



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Fried Sweet and Sour Egg Rolls Book 2 pg 26 	<p>ITALIAN</p> <ul style="list-style-type: none"> Fettuccine Alfredo with Grilled Chicken Book 2 pg 65 (Can bake the chicken, place on baking sheet drizzle with olive oil and sprinkle with French gray coarse salt and fresh ground pepper) bake uncovered at 350 for 35 minutes depending on the thickness of the chicken 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Favorite Kamut Pancakes with Blueberries Book 2 pg 113 And Lemon Syrup Lemon Syrup: 1 cup sugar ½ cup fresh lemon juice (juice of 3 lemons, about) ½ cup light karo syrup ¾ cup heavy whipping cream 1 ½ teaspoons lemon extract or lemon flavoring See below for rest 	<p>MEXICAN</p> <ul style="list-style-type: none"> Carne Asada Tacos or Taquitos Book 1 pg 112 	<p>PIZZA</p> <ul style="list-style-type: none"> The Ultimate Pepperoni Pizza For The Love of Sourdough pg 113 	<p>GRILL</p> <ul style="list-style-type: none"> Lizi's birthday! Pork Tacos Thefoodnanny.com Strawberry Shortcake thefoodnanny.com 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Leftovers!! Xooxox

MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Three Bean Chili with Sausage Book 2 pg 49 Serve Over Our Kamut Cornbread Kamut Cornbread For the love of Kamut pg 70 	<p>ITALIAN</p> <ul style="list-style-type: none"> Raffaella's Pasta Book 2 pg 45 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Quiche Lorraine Book 2 pg 87 	<p>MEXICAN</p> <ul style="list-style-type: none"> Quick And Easy Honey Lime Enchiladas Book 2 pg 117 	<p>PIZZA</p> <ul style="list-style-type: none"> Choose A Flavor Pizza: Sausage and Pepperoni and Black Olive 	<p>GRILL</p> <ul style="list-style-type: none"> Sweet And Sour Baked Chicken Book 1 pg 162 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Mother's Day: New York Steak Salad with Gorgonzola Book 2 pg 189 Mothers Chocolate Cake thefoodnanny.com
			<p>Wed – May 3rd Bring sugar, lemon juice and Karo syrup to a boil in a medium saucepan over medium high heat. Boil gently and stir while still boiling for 4 minutes. Remove from heat and add cream and lemon extract or lemon flavoring. Serve warm over pancakes.</p>			