ul>	<p><b>FISH + MEATLESS</b></p> <ul style="list-style-type: none"> <li>Tuna Noodle Casserole with Sour cream Sauce Book 1   pg 89</li> </ul>	<p><b>MEXICAN</b></p> <ul style="list-style-type: none"> <li>Melt In Your Mouth Burritos Book 2   pg 116</li> </ul>	<p><b>PIZZA</b></p> <ul style="list-style-type: none"> <li>Mediterranean Pizza Book 2   pg 138</li> </ul>	<p><b>GRILL</b></p> <ul style="list-style-type: none"> <li>Grilled Jalapeño Burgers (or fry in cast iron skillet) Book 2   pg 165</li> </ul>	<p><b>TRADITIONS</b></p> <ul style="list-style-type: none"> <li>Sweet and Sour Meatballs Over Rice Book 2   pg 221</li> </ul>

VALENTINES DAY 2023

MENU 1

appetizer: FN butter board: mix together butter and cream cheese same amounts. spread over top wood board of choice. (Larger board for more people, small board for fewer people) now top the butter/cream cheese mixture with different sections; drizzle with honey, place pecans, walnuts or hazelnuts in one section; favorite jelly; avocado in thin slices; dried fruit of choice; blueberries; serve with favorite crackers such as wheat thins, Triscuit, Kamut baguettes

the food nanny authentic swiss fondue; thefoodnanny.com

food nanny chocolate fondue; thefoodnanny.com

MENU 2

Appetizer: FN BUTTER BOARD: Look above for recipe

Red And White Mostaccioli Book 1. Page 73

Garden Salad with Olives Book 1. Page 190

Kamut Belgium Chocolate Cake For the love of Kamut Page 177

Menu 3

Tri Tip Roast with Red Potatoes Book 1 | pg 73

Kamut Chocolate Tart For the Love of Kamut |pg 151